Potato and Rosemary Pizzas

Pizza dough (x3 for 30 people)  Topping

- ½ cups luke warm water  - 1 kg waxy potato Nicola
- 2 tsp instant yeast  - Destre
- ½ tsp sugar  - Bintje
- 2 tbs olive oil plus extra for greasing  - 4 handfuls rocket leaves
- 200gms plain flour plus extra for flouring  - 6 x 3cm sprigs Rosemary
- ½ tsp salt  - 6 tbs Olive oil, extra for drizzling
- 3 tbs semolina flour  - 2 tsp Salt
- Black Pepper  - 100g Parmesan cheese

Dough

1. Dough - place water, yeast and sugar in a small bowl then mix with a fork and leave for 5-10 mins until it looks frothy.
2. Add olive oil and mix well.
3. Using the scales, weigh the flour, and then place it with the salt in the bowl of an electric mixer.
4. Add yeast mixture and mix for approx 8 mins until smooth ball forms. Knead lightly.
5. Oil inside a large bowl and let rest- cover with a tea-towel. (should double in size)
6. Once raised, tip onto bench and knead briefly. Place back in bowl, cover then let rest until rises again. (Whole process is about 1- 1½ hrs and is called proving.)

Topping

7. Preheat oven to maximum.
8. Slice potatoes very thinly.
9. Wash rocket leaves then dry in salad spinner.
10. Wash and de stalk rosemary.
11. Tip potato, rosemary, olive oil, salt and pepper into a bowl then mix well so that all the potatoes are well covered.
12. Grate parmesan cheese.

Source....Stephanie Alexander Kitchen Garden Cooking with kids.. Dough recipe.. Modified by Giovanna
Potato and Rosemary Pizzas

13. Divide pizza dough into 6, then using a rolling pin roll out pizza bases using extra flour so as dough doesn’t stick.
14. Place onto pre-oiled baking trays.
15. Arrange slices of potato evenly over pizza bases. Sprinkle with parmesan.
16. Drizzle some olive oil over pizzas.
17. Bake for 10-15 mins or until golden brown.
18. Once cooked, slice and top with rocket leaves.
Mini vegie and parmesan quiche

- 10 sheets puff pastry
- 8 eggs
- 800ml cream
- 6 stalks silver beet or ½ kg spinach
- 2 corn cobs
- 150gm parmesan cheese
- Salt
- Pepper
- Small bunch chives/spring onions

1. Preheat oven to 180
2. Wash, dry and finely chop silver beet or spinach.
3. Cut corn off the cob.
4. Wash, dry and chop chives.
5. Lay out pastry sheets to thaw.
6. Place eggs in a large bowl, beat well, and then add cream, cheese, salt, pepper, corn and chives.
7. Add silver beet and mix well.
8. Once pastry has thawed, cut into quarters.
9. Oil 3 muffin trays and gently lay pastry into muffin trays, pushing them into shape.
10. ¾ fill each pastry with well mixed egg mixture. Be sure to mix well throughout this process as cheese and veggies tend to sink to the bottom of bowl.
11. Bake for 20-25 mins or until golden brown.

Source: Giovanna special
Mini vegie and parmesan quiche

Makes approx 40 mini quiche.

Source: Giovanna special
Egg salad served on baby cos lettuce leaves

- 12 free range eggs
- 1 tb vinegar
- 6 spring onions
- ¾-1 cup mayonnaise
- 1 tb mustard
- Salt and pepper
- 3 baby cos lettuce leaves

1. Place eggs into a sauce pan and fill pan with cold water to cover eggs.
2. Place vinegar into saucepan. (This will help stop eggs cracking.)
3. Place on med. heat and bring to boil, then turn down and simmer for 6 mins. (Until hard boiled.)
4. Pour out boiling water then fill with cold water.
5. Let eggs sit in cold water then refill with cold water again until eggs feel cold.
6. Shell eggs then rinse to ensure there is no shell left on eggs.
7. Chop eggs into 1 cm ish cubes and place into a large bowl.
8. Peel and finely chop spring onions and add to bowl.
9. In a small bowl mix mayonnaise, mustard and salt and pepper.
10. Mix gently through the egg mixture.
11. Wash and separate lettuce leaves and ½ fill each leaf with some of the egg salad.
12. Neatly arrange onto a large serving platter and chilli til ready to serve.
Pesto gnocchi

