

taste 

FAVOURITES

Celebrating a decade of great recipe memories

*Collector's
cookbook*

taste 
10th Birthday

lemon
meringue
cakes



YOUR FREE COMMEMORATIVE COOKBOOK





welcome

“ Many months ago, we came up with an idea

to do something really special to celebrate taste.com.au's 10th birthday, as a way to thank everyone for visiting taste.com.au for recipes and ideas over the past decade. It needed to be something we'd never done before; a cookbook, not just full of beautiful recipes, but also the meanings, memories and stories behind them. That's how this free cookbook called *Favourites* came about.

It's been an exciting process, collecting all the recipes from our archives and matching them with their stories. Many are personal favourites from the Taste archives, but what's interesting is how the personal stories make them even more valuable – and even more tasty! From childhood memories aroused by the Milk & Milo Tart on page 26 to Alison Adams' loaves-and-fishes moment on page 19, which gives a new appreciation of what a recipe writer brings to the creative process: the love, work and magic that sits behind so many recipes.

Thank you, too, for sharing recipes that have a story for you and taking the time to scour your vintage photo albums and sift through loose photographs in shoeboxes for your favourite food memories. It's such a treat to see all those frozen moments in time, so we've included as many as we can, along with some of our own.

We hope you enjoy our *Favourites*! Please pass on the link to your friends: taste.com.au/favourites

Brodie

EDITOR-IN-CHIEF

food memories

From birthdays to holidays, and everything in between, here are some of our faves.



Justine Schofield

"My new-found love as a toddler in 1986... chocolate! I'd always leave a bit on my face and save it for later!"



Adriano Zumba

"Because my parents owned a supermarket, I grew up raiding the lolly counter, but my favourite homemade snack was Vegemite buns with peanut butter Vita-Weats."



Georgia Barnes

"Making my 6-year-old-me signature dessert: fruit salad. The secret recipe involved way too much rockmelon, orange juice and icing sugar!"



Louise Keats

"This is me at 18 months old eating cockles that we had gathered from the beach near the family home in New Zealand (my Dad is a Kiwi). We cooked them over a fire on a big metal tray."



Manu Feildel

This is Manu in London in 1992 at the restaurant 'Les Associes' at the grand age of 19!



Marion Grasby

"I have the greatest memories of the Chinese restaurants that my parents would take me to as a little girl. I always ordered the lemon chicken and the fried ice-cream."



#TasteMemories



Michelle Southan

Michelle Southan, food director: "This was the day my brother and I caught the biggest fish ever (well, so it seemed to us). Dad cooked it and Mum made her homemade chips – best dinner ever!"



Katrina Woodman

Katrina Woodman, food editor: We used to live in Fiji and the groceries were limited, so Mum was always baking homemade goodies for us. I loved having tea parties, copying Mum and her friends. I'd walk around saying "Cheers!" with my cup of milk.



Alison Adams

Alison Adams, senior food consultant: "30th birthday dinner with my bestie in Paris. Says it all, really!"



Jodi De Vantier

Jodi De Vantier, subeditor & digital coordinator: "Mum and me baking. I've spent so much time in the kitchen with my mum. I get my love of food from her and I hope I put as much love into the food I make as she does."



Daniela Bertollo

Daniela Bertollo, managing editor: "Well, they do say 'start as you mean to go on...' Here I am on my 2nd birthday, sitting on my beloved Nonna's lap forgoing the cake for my very own 'piccolo' of spumante. Cin cin!"



Anna Scobie

Anna Scobie, chief subeditor: "We always had the most amazing spreads at our birthday parties. Mum would cook all sorts of delicious treats and we'd stuff our faces, as you can see! Happy days indeed."





“During my last food adventure in Vietnam I fell in love with bun cha, which is a street-food classic with lots of fresh herbs and tangy sauces. It’s perfect for sharing: the pork patties, noodles and herbs are piled up in the centre of the table, then everyone helps themselves, drizzling liberally with the sweet and sour dressing.”

Marion Grasby

bun cha

serves 4 | prep 30 mins | cooking 15 mins

1 tbs vegetable oil
200g rice vermicelli noodles
1 bunch fresh mint, leaves picked
1 bunch fresh coriander, leaves picked
½ cup fresh bean sprouts

dressing

55g (¼ cup) caster sugar
60ml (¼ cup) fish sauce
60ml (¼ cup) water
2 tbs white vinegar
1 long fresh red chilli
2 garlic cloves, finely chopped
2 tbs fresh lime juice

pork patties

500g pork mince
1 garlic clove, finely chopped
1 egg, lightly whisked
¼ cup finely chopped green shallots
¼ cup finely chopped fresh mint leaves
1 tbs fish sauce
½ tsp ground black pepper

1 For the dressing, place the sugar, fish sauce, water and vinegar in a small saucepan over high heat. Simmer for 2 minutes or until sugar dissolves.

2 Deseed and finely chop the chilli. Add to the saucepan with the garlic and lime juice. Stir to combine. Divide the dressing among 4 small bowls.

3 For the patties, combine pork, garlic, egg, shallot, chopped mint, fish sauce and pepper in a bowl. Roll into 16 small balls. Gently pat to flatten into patties.

4 Heat the oil in a large frying pan over medium-high heat. Cook the patties, in 2 batches, for 3 minutes on each side or until golden and cooked through.

5 Meanwhile, place the vermicelli in a heatproof bowl. Cover with boiling water and set aside for 2 minutes or until tender. Drain well.

6 Arrange the noodles, mint, coriander, bean sprouts and patties on a serving platter. Serve with the dressing.

top tips

Make a double batch of the dressing and put half aside to use as a salad dressing the following day. Wet your hands with water before handling the mince to prevent sticking.



“Carbonara is by far the most popular pasta dish on taste.com.au, even overtaking good ol’ spag bol a few years ago. But when you combine it with one of the nation’s other big food favourites – pizza – it becomes even more special. In this dish, you really can have the best of both worlds: it’s the ultimate Italian cuisine mash-up.”

Laura Simpson
taste.com.au online editor

carbonara pizza

serves 4 | prep 5 mins | cooking 20 mins  

600g pkt (2 bases) plain pizza bases
425g ctn carbonara sauce
85g (¾ cup) Il Migliore Shredded
Mozzarella & Gouda Blend
100g sliced mild pancetta
125g sliced button mushrooms
3 green shallots, trimmed,
thinly sliced diagonally

1 Preheat oven to 230°C/210°C fan forced. Lightly grease 2 pizza trays.
2 Spread the pizza bases with the sauce. Sprinkle with the cheese. Top with pancetta and mushrooms. Sprinkle with half the shallot. Bake for 15-20 minutes or until golden. Sprinkle with remaining shallot.

top tip

Use spaghetti as a pizza base. Combine 250g cooked spaghetti with 2 lightly whisked eggs and ⅓ cup finely grated parmesan. Press onto a greased 30cm pizza tray and bake for 5 minutes. Add the toppings and bake for 15 minutes.







