

# Cuisine

## 2014-2015 RECIPE INDEX

MAY 2014 (ISSUE 164) TO MARCH 2015 (ISSUE 169)



RED VELVET CAKE (169, 51); PHOTOGRAPHY & STYLING: TAMARA WEST

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**magimix**

Recipes are listed alphabetically within the following categories:

- Baking
- Desserts & sweets
- Meat & poultry
- Pasta, grains, noodles & rice
- Pastry, pies & tarts
- Salads
- Sauces, dressings, drinks & other accompaniments
- Seafood & fish
- Soup
- Vegetables & vegetarian

The first numeral refers to the issue in which the recipe appeared; the second numeral gives the page number.

At the end of this index is a summary of Quick Smart and other regular topics, plus wine tastings and travel features.

## BAKING

See also *desserts & sweets; pastry, pies & tarts*

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- Gingernuts 165: 54
- Nutella & hazelnut brownie 165: 54
- Peanut-butter-stuffed double chocolate cookies 166: 44
- Salted caramel crack brownies 168: 119

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- Torta de Santiago (almond torte) 166: 99
- Tropical coconut cake 169: 48
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See also *baking*

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- Apple tart 165: 98
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- Chocolate & cherry semifreddo 168: 122
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- orange Christmas pudding 167: 78

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- Beef bourguignon 164: 110
- Beef fillet with shaved spring vegetable salad, ricotta & mint dressing 167: 102
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- Chicken, chorizo & bean casserole 165: 61
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- Lemony broth with chicken meatballs 167: 84
- Middle Eastern spiced chicken with minted yoghurt 168: 85
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& carrot tabouleh 166: 72  
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 Slow-roast lamb with white bean puree & mint salad 164: 70  
 Spiced lamb kofta 168: 106  
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 Pork cutlets with oranges 164: 94  
 Pork meatballs with vegetables 164: 90  
 Pork piccata with pineapple slaw 169: 61  
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 Sausages with tomatoes & cannellini beans 169: 124  
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 Wild boar pappardelle 164: 98  
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 Multi-grain salad 166: 50  
 Prosciutto & faro salad 109  
 Quinoa, chicken & prawn paella 169: 76  
 Warm farro & roasted vegetable salad with feta & almonds 165: 73



## PRODUCT SPOTLIGHT

### ASKO PRO SERIES

ASKO has been selling premium appliances to discerning customers for more than 60 years. This has given them the necessary experience to create an entirely new range of innovative built-in kitchen appliances. Pro Series appliances have a minimalist, timeless style, allowing them to work in all kinds of spaces. They are created with a user-centric focus, ensuring that time spent in the kitchen is simpler, more enjoyable and always stylish. For details visit [awardappliances.co.nz](http://awardappliances.co.nz)



## Noodles

Citrus prawn noodle salad 166: 77  
Cumin lamb noodles 166: 69  
Stir-fried pork with rice noodles 168: 55

## Rice

Coconut rice 165: 83  
Crispy beef rice cakes with avocado salad 166: 85  
Meatball risotto with chilli & mint 165: 77  
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### Pastries & pies

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Eggplant & silverbeet-stuffed gozleme with honey-stewed tomatoes & beans 168: 108  
Mini caramel meringue pies 166: 40  
Mandarin meringue pie 165: 32  
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Pork pie 164: 94  
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Chocolate marmalade tart 164: 115  
Chocolate nut tart 169: 126  
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Ricotta & roast vegetable tart 169: 124  
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*See also beef; duck; lamb; pasta, grains, noodles & rice; seafood & fish*

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Barley & zucchini salad 169: 98  
Beetroot & orange salad with sumac chilli walnuts 169: 128  
Brown rice & nectarine salad 167: 92  
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Smoked feta & tomato salad 169: 115  
Spicy kumara & feta salad 167: 95  
Tomato salad with fresh cheese 169: 100  
Nectarine & herbed goat’s cheese salad & corn with chilli lime butter 168: 24  
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## SAUCES, DRESSINGS, DRINKS & OTHER ACCOMPANIMENTS

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Anchovy aioli 166: 72  
Anchovy butter with mushrooms & toast 164: 68  
Fennel aioli 166: 96  
Montpellier butter 168: 57  
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Pistachio pesto 168: 116

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Anchovy vinaigrette 169: 100  
Citrus mint dressing 166: 79  
Creme fraiche dressing 167: 64  
Mint dressing 167: 102  
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### Drinks

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Rosé cooler 168: 94  
Watermelon margaritas 168: 73

## Pickles, salsas & other

### accompaniments

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Rib rub 166: 79

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Store-cupboard salted caramel sauce 167: 38  
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Fennel & onion stuffing 167: 77  
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### Sweet extras

Brown butter frosting 169: 53  
Candied citrus 164: 74  
Chocolate ganache 164: 38  
Chocolate whipped cream & lace 169: 46  
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Mixed berry freezer jam 168: 34  
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Shortbread cobbler topping 165: 98

## SEAFOOD & FISH

*See also chicken; pasta, grains, noodles & rice; salads; soups*

### Prawns

Chipotle prawn tacos 165: 48  
Crayfish & prawn cocktail 167: 72  
Prawn tostada bowl 166: 86  
Squid ink prawn fritters with asparagus & fennel aioli 166: 96

### Salmon

Barbecued salmon with miso tofu pickle 169: 91  
Japanese-style salmon rice with mushrooms 165: 73  
Roasted salmon with pickled baby beetroot & creme fraiche dressing 167: 64

Salmon & crackling on barley & fennel salad 168: 66

Salmon cakes with cucumber cream 168: 96

### Scallops

Scallops with mango & avocado salsa 168: 122  
Scallops with pork belly, soft-boiled egg dressing & cauliflower puree 167: 100

### Smoked & cured fish

Home-cured salt fish, warmed chickpea salad & almond cream 166: 92  
Salted fish & vegetables with black pepper vinaigrette 166: 114  
Smoked fish & beetroot salad with lavash 167: 106  
Smoked fish fritters 168: 40  
Smoked fish, soft egg & charred lemon tartine 165: 81

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### Other fish & seafood

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Fish with sweetcorn & feta smash & green tomato salad 169: 118  
Grilled fish with Mexican-style zucchini & corn & pumpkin seed sauce 168: 106  
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 Quick south Indian-style fish curry 167: 88  
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## VEGETABLES & VEGETARIAN

*See also pasta; pastry, pies & tarts; salads; sauces, dressings, drinks & other accompaniments; soups*  
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*See also seafood & fish*  
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 Mexican-style zucchini & corn 168: 106

Pistachio & bean skordalia 167: 63  
 Quinoa with granola, black fruit & yoghurt 168: 96  
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 Roasted brussels sprouts, carrot, cauliflower & lentils with kumara puree 165: 118  
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## PRODUCT SPOTLIGHT

## DUALIT ARCHITECT RANGE

Whether you're moving house, renovating, updating your kitchen or just looking to add some colour to your life, the new Dualit Architect toaster and jug range is for you. Each appliance comes with interchangeable panels and is beautifully finished in brushed stainless steel, meaning you can regularly change the look and colour to suit your mood. For more details visit [awardappliances.co.nz](http://awardappliances.co.nz)

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