- 3 kg potatoes
- Salt
- 7-8 cups plain flour, plus extra for dusting
- Big bunch fresh basil
- 5 cloves garlic
- 1 can tinned chickpeas
- ¾ cup olive oil
- 1 cup grated parmesan
- ¼ cup water
- Salt and pepper

1. Place a medium and a large pot of water on stove and bring to boil. One is for potatoes and other to cook the gnocchi.
2. Peel potatoes, cut into chunks, then place into the pot with some salt and cook on high til cooked. Once cooked, drain water then place potatoes in pot over heat to dry out for few minutes.
3. Place the flour onto the work bench and make a well.
4. Place the potatoes through a potato ricer to form a loose mound on the flour.
5. Sprinkle with a good pinch of salt.
6. Combine the flour and potato until dough is formed. Knead until the dough is smooth and not sticky, use extra flour if needed.
7. Cut the dough into pieces and, using your fingers, roll each piece into a thin sausage. Cut into 2 cm ish pieces then place onto a floured serving platter.
8. Drop a 1/3 of the gnocchi into the boiling water. Simmer and when gnocchi rise to the surface cook for about 3 mins then lift out with a slotted spoon and slip into a large bowl. Repeat til all cooked.
9. Place basil, garlic and oil into a food processor for a minute or so.
10. Add chickpeas and blend for another minute, leaving chickpeas a little chunky.
11. Place into a bowl and slowly add water then parmesan and salt and pepper.
12. Mix thru gnocchi just before serving and sprinkle with a little extra parmesan.
Garlic and herb bread

- 4 French sticks
- 300g softened butter or nutelex
- 1 head of garlic
- 1 cup finely chopped herbs - parsley - oregano - chives
  - Thyme - rosemary

1. Pre heat oven 180 degrees
2. Slice bread sticks into thin slices with bread knife
3. Finely chop garlic and herbs then mix into butter
4. Butter both sides of each slice of bread then stick back together
5. Place bread sticks onto a baking tray and bake for 10-15 minutes til crunchy.
6. Add some freshly grated parmesan cheese to the butter mix for an extra tasty bread.

Source................ Giovanna’s mums special crunchy garlic bread
Savoury cheese and herb muffins

- 6 cups self raising flour
- 3 tsp baking powder
- 1 ½ tsp salt
- 1 ½ tsp pepper
- 3 tbs basil
- 3 tbs oregano
- 3 tbs rosemary
- 4 tbs chives
- ¾ cup nutelex
- 3 large eggs
- 4 cups milk
- 3 cups shredded cheese

1. Great recipe as you can use any herbs or cheese that you like.
2. Pre heat oven to 200 degrees
3. Finely chop all herbs
4. Grate cheese
5. In a large mixing bowl, combine flour, baking powder, salt and the herbs, mix together and add cheese
6. Melt nutelex in a small pot.
7. In another bowl, mix together the melted batter, egg and milk
8. Add the flour mixture and stir together until all is moistened. Don’t over mix. Batter will be lumpy.
9. Spoon evenly into 3 silicone muffin trays and place onto 3 baking trays
10. Bake for 15-20 mins, until muffins are golden brown and the tester comes out clean.
11. Remove to a rack to cool or serve warm.
Savoury cheese and herb muffins

12. Herb butter.....finely chop some herbs and mix in nutmeg and some salt and pepper. Serve with warm muffins.
Herb grissini

- 3 cups plain flour
- 3 cups wholemeal flour
- 4 tsp salt
- 6 tsp dry yeast
- 3 tsp sugar
- 5 large sprigs rosemary
- Small bunch chives
- thyme
- 6 tbs olive oil
- 600ml luke warm water

1. Place all dry ingredients into a large bowl.
2. Slowly add water and olive oil and knead until a dough is formed.
3. Finely chop chives, thyme and rosemary and add to the dough adding extra flour if required.
4. Pinch off small egg sized pieces of dough and roll out into long cigar shapes.
5. Line baking trays with baking paper then place dough onto trays.
6. Lightly brush with a little olive oil and sprinkle with a little salt.
7. Bake for 15 mins or til golden brown.