“Before discovering this recipe, I couldn’t consistently achieve crunchy crackling, melty fat and juicy meat when roasting pork belly. This dish is perfect, every time.”

Rebecca Nettala

taste.com.au senior online producer

crispy pork with braised lentils & fennel

serves 4 | prep 30 mins (+ 3 hours chilling & 10 mins resting time) | cooking 3 hours 45 mins

1.2kg pork belly, rind scored at 1cm intervals
 2 ½ tbs extra virgin olive oil
 1 ½ tbs sea salt
 1 tsp fennel seeds, lightly crushed
 1 small lemon, juiced
 375ml (1 ½ cups) water
 2 baby fennel bulbs, thinly sliced
 1 brown onion, finely chopped
 1 carrot, finely chopped
 2 garlic cloves, thinly sliced
 165g (¾ cup) French green lentils, rinsed
 3 large sprigs fresh thyme
 125ml (½ cup) dry white wine
 500ml (2 cups) gluten-free salt-reduced chicken stock
 100g kale leaves, thinly sliced
 1 tsp Dijon mustard

1 Place the pork on a plate. Rub 1 tsp oil into the pork rind. Sprinkle with 3 tsp salt. Place in the fridge, uncovered, for 3 hours (this helps dry out the skin).

2 Preheat oven to 160°C/140°C fan forced. Use paper towel to wipe pork rind completely dry. Combine fennel seeds and remaining salt. Sprinkle over the rind. Place pork in a roasting pan. Pour half the lemon juice and half the water into the base of the pan. Roast the pork, topping up with the remaining water as necessary, for 2 hours 30 minutes, until tender.

3 Meanwhile, heat the remaining oil in a frying pan over medium heat. Add the fennel. Cook, stirring, for 2 minutes. Add the onion, carrot and garlic. Cook, stirring, for 4 minutes or until softened.

Stir in the lentils and thyme. Add the wine. Simmer for 1 minute. Stir in the stock. Reduce heat to low. Cover and cook, stirring occasionally, for 25 minutes or until lentils are tender. Simmer, uncovered, for 5 minutes or until reduced slightly. Stir in the kale, mustard and remaining lemon juice. Simmer, uncovered, for 5 minutes or until wilted. Season.

4 Increase oven to 200°C/180°C fan forced. Line a baking tray with baking paper. Transfer pork to the prepared tray. Roast pork for 15 minutes. Increase oven to 230°C/210°C fan forced. Roast for a further 20 minutes or until the rind crackles. Set aside for 10 minutes to rest. Arrange the lentil mixture on a serving plate. Top with the pork.



“This recipe is very dear to my heart, as my grandmother (Mémé Andrée) would make this for us only once a year at the end of the summer when tomatoes are at their best and bursting with colour and sweetness. I can still remember her at the local markets selecting tomatoes with great care, then bringing them home, slicing them and smelling their wonderful perfume before cooking them in a delicious tart. This, served on a beautiful hot summer’s day with a big serving of green salad, eaten in the garden, evokes so many wonderful memories.”

Justine Schofield

tomato tarte tatin

serves 4 | prep 20 mins | cooking 45 mins

10 roma tomatoes
15g butter
1 tbs olive oil
2 tbs caster sugar
1 tbs balsamic vinegar
1 garlic clove, thinly sliced
4 fresh thyme sprigs
1 sheet good-quality frozen butter puff pastry, partially thawed
Feta, crumbled, to serve (optional)
Fresh thyme sprigs, extra, to serve

1 Preheat oven to 180°C/160°C fan forced. Wash the tomatoes and cut in half lengthways. Use a small sharp knife to remove the core from each tomato, then season.

2 Melt the butter and oil in a heavy-based ovenproof 26cm (top measurement) frying pan over medium heat. Sprinkle with sugar. Arrange the tomato, cut side down, in the pan.

3 Cook for 8-10 minutes. Turn the tomato. Add vinegar and cook for a further 5 minutes or until the skins blister. Turn tomato again. Nestle the garlic and thyme in the gaps.

4 Gently roll out the pastry with a rolling pin. Trim to a 28cm disc. Place the pastry over the tomato. Fold and tuck in the excess pastry. Bake for 25-30 minutes or until golden brown.

5 Set aside to cool slightly in pan for 5 minutes. Use your hand to gently twist the pastry layer to ensure tomato has not stuck to bottom of pan.

6 Carefully, in one fluid movement, flip the tarte tatin upside-down onto a serving plate. Sprinkle with the crumbled feta, if using, and extra thyme. You can serve the tarte tatin hot, at room temperature or cold.







“My much-loved friend, Harriet, moved to Paris, but every few years she reappears – without much warning! I had just tested this recipe when I was invited to catch up for a picnic. There were only supposed to be five of us, but I made an extra pie, just in case. Next thing I knew there were 16 guests. Harriet’s French husband made a beautiful lentil and spinach salad and somehow it all came together. A joyous loaves-and-fishes moment!”

Alison Adams

taste.com.au senior food consultant

chicken, leek & sour cream pie

serves 6 | prep 55 mins (+ cooling time) | cooking 1 hour

50g unsalted butter
1 leek, trimmed, sliced
50g (1/3 cup) plain flour
375ml (1 1/2 cups) chicken stock
1 barbecue chicken, skin and bones removed, meat chopped
125g (1/2 cup) sour cream
1 tbs finely chopped fresh rosemary
1 egg, lightly whisked
2 tsp milk

sour cream pastry

300g (2 cups) plain flour
100g unsalted butter, chopped
125g (1/2 cup) sour cream
1 egg

1 For the pastry, process flour and butter in a food processor until mixture

resembles breadcrumbs. Add sour cream. Process until combined. Add egg. Process until mixture just comes together. Transfer to a work surface. Knead until smooth. Shape one-third of the pastry into a rectangle. Shape the remainder into another rectangle. Wrap both in plastic wrap. Place in the fridge for 20 minutes to chill.

2 Meanwhile, melt the butter in a saucepan over low heat. Add the leek and cook for 5 minutes or until soft. Add the flour and cook, stirring, for 5 minutes or until the mixture bubbles. Remove from heat. Gradually add the stock, whisking until smooth. Return to heat. Cook, stirring, for 5 minutes or until mixture thickens. Remove from

heat. Stir in chicken, sour cream and rosemary. Season with salt and white pepper. Set aside to cool.

3 Preheat oven to 220°C/200°C fan forced. Place a baking tray on bottom shelf of oven. Roll out larger portion of pastry into a 3mm-thick rectangle. Line an 11 x 35cm (base measurement) fluted tart tin with removable base with pastry. Trim excess. Reserve scraps. Spoon chicken mixture over pastry base. Roll out remaining pastry and cover top of pie.

4 Re-roll pastry scraps. Cut into leaf shapes. Place leaves on top of pie. Combine egg and milk in a bowl. Brush over top of pie. Bake on preheated tray for 45 minutes, until golden.



