



TANDOORI CHICKEN BURGERS



TAGLIATELLE WITH BROCCOLI, ANCHOVIES AND TOASTED SOURDOUGH BREADCRUMBS



IAN CURLEY'S LAVAZZA TIRAMISU



CRÈME BRÛLÉE

TAGLIATELLE WITH BROCCOLI, ANCHOVIES AND TOASTED SOURDOUGH BREADCRUMBS

PREP: 5 minutes COOK: 15 minutes SERVES: 4

INGREDIENTS

2 tbsp olive oil	150ml white wine
1 red onion, halved and finely sliced	6 anchovy fillets, chopped
1 clove garlic, peeled and finely sliced	Zest of 1 lemon
1 bird's eye red chilli, seeded and finely sliced	200g toasted sourdough breadcrumbs
400g broccoli cut into small florets	Sea salt and ground black pepper
	500g fresh pasta, cooked

METHOD

- 1 Heat oil in a frying pan over a medium heat and add onion. Sauté gently for 2–3 minutes then add garlic and chilli and continue to stir for another 3 minutes. Add the broccoli and white wine, allowing to reduce by half.
- 2 Add the anchovies, lemon zest and breadcrumbs, and season to taste.
- 3 Gently toss the sauce through the cooked pasta and serve with crusty bread and a crisp white wine.

MARCATO ATLAS 150 'WELLNESS' PASTA MACHINE IN RED

TANDOORI CHICKEN BURGERS

PREP: 10 minutes COOK: 20 minutes SERVES: 4

INGREDIENTS

500g chicken thigh fillets, trimmed	3 strips lemon rind
1 medium red onion, peeled and quartered	2 eggs
2 cloves garlic, peeled	½ cup prepared Tandoori paste
1 cup parsley leaves	2 tbsp cornflour (or plain flour)
5 slices of day old bread, torn into smaller pieces	Salt and freshly ground black pepper
	2 tbsp olive oil

METHOD

- 1 Attach the coarse plate to the food grinder and the stand mixer. Feed chicken into hopper then turn mixer to Speed 4 and push chicken down with stomper. Repeat with remaining chicken, onion, garlic, parsley, bread and lemon rind, grinding mixture into the mixing bowl.
- 2 Attach the flat beater to the stand mixer. Add the eggs, Tandoori paste, 2 tbsp cornflour (or plain flour), salt and pepper. Mix on Speed 4 for 2–3 minutes, or until the mixture is well combined and a little sticky.
- 3 Place mixing bowl in refrigerator to allow mixture to chill for about 1 hour. With wet hands, form mixture into 4 large patties.
- 4 Heat oil in a large frypan or flat barbeque plate and cook patties for 3 minutes on each side, being gentle each time you turn the patties.

SERVING SUGGESTION: Serve with lettuce, sliced avocado and thinly sliced cucumber in soft buns.

KITCHENAID KSM150 ARTISAN 'EMPIRE RED' MIXER + FOOD GRINDER/MINER ATTACHMENT

CRÈME BRÛLÉE

PREP: 10 minutes COOK: 12 minutes (plus setting time) SERVES: 4

INGREDIENTS

300ml thickened cream	2 tbsp caster sugar
1 vanilla pod	Plus 4 tbsp extra caster sugar for topping
4 egg yolks	

METHOD

- 1 Preheat oven to 170°C.
- 2 Put cream and vanilla pod into a pan and heat to scalding point. Do not allow to boil.
- 3 Remove vanilla pod.
- 4 Beat yolks with the sugar until light and fluffy, then stir in the warm cream until well combined.
- 5 Place mixture in a bowl over a simmering pot of water, and stir until the custard coats the back of a spoon.
- 6 Pour into individual ramekins and bake for 8 minutes to create a good skin on top. Refrigerate overnight, taking care not to break the skin.
- 7 Next day, sprinkle a generous layer of caster sugar evenly on top of each ramekin, then carefully melt the sugar crystals using Maxwell & Williams 'Ignite' blowtorch to form a caramel. Rotate regularly to ensure even browning.
- 8 Allow to cool completely before serving. The top should be hard and crackly and the custard barely set.

TIP: Best made the day before. Topping is best made just prior to serving.

MAXWELL & WILLIAMS 'IGNITE' 15CM STAINLESS STEEL CHEF'S BLOW TORCH + MINI RAMEKINS

IAN CURLEY'S LAVAZZA TIRAMISU

PREP: 25 minutes COOK: 10 minutes SERVES: 8

INGREDIENTS

7 egg yolks	300ml Lavazza espresso coffee or 10 Lavazza capsules
200g caster sugar	100g (½ cup) caster sugar
30ml each of Baileys and Frangelico	
500ml (2 cups) pouring cream	
500g mascarpone	
18 savoiardi biscuits	
Dutch cocoa for dusting	

METHOD

- 1 Whisk egg yolks and sugar in an electric mixer until mixture holds a thick ribbon (5–6 minutes). Add Baileys and Frangelico and whisk to combine (1–2 minutes). Add cream and whisk until medium-soft peaks form (4–5 minutes). Add mascarpone and whisk until stiff peaks form (1–2 minutes). Do not overwhisk as the mascarpone may split. Transfer to a piping bag (without nozzle) and refrigerate until required.
- 2 To make coffee syrup, combine coffee and sugar in a saucepan. Bring to the boil over high heat, stirring to dissolve sugar, cool slightly. Dip savoiardi into syrup, set aside.
- 3 Pipe a little mascarpone mixture into glasses, then alternate layers of savoiardi and mascarpone until glasses are filled.
- 4 Refrigerate until required and dust with cocoa before serving.

SAECO LAVAZZA A MODO MIO PREMIUM SILVER COFFEE MAKER