Source:.... Giovanna
Herbed cheese crackers

**Biscuit pastry**
- 1 kg plain flour
- 4 tsp baking powder
- 480 g butter or nutelex
- 8 eggs, lightly beaten
- 240 g cheddar cheese, grated
- ½ cup thyme
- ½ cup parsley
- 8 tb iced water

**Cheese filling**
- 200 g cream cheese
- 40 g butter / nutelex
- 3 tb chives
- 3 tb parsley
- Good shake pepper
- 240 g cheddar cheese

1. Preheat oven to 190 degrees.
2. Line 3 baking trays with baking paper.
3. To make the biscuit pastry, sift the flour and the baking powder into a large bowl and add the chopped up butter.
4. Rub in the butter with your finger tips until the mixture resembles fine breadcrumbs.
5. Make a well in the centre and add the eggs, cheese, herbs and iced water. Mix til comes together then lift out onto a lightly floured bench. Press together into a ball.
6. With a rolling pin roll pastry between 2 sheets of baking paper to 3mm thick. Remove the top layer of paper and using 5 cm cookie cutters cut out cookies and lay out onto baking trays.

Source........ Gourmet vegetarian ...............modified by Giovanna
7. Re-roll remaining pastry and repeat.
8. Bake for about 8 mins, or until lightly browned.
9. Transfer to wire rack to cool.
10. To make the filling, beat the cream cheese and the butter in a small bowl until light and creamy.
11. Add the herbs, pepper and cheese and beat until smooth.
12. Spread ½ tsp of filling onto half of the biscuits and sandwich together with the remaining biscuits.
Lemon cakes

- 375g butter or nutelex
- 3 cups caster sugar
- ¾ cup extra
- 6 eggs
- 4 ½ cups self raising flour
- 1 ½ tsp salt
- ¾ cup milk
- Grated rind and juice of 3 lemons

1. Preheat oven to 180 degrees
2. In a mixing bowl, cream butter well
3. Add 3 cups caster sugar and beat again
4. Add eggs, one at a time, beating well after each addition
5. Add sifted flour and salt
6. Add milk and lemon rind and fold together
7. Lay cup cake cups out onto 2 baking trays and divide mixture up evenly
8. Bake in oven for 25-30 minutes or until a skewer inserted into the centre of the cakes comes out clean
9. Combine lemon juice and extra sugar in a saucepan
10. Heat until sugar is dissolved, pour syrup over cakes

Source......caroline stirling ......frankie magazine......... afternoon tea
Pea and potato curry

- 3 kg potatoes (pre boiled-3/4 cooked)
- 1/3 cup veg. oil
- 2 tbs black mustard seeds
- 1 tbs fenugreek seeds
- 3 onions
- 4 cloves garlic
- 2 tbs yellow curry paste
- 2 fresh lemons
- Pinch fresh chilli
- 4 cans coconut cream
- 3 cups water
- 2 tbs turmeric
- 3 tsp sugar
- Salt to taste

1. Peel and thinly slice onions, following natural lines on onions.
2. Peel and finely chop garlic.
3. Squeeze lemons and keep skins.
4. Peel pre cooked potatoes, and then cut into quarters.
5. Open coconut cream cans.
6. In a large pot pour in oil then fry black mustard seeds and fenugreek seeds for a minute or two or til the seeds start to pop. Be careful not to burn seeds as this will change flavour.
7. Throw in onions and garlic and fry until soft, should only be for a few minutes.
8. Add curry paste, lemon juice and skins, stirring constantly.
9. Add chilli, fry for a minute then add the coconut cream, turmeric, sugar, water and salt to taste. Add potatoes and simmer for 10-15 mins.
10. Add peas / broccoli /beans etc and cook for 5 or so minutes depending on how crunchy u want greens.
11. Serve with steamed rice, roti and coriander yogurt.