“One of my earliest Australian restaurant experiences was at a little local restaurant where the schnitzels were legendary. There was just one problem: the cook only had two pans, so if three of you were eating schnitzel, one person had to wait! Not everybody likes to fry, even if they do have enough frying pans and hobs. So we’ve nicked an idea from the brightest country cook I know and created baked schnitzel using flavoursome chicken thighs.”

Matt Preston

chicken schnitzel with slaw

serves 4 | prep 30 mins (+ chilling time) | cooking 30 mins

- 50g (1 cup) panko breadcrumbs
 - 4 chicken thigh fillets, excess fat trimmed
 - 1/3 cup fresh continental parsley, chopped
 - 20g (1/4 cup) parmesan, shredded
 - 1 tablespoon lemon rind, finely grated
 - 80g butter, melted
 - Kewpie Mayonnaise, to serve
- tangy slaw**
- 2 cups white cabbage, finely shredded
 - 1 Granny Smith apple, cored, cut into matchsticks
 - 2 celery sticks, thinly sliced
 - 1/4 cup fresh continental parsley leaves
 - 1 tablespoon drained baby capers
 - 2 tablespoons fresh lemon juice

- 1 Preheat the oven to 200°C/180°C fan forced. Line a baking tray with baking paper. Sprinkle breadcrumbs over the tray. Bake for 8-10 minutes or until golden. Transfer to a plate. Set aside to cool.
- 2 Place a chicken fillet between 2 pieces of plastic wrap and use a rolling pin to pound until 2mm thick. Repeat with remaining chicken.
- 3 Add the parsley, parmesan and lemon rind to the breadcrumbs. Mix to combine. Place the butter in a bowl. Dip a piece of chicken in the butter, then in the breadcrumb mixture, pressing to coat. Place on a plate. Repeat with remaining chicken, butter

and breadcrumb mixture. Place in the fridge for 10 minutes to chill.

- 4 Meanwhile, to make the slaw, combine cabbage, apple, celery, parsley and capers in a large bowl. Drizzle with lemon juice and toss to combine.

- 5 Line a baking tray with baking paper. Arrange chicken on the tray in a single layer. Bake for 20 minutes or until crisp and cooked through.

- 6 Divide the chicken and slaw among plates. Serve with mayonnaise.



food memories



Stephanie Hua

Stephanie Hua, editorial coordinator: "It's my 7th birthday and I've requested my fave cake from The Cheesecake Shop!"



Renee Calabro

Renee Calabro, reader: "Checking the pasta is al dente."



Karen Kronenberg

Karen Kronenberg, reader: "My sixth birthday party, in 1975: my first party as a school student and nearly the entire kindergarten class was invited."



Rebecca Nittolo

Rebecca Nittolo, senior digital producer: "My siblings used to love this theme park for the rides, but I was ALL about the giant ice-cream cones. Happy childhood memories for me always come back to food!"



Sharon Murphy

Sharon Murphy, reader: "My son Clayton sharing his fairy floss with his nan. It makes me smile whenever I see it. Happy memories."



Elisha Az

Elisha Az, reader: "While on holiday, we were staying with a lovely Greek family and this is the amazing breakfast spread they made for our last morning together."

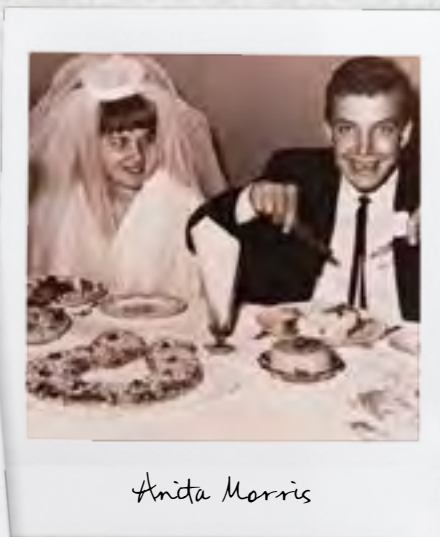


#TasteMemories



@madebybronwyn

@madebybronwyn, reader: "Remember when the summers were hot, clothes were optional, but the icy poles were cold?"



Anita Morris

Anita Morris, reader: "My dear mum and dad 52 years ago on their wedding day. Sadly, Dad died nearly 20 years ago now, but will always be remembered for his cheekiness, fun-loving nature, his handsomeness and, as you can see, his love of food."



Carissa Lake

Carissa Lake, reader: "Who would have thought all those years ago (33 to be exact) I would have my own cake/cupcake business one day. I remember this like it only happened yesterday!"



Carla Gibson

Carla Gibson, reader: "This is one of my favourite photos of my daughter after she demolished a bowl of cherries."



Cyan Plenderleith

Cyan Plenderleith, reader: "I was living in the UK; my mum and dad came over to visit and we had a week's trip to France. We ate a lot of French baguettes with cheese and antipasti. In this photo, we cut one baguette into three pieces. It was a wonderful time together."



Jacqui Kirk

Jacqui Kirk, reader: "My sister and I have always had our priorities straight."





“ I have many happy memories of cooking this stew for my family and friends. It’s one of those recipes that makes everyone go ‘mmm!’ before they’ve even tasted it. The rich, gorgeous sauce owes its flavour to great beer and beef stock. Just like using a good wine in your cooking, you should always go for a good-quality beer... and save some for the chef!”

Manu Feildel

crispy-topped french beef & beer stew

serves 6 | prep 45 mins | cooking 4 hours 45 mins

60ml (¼ cup) olive oil
 1.5kg beef chuck or oyster blade steak,
 cut into 4cm pieces
 100g speck, cut into batons
 3 carrots, peeled, sliced
 3 parsnips, peeled, finely chopped
 2 onions, coarsely chopped
 2 garlic cloves, finely chopped
 2 tbs fresh thyme leaves
 1L salt-reduced beef stock
 180ml beer
 30g tomato paste
 1 tbs chopped fresh continental parsley
crispy potato top
 750g potatoes, peeled, cut into
 3mm-thick slices
 2 tbs fresh thyme leaves
 2 tbs olive oil
 2 tbs panko breadcrumbs

1 Preheat the oven to 160°C/140°C fan forced. Add 1 tbs oil to a 6L (24 cup) cast-iron pan or flameproof ovenproof dish and heat over medium-high heat. Add one-third of the beef and cook, turning, for 3-4 minutes or until browned. Transfer to a plate and repeat with the remaining oil and beef in 2 more batches. Set aside.
2 Add the speck to the pan or dish. Cook, stirring, for 3-4 minutes or until golden and crisp. Add the carrot, parsnip, onion, garlic and thyme, and cook, stirring, for 5-10 minutes or until the onion is soft. Season. Add the stock, beer and tomato paste. Bring to the boil, scraping the base of the pan so the mixture doesn’t catch and burn. Return the beef to the pan or dish and give the mixture a gentle stir. Cover with a lid. Bake for 1 hour. Remove the lid and bake, stirring occasionally, for a further 2 hours

or until the beef is tender and the liquid has thickened.

