

The Dairy Kitchen Cookbook



delicious dairy recipes from The Dairy Kitchen

welcome!



Our team in The Dairy Kitchen have the best jobs in the country, producing wonderful new recipes with quality dairy foods, fresh from Australian farms.

What we love most about dairy is that it's simple. It doesn't get more simple than warm bread and fresh butter, an indulgence that is every foodie's weakness! Take these good quality products, combine them with a handful of other fresh ingredients and that's when dairy transforms a meal into something really special, worthy of sharing with family and friends.

In this book we share some of our favourite things to cook with dairy. From a reliable recipe for choc chip bickies that you can keep on hand, to the absolutely stunning seared tuna with parmesan and green olive salsa, these dishes are sure to impress!

For more of our recipes, cooking videos or to ask us a question about cooking with dairy foods, visit our website **www.dairyaustralia.com.au/recipes**

Enjoy!

The Dairy Kitchen team



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www.dairyaustralia.com.au/recipes

 @thedairykitchen

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Special thanks to the staff at Dairy Australia
for lending their expert taste buds to a
good cause!

something small
mouth-watering morsels for sharing
with good friends.



Brie and Asparagus Galettes

Makes 8

Preparation Time: 20 minutes

Cooking Time: 30 minutes

20g Australian butter

½ leek, washed and finely sliced

1 sheet butter puff pastry, thawed

8 spears (approx. 1 bunch) asparagus,
ends trimmed, halved diagonally

salt and freshly ground black pepper

olive oil spray

125g ripe and full flavoured Australian
brie or camembert cheese

1. Melt butter in a small frypan, add leek and sauté over low heat for 5 minutes until very soft. Cool slightly.
2. Cut pastry sheet in half, then into 4 the opposite way, to make 8 rectangles. Arrange on a baking paper lined tray.
3. Spread leek down the centre of each piece of pastry, leaving a small border. Top with two asparagus halves, season to taste and lightly spray with oil. Bake at 200°C for 20-25 minutes, until pastry is golden.
4. Cool tarts on a wire rack for 5 minutes, before topping each with a generous slice of brie. Serve warm or at room temperature.

Dairy Kitchen Tip:

This tart is also fabulous with blue cheese crumbled over the top!



Dairy Kitchen Tip:

We love topping these tarts with other antipasto ingredients. eg. char-grilled artichokes, eggplant or olives.

Baked Ricotta and Pancetta Tarts

Makes 12

Preparation Time: 20 minutes

Cooking Time: 20 minutes

olive oil spray

12 slices hot or mild pancetta

650g wedge fresh Australian
ricotta cheese

⅔ cup finely grated Australian
parmesan cheese

⅓ cup finely chopped flat leaf parsley

⅓ cup finely chopped chives

2 eggs, lightly beaten

salt and freshly ground black pepper

12 sundried tomatoes in oil, drained

1. Lightly spray a 12 x ⅓ cup capacity muffin pan with oil. Line each mould with pancetta.
2. Combine ricotta, parmesan, parsley, chives and eggs in a bowl, season to taste.
3. Spoon ricotta mixture into the pancetta, pressing firmly. Press a sundried tomato onto each tart and lightly spray with olive oil. Bake at 180°C for 20 minutes, until edges are golden and ricotta is set.
4. Cool for 2 minutes in pan before removing to a wire rack. Serve tarts warm or at room temperature. Garnish with extra chives if desired.



Scrunched Filo with Roasted Cherry Tomatoes & Persian Feta

Makes 12

Preparation Time: 15 minutes

Cooking Time: 10 minutes

3 sheets filo pastry

50g Australian butter, melted

3 cherry tomatoes, quartered

olive oil spray

salt and freshly ground black pepper

75g Australian Persian style feta cheese

and 1 tablespoon reserved oil

small basil leaves, for garnish

1. Brush each pastry sheet with butter and cut into quarters. Scrunch each quarter and press tightly into the base of a 12 hole non-stick mini muffin pan. Using a finger, make a small indent in each pastry cup, drizzle with remaining butter.