Source................lentil as anything
12. Enjoy
Delicious lemon tart

Sweet short crust pastry

- 3 cups plain flour
- Good pinch salt
- 200 g unsalted butter
- 3 tbs caster sugar
- 2 egg yolks

Lemon filling

- Finely grated zest and juice of 6 lemons
- 230g nutelex, melted
- 6 eggs
- 1 1/3 cup caster sugar
- 1/2 cup plain flour
- 2 tbs corn flour, sifted

1. In a large bowl sift the flour and salt then add the butter and using your finger tips rub together to form bread crumb texture.
2. Stir in the sugar, egg yolks and 3 tbs cold water and combine together to form dough.
3. Wrap with plastic and place in fridge to chilli for 20 mins.
4. Preheat oven to 190 degrees and place 2 baking trays in oven.
5. Mix together in a large bowl the lemon zest and juice, melted butter, eggs, sugar, flour and corn flour.
7. Lightly butter 4 loose based flan tins with nutelex.
8. Remove pastry from fridge and divide into 4 pieces.
9. Roll each pastry on a lightly floured bench then line each tin with pastry.
10. Using a fork prick the base of each tart to stop the pastry from cooking unevenly.
11. Place in oven on preheated trays for 10 -15 mins til golden.
12. Reduce the oven temp to 180 then pour the mixture into each base and cook for 15 ish mins.
13. Allow to cool for 10 mins before removing from tins. Serve hot or cold.
gnocchi with sage

- 3 kg potatoes
- Salt
- 8 cups plain flour, plus extra for dusting
- 250 g wedge parmesan
- 15 large sage leaves
- 250 gms butter
- Freshly ground black pepper

1. Place a medium and a large pot of water on stove and bring to boil. One is for potatoes and other to cook the gnocchi.
2. Peel potatoes, cut into chunks, then place into the pot with some salt and cook on high til cooked. Once cooked, drain water then place potatoes in pot over heat to dry out for few minutes.
3. Put a large pot of water on to boil and add a good few pinches of salt.
4. Place the flour onto the work bench and make a well.
5. Place the potatoes through a potato ricer to form a loose mound on the flour.
6. Sprinkle with a good pinch of salt.
7. Combine the flour and potato until a dough is formed. Knead until the dough is smooth and not sticky, use extra flour if needed.
8. Cut the dough into pieces and, using your fingers, roll each piece into a thin sausage. Cut into 2 cm ish pieces then place onto a floured serving platter.
9. Drop a 1/3 of the gnocchi into the boiling water. Simmer and when gnocchi rise to the surface cook for about 3 mins then lift out with a slotted spoon and slip into a large bowl. Repeat til all cooked.
11. Spread the sage leaves in a non stick fry pan and add the butter. Lightly fry until the leaves start to crisp and the butter has become a light brown colour. Spoon the sage leaves and the butter and parmesan over the gnocchi. Place in a serving dish and add some ground pepper.

Source................ Giovanna
Leek, spinach and cheese parcels

- 1/3 cup olive oil
- 1 large leek
- 1 onion
- 4 cloves garlic
- Large bunch spinach/silver beet
- Small bunch lemon thyme
- 500 g ricotta
- 500 g tasty cheese
- 3 tbs mussel veggie stock
- Salt and pepper

1. Preheat oven to 220 degrees.
2. Wash and peel outer layers of leek, then finely dice.
3. Peel and dice onion.
4. Place a large frypan over a high heat; add oil then fry leek and onions.
5. Add garlic and fry til golden brown.
6. Thoroughly wash spinach then chop finely.
7. Add spinach and fry for 5 mins or so.
8. Add lemon thyme and veggie stock and cook for another few minutes.
9. In a large bowl combine cooked spinach, ricotta, grated tasty cheese and salt and pepper. Mix well then season to taste.
10. Lay puff pastry sheets out onto work bench to defrost then cut into ¼ s.
11. Place a large spoon full of mixture onto each pastry then pull up each corner of pastry and pinch together firmly.
12. Place onto baking trays lined with baking paper and bake for 20 mins or til golden brown.
Mini spinach and mushroom pies