3 Meanwhile, to make the crispy potato top, place the potato, half the thyme and half the oil in a large bowl and mix until well combined. Season. In a separate bowl, combine the panko breadcrumbs and remaining oil and thyme. Mix well.

4 Remove the beef stew from the oven and stir in the parsley. Arrange the potato slices over the top of the stew, slightly overlapping and going around in concentric circles until you reach the centre.

5 Increase the oven temperature to 180°C/160°C fan forced. Bake the stew, uncovered, for 30 minutes. Remove from the oven and scatter the breadcrumb mixture over. Bake, uncovered, for a further 30-45 minutes or until the potatoes are cooked and the top is golden and crispy.



readers'
choice

“We love it when our recipes bring back fond memories... ‘Remember the Lydiard Street days?’ asked reader Mel Shackelford on Facebook; Kellie Swindon replied, ‘Spoonfuls of MILO straight from the tin followed by a half-litre of milk at 2am.’ With more than 2000 likes, 1000 shares and 1200 comments, this recipe is one of our most memorable and popular.”

Jodi De Vantier

taste.com.au digital coordinator

milk & milo tart

serves 8-10 | prep 45 mins (+ resting & chilling time) | cooking 25 mins

375ml (1 ½ cups) milk
 50g Milo (choc malted milk powder)
 6 egg yolks
 50g (⅓ cup) cornflour
 2 tbs caster sugar
 50g milk cooking chocolate,
 finely chopped
 300ml ctn thickened cream
 1 ½ tbs icing sugar mixture
 Milo, extra, to serve

chocolate pastry
 225g (1 ½ cups) plain flour
 60g (⅓ cup) icing sugar, sifted
 30g (¼ cup) dark cocoa powder, sifted
 Pinch of salt
 150g unsalted butter, chilled, chopped
 2 egg yolks

1 For the pastry, process flour, sugar, cocoa and salt in a food processor until combined. Add butter and process until mixture resembles fine breadcrumbs. Add egg yolks and process until dough just starts to come together. Turn onto a lightly floured surface. Knead until just smooth. Shape into a disc. Cover with plastic wrap and place in the fridge for 45 minutes to rest.

2 Roll out pastry on a sheet of baking paper to a 4mm-thick disc. Line a round 24cm (base measurement) fluted tart tin with removable base with pastry. Trim excess. Place in fridge for 1 hour to rest.

3 Preheat oven to 180°C/160°C fan forced. Line pastry with baking paper and fill with pastry weights or rice. Bake for 12 minutes, then remove the pastry weights or rice and paper and bake for a further 10-12 minutes or until cooked through and crisp. Set aside to cool.

4 Meanwhile, combine the milk and Milo in a saucepan over low heat.

Bring just to the boil, stirring occasionally, until the Milo dissolves. Place the egg yolks, cornflour and sugar in a heatproof bowl. Stir with a wooden spoon until combined. Slowly add the hot milk mixture to yolk mixture, stirring constantly until smooth. Strain through a fine sieve into a clean saucepan. Cook over low heat, stirring constantly, until very thick and smooth. Stir in chocolate until melted. Transfer to a bowl. Cover with plastic wrap. Set aside for 1 hour to cool. Place in the fridge for 2 hours to chill.

5 Whisk the cream and icing sugar in a bowl until firm peaks form. Use a balloon whisk to fold ⅔ cup of the cream mixture through the chocolate mixture until well combined. Spread over the pastry. Dollop the remaining cream mixture over the tart and gently swirl. Place the tart in the fridge for 2-3 hours or until firm. Sprinkle with extra Milo just before serving.







“ This is a simple standard pancake recipe. Some four years after it was first published, I suddenly started getting phone calls from American journalists wanting to interview me about the recipe, but I wasn't sure what they were talking about until I did a bit of online research. People were reposting it in discussion threads on everything from the Superbowl to Joan Rivers, with the tag: ‘I can't think of anything to comment so here's a pancake recipe.’”

Kim Coverdale

Super Food Ideas food director

basic pancakes

makes 12 | **prep** 5 mins | **cooking** 45 mins

375ml (1½ cups) milk
1 egg
2 tsp vanilla extract
300g (2 cups) self-raising flour
¼ teaspoon bicarbonate of soda
70g (⅓ cup) caster sugar
25g butter, melted

1 Whisk milk, egg and vanilla together in a jug. Sift flour and bicarbonate of soda into a bowl. Stir in sugar. Make a well in centre. Add milk mixture. Whisk until just combined.

2 Heat a large non-stick frying pan over medium heat. Brush pan with butter. Using ¼ cup mixture per pancake, cook 2 pancakes for 3-4 minutes or until bubbles appear on surface. Turn and cook for 3 minutes or until cooked through. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining mixture, brushing pan with butter between batches. Serve.

top tip

To avoid drips and spills, use a ladle to transfer the pancake mixture to the frying pan.



“ This recipe is based on the classic American recipe ‘Better Than Robert Redford’. We decided to update it and name it after another of Hollywood’s leading actors (nominated sexiest man alive), Brad Pitt. It has five layers of deliciousness: a crunchy base, creamy cheesecake, gooey vanilla and chocolate pudding, topped off with whipped cream. Better than Brad Pitt? We’ll let you decide.

Kim Coverdale,
Super Food Ideas food director

‘Better than Brad Pitt’ five-layer dessert

serves 12 | prep 20 minutes (+ cooling, 4 hours & overnight chilling) | cooking 35 minutes

You’ll need to start this recipe one day ahead.

- 125g butter, softened
- 150g (1 cup) plain flour
- 1 cup pecans, finely chopped,
plus extra, to serve
- 250g cream cheese, softened
- 150g (1 cup) icing sugar mixture
- 300ml thickened cream
- 200g block dark chocolate, chopped
- 750ml (3 cups) milk
- 100g pkt vanilla instant pudding mix
- 180g block white chocolate, chopped
- 300ml thickened cream, whipped,
and cocoa powder, to serve

1 Preheat the oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 17 x 25cm base (8-cup capacity) baking dish. Use an electric mixer to beat butter for 5 minutes or until light and fluffy. Add flour and pecans. Beat on low speed until just combined. Press mixture over the base of prepared dish. Bake for 20-25 minutes or until edges are golden and top is just firm to touch. Cool completely.

2 Use clean electric mixer to beat cream cheese until smooth. Add icing sugar. Beat until mixture is light and fluffy. Add cream. Beat for 1 minute or until mixture is well combined and starts to thicken. Pour mixture over prepared base in dish. Refrigerate for 1 hour or until just set.