2. Place tomatoes on a baking paper lined tray and spray with oil, season to taste.
3. Bake pastry and tomatoes at 200°C for 10 minutes or until pastry is golden and crisp and tomatoes have softened. Cool for 5 minutes in pan before removing to a wire rack.
4. Top each pastry case with a dollop of feta and a wedge of tomato. Drizzle with reserved oil and garnish with basil before serving.

Dairy Kitchen Tip:

Pastry cups can be prepared a day ahead and stored in an airtight container.

Avocado Hummus with Hazelnut Dukkah

Serves 6-8

Preparation Time: 40 minutes

1 ripe avocado

1 cup drained, canned chickpeas, rinsed

200g Australian sour cream

½ teaspoon finely grated lemon rind

juice of half a lemon

1 clove garlic, crushed

salt and freshly ground black pepper

bread, biscuits or pita, for serving

Hazelnut Dukkah

1 cup hazelnuts

¼ cup sesame seeds

¼ cup poppy seeds

¼ cup coriander seeds

2 tablespoons cumin seeds

1 tablespoon sea salt flakes

1. To make dip, process avocado flesh, chickpeas, sour cream, lemon rind, juice and garlic in a food processor until smooth, season to taste. Spoon dip into a serving bowl and refrigerate for 1-2 hours before serving.
2. For Dukkah, roast hazelnuts until golden and fragrant. Rub hot nuts in a tea towel to remove skins. Roast seeds and spices separately, until fragrant. Process nuts, seeds, spices and salt in a food processor until coarsely ground.
3. To serve, arrange a bowl of avocado hummus on a board with a pile of Dukkah and bread, biscuits or pita. Dip biscuits into Hummus followed by Dukkah.

Dukkah will keep for 1-2 months in a sealed jar.





Pea, Rocket and Basil Soup with Lemon Mascarpone

Serves 6 as an entrée

Preparation Time: 15 minutes

Cooking Time: 10 minutes

- 20g Australian butter
- 1 onion, chopped
- 2 cloves garlic, crushed
- 500g frozen peas
- 1 litre salt reduced chicken or vegetable stock
- 2 cups firmly packed rocket leaves
- 1 cup firmly packed basil leaves
- 200g tub Australian mascarpone cheese
- salt and freshly ground pepper
- 1 teaspoon finely grated lemon rind

1. Melt butter in a large saucepan, add onion and garlic and sauté until soft and translucent. Add peas and stock, bring to the boil and cook for 5 minutes or until peas are tender, remove from heat and stir in rocket and basil.
2. Immediately blend soup until smooth. Stir in two thirds of the mascarpone and season to taste. Reheat gently before serving.
3. Mix remaining mascarpone with lemon rind.
4. To serve, ladle warm soup into serving bowls and dollop with lemon mascarpone.

Dairy Kitchen Tip:

Serve this soup in shot glasses as a fresh and vibrant appetiser.



Chicken, Bacon and Cheddar Sausage Rolls

Makes 24

Preparation Time: 20 minutes

Cooking Time: 25 minutes

- 500g minced chicken
- 1 ½ cups fresh breadcrumbs
- 1 ½ cups grated Australian cheddar cheese
- 2 rashers middle bacon, finely chopped
- 2 spring onions, finely chopped
- 1 small granny smith apple, grated
- 1 carrot, peeled and grated
- ½ cup finely chopped flat leaf parsley
- 2 tablespoons tomato chutney or relish
- salt and freshly ground black pepper
- 3 sheets butter puff pastry, thawed
- 1 egg whisked into ¼ cup Australian milk
- sesame or poppy seeds, for sprinkling
- extra tomato chutney or relish, for serving

1. Combine chicken, breadcrumbs, cheddar, bacon, onion, apple, carrot, parsley and chutney in a large bowl, season generously and knead with clean hands until sticky.
2. Cut pastry sheets in half. Shape meat into logs along the centre of each piece of pastry, brush one edge with egg wash and firmly roll pastry over meat, pressing to seal edge. Cut each length into 4 sausage rolls.
3. Arrange sausage rolls on a baking paper lined tray, brush with remaining egg wash and sprinkle with seeds. Bake at 200°C for 25 minutes until golden brown and cooked through. Serve warm with extra tomato chutney.



