

St John's Balmain

Recipe book for Mothers' Day 2020



A collection of
recipes we love,
which we'd love to
share.

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St John
the Evangelist, Balmain
Anglican Church
of Australia



About this book

This Recipe Book is a collection of recipes put forward by a number of people from the St John's, Balmain community.

As this Mothers' Day will be different to many others, we thought we'd use this as an opportunity to commemorate the day.

There are a combination of recipes – some which represent our tastes today – and others which may remind us of what we might have grown up with. So, whether you choose retro or modern, baking or just bashing together, we hope you enjoy!

Thank you to our contributors for taking time out of their busy isolation schedule to help us out with a recipe or two.

St John's Balmain



The savoury collection

Good Friday Fish Pie

The Quirk and the Cool



Ingredients

4 large potatoes, good for mashing
3 tablespoons + 1 teaspoon butter
300 mls full fat milk
1/2 tablespoon olive oil
2 leeks

100g white fish
150g smoked mackerel
150g hot smoked salmon
1 tablespoon plain flour
75g cheddar cheese, grated

Preparation

Wash the potatoes thoroughly and place whole into a large saucepan. Cover completely with water. Bring to the boil and cook on a medium heat until the potatoes are cooked through. Remove from the heat and strain in a colander.

When the potatoes are cool enough to handle, peel quickly and place the still warm potatoes in a bowl.

Add 2 tablespoons butter and 50 mls of milk. Season with salt to taste. Using a potato masher, mash the potatoes really well with the butter and milk, making sure there are no lumps. Cover the mashed potato bowl with aluminium foil to keep warm.

Wash the leeks well and slice into ½ cm rounds. Heat 1 teaspoon butter with the olive oil in a frying pan. Add the leeks and cook over a low heat until the leeks are soft, about 15-20 minutes. Just make sure temperature is low and the leeks don't brown. Once cooked, remove from the heat.

Heat the remaining 250 mls milk in a wide saucepan until just at a simmer. Place the white fish fillet into the milk, and continue to simmer and let the fish cook for 5 to 8 minutes. Check if the fish fillet is cooked by putting a skewer into the thickest part of the fish. If the skewer goes in easily and is also easy to remove, it should be cooked.

Remove the fillet carefully with a slotted spoon. Roughly break into chunks. Strain the poaching milk into a bowl or jug. There's no need to cook the mackerel and salmon, just break into chunks.

Preheat the oven to 180 degrees C.

To make the white sauce, melt 1 tablespoon butter, over a low heat, in the saucepan in which you poached the fish. Add the plain flour, and mix together to a smooth paste, making sure to use a wooden spoon. Cook for a couple of minutes. Add the poaching milk, and stir vigorously with a wooden spoon, combining the paste with the milk. Turn the heat to medium, bring to the boil, then reduce to low and cook for 5 to 10 minutes, or until the sauce is thickened, stirring regularly. Season generously.

To assemble the pie, place the leek slices and fish chunks in a baking dish. Gently stir through the white sauce. Top with the mashed potato, roughing up the potato with a fork for a little artistry. Scatter the grated cheddar over the pie.

Cook the fish pie in the preheated oven for a 20-30 minutes or until the potato is brown and the mixture underneath is bubbling.

Serve with a green salad or green veggies like peas, beans or zucchini. When I made it last year, I served it with some roasted young garlic. Actually any veggies would do!

Hellenic Republic Cypriot Grain Salad

Suzanne



Ingredients

1 bunch coriander, shredded
1/2 bunch parsley, shredded
1/2 red onion, finely diced
1 cup freekeh, (or cracked wheat)
1/2 cup Du Puy lentils
(sift through for any stones)
2 Tbs toasted pumpkin seeds
2 Tbs toasted slivered almonds
2 Tbs toasted sunflower seeds

2 Tbs baby capers
1/2 cup currants
1 Tbs red wine vinegar
3 Tbs extra virgin olive
Sea salt to taste
1 cup thick Greek yoghurt
1 tsp cumin seeds toasted and ground
1 Tbs honey
1 pomegranate, deseeded

Preparation

Blanch freekeh and Du Puy lentils separately in boiling water until both just cooked. Drain well and allow to cool.