3 Meanwhile, place the dark chocolate and half the milk in a saucepan over medium heat. Cook for 5 minutes, stirring occasionally, until chocolate is melted and mixture is combined. Remove from heat. Transfer to a bowl. Refrigerate for 1 hour or until cold.

4 Sprinkle half the pudding mix over the cold dark chocolate mixture. Use clean electric mixer to beat for 1 minute. Carefully pour the mixture over the cheesecake layer in the dish. Refrigerate for 3 hours.

5 Meanwhile, place the white chocolate and remaining milk in a saucepan over medium heat. Cook, stirring occasionally, for 5 minutes or until chocolate is melted and mixture is combined. Remove from heat. Transfer to a bowl. Refrigerate while the dark chocolate layer is setting in the dish.

6 Sprinkle the remaining pudding mix over the cold white chocolate mixture. Use clean electric mixer to beat for 1 minute. Carefully spoon the mixture over the dark chocolate layer in dish. Refrigerate overnight.

7 Top dessert with whipped cream. We piped the cream on in cute little peaks, but it tastes just as good if you dollop it on and swirl with a spatula or butter knife. Dust with cocoa powder and sprinkle with extra pecans. Serve.

top tip

You’ll find instant pudding mix in the baking aisle of the supermarket, near the custard powder.







“When I was growing up, I loved Lolly Gobble Bliss Bombs: popcorn, caramel and peanuts – what’s not to love? I remember hunting in the bottom of the packets for those sweet caramel-coated peanuts before anyone else got to them. When I was creating our first-ever cover recipe for taste.com.au magazine, I wanted something fun, gooey and super-easy, so these cupcakes were created. Best of all, I now make them for family gatherings and they go down a treat. I added extra caramel-coated peanuts so we all get some!”

Michelle Southan

taste.com.au food director

salted caramel popcorn mud cakes

makes 10 | prep 20 mins (+ cooling time) | cooking 35 mins

150g dark cooking chocolate,
finely chopped
100g butter, chopped
125ml (½ cup) hot water
215g (1 cup) caster sugar
1 tsp vanilla extract
100g (⅔ cup) plain flour
40g (¼ cup) self-raising flour
30g (¼ cup) cocoa powder
1 egg
453g ctn Betty Crocker
Chocolate Frosting
175g pkt Lolly Gobble Bliss Bombs
55g (⅓ cup) salted roasted peanuts,
coarsely chopped
500g pkt jersey caramels
80ml (⅓ cup) thickened cream
Melted chocolate, to decorate

1 Preheat the oven to 180°C/160°C fan forced and line ten 125ml (½ cup) muffin pans with paper cases.

2 Microwave the chocolate, butter and hot water in a microwave-safe bowl on High, stirring occasionally, for 3-5 minutes or until melted. Stir in the sugar and vanilla extract. Whisk in combined flours, cocoa and egg until well combined.

3 Divide the mixture evenly among cases. Bake for 20-25 minutes or until a skewer inserted into the centres comes out clean. Transfer to a wire rack to cool completely. Spread a little chocolate frosting over each cake.

4 Combine the Lolly Gobble Bliss Bombs and peanuts in a large

heatproof bowl. Stir the jersey caramels and cream in a small saucepan over low heat for 5 minutes or until melted and smooth. Pour two-thirds of the caramel mixture over the Bliss Bomb mixture and stir to combine. Set aside for 3 minutes.

5 While the Lolly Gobble Bliss Bomb mixture is still warm, spoon and shape mounds over the cakes. Set aside for 5 minutes to set. Warm the remaining caramel mixture over low heat. Drizzle the caramel mixture and melted chocolate over cakes.



“ Maltesers have always been my go-to cinema treat – I alternate between slowly sucking the chocolate until the crisp malt centre gives way, and just biting through. I still remember the day this recipe was shot; this stunning specimen of cake was brought into the office, all glossy and perfect with layers of malt buttercream and a helmet of chocolate balls. I couldn’t help but think ‘nothing pleases like Maltesers’.”

Daniela Bertollo
taste.com.au managing editor

amazing maltesers cake

serves 12 | prep 30 mins (+ cooling & 1 hour 30 mins chilling time) | cooking 1 hour 5 mins

- 200g (1 cup, firmly packed) brown sugar
- 185ml (¾ cup) milk
- 125g butter, chopped
- 115g (¾ cup) self-raising flour
- 75g (½ cup) plain flour
- 50g (½ cup) cocoa powder
- 3 eggs, lightly whisked
- 185g butter, extra, at room temperature
- 345g (2 ¼ cups) icing sugar mixture
- 95g (¾ cup) malted milk powder
- 1 tbs milk, extra
- 465g Maltesers
- ganache**
- 300g dark cooking chocolate, finely chopped
- 125ml (½ cup) thickened cream
- 30g butter

- 1 Preheat oven to 160°C/140° fan forced. Grease a round 20cm (base measurement) cake pan with butter. Line base and side with baking paper.
- 2 Place the brown sugar, milk and butter in a microwave-safe bowl and microwave on High, stirring every minute, for 4-5 minutes or until the butter melts and the mixture is smooth.
- 3 Use a balloon whisk to whisk the combined flours and cocoa powder into the butter mixture. Whisk in the egg. Pour into the prepared pan. Bake for 55 minutes or until a skewer inserted into the centre comes out clean. Set aside in the pan for 5 minutes to cool before transferring to a wire rack to cool completely.
- 4 To make ganache, put the chocolate, cream and butter in a microwave-safe bowl. Cook in the microwave on High,

- stirring every minute, for 2-3 minutes or until the chocolate melts and the mixture is smooth.
- 5 Use an electric beater to beat the extra butter in a bowl until pale and creamy. Beat in the icing sugar, malted milk powder and extra milk until fluffy. Beat in 1 ½ tbs ganache.
 - 6 Set the remaining ganache aside for 1 hour 30 minutes or until thick, glossy and spreadable.
 - 7 Meanwhile, use a large serrated knife to cut the cake horizontally into four layers. Place the cake base on a platter. Spread with one-third of the icing. Continue layering with the remaining cake and icing, finishing with cake. Cover and place in the fridge for 1 hour 30 minutes to chill.
 - 8 Spread ganache evenly over top and side of cake. Decorate with Maltesers.







“ I am often asked which of my recipes on taste.com.au I love the most. Given that I've written about 1500 of them, it's a hard question, but there is one that stands out. I was asked to come up with 40 new takes on a traditional lamington for the launch issue of the magazine. We had the 'double pash' (passionfruit) and the 'glamington' (coated in golden sugar sprinkles). My favourite by far was the 'lam-borghini', a mouth-watering combo of white and dark chocolate with toasty coconut chips.”