- olive oil
- 2 large red onions
- 4 garlic cloves
- 250 g mushrooms
- Big bunch spinach / silver beet
- 5 large potatoes
- 2 tbs thyme
- 200g feta or ricotta cheese
- 1 pkt short crust pastry
- Salt and pepper
- Milk, to glaze

1. Preheat oven to 200 degrees.
2. Place a pot of water on to boil.
3. Wash and chop potatoes into 1 cm ish cubes, then cook til tender. Drain then set aside.
4. Finely dice onion then heat some oil in a frying pan over medium heat and cook til starts to brown.
5. Chop garlic and add to onion and cook for a few more minutes.
6. Dice mushrooms then fry for 5 mins.
7. Wash and finely chop spinach and add to pan for a few more minutes.
8. Defrost pastry sheets by laying out onto bench.
9. In a large bowl place spinach mix, crumbled feta, thyme and potatoes. Mix well mashing only some of the potatoes.
10. Using cookie cutters cut pastry and line muffin trays.
11. Spoon some of the spinach mix into each pastry.
12. Using a slightly larger cookie cutter cut out tops for the pies.
13. Cover the pies with the lids and press the edges with a fork to seal.

Source .....Gio
14. Prick the tops once with a fork, brush with milk and bake for 15-20 mins, or until golden brown.
Fried eggplant chips

- 4 large eggplants
- Salt
- 5 cups Plain flour
- 3 cups water
- 1 tsp turmeric
- Oil for frying

1. Wash and slice eggplants into 1 cm slices.
2. Lie out onto a large chopping board and lightly salt one side of eggplant. This will absorb any water in the eggplant and remove any bitterness.
3. Place 2 cups of flour in a large bowl and coat eggplant slices with flour. This will absorb any remaining moisture.
4. In another bowl combine 3 cups flour, turmeric and 4 cups of water and whisk well to make a thickish batter.
5. Heat 2 large frying pans and add a generous amount of oil.
6. Dip eggplant into batter, drip off excess then gently place into pan. Fry till golden brown on both sides.
Broccoli and cauliflower fritters with herb yoghurt

- 1200 gms cauliflower
- 800 gms broccoli
- 6 cloves garlic
- 3 eggs
- 3 tsp cumin seeds
- Fresh bread crumbs (approx 1 ½ cups)
- Flour (approx 1 ½ cups)
- Salt and pepper
- Oil for frying
- 500 gms natural yoghurt
- 1 cup chopped parsley

1. Wash the cauliflower and broccoli and cut into small florets. In a large steamer, steam the florets until very tender, and then transfer to a large bowl and mash.

2. In a dry frying pan, lightly toast the cumin seeds over medium heat. Crush in a mortar and pestle and tip into cauliflower and broccoli mixture.

3. Add the finely chopped garlic and eggs, and season well with salt and pepper. Work in enough breadcrumbs to obtain a fairly stiff mixture.

4. Wet your hands and form the mixture into balls then roll them in flour. Heat a frying pan on medium heat, add veg. oil and fry fritters until golden brown.
5. Finely chop wash parsley then add to yoghurt.

Add salt and pepper to taste then pour into two small bowls.
Leek tarts

- ¾ cup water
- 720 g plain flour
- Salt
- 540 gm butter
- 6 medium sized leeks
- 4 tb butter
- 12 eggs
- 4 ½ cups fat reduced cream
- Bunch chives
- 2 tsp nutmeg
- Salt and pepper
- 200 gms fetta

1. Place water in freezer to get icy cold.
2. Weigh the flour and sift it with a few good pinches of salt.
3. Place flour into food processor.
4. Chop butter into small pieces and add to the flour.
5. Once it looks like bread crumbs add the water and stop once it forms a ball.
6. Lightly knead on the work bench then flatten and wrap in cling wrap and place into fridge to chill for 1 hour.