Mix the yoghurt, cumin and honey until combined.

In a medium bowl place the coriander, parsley, red onion, freekeh, lentils, toasted nuts and seeds, capers, currants, red wine vinegar and olive oil. Mix well, season to taste.

Place into serving dish and top with cumin yoghurt and pomegranate seeds.

You can substitute whole wheat, cracked wheat or quinoa.

Pork and chicken terrine

Tracey



Ingredients

20 long slices pancetta or prosciutto
1 tablespoon extra virgin olive oil
1 onion, finely chopped
1 teaspoon juniper berries
2 tablespoons brandy
500g pork mince

½ teaspoon finely grated nutmeg
2 tablespoons flat leaf parsley
2 teaspoons chopped thyme leaves
2 tablespoons pistachio kernels
170g chicken breast fillet

Preparation

Preheat the oven to 180 °C. Line a 9cm x 17cm (1-litre) terrine or loaf pan with 12 pancetta slices, leaving enough overhanging the sides to enclose the top.

Chop remaining 8 pancetta slices. Heat oil in a frypan over medium-high heat, then cook pancetta and onion, stirring, for 5 minutes until onion has softened and pancetta starts to crisp.

Add the juniper berries and brandy and simmer for 1-2 minutes until most of the liquid has evaporated. Transfer to a bowl and cool. Add the mince, nutmeg, herbs and nuts, then season well and mix with your hands.

Pack terrine with half the pork mixture. Slice the chicken lengthways into 4 thin slices and arrange on the top, overlapping slightly so there are no gaps. Add remaining pork, pressing down well, then cover with overhanging pancetta.

Cover terrine with foil, then place in a roasting pan. Pour in enough boiling water to come halfway up the sides of the terrine, then bake for 1 hour. Remove foil and bake for a further 10 minutes or until the pancetta is crisp on top. Remove terrine from roasting pan and cool.

Drain off any excess juices from the terrine, then place on a baking tray. Cover the top with foil, cut a piece of cardboard to fit, then place on top. Weigh terrine down with cans. Chill overnight.

The next day, bring terrine to room temperature. Turn out onto a board or platter, then slice thickly. Drizzle with a little olive oil and serve with the farmers' market salad.

This keeps in the fridge for up to a week... perfect as a do ahead dish!

Baked risotto

Sally



Ingredients

- 1 cup risotto rice (Arborio or Cannaroli)
- 2 ½ cups chicken or vegetable stock
- 30 g butter
- 2 ingredients, e.g:
 - pumpkin (and pancetta if you wish
 - grill pancetta and then add at the end)
 - asparagus and frozen peas (tough stems of asparagus to be cut off)
 - mushrooms and zucchini (both sliced)

- prawn (in which case for the liquid use half stock and half canned chopped tomatoes)
- ¼ cup grated parmesan cheese
- Chopped parsley
- Cracked black pepper and salt (if necessary)

Preparation

1. Wash rice well in cold water
2. Preheat oven to 200 C (430 F)
3. Place washed & drained rice into an ovenproof dish
4. Add veg and mix
5. Add butter and stock
6. Cover with a tight lid or aluminum foil
7. Bake for 30 mins or until rice is soft
8. When cooked add the parmesan and pepper (and salt to taste) and stir (cheese will thicken the rice mixture)
9. Chopped parsley to serve

Mum's honey curry chicken

Tracey



Ingredients

1.5 kg chicken pieces
 $\frac{3}{4}$ cup honey
2 tablespoons dry mustard
1 tablespoon of curry powder

90g of butter
1 teaspoon of grated ginger
Salt and pepper

Preparation

1. Combine ingredients (except chicken) in a large oven proof dish, mix until combined.
2. Add chicken pieces, mix well, cover and in bake in moderate oven for 45 minutes.
3. Turn chicken pieces and bake for another 45 minutes.
4. Service on rice and ENJOY!