Alison Adams

taste.com.au senior food consultant

lam-borghini

makes 15 | prep 20 mins (+ cooling & 1 hour setting time) | cooking 25 mins

225g (1 ½ cups) plain flour

1 tsp baking powder

Pinch of salt

6 eggs, at room temperature

155g (¾ cup) caster sugar

1 tsp vanilla extract

50g unsalted butter, melted

2 tbs warm water

Coconut chips, to coat

filling

160g (½ cup) strawberry jam

180g white cooking chocolate, chopped

85g (⅓ cup) sour cream

choc icing

200g dark cooking chocolate, chopped

300ml thickened cream

2 tbs golden syrup

1 Preheat oven to 180°C/160°C fan forced. Grease a 20 x 30cm lamington pan. Line with baking paper, allowing 2 long sides to overhang.

2 Sift flour and baking powder into a bowl. Add salt. Use electric beaters to beat the eggs, sugar and vanilla in a large bowl for 8 minutes or until thick and pale. Sift one-third of flour mixture over the egg mixture. Fold together until combined. Repeat with the remaining flour mixture, in 2 batches.

3 Pour the melted butter and water around the edge of the bowl. Fold to combine. Pour the mixture into the prepared lamington pan. Bake for 25 minutes or until mixture springs back when lightly touched. Cool slightly in the pan for 5 minutes. Turn onto a wire rack to cool completely.

4 Trim edges of cake and halve the whole cake horizontally. Spread strawberry jam over the cake base.

5 Combine white chocolate and sour cream in a microwave-safe bowl and microwave on High, stirring every 30 seconds, until smooth. Allow to cool slightly, then beat with electric beaters until glossy. Spread over the cut side of the remaining cake. Sandwich together. Chill for 30 minutes, then cut into cubes.

6 For choc icing, stir dark chocolate, cream and golden syrup in a saucepan over low heat until smooth.

7 Place coconut chips on a plate. Use 2 forks to coat 1 cake square in icing. Roll in coconut to coat. Transfer the lamington to a lined tray. Repeat with remaining cake squares, icing and coconut. Set aside for 1 hour to set.

food Memories



Lyn Potts



Lyn Potts

Lyn Potts, reader: "My mother and her twin sister celebrate special days together. One picture was many years ago and the second is their 80th birthday."



Rachel Amanatidis

Rachel Amanatidis, reader: "First attempt at using chopsticks and tasting new Asian flavours."



Lauren Jenkinson

Lauren Jenkinson, reader: "My third birthday, 22 years ago now, but I still have the same face when someone puts cake in front of me."



Samantha Carr

Samantha Carr, reader: "My favourite #tastememory has to be my Minnie Mouse cake! I picked it out and it became a reality. It certainly was the best cake."



#TasteMemories



Kerry Shead

Kerry Shead, reader: "This pic is of my son Lucas and niece Sami in the process of baking a cake. I absolutely love their cheeky faces and excitement of cooking together."



Salmina Imran

Salmina Imran, reader: "This is where I was always found at birthday parties – attacking the food table. I've been caught red-handed here! Mum used to bake Pineapple Upside-down Cake for me and it was what I lived for. Pure happiness."



Tania Serovski

Tania Serovski, reader: "Sharing joyous Christmas traditions, like using my grandmother's secret recipe for my daughter's first experience cooking something entirely by herself – four generations in one moment!"



Sergio Guzzardi

Sergio Guzzardi, reader: "Here is me in 1983 working in the kitchen in Rome — I was 17. I have just moved to Australia and still work as a chef."



Sam K

Sam K, reader: "For the love of chocolate cake!"



Tanya Roman

Tanya Roman, reader: "Mum always made my three sisters and me birthday cakes. I love that this photo captures how happy and loved we were (and still are)!"



“YUMMMMM. This recipe was great for Christmas because I could make both the cake and sauce the night before. Only had to top it on Christmas day with the mango and raspberry sauce. I made it for 14 people and all 14 people LOVED it! Raves all day; and now it has become a must-have for every Christmas.”

akforan
taste.com.au reader

mangomisu

serves 6-8 | prep 30 mins (+ 2 hours chilling time) | cooking 5 mins

- 500g mascarpone cheese
- 600ml thickened cream
- 1/3 cup (50g) icing sugar
- 2 egg yolks
- 1 vanilla bean, split, seeds scraped
- 1/2 cup (125ml) orange-flavoured liqueur
such as Grand Marnier
- Juice of 2 oranges
- 300g savoiardi (sponge finger biscuits)
- 3 mangoes, flesh sliced 1cm thick
- raspberry sauce**
- 1/4 cup (55g) caster sugar
- 250g fresh or frozen raspberries
- Juice of 1 lemon

- 1 Line the base of a round 22cm (base measurement) springform cake pan with plastic wrap or baking paper.
- 2 Place the mascarpone, thickened cream, icing sugar, egg yolks and vanilla seeds in the bowl of an electric mixer and beat on high speed until thick and well combined.
- 3 Combine the Grand Marnier and orange juice in a separate bowl. Dip half the sponge fingers into the juice mixture and layer in the base of the cake pan. Spread with one-third of the mascarpone mixture, and top with one-third of the mango slices. Repeat the process, then top with remaining mascarpone mixture, reserving the

- remaining mango slices to serve. Cover the cake and chill for 2 hours or until firm.
- 4 Meanwhile, for the raspberry sauce, place the sugar and 2 tbs water in a small pan over medium heat, stirring to dissolve the sugar. Cool slightly, then add the berries and lemon juice. Whiz in a food processor until smooth, then pass through a sieve. Chill until ready to serve. (You can store the sauce, covered, in the fridge for 3-4 days.)
 - 5 To serve, carefully remove the sides and base of the cake pan and transfer the mangomisu to a platter. Decorate with curls of the reserved mango, then slice and serve with berry sauce.







“When I met my now husband, he had a secret family cheesecake recipe and he told me I would have to marry him to get it. Little did he know, I’m the cheesecake queen and had a lot of fun working on one just as good, if not better (but don’t tell him that). Best of all, I did marry him and now we have the greatest cheesecake recipe ever. Here it is!”

Michelle Southan

taste.com.au food director

classic baked vanilla cheesecake

serves 12 | prep 15 mins (+ cooling time & 4 ½ hours chilling time) | cooking 1 hour

250g pkt Arnott’s Nice biscuits
 140g butter, melted
 2 x 250g pkts cream cheese,
 at room temperature
 300g ctn sour cream
 155g (¾ cup) caster sugar
 3 eggs
 3 tsp vanilla extract
 Icing sugar, to dust
 Double cream, to serve
 Fresh raspberries, to serve

1 Release the base from a round 22cm (base measurement) springform pan and invert. Line the base with non-stick baking paper. Secure the base back in the pan, allowing the edges of the paper to overhang.

2 Place the biscuits in the bowl of a food processor and process until finely crushed. Add the butter and process until well combined. Transfer to the lined pan. Use the back of a spoon or a straight-sided glass to spread and press the biscuit mixture firmly over the base and side of the pan. Cover with plastic wrap and chill in the fridge for 30 minutes.

3 Meanwhile, preheat the oven to 160°C/140°C fan forced. Place the

cream cheese, sour cream and sugar in the clean bowl of a food processor and process until smooth. Add the eggs and vanilla, and process until well combined.

4 Pour the cream cheese mixture into the prepared pan. Bake for 1 hour or until the cheesecake is just set in the centre. Turn oven off. Leave the cheesecake in the oven, with the door slightly ajar, until it has cooled completely (this will prevent the cheesecake from cracking). Place in the fridge for 4 hours to chill.

5 Remove the cheesecake from the pan. Cut into slices. Dust with icing sugar and serve with cream and raspberries on the side.



“As a child, I would be dragged along to my older brothers’ football games every weekend, so the promise of a Picnic bar was used to keep me happy. Replicating that chewy peanut caramel, crunchy wafer and creamy chocolate coating in a cake was to die for. Of course, it took a couple of attempts to get the caramel spot on, which meant there was a lot of taste testing.. Complaints? None!”

Kim Coverdale
Super Food Ideas food director

giant picnic cake

serves 40 | prep 1 hour 10 mins (+ 3 hours standing & 50 mins chilling) | cooking 1 hour

5 x 440g pkts golden buttercake mix
(keep icing sachets for another use)

18 natural ice-cream wafers

caramel fudge ganache

3 x 180g blocks white chocolate,
chopped

200g pkt jersey caramels, chopped

185ml (¾ cup) pouring cream

Brown gel food colouring

milk chocolate ganache

750g milk chocolate, chopped

250ml (1 cup) pouring cream

peanut crackle

170g milk chocolate, chopped

15g (¾ cup) puffed rice

120g (¾ cup) unsalted roasted peanuts

2 x 46g Cadbury Picnic bars, chopped

buttercream

250g butter, softened

1 tsp vanilla bean paste

450g (3 cups) icing sugar mixture

1 tbs milk

1 Preheat oven to 180°C/160°C fan forced. Grease three 20 x 30cm (base measurement) lamington pans. Line bases and 2 long sides of each pan with baking paper, extending paper 2cm above edges of pan.

2 Prepare cakes in batches following packet directions. Divide batter evenly among prepared pans. Bake cakes for 45 minutes or until a skewer inserted into the centres of cakes comes out clean. Stand in pans for 5 minutes. Turn, top-side up, onto a wire rack lined with baking paper. Cool completely.

3 To make caramel fudge ganache, place white chocolate, caramels and cream in a medium saucepan over low heat. Cook, stirring, for 10 minutes or until mixture is smooth and just comes to the boil. Remove from heat. Using food colouring, tint ganache a caramel colour. Set aside for 2 ½ hours or until ganache has cooled and is thick enough to spread.

4 Meanwhile, to make milk chocolate ganache, place chocolate in a large heatproof bowl. Place cream in a small saucepan over medium heat. Bring to a simmer (do not boil). Pour hot cream over chocolate in bowl. Stir until the chocolate has melted and mixture is combined. Set aside for 2 hours or until ganache is cool and reaches a thick, pourable consistency.

5 To make peanut crackle, place chocolate in a microwave-safe bowl. Microwave on High, stirring with a metal spoon every 30 seconds, for 1-2 minutes or until smooth. Stand for 2 minutes. Combine puffed rice and roasted peanuts in a bowl. Add melted chocolate. Stir until well combined. Stir in Picnic bars. Spoon mixture onto a baking tray lined with baking paper. Set aside for 30 minutes or until firm. Break peanut crackle into small pieces no bigger than 2.5cm.

6 To make buttercream, use an electric mixer to beat butter and vanilla for 8-10 minutes or until light and fluffy. Gradually add icing sugar, beating

until well combined. Add the milk and beat until combined.

7 Trim tops of each cake to level. Trim sides of cakes to remove crusts. Cut 2cm off 1 long side of each cake. Discard trimmings. Place 1 cake on centre of cake board or serving plate. Spread top with ¼ cup buttercream. Arrange half the wafers in a single layer over buttercream, pressing gently to secure. Spread ⅔ cup of remaining buttercream evenly over wafers. Top with 1 cake, pressing gently to secure. Spread with ¼ cup remaining buttercream. Top with remaining wafers. Spread remaining buttercream evenly over wafers. Top with remaining cake.

8 Spoon caramel ganache onto cake. Spread evenly over top and sides of cake. Place peanut crackle pieces over top and sides of cake, pressing lightly to secure. Refrigerate cake for 20 minutes or until caramel is firm. (Caramel may slide down the sides of cake as it cools. Use a spatula to spread it back onto the sides of cake.)

9 Pour chocolate ganache over the top of the cake, allowing it to fall down sides to cover. Use a spatula to spread ganache over any uncovered parts of the cake. Refrigerate for 30 minutes or until ganache is set.

10 Use a spatula to scrape excess ganache from cake board. Wipe clean with damp paper towel. Refrigerate cake for up to 1 day. Stand at room temperature for 1 hour before serving.








“When I was growing up, my favourite treat was my nan’s famous banana cake with lemon icing. It was delicious, but absolutely sugar-laden, with not much nutritional value... apart from those ripe bananas! It had always been a mission of mine to create a healthy version, so I decided to make this recipe for our ‘skinny sweets’ feature. It took many testing attempts, but I was so pleased with the final result. It’s packed with better-for-you ingredients – including oats, flaxseed and coconut oil – and is low in sugar and calories, making it a delicious feel-good treat!”

Katrina Woodman

taste.com.au food editor

banana, coconut & goji berry bread

serves 10 | prep 15 mins (+ cooling time) | cooking 1 hour 

35g (1/3 cup) rolled oats
 1 tbs flaxseed
 2 tbs coconut sugar
 75g (1/3 cup) solidified coconut oil
 4 eggs
 40g (1/3 cup) coconut flour
 40g (1/3 cup) almond meal
 2 tbs goji berries
 2 tsp gluten-free baking powder
 1 tsp ground cinnamon
 3 ripe bananas, mashed

1 Preheat the oven to 180°C/160°C fan forced. Grease and line base and sides of a 7 x 22cm (base measurement) loaf pan, allowing the edges to overhang.

2 Combine 3 tsp of the oats, 2 tsp of the flaxseed and 1 tsp of the coconut

sugar in a small bowl. Set aside. Use electric beaters to beat the coconut oil and remaining sugar in a bowl until pale and creamy. Beat in 1 egg and 1 tbs of the coconut flour. Repeat with the remaining eggs and coconut flour until combined.

3 Add the almond meal, goji berries, baking powder, cinnamon, banana and remaining oats and flaxseed to the egg mixture and stir to combine. Spoon into prepared pan. Smooth the surface, then sprinkle with the reserved oat mixture.

4 Bake for 1 hour or until firm and a skewer inserted into the centre comes out clean. Cool in pan for 15 minutes. Transfer to a wire rack to cool. Serve warm or at room temperature.

top tip

Make sure your bananas are really ripe. The riper the banana, the more intense the flavour will be.