7. Preheat oven to 200 degrees.
8. Divide the dough up into 6 pieces and roll into circles.
9. Lightly grease 6 flan tins with butter.
10. Line flan tins with pastry, gently pushing pastry into corners.
11. Cover each flan tin with foil and tip in rice, chill in fridge for 20 mins or overnight.
12. Put the pastry shells still with rice in them into the oven and blind bake for 20 mins. Remove foil and rice and set aside to cool.
13. Reduce oven to 170 degrees.
14. Thoroughly wash leeks and cut length wise then finely slice.
15. Heat butter in a large frying pan then fry leeks over a medium heat for 10-15 mins.
16. Place 6 whole eggs and 6 egg yolks into a bowl and add the cream and whisk well.
17. Chop the chives and add to the mixture.
18. Add nutmeg, salt and pepper.
19. Add the leeks and stir to mix evenly.
20. Transfer pastry shells onto baking trays then evenly ladle mixture into shells.
21. Crumble some fetta over tarts then bake for 15 minutes until filling is set.
22. Sprinkle with a little nutmeg and serve.
Dahl with spinach and rice

- 2 kg yellow split peas
- 1/3 cup olive oil
- 3 tsp cardamom seeds
- 3 tsp black mustard seeds
- 2 big onions
- 4 garlic cloves
- 2 tbsp yellow curry paste
- 3 tsp turmeric
- 3 cups chopped spinach
- Salt to taste
- 7 cups rice
- 500 g yoghurt
- Bunch coriander

1. Place rice and water into a rice cooker and turn on.
2. Place split peas in a large pot and rinse with cold water then drain. Refill with water till water is 10 cm above the peas and bring to boil then simmer. Stir often.
3. Finely dice onion and garlic.
4. In a large frying pan place oil and add cardamom seeds then mustard seeds. Fry for a few minutes till seeds pop – this releases all the flavous.
5. Add onion and fry till starts to brown. Add garlic and cook for a few minutes.
6. Add yellow curry paste and turmeric and fry for few minutes till all flavours are released.
7. Add onion mixture to split peas and mix well.
8. Finely chop spinach and add to dahl. Cook for 5 min. Salt to taste and serve with rice, yoghurt and roti bread.

Source..................lentil special
Dahl with spinach and rice

9. Finely chop coriander and mix into yoghurt with a little salt and pepper.

Source....................lentil special
Grapefruit tart

- 500 g unsalted butter or natalex, softened
- 170 g icing sugar, plus extra for dusting
- 6 cups plain flour
- 4 grapefruit
- 8 eggs
- 600 g caster sugar
- 2 tsp baking powder

1. Grease and line (with baking paper) the base of a 4cm deep, 30 cm x 20 cm slice trays.
2. Place the butter and icing sugar into a bowl and mix until well combined.
3. Add 5 cups of the flour and combine until comes together in a ball.
4. Press into the base of the prepared trays and chill in fridge for 15 mins.
5. Preheat the oven to 170 c.
6. Place pan in the oven and bake for 15 mins, then set aside to cool while you prepare the topping.
7. Finely grate rind from 4 of the grapefruit, then juice (you will need about 180 ml of juice).
8. Whisk together eggs and caster sugar in a large bowl until well combined.
9. Add remaining flour, and the baking powder, rind and juice.
10. Whisk gently to combine.
11. Pour mixture over cooled base and return to oven for a further 30 mins or until topping is set and tinged golden.
12. Cool in the pan, then cut into slices.
13. Dust with extra icing sugar to serve.

Source...........Delicious, Aug 2004 recipe by Valli Little
Potato, leek and celery soup

- 5 tbs olive oil
- 1 large leek
- 6 stalks celery
- 4 lts water
- 4 tbs massel veggie stock
- 3kg potatoes

1. Place water into a large pot and bring to boil.
2. Wash and chop potatoes into quarters and add to water.
3. Finely dice leek.
4. Place oil into a frypan and fry leek till starts to brown.
5. Finely chop celery, then fry for few minutes.
6. Add leek and celery to potatoes.
7. Season with stock.
8. Bring to boil then simmer till potatoes are cooked.
9. Blend well with zhushhhha then season with extra stock or salt and pepper, if required.
10. Serve with cheesy herb muffins with herb butter.

Source..........Giovanna.