*A Friday night favourite.
Actually the only meal we had on Friday
nights due to mother's cooking routine!*

Crepes Prince Bertil

Gareth



Ingredients

Crepes
(Nanna's frozen crepes from Woolworths)
Cooked prawns
Hollandaise sauce
(Maille Hollandaise in a jar)

Grated Parmesan cheese
Black pepper

Preparation

Chop the prawns into pieces and mix into the Hollandaise sauce then season with black pepper.

Spoon an amount of the prawn and Hollandaise mixture onto a crepe.

Roll the crepe and sprinkle the top with

Parmesan cheese.

Place into a warm oven and cook for 10 minutes.

Don't allow the crepe to cook stiff like a biscuit, it should remain soft.

As I am one eighth Swedish I have chosen a savoury dish I first tried at a Swedish restaurant called Garbo's in Marylebone over twenty years ago. I am told it is the invention of Prince Bertil of Sweden who seems to have been a bit of a gourmand. My recipe involves preparation only rather than culinary skill, as I choose to buy all the ingredients ready-made.

Mary's Macaroni Cheese

Lizzie



Ingredients

1 bag pasta, elbows or short macaroni
2 tubs of tomato puree/paste
2 tins crushed tomatoes
1 large chopped onion

500gm tasty cheddar, grated and extra for topping
2 sliced tomatoes for topping
Italian mixed herbs

Preparation

1. In a large saucepan, boil the pasta until just cooked & strain.
2. Immediately return to pan, mix in the cheese, tinned tomatoes, tomato paste, chopped onion, mixed herbs Salt & pepper. If this is done quickly, the cheese will melt & soften.
3. Pour into a large baking dish; add more grated cheese on top, and sliced tomato for decoration.
4. Bake in a hot oven 30 minutes, till cheese topping is cooked and the dish well heated through.

My variations: keeping it meat free, I often add other vegetables, maybe chopped carrots, broccoli, peas.

Growing up Catholic in 1950's England, the no meat on Fridays rule was closely observed. Fish was expensive, and the variety of foods that today we take for granted, were simply not available

My Mother's Father was Maltese, he was a dockyard worker in Portsmouth, looked down upon at work because he took 'brown' bread for his sandwiches, with a family of 7 children, it was all he could afford. I imagine this recipe came from someone in his family. This was our Friday night meal.

Nutri Grain nuts and bolts

Tracey



Ingredients

300 g Nutrigrain
2 packets salted peanuts
1 packet French Onion soup
1 packed Cream of Chicken soup
2 teaspoons curry powder
1 teaspoon dry mustard
 $\frac{1}{2}$ cup warm oil

Preparation

1. Mix dry ingredients together
2. Add warm oil
3. Mix well
4. Store in airtight container

It has peanuts, sugar, and most things out of a packet and bad for you, but when these were served we knew it was dinner party time!

No knead bread

The Quirk and the Cool



Ingredients

430g strong flour plus extra as needed
345g water
1g yeast

8g salt
Cornmeal or semolina, for dusting

Preparation

1. Combine the flour, yeast, and salt in a large bowl. Add the water and stir until blended. The dough should be rough and sticky – add a little more water if it seems too dry. Don't knead!
2. Cover the bowl with my favourite, a plastic shower cap, or some cling wrap or a tea towel. Let the dough rest for a minimum of 12 hours, or up to 18 hours at room temperature. The dough is ready when there are bubbles on the surface of the dough.
3. Lightly flour a work surface, and turn the dough onto the surface. Carefully and quickly lift the edges of the dough in toward the centre, folding the dough over onto itself. Tuck in the edges of the dough to make it round. Don't knead!
4. Generously coat a tea towel with cornmeal or semolina and put the dough seam side down on the towel and dust with more flour or cornmeal. Cover with another tea towel or cling wrap and let rise for about 2 hours.
5. When ready, the dough will be more than doubled in size and won't spring back readily if you poke it with a finger.
6. 30 minutes before the dough is ready, you will need to move an oven rack to the lower part of the oven.
7. Pre-heat the oven to 230 degrees C. Place a medium sized cast iron casserole pot, with the lid on, into the oven to heat up.
8. When the dough is ready, carefully remove the pot from the oven and take off the lid. Scatter a good tablespoon of cornmeal or semolina in the base of the pot, being careful not to touch it as it's hot!
9. Turn the dough over into the pot, seam side up, by sliding your hand under the tea towel and quickly turning the dough over into the pot. It can look a bit untidy but the dough seems to settle into an acceptable shape in the oven!
10. Cover with the lid and bake for 30 minutes, then remove the lid and bake for another 20 to 30 minutes, until the loaf is quite brown. The bread should look really brown – I am sometimes tempted to take out the bread 10 minutes too early. Brown to dark brown is good!
11. Once the bread is done, lift the bread from the pot onto a wire rack with pot holders or tongs. Let the bread cool for an hour before cutting the loaf.
12. After an hour, when you've resisted temptation to cut the bread while hot, you can cut your loaf and serve with lashings of butter, olive oil or a great dip.