“Who can forget Kevin Rudd’s speech and his mention of the iconic Aussie Iced VoVo! When we were looking at creating iconic Aussie desserts, the Iced VoVo immediately popped into my mind as something that would be fun to twist... and so the Iced VoVo tart came about. I wanted to include the actual biscuit in the tart and recreate it to look like a real Iced VoVo biscuit. The end result – after many testing attempts – was a lot of fun and also became my first cover! It really seemed to resonate with the Australian public, which was just so exciting. It’s been recreated here and there, but my original recipe is very dear to my heart.”

Katrina Woodman
taste.com.au food editor

Arnott’s Iced VoVo tart

serves 8 | prep 30 mins (+ 10 mins cooling & 5 hours chilling time) | cooking 10 mins

base

100g Arnott’s Iced VoVo biscuits

150g plain sweet biscuits

130g unsalted butter, melted

marshmallow filling

150g pink marshmallows

1 tbs milk

2 drops pink food colouring

200ml thickened cream

1 tsp vanilla bean paste

raspberry jelly

2 McKenzie’s Gelatine Leaves

125g (1 cup) frozen raspberries

80ml (1/3 cup) water

1 tbs caster sugar

topping

400ml thickened cream

2 drops pink food colouring

1 tbs moist coconut flakes

1 To make the base, spray a 35 x 11cm (base measurement) fluted tart tin, with removable base, with canola oil. Process combined biscuits until finely crushed. Add the butter. Process to

combine. Use a glass to spread and press the mixture firmly over the base and sides of prepared tin. Place in the fridge for 1 hour to chill.

2 To make the marshmallow filling, stir the marshmallows and milk in a small saucepan over medium-low heat for 3 minutes or until the marshmallows melt and the mixture is smooth. Transfer to a bowl. Stir in food colouring. Set aside, stirring occasionally, for 6 minutes to cool.

3 Use an electric beater to beat the cream and vanilla bean paste in a bowl until firm peaks form. Gently fold half the cream mixture into the marshmallow mixture. Fold in the remaining cream mixture until combined. Spoon over the biscuit base and smooth the surface. Place in the fridge for 2 hours or until firm.

4 Meanwhile, to make the raspberry jelly, place the gelatine leaves in a bowl and cover with cold water. Set aside for 6 minutes to soften.

Stir the raspberries, water and sugar in a small saucepan over medium-low heat for 1 minute or until the sugar dissolves. Bring to a simmer. Cook, stirring occasionally, for 2-3 minutes or until raspberries collapse. Squeeze excess liquid from gelatine leaves and add to the raspberry mixture. Stir until the gelatine dissolves. Strain the gelatine mixture through a fine sieve into a bowl. Discard the seeds. Set aside, stirring occasionally, for 25 minutes to cool.

5 Carefully pour the raspberry jelly over the marshmallow mixture. Smooth the surface. Place in the fridge for 2 hours or until set.

6 To make the topping, use an electric beater to beat the cream in a bowl until firm peaks form. Stir in the food colouring. Spoon into a piping bag fitted with a 1cm fluted nozzle. Pipe rosettes, in 2 rows, along the 2 long sides of the tart.

7 Sprinkle with the coconut flakes.








“ I have so many happy memories of cooking with my mum. After having my own son, I really wanted him to love cooking as much as I do and have those warm fuzzy feelings I get when I think about my time in the kitchen with Mum. So, once a week my son and I cook together: we pick a dish and he helps prepare dinner or, if it's a weekend, we get into baking. Here's one of his favourites, and it's really quick and easy.”

Michelle Southan

taste.com.au food director

the mug cake

makes 1 | prep 1 min | cooking 1 min 

2 tablespoons gluten-free self-raising flour
 2 tablespoons brown sugar
 2 tablespoons Dutch cocoa powder
 ¼ teaspoon gluten-free baking powder
 1 large egg
 2 tablespoons milk
 1 tablespoon oil
 2 tablespoons Nutella (chocolate-hazelnut spread)
 Double cream or ice-cream, to serve
 Gluten-free chocolate sauce, to serve

1 Combine the flour, sugar, cocoa and baking powder in a bowl.
2 Make a well in the centre and add the egg, milk and oil. Use electric beaters to beat until well combined.
3 Spoon the mixture into a 435ml (1¾ cup) mug. Spoon the Nutella into the centre of the mixture. Microwave on High for 70 seconds or until the cake is risen. Top with double cream or ice-cream, and drizzle with the chocolate sauce.

top tip

Adding baking powder to self-raising flour gives extra height to the cooked cake.



“ I love this cake! Not only is it absolutely delicious, but it reminds me of my mother’s legendary lemon meringue tart which is always front and centre at any family gatherings. Lemon + meringue – always a winner in my book!”

Karen Sprester
taste.com.au books editor

lemon meringue cakes

serves 6 | prep 45 mins (+ 1 hour chilling time) | cooking 35 mins

350g unsalted butter, chopped,
at room temperature
350g caster sugar
6 eggs
350g (2 $\frac{1}{3}$ cups) self-raising flour
2 tsp baking powder
2 lemons, rind finely grated
250g bought lemon curd
meringue icing
215g (1 cup) caster sugar
125ml ($\frac{1}{2}$ cup) water
4 egg whites
 $\frac{1}{2}$ tsp cream of tartar

1 Preheat the oven to 180°C/160°C fan forced. Grease two square 22cm (base measurement) cake pans and line the bases with baking paper.

2 Process butter, sugar, eggs, flour, baking powder and lemon rind in a food processor until smooth. Divide between prepared pans. Smooth the surfaces and bake for 25 minutes or until firm to the touch. Set aside in the pans for 5 minutes to cool slightly before transferring to a wire rack to cool completely.

3 Use a 7cm round pastry cutter to cut out 6 rounds from each cake (freeze the remaining cake and use for another dish, such as a trifle). Use a serrated knife to cut each cake round in half horizontally to make 24 rounds. Sandwich 4 cake rounds with lemon curd to create a small cake. Repeat with the remaining rounds and lemon curd to make 6 small cakes, spreading any remaining lemon curd lightly over

the top and sides of the cakes. Place in the fridge for 1 hour to set.

4 To make the meringue icing, stir the sugar and water in a saucepan over low heat until sugar dissolves. Increase the heat to medium-high. Cook, without stirring, for 3-4 minutes or until the mixture reaches 115°C (soft ball stage) on a sugar thermometer. While the syrup continues to cook, use electric beaters with a whisk attachment to whisk the egg whites and cream of tartar in a bowl until soft peaks form. When the syrup reaches 120°C (hard ball stage), and with beaters on low speed, gradually add the syrup to the egg white mixture. Increase speed to high. Whisk for 5 minutes or until thick, glossy and cooled.

5 Use a flat-bladed knife to spread the meringue mixture over the cakes, creating a swirled pattern on top. Use a cook’s blowtorch to lightly caramelize the meringue.



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