Blue Cheese and Thyme Scones

Makes 9

Preparation Time: 10 minutes

Cooking Time: 15-20 minutes + standing time

50g Australian butter, chilled and chopped

2 cups self raising flour

¾ cup Australian milk

80g Australian blue cheese,
finely crumbled

2 teaspoons fresh thyme leaves

Australian milk, extra, for brushing

butter or caramelised onions and blue
cheese, for serving

1. Rub butter into flour, or pulse in a food processor until mixture resembles fine breadcrumbs.

2. Stir or pulse in milk, cheese and thyme until mixture comes together. Turn onto a lightly floured bench and knead only until just smooth. Pat mixture into a 2.5cm thick square shape (approximately 16cm x 16cm) cut into 9 squares, using a sharp knife.
3. Arrange on a baking paper lined tray, brush tops with extra milk and bake at 220°C for 15-20 minutes or until golden brown. Wrap in a clean towel for 5-10 minutes, before serving warm with butter or caramelised onions and blue cheese.

Dairy Kitchen Tip:

Scones are best made and enjoyed on the same day.

Use a full flavoured blue cheese for robust flavoured scones.

Sweet and Sour Capsicum and Ricotta Bruschetta

Serves 6

Preparation Time: 15 minutes

Cooking Time: 10 minutes + marinating time

3 small capsicums, green, yellow and red

¼ cup extra virgin olive oil

2 cloves garlic, sliced

2 tablespoons red wine vinegar

salt and freshly ground black pepper

250g Australian spreadable ricotta cheese

12 slices crusty Italian style bread

½ cup fresh herb leaves (eg. basil, chives,
parsley, mint, dill)

1. Cut capsicums into thick slices, heat oil in a large frypan over medium heat, pan fry capsicums on each side until just tender and golden brown, remove to a metal bowl.
2. Remove pan from heat and add garlic and vinegar, taking care as it will splatter. Pour hot dressing over capsicums and season to taste. Marinate for at least 10 minutes.
3. To serve, spread each slice of bread generously with ricotta and top with capsicums, herbs and drizzle with dressing. Or, in Italian style have guests assemble their own, by arranging warm capsicums on a serving plate, sprinkle with herbs and dressing, serve along-side a basket of bread and bowl of ricotta.



food for sharing

these dishes are designed to
be passed around the table
and enjoyed by all.



Tandoori Chicken Drumsticks with Honeydew, Pineapple and Mint Salsa

Serves 6

Preparation Time: 20 minutes + marinating time

Cooking Time: 30 minutes + resting time

12 chicken drumsticks
2 cups Australian natural yogurt
1/3 cup tandoori paste
1 clove garlic, crushed
olive oil spray

Honeydew, Pineapple and Mint Salsa

1/4 honeydew melon, rind and seeds removed, diced
1/4 ripe pineapple, peeled and diced
1/2 long red chilli, de-seeded and finely chopped
1/4 cup finely shredded fresh mint leaves
1/4 cup lime juice

1. Combine chicken, 1 1/2 cups yogurt, tandoori paste and garlic in a large bowl. Cover and refrigerate for several hours or overnight.
2. Arrange drumsticks on a baking paper lined tray, spray with oil and roast at 240°C for 25-30 minutes turning once until browned and cooked through. Rest for 5 minutes before serving.
3. For salsa, combine melon, pineapple, chilli, mint and 2 tablespoons lime juice in a bowl.
4. To serve, combine remaining yogurt with remaining lime juice, arrange chicken drumsticks on a serving platter and drizzle with lime yogurt and salsa.



Ricotta and Spinach Gnocchi with Tomato and Olive Sauce

Serves 6

Preparation Time: 20 minutes

Cooking Time: 25 minutes

250g packet frozen chopped spinach, thawed and squeezed dry
500g wedge fresh Australian ricotta cheese
1/2 cup grated Australian parmesan cheese
2 eggs, lightly beaten
3/4 - 1 cup plain flour
salt and freshly ground black pepper

Tomato and Olive Sauce

1/3 cup extra virgin olive oil
4 cloves garlic, crushed
750g chopped fresh ripe tomatoes
1/4 cup finely chopped flat leaf parsley
1 cup pitted Kalamata olives, halved
salt and freshly ground black pepper
grated Australian parmesan cheese, for serving

1. Mix spinach, ricotta, parmesan, eggs, flour and seasonings in a large bowl until a moist, but not sticky dough forms. If the mixture is very sticky, add extra flour.
2. Divide dough into 4 portions. Roll each portion into a long log approximately 2-3cm thick. Using a floured butter knife, cut logs into 2cm lengths. Refrigerate on floured plates until required.
3. For sauce, heat olive oil in a large, heavy based frypan over high heat, add garlic and tomatoes and bubble rapidly for 5 minutes, add parsley and olives, season to taste and cook rapidly for a further 5 minutes until the tomatoes have broken down and the sauce is thick and glossy.
4. Cook gnocchi in batches in a pot of salted boiling water, until gnocchi floats to the top (approx 5 mins), remove with a slotted spoon and drop into the sauce.
5. Toss gnocchi through sauce, spoon into bowls and serve with parmesan.



Spiced Lamb Cutlets with Garlic Yogurt, Honey & Almonds

Serves 6

Preparation Time: 30 minutes

Cooking Time: 10 minutes

- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons smoked paprika
- 1 teaspoon ground cinnamon
- 2 tablespoons olive oil
- salt and freshly ground black pepper
- 12 trim lamb cutlets
- 1 cup Australian Greek style yogurt
- 1 small clove garlic, crushed
- 1 tablespoon honey
- 2 tablespoons toasted flaked almonds
- ½ cup fresh pomegranate seeds* (optional)
- ¼ cup fresh coriander leaves

1. Combine spices and oil in a small bowl, season with pepper. Rub lamb with spice mixture and refrigerate until required.
2. Combine yogurt and garlic in a small bowl and refrigerate until required.
3. Cook lamb cutlets on a pre-heated barbecue or grill until done to your liking. Rest for 5 minutes.
4. To serve, thickly smear garlic yogurt onto a serving platter, arrange lamb cutlets over the yogurt, drizzle with honey, sprinkle with almonds, pomegranate seeds and coriander. Serve immediately.

Dairy Kitchen Tip:

*To remove the seeds from a pomegranate, cut in half horizontally, hold the cut side over a bowl and use a wooden spoon to forcefully hit the skin of the pomegranate, until seeds fall out.

Seared Tuna with Parmesan and Green Olive Salsa

Serves 4-6 as a sharing dish

Preparation Time: 25 minutes

Cooking Time: 2 minutes + chilling time

- ½ cup firmly packed flat leaf parsley
- 1 clove garlic, crushed
- ½ cup pitted green olives
- 1 tablespoon capers
- 2 anchovy fillets, chopped (optional)
- ½ teaspoon finely grated lemon rind
- 1 tablespoon lemon juice
- 80g piece Australian parmesan cheese
- 2 tablespoons Australian pure cream
- 400g rectangular piece fresh tuna fillet
- olive oil, for drizzling
- salt and freshly ground black pepper
- watercress or rocket leaves, lightly dressed with olive oil, for serving
- lemon wedges, for serving

1. Blend parsley, garlic, olives, capers, anchovies, lemon rind, juice and parmesan in a food processor until coarsely chopped, remove to a bowl and gently stir in cream. Refrigerate until required.
2. Rub tuna with olive oil and season generously all over with salt and pepper. Sear tuna in a hot non-stick pan for exactly 30 seconds each side. Tightly wrap tuna in cling film and refrigerate for at least 10 minutes or until ready to serve.
3. To serve, carefully slice tuna thinly with a sharp knife, remove plastic and arrange slices on a long serving platter, spoon over Green Olive Salsa and serve with dressed greens and lemon wedges.





Slow Roasted Greek Chicken with Crumbled Feta, Lemon and Olives

Serves 6

Preparation Time: 15 minutes

Cooking Time: 2 hours

6 chicken marylands
¼ cup extra virgin olive oil
salt and freshly ground black pepper
1 tablespoon dried rigani*
(or dried oregano)
2 large lemons, thickly sliced
12 whole cloves garlic, unpeeled
6 washed potatoes, cut into wedges
½ cup Kalamata olives
200g Australian feta cheese
crusty bread and Greek style salad,
for serving

1. Toss chicken, olive oil, seasonings, rigani, lemon, garlic and potatoes together in a large heavy based roasting dish until well coated.
2. Cover tightly with foil and bake at 180°C for 1 ½ hours.
3. Remove foil and increase temperature to 200°C. Bake uncovered for a further 15 minutes or until chicken and potatoes are golden and crisp, crumble over feta and olives and cook for a further 5-10 minutes or until cheese is warm and softened.
4. Rest for 10 minutes before serving with crusty bread and Greek style salad.

Dairy Kitchen Tip:

*Dried rigani is intensely flavoured wild oregano used in Greek cooking. It is available packaged in bunches from continental supermarkets and delicatessens.



BBQ Beef Burgers wrapped in Sage, Cheddar and Prosciutto

Serves 6

Preparation Time: 20 minutes

Cooking Time: 10 minutes

600g lean minced beef
1 tablespoon chopped fresh sage leaves
1 spring onion, finely chopped
salt and freshly ground black pepper
6 thick slices (125g) Australian vintage cheddar cheese
6 large sage leaves, extra
6 long slices prosciutto
1 tablespoon olive oil, for cooking
relish and crisp salad or buns, for serving

1. Mix beef, sage, spring onion and seasonings in a large bowl with hands until well combined. Form mixture into 6 patties.
2. Place a slice of cheese and a sage leaf on each patty and wrap well with prosciutto to encase cheese.
3. Spray a hot barbecue plate or frypan with olive oil and cook patties, cheese side down first until well browned and cooked through.
4. Serve burgers accompanied with relish and crisp salad, or in buns.

sideshow

our favourite show stopping
sides and salads

Panzanella Salad with Bocconcini

Serves 6

Preparation Time: 15 minutes

Cooking Time: 15 minutes + standing time

100g Italian style bread, crusts removed, cut into 1.5cm cubes
2 small cloves garlic, crushed
1 tablespoon olive oil
salt and freshly ground black pepper
¼ cup quality extra virgin olive oil
2 tablespoons red wine vinegar
500g mixed tomatoes, cut into bite-sized pieces
½ cup roughly torn basil leaves
1x 200g tub Australian bocconcini cheese,
drained, torn in half

1. Toss bread cubes, 1 clove garlic, 1 tablespoon olive oil and seasonings together until coated. Spread on a baking tray and bake at 180°C for 15 minutes until golden and crisp.
2. Combine extra virgin olive oil, vinegar and remaining garlic, season to taste. Stir in tomatoes and stand for 10 minutes. Stir in bread cubes and basil until well coated, then lightly toss in bocconcini before serving.



Cranberry and Feta Spiced Rice Pilaf

Serves 6-8

Preparation Time: 15 minutes

Cooking Time: 30 minutes

25g Australian butter
2 tablespoons olive oil
1 teaspoon each of ground cumin and coriander
½ teaspoon ground cinnamon
¼ teaspoon smoked paprika
⅓ cup each of pistachio nuts and slivered almonds
3 shallots, finely sliced
1 ½ cups basmati rice, washed until water runs clear, drained
2 ½ cups chicken stock
juice of 1 orange
½ cup dried cranberries
⅔ cup roughly chopped fresh herbs (parsley, mint, coriander)
180g Australian feta cheese, crumbled

1. Heat half the butter and oil in a large saucepan over medium heat. Add spices and nuts and cook for 2 minutes or until golden. Remove nuts from pan.
2. Add remaining butter, oil and shallots to saucepan and cook until softened, stir in rice and cook for 1 minute until lightly toasted.
3. Pour in stock and orange juice, bring to the boil, reduce heat, cover and simmer for 15 minutes until liquid is absorbed and rice is cooked. Remove from heat, place a double thickness of tea-towel between the pot and lid, stand for 10 minutes.
4. Gently stir in cranberries, herbs, feta and toasted nuts to combine, serve warm.

Warm Chickpea, Roasted Pumpkin, Spinach and Feta Salad

Serves 6-8

Preparation Time: 15 minutes

Cooking Time: 30 minutes

1 kg butternut pumpkin, peeled and cut into chunks

¼ cup olive oil

salt and freshly ground black pepper

400g can chickpeas, drained and rinsed

1 birds-eye chilli, seeds removed and finely chopped

2 teaspoons honey

2 tablespoons balsamic vinegar

1 clove garlic, crushed

100g baby spinach leaves

½ cup flat leaf parsley leaves

125g Australian feta cheese, crumbled

1. Combine pumpkin, 1 tablespoon oil and seasonings in a large bowl. Arrange pumpkin on a baking paper lined tray and bake at 180°C for 30 minutes, until golden and tender. Cool for 10 minutes.
2. Cover chickpeas with boiling water and stand for 5 minutes before draining.
3. Combine remaining oil, chilli, honey, vinegar and garlic to make a dressing.
4. Toss chickpeas, pumpkin, spinach, parsley and dressing in a large bowl until coated.
5. Spoon salad onto a serving platter and sprinkle with feta before serving.



Blue Cheese, Grape and Candied Walnut Salad

Serves 4

Preparation Time: 30 minutes

Cooking Time: 15 minutes

1 cup walnut halves

½ cup sugar

salt, to taste

100g rocket leaves

1 small bunch (150g) red grapes

2 tablespoons extra virgin olive oil

¼ cup balsamic vinegar

120g Australian blue cheese, thinly sliced or crumbled

1. Toast walnuts in a 180°C oven for 5 minutes until golden and fragrant.
2. Heat sugar in a heavy based small saucepan over medium heat, without stirring until sugar is melted and amber in colour. Working quickly and carefully, stir in walnuts until coated. Spread mixture on a baking paper lined tray and using forks, separate walnuts from one another. Sprinkle with salt and cool completely. Roughly chop.
3. Toss rocket, grapes, oil and vinegar together in a large bowl. Toss in blue cheese and candied walnuts, arrange on a serving platter and serve immediately.

sweet endings

whether it's an afternoon tea, gift or decadent dessert, dairy makes the difference in these delectable sweet treats.



Dairy Kitchen Tip:

Assembled macarons will keep for 1-2 days in an airtight container.

For Dark Chocolate Espresso Macarons, substitute dark chocolate in the ganache and lightly dust ground coffee over macaron shells before baking (see image).

Hazelnut and Espresso Macarons

Makes 20

Preparation Time: 30 minutes + 2 hours standing and cooling time

Cooking Time: 25 minutes

1 ¼ cups pure icing sugar

125g hazelnut meal

3 egg whites, at room temperature

¼ cup caster sugar

½ cup Australian thickened cream

1 teaspoon freshly ground coffee beans

200g good quality white chocolate

1. For the macarons, process icing sugar and nut meal in a food processor until very finely ground. Sift the mixture, discarding any leftovers.
2. Beat egg whites until soft peaks form, gradually add sugar, beating well between additions until sugar has dissolved and mixture is thick and glossy. Vigorously stir in nut mixture in batches. The mixture should run slowly down the sides of the bowl when tilted. If the mixture is too firm, add a little more runny egg white.
3. Using a piping bag with a small plain nozzle, pipe 4cm circles of the mixture onto baking paper lined trays. Stand trays at room temperature for at least 2 hours or until a dry glossy crust forms. Bake at 140°C for 15-17 minutes, until just firm but not coloured. Cool completely before using a spatula to carefully remove from trays.
4. For the ganache filling, heat the cream and coffee in a small saucepan until just simmering, remove from heat and stir in chocolate until smooth and glossy. Refrigerate for 2 hours or until thick. Sandwich macaron shells together with spoonfuls of ganache.



Pistachio, Cranberry and White Chocolate Hedgehog

Makes approximately 16 slices

Preparation Time: 20 minutes

Chilling Time: 2 hours

300g good quality white chocolate

75g Australian unsalted butter

170g shortbread biscuits, roughly chopped

½ cup dried cranberries

⅓ cup pistachio nuts

1 cup shredded coconut, toasted

250g good quality white chocolate, extra

25g Australian unsalted butter, extra

1. Gently melt together chocolate and butter in a heavy based saucepan or microwave on low heat, until smooth and thick.
2. Stir in biscuits, cranberries, pistachios and coconut. Press into an 18cm square, baking paper lined cake pan. Refrigerate for 1 hour.
3. Gently melt extra chocolate and butter until smooth. Pour over hedgehog and refrigerate until set. Cut into small squares before serving.

Dairy Kitchen Tip:

Hedgehog can be stored in an airtight container for up to 2 weeks.

Strawberry Portuguese Custard Tarts

Makes 12

Preparation Time: 30 minutes

Cooking Time: 30-35 minutes + cooling time

- | | |
|----------------------------------|------------------------------------|
| 3 egg yolks | 1 strip lemon rind |
| ½ cup caster sugar | 2 teaspoons vanilla extract |
| 2 tablespoons cornflour | 1 sheet butter puff pastry, thawed |
| 1 cup Australian thickened cream | 1 ½ tablespoons strawberry jam |
| ⅔ cup Australian milk | |

1. Whisk yolks, sugar and cornflour in a heavy based saucepan until smooth. Gradually whisk in cream and milk until smooth, add lemon rind.
2. Cook over medium heat, whisking continuously until custard is thickened and just beginning to boil. Remove from heat, discard lemon rind and whisk in vanilla. Transfer to a bowl and press cling film over surface of custard to prevent a skin forming, refrigerate until cold.
3. Fold puff pastry in half and roll up tightly along the longer side into a sausage shape. Using a sharp knife, cut pastry into 12 x 2 cm rounds. Roll out rounds on a floured surface to a 10cm diameter and press into buttered ⅓ cup capacity muffin pans.
4. Spoon ½ teaspoon strawberry jam in the base of each pastry case. Spoon cooled custard into pastry cases.
5. Bake at 200°C for 20-25 minutes or until pastry and custard is golden. Cool for 5 minutes in pans before transferring to a wire rack to cool completely.



Lemon Meringue Pavlova

Serves 6

Preparation Time: 20 minutes

Cooking Time: 1 ¼ hours + cooling time

- | |
|---|
| 4 egg whites, at room temperature |
| 1 cup caster sugar |
| 2 tablespoons cornflour |
| 2 teaspoons white vinegar |
| 60g Australian butter, chopped |
| ½ cup caster sugar, extra |
| 2 eggs, lightly beaten |
| finely grated rind and juice of 1 large lemon
(approx ⅓ cup lemon juice) |
| 2 cups Australian thickened cream,
whipped until soft peaks form |
| fresh raspberries, for serving |

1. Preheat oven to 150°C. Beat egg whites until stiff peaks form. With mixer running, gradually add sugar, beating well until sugar has dissolved and mixture is thick and glossy. Beat in cornflour and vinegar until just combined.
2. Shape mixture into a 20cm round on a baking paper lined tray. Roughen the sides and top of the pavlova with a spatula. Place in oven and immediately reduce temperature to 120°C. Bake for 1 ¼ hours. Turn oven off and allow pavlova to cool completely in oven.
3. To make lemon curd, microwave butter and extra sugar on high for 1 minute. Stir well. Whisk eggs, lemon juice and rind in a separate bowl until combined. Quickly whisk egg mixture into the hot butter mixture. Microwave on high for 3 minutes until thick, whisking at 1 minute intervals. Strain through a fine sieve, cool and refrigerate until required.
4. Place pavlova on serving platter and spread with cream. Dollop with lemon curd and berries.



Dairy Kitchen Tip:

Always use spotlessly clean beaters when making pavlova. Adding sugar gradually will ensure it's dissolved and prevent the pavlova from "weeping".



Black and White Brownie Cake

Serves 10

Preparation Time: 25 minutes

Cooking Time: 50-55 minutes

Cream Cheese Swirl

250g Australian cream cheese

200ml Australian sour cream

1 egg

½ cup caster sugar

⅔ cup dark chocolate chips

Brownie Cake

175g good quality dark chocolate

175g Australian unsalted butter, cubed

1 teaspoon vanilla extract

¼ cup brandy

3 eggs, lightly beaten

1 cup firmly packed dark brown sugar

1 cup caster sugar, extra

1 ½ cups plain flour

1 teaspoon baking powder

cocoa and thick Australian cream,
for serving

Dairy Kitchen Tip:

Cake can be kept refrigerated for up to one week and brought to room temperature before serving.

1. Beat together cream cheese, sour cream, egg and ½ cup sugar together with an electric beater until well combined. Stir in choc chips. Set aside.
2. Stir chocolate, butter, vanilla and brandy in a glass bowl over a saucepan of simmering water (the bowl must not touch the water) until smooth. Cool slightly.
3. Whisk eggs and sugars together until combined, then whisk into chocolate mixture. Sift in flour and baking powder and stir until just combined.
4. Dollop chocolate and cream cheese mixtures alternately into a greased and lined 24cm round springform pan. Use a butter knife or metal skewer to swirl the mixture. Bake at 180°C for 50 minutes or until the cake starts to shrink away from the sides of the pan. Cool before removing the outer ring from the pan.
5. Slide onto a serving platter and dust with cocoa before serving with thick cream.

5 quick ways with Chocolate Ganache



Heat 200ml cream in a small saucepan until simmering point, remove and stir in 200g chocolate (dark, milk or white) until melted and glossy.

- Use warm as a sauce over ice cream sundaes or as a shiny smooth icing on cakes
- Refrigerate until spreadable, use to fill biscuits, spread on cakes or muffins
- While luke warm, pour into tiny pre-made tart cases, refrigerate until firm and top with fresh berries
- For truffles, add an extra 150g chocolate and a small splash of liqueur to the cream, chill until firm before rolling into balls and coating in cocoa, chopped nuts or coconut
- Use leftovers for the most indulgent hot chocolate, pour hot milk over ganache, add a dash of cinnamon and stir until melted and delicious!



Ruby Rouge Cupcakes

Makes 12

Preparation Time: 35 minutes

Cooking Time: 20 minutes + cooling time

Cupcakes

125g Australian unsalted butter, softened

$\frac{3}{4}$ cup caster sugar

2 eggs, lightly beaten

1 $\frac{1}{4}$ cups plain flour, sifted

$\frac{1}{2}$ teaspoon bicarbonate of soda, sifted

$\frac{1}{4}$ cup cocoa powder, sifted

$\frac{1}{2}$ cup Australian milk

2 tablespoons red food colouring

1 teaspoon vanilla extract

Cream Cheese Frosting

250g Australian cream cheese, softened

60g Australian butter, softened

1 cup icing sugar, sifted

1 $\frac{1}{2}$ tablespoons lemon juice

1. Beat butter and sugar for 5 minutes until light and creamy. Add eggs one at a time, beating well between additions.
2. Add remaining cupcake ingredients and beat for 1 minute until mixture is smooth and even in colour.
3. Two-thirds fill 12 x $\frac{1}{3}$ cup capacity paper lined muffin pans with mixture and bake at 180°C for 20 minutes or until cooked through. Remove from pans and cool completely on a wire rack before decorating.
4. For frosting, beat cream cheese and butter until creamy. Add icing sugar and lemon juice beating well until smooth.
5. To decorate, cut a sliver off the top of each cupcake and reserve. Spoon icing into a thick snaplock bag, snip off bottom corner and pipe icing in thick swirls onto cupcakes, crumble over the reserved cupcake to decorate.

Silken Chocolate Pots with Shiraz Syrup

Serves 6

Preparation Time: 25 minutes

Cooking Time: