

emporium PROMOTION

fresh picks

Maxwell Williams, Macarto and Le Creuset will have you enjoying some of winter's best-loved vegetables that will keep the family happy, well fed and coming back for more...

*Honey glazed
parsnips, carrots
& red onion
with chipolatas
& rosemary*

PREP 10 MINS
COOK 60 MINS
SERVES 6

INGREDIENTS

- 600g** parsnips, washed, peeled, trimmed – cut in half lengthways
- 600g** medium carrots, washed, scrubbed and trimmed
- 2** red onions, peeled and cut into thickly sliced rings
- 1** garlic head cut in half
- 2** Tbsp olive oil
- sea salt and ground black pepper, to taste
- 400g** chipolatas
- 2** Tbsp honey
- 1** Tbsp balsamic vinegar
- 2** sprigs of rosemary

METHOD

- 1 Preheat oven to 200°C
- 2 Blanch parsnips in boiling water for 5 minutes, then drain; toss with remaining vegetables in a 2Lt roasting dish. Season with salt and pepper and rub the oil evenly over all the vegetables.
- 3 Add the chipolatas and roast in a moderate oven for 30 minutes. Meanwhile, in a small bowl mix the honey and balsamic vinegar together, set aside.
- 4 As the vegetables and chipolatas start to colour, remove from the oven and turn using tongs at this point evenly splash the honey, balsamic mix scattering the rosemary, then return to the oven lowering the oven temperature to 180°C and cook for a further 30 minutes or until all vegetables are cooked through and golden.



Top image: Maxwell & Williams 'Sprinkle' 36x24x8cm lasagne dish in lime (was \$39.95, now \$27.95) **SAVE \$12**; Maxwell & Williams 'Sprinkle' 2.6lt round casserole dish in purple (was \$39.95, now \$27.95) **SAVE \$12**.
Bottom Image: Maxwell & Williams 'Sprinkle' 36x24x8cm lasagne dish in lime (was \$39.95, now \$27.95) **SAVE \$12**.

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'SPRINKLE' OVEN
TO TABLEWARE**
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3rd June 2012

Parsnips

The humble parsnip is one of the staunch loyal winter faithfuls, which hails from the same fabulous family as the carrot, fennel and celeriac. Fantastic roasted, boiled, mashed or pureed with a knob of butter. This robust delectable vegetable with its addictive sweetness is surely one of life's earthy pleasures!

**MAXWELL
& WILLIAMS**
DESIGNER HOMEWARES

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offer ends 3rd June 2012

Left Image: Marcato Atlas 150 Wellness Pasta Machine, \$249.95; Microplane 'Aritsan' coarse grater, \$22.95; Microplane 'Aritsan' extra coarse grater, \$22.95; Microplane 'Aritsan' fine grater, \$22.95.



Ravioli with peas, kale & prosciutto

PREP 25 MINS • COOK 15 MINS • SERVES 4

TO MAKE SPINACH & RICOTTA RAVIOLI

- 300g '00' plain flour
- 3 free-range eggs, beaten
- Extra flour for dusting
- 200g frozen spinach, thawed and squeezed of excess liquid
- 200g ricotta cheese
- Zest of ½ lemon

METHOD

- 1 Place flour in a large mixing bowl, make a well in the centre and add eggs.
- 2 Slowly stir with a wooden spoon incorporating the flour into the eggs. When all combined, dust with extra flour, place in a bowl, cover with plastic wrap and allow to rest for 30 minutes.
- 3 Mix spinach, ricotta cheese and zest of ½ lemon together in a bowl and set aside until ready to use.
- 4 Make ravioli as per Marcato instructions.

TO MAKE PEAS, KALE & PROSCIUTTO PASTA SAUCE

- 2 Tbsp olive oil
- 1 onion roughly chopped
- 1 clove garlic, sliced
- 1 birds eye chilli, seeded (optional) and finely sliced
- 12 slices of prosciutto, sliced into 2cm strips
- 6 kale leaves, roughly sliced
- 1 cup shelled peas
- 1 cup cream
- 1 Tbsp flat leaf parsley
- 3 sprigs thyme
- Sea salt and ground black pepper, to taste

METHOD

- 1 Heat oil in a large non-stick frying pan over a medium heat. Add onion and garlic, followed by the chilli and stir. After a few minutes add the prosciutto followed by the kale, continue to stir.
- 2 Mix in the peas, and continue to stir for further 5 minutes. Pour in the cream, add the herbs and season to taste and stir until thoroughly mixed.
- 3 When the cream becomes hot and bubbling, add the cooked, drained pasta.



LE CREUSET MINI COCOTTES SET OF 3
WAS \$69
NOW \$49.95
offer ends 3rd June 2012

Main Image: Stoneware Mini Casseroles set of 3, was \$69 NOW \$49.95, available in Farm Fresh, French Flag and Glamour sets. **Inset:** Cast Iron 24cm Round Casserole, \$399; available in Cherry red, Cobalt Blue and Flame orange.

Rhubarb, apple & raspberry cobbler

PREP 20 MINS • COOK 25 MINS • SERVES 6

INGREDIENTS

- 1 bunch of rhubarb, washed and cut into 2cm slices
- 4 cooking apples, peeled, cored and thickly sliced
- 1 orange, zest and juice
- 60g dark brown soft sugar
- 1 Tbsp whisky
- 1 star anise
- 1 vanilla pod
- 450g raspberries (or defrosted frozen berries)
- 300g self-raising flour
- 150g caster sugar, and extra for dusting
- 175g unsalted butter, chilled and cut into small cubes
- 40g pecans, roughly chopped

METHOD

- 1 Preheat the oven to 190°C. Grease Le Creuset mini cocottes set of six and set aside.
- 2 Put rhubarb, apples, orange, brown sugar, whisky, star anise and vanilla pod in a

- Le Creuset 24cm round French oven and gently heat over a medium heat.
- 3 Cook gently for 10 minutes, stirring regularly to avoid sticking. Then add the raspberries and cook for a further 5 minutes. Spoon into the prepared Le Creuset set of six mini cocottes.
- 4 For the 'chewy' scone style pastry topping, put flour, caster sugar and butter in a bowl and rub together with your fingertips until it resembles fine breadcrumbs. Stir in pecans.
- 5 Add 2 Tbsp water and gently knead to form about 8 balls and place onto the fruit. Sprinkle with extra caster sugar. Bake for 20 – 25 minutes until the pastry puffs slightly and is golden.
- 6 Serve with custard.



LE CREUSET

For more from Myer's Cookware range visit myer.com.au

Kale

Kale is highly nutritious and comes from the same family as cauliflower, broccoli and brussels sprouts. The objectives when cooking it are to achieve tenderness before the leaves becomes grey, and to prevent it developing a too-strong flavour if overcooked. Kale is fabulous in a pasta, stir-fry or a hearty winter vegetable soup.



Whether you're preparing a quick supper after work, a tasty weekend lunch or something special for family and friends, Le Creuset has a pot, pan or dish just made for the job in a choice of materials to suit your needs.