Fish Kedgeree

Margaret



Ingredients

1 cup rice
1 tablespoon butter
1 chopped onion
1 cup cooked peas and carrots
425 grams of tuna

Lemon juice
Salt and pepper
One egg

Method

Wash rice and place in bottom of buttered saucepan, cover with water and bring to boil with chopped up onion and a little salt.

Put knob of butter in saucepan and add rice (on low heat) then carrot, peas, grated cheese, tuna, pepper, lemon juice.

As rice boils add cold water now and again till cooked (20 minutes). Drain and rinse well under cold water.

Keep stirring and just before serving add a beaten egg and stir well.

Tuna Macaroni

Father Peter



Preparation

1. Get some pasta (tubes or spirals); add to boiling water till soft.
2. Drain.
3. Add a tin of drained tuna.
4. Add a tin of tomato soup. (Condensed is best.)
5. Mix it all up.
6. Add salt, pepper & tabasco.
7. Mix it all up.
8. Decant into an oven safe dish.
9. Slice some cheese, mature cheddar, on top.
10. Slice a tomato on top.
11. Sprinkle with tabasco.
12. Place in an oven at 180 degrees for about half an hour, till the cheese is crisp.
13. Serve with ketchup, parmesan cheese and tabasco.
14. Yum!

Chicken marengo

Margaret W



Ingredients

- | | |
|---|-------------------------------|
| 12 boneless skinless chicken thigh pieces | ½ cup chicken stock |
| 2 tablespoons olive oil | ½ cup white wine |
| Mushrooms | 1 tablespoon tomato paste |
| 2 onions, sliced | 12oz can crushed tomatoes |
| 2 garlic cloves, minced | 1 tablespoon parsley, chopped |
| 2 tablespoons flour | |

Preparation

1. Salt and pepper chicken on both sides. Heat oil in a large skillet and brown chicken in batches, drain on paper towels. Place chicken in a large casserole dish.
2. Preheat oven to 350F.
3. In the same pan add the mushrooms, onions and garlic. Season with salt and pepper. Cook until the mushrooms have released their moisture and evaporated and the onions are soft.
4. Add the flour to the stock and wine and whisk well, set aside.
5. Add the tomato paste and cook and stir for 1 min. in the center of the pan.
6. Then add the flour mixture. Stir well and bring to a boil and continue cooking until it thickens slightly.
7. Add the tomatoes and adjust seasoning if needed. Pour the sauce over the chicken.
8. Bake for 1 hour uncovered. Sprinkle parsley over top and serve.

Yotam Ottolenghi's za'atar salmon baked in tahini

Marion F

Serves 1 , but can be easily multiplied for more



Ingredients

1 salmon fillet (about 150g), skin-on and pin-boned
Salt and black pepper
1¼ tsp za'atar
½ tsp sumac
2 tbsp olive oil
100g baby spinach

40g tahini
1½ tbsp lemon juice
1 garlic clove, peeled and crushed

Preparation

Heat the oven to 240C (220C fan)/465F/gas 9. Pat dry the fish and sprinkle with salt and pepper. In a small bowl, combine the za'atar and sumac, then sprinkle all over the top of the salmon to create a crust.

Put a medium-sized, ovenproof frying pan (about 18cm in diameter) on a medium-high heat and add a tablespoon of oil. Once hot, add the spinach and a small pinch each of salt and pepper, and cook until just wilted – about 90 seconds to two minutes. Lay the salmon skin side down on top of the spinach, drizzle the remaining tablespoon of oil over the flesh side and transfer the pan to the oven for five minutes.

While the fish is cooking, whisk the tahini with a tablespoon of lemon juice, the garlic, a good pinch of salt and 45ml of water in a small bowl, until smooth and quite runny.

When the fish's time is up, remove it from the oven, pour the tahini mixture all around (but not over) the salmon, and return the pan to the oven for another five minutes, or until the fish is cooked through and the tahini is bubbling. Spoon over the remaining half-tablespoon of lemon juice and serve straight from the pan.

Yotam Ottolenghi's roast sweet potato, tomato sauce and feta

Marion's daughter



Ingredients

1 large sweet potato (250g), cut into 2½cm- thick rounds
1½ tbsp roughly chopped coriander leaves, plus 1 tbsp extra to serve
3 tbsp olive oil
Salt and black pepper
4 garlic cloves, peeled and thinly sliced
200g tomato passata
½ tsp caster sugar
100g datterini tomatoes (or regular cherry tomatoes)
75g Greek feta, roughly crumbled into large chunks

Preparation

Heat the oven to its highest setting. Put the sweet potato, a tablespoon of oil, a quarter-teaspoon of salt and a good grind of pepper on a medium-sized oven tray lined with baking paper and toss to coat. Roast for 20 minutes, turning the contents of the tray once halfway, until softened and lightly coloured. Remove and turn the oven to a high grill setting.

Meanwhile, make the sauce. Heat the remaining two tablespoons of oil in a medium-sized, ovenproof frying pan on a medium-high heat. Once hot, add the garlic and cook, stirring occasionally, for about two minutes, until lightly

golden. Turn down the heat to medium, then add the passata, sugar, whole tomatoes, 150ml water, a quarter-teaspoon of salt and good grind of pepper. Cook for about 10 minutes, stirring occasionally, until the sauce has thickened slightly and the tomatoes have softened.

Stir through the coriander, then remove the pan from the heat and add the sweet potato rounds. Top with the feta and grill for 10 minutes, or until the feta has taken on some colour. Top with the extra coriander and serve.

Yotam Ottolenghi's ginger egg fried rice

Marion's daughter-in-law



Ingredients

2 tbsp olive oil	Salt
25g piece fresh ginger, peeled and finely grated	250g packet pre-cooked jasmine rice (or leftover cooked rice)
4 garlic cloves, peeled and crushed	1 spring onion, trimmed and finely sliced
$\frac{1}{8}$ tsp aleppo chilli	2 tsp soy sauce
30g unsalted butter	1 tsp toasted sesame oil
1 large leek (or 2 smaller ones), trimmed, cut in half lengthways and then into 2cm-thick half-moons (250g net weight)	1 large egg

Preparation

Put a tablespoon of oil, the ginger and garlic and repeat for four to five minutes, until the rice is heated through and well browned. Stir in the spring onion, soy and sesame oil, and turn off the heat.

Meanwhile, put the butter and a teaspoon and half of the oil in a large frying pan on a medium-high heat. Once hot, add the leek and a quarter-teaspoon of salt, and cook, stirring occasionally, for about 10 minutes, until soft and lightly coloured. Turn the heat to high and add the rice, stirring to break it up and spread it out over the whole cooking surface. Leave to brown in places, stir again,

Put the remaining teaspoon and the remaining olive oil in a small, nonstick frying pan on a medium-high heat. Once hot, crack in the egg and sprinkle lightly with salt. Top the white of the egg with the ginger mix, sprinkling it evenly all around, and cook for about three minutes, until the white is set and the yolk runny. Transfer the rice to a bowl, top with the egg and serve warm.



Sweets and treats

Middle Eastern Rosewater and Yoghurt Cakes

The Quirk and the Cool

Makes 8 Bundt cakes or 10-12 muffin size cakes



Ingredients

1 cup (250ml) canola oil

1 1/2 cups (330g) caster sugar

2 eggs

1 cup (280g) natural yoghurt

2 cups (300g) self-raising flour, sifted

2 tbs rosewater

1 cup (150g) icing sugar, sifted

1-2 drops pink food colouring

Sugared rose petals for decoration or a little
icing sugar

Preparation

1. Preheat oven to 170 degrees C fan forced. Grease and flour 8 Bundt moulds or a 12 hole muffin pan.
2. Place the oil, caster sugar and eggs in a bowl. Using electric beaters, beat until well combined. Stir in yoghurt, followed by flour, then stir in half the rosewater.
3. Put the mixture into the moulds/muffin pan.
4. Bake for 30-35 minutes until a skewer inserted into the centre comes out clean.
5. Cool slightly in moulds/pan, then turn the cakes out onto a rack to cool completely. You can ice these or leave plain.
6. For icing, place icing sugar in a bowl with remaining rosewater and colouring. Use a wooden spoon to gradually stir in enough warm water (about 2-3 tsp), to make a smooth, flowing icing.
7. Drizzle the cakes with icing, or leave plain and dust with icing sugar

Queen of Puddings

Margaret W



Preparation

1. Line pyrex dish with jam.
2. Beat one whole egg and 1-2 yolks, add milk & sugar and diced bread.
3. Pour over jam and cook 40 mins.
4. Beat egg whites and sugar to make meringue topping.
5. Pour over cooked pudding and cook till brown on top.

Mum's Olympic Chocolate Balls

Tracey



Ingredients

- 1 packet Arnott's Marie Biscuits
- 1 tin Nestle sweetened condensed milk
- 1/3 cup chopped dried apricots
- 2 tablespoons cocoa powder
- 1 cups shredded coconut, plus extra for rolling

Preparation

1. Crush the biscuits with a rolling pin until they resemble coarse breadcrumbs, and place into a bowl.
2. Add the sweetened condensed milk, apricots, coconut and cocoa powder. Mix until well combined.
3. Roll heaped tablespoons of mixture into small balls. Dip each ball in the coconut until it has covered the whole ball. Repeat this step with remaining mixture.
4. Put onto a plate and refrigerate for about 15 mins.

Affectionately known as "ballsies", so easy and a guaranteed winner!

Bread and butter custard pudding

Margaret B



Ingredients

6 slices of stale bread
butter
2 eggs
2 cups milk

King Island cream (or home brand)
marmalade
raisins or sultanas or dates

Preparation

1. Grease a large oven-proof casserole dish
2. Butter bread and apply marmalade liberally
3. Cut bread into quarters and fill the dish in layers
4. Sprinkle the dried fruit along the edges (if using dates, cut up)
5. Beat the two eggs with milk
6. Pour over the bread until only the top layer is visible
7. Bake at 170 until lightly browned and puffed.
8. Serve with cream. Do not add sugar - it doesn't need it.

Sourdough starter crumpets

The Quirk and the Cool



Ingredients

200g strong flour
200g sourdough starter
200g water
1/2 teaspoon salt

2 teaspoons sugar
1 teaspoon bicarbonate of soda
2-3 tablespoons butter for cooking/greasing

Method

1. You will need a fairly large frying pan for the recipe plus crumpet rings. I used to use silicone egg rings until I invested in proper metal crumpet rings. The egg rings are fine, but I do like the stability of the metal rings.
2. Mix the flour, sourdough starter and water to a smooth paste. Add the salt and sugar and mix again. Add the bicarb. At this stage you will see some bubbles from the bicarb reaction. I get varying degrees of bubbles but I find that the crumpets still do their thing even when there are less bubbles.
3. Add a tablespoon of butter to the pan and melt over low heat. Once the butter melts, use a pastry brush to carefully butter 4 crumpet rings. I use this method as it saves on melting butter separately. Add another tablespoon of butter, turn up the heat to medium and leave the rings in the pan to heat up.
4. Now it's time to cook the crumpets. Several important things to remember. Clean the crumpet rings in between cooking and butter again, otherwise the crumpets are in danger of sticking. Fill the crumpet rings half to three quarters full. Half for a traditional size crumpet and three quarters for a whopper size. I like my crumpets thick but I've learned from experience that filling the rings with too much mixture means the crumpets spill over the top and quite frankly end up so thick they don't fit in the toaster!
5. Cook the number of crumpets that can fit in your pan. In my case, I can cook three at a time. I've always got the fourth ring ready to go with more mixture. Keep on cooking until you've used all the mixture. I usually get 6-9 crumpets from a mixture.
6. Fill each ring with the required amount of mixture and leave for a good 6-10 minutes to cook. The crumpets should rise and have almost cooked through. Remove the rings with tongs and flip over. The crumpets should be brown underneath. (If you can't remove the rings don't worry, turn the crumpets over in the rings and then remove the rings once cooked.)
7. Cook for a couple of minutes on the second side until brown. Remove from the pan. I find that the crumpets don't all cook at the same rate so I remove them at different times.
8. Use the remaining tablespoon of butter as necessary to butter the rings for the next round of crumpets and also to add a little more butter to the pan as you cook more crumpets.
9. A word on holes. When you cook the first side, after a few minutes you will see the trademark holes forming on the top. The holes develop and pop as the mixture dries out.
10. I give the holes a helping hand, by popping the emerging holes with a skewer. I think this is quite acceptable as the ultimate aim in having holes is to allow more butter to be absorbed!
11. The crumpets, as is traditional, need to be toasted. Don't be tempted to eat them untoasted just because they are freshly made!
12. I make these crumpets whenever I have left over starter after bread making and sometimes I top up my starter just to make a batch of crumpets.
13. I serve them with lots of butter and good quality honey or jam. In the photos I served them with my homemade strawberry conserve, [recipe here](#).

Warm chocolate cake

Tracey



Method

150g dark chocolate, broken into pieces
150g unsalted butter
100g caster sugar
5 eggs, separated
1 teaspoon vanilla extract

140g almond meal
Raspberries, to serve
85g white chocolate, finely chopped
1/2 cup (125ml) thick cream
1/2 teaspoon vanilla extract

Preparation

1. Preheat oven to 200 °C, grease and line the base of a 22cm cake pan.
2. Melt dark chocolate in a heatproof bowl over a pan of gently simmering water (don't let bowl touch the water), then set aside to cool slightly.
3. Beat butter and sugar until pale and light, add egg yolks one at a time, beating well after each addition, then stir in melted chocolate, vanilla and almond meal. Whisk eggwhites until stiff peaks form, fold a little of the eggwhite into the cake mixture to lighten it, then carefully fold in the remaining eggwhite. Spoon into cake pan and bake for 10 minutes.
4. Reduce oven temperature to 170C and bake for 7-10 minutes. The centre of the cake will be quite molten. Cook for longer if preferred. Set aside to cool for 5 minutes before turning out.
5. Meanwhile, to make the sauce, place white chocolate in a medium bowl. Heat cream in a pan until just before it comes to the boil, pour over chocolate and stir until smooth, then stir in the vanilla.
6. Cut the warm chocolate cake into wedges, pour over the sauce and garnish with raspberries.

Cheese cake

Margaret W



Ingredients

375g cream cheese
3/4 cup (185g) castor sugar
1 tablespoon plain flour
1 pinch salt, to taste

2 eggs, separated
1 whole egg, extra
1 cup sour cream
1 tablespoon lemon juice

Preparation

1. Beat cream cheese until softened then combine with sugar, flour and salt; beat well.
2. Add the whole egg plus the 2 egg yolks, sour cream and lemon juice to the cream cheese mix.
3. Whisk egg whites until soft peaks form then whisk in extra sugar and fold into the cream cheese mix.
4. Pour into the prepared base.
5. Bake at 170 degrees C for 1 1/4 hours.
6. Allow to cool in oven.
7. When at room temp, refrigerate until firm approximately 2-3hours; best left overnight.
8. Top with 1 cup of whipped cream and sprinkle with cinnamon. Decorate with sliced kiwi fruit and halved strawberries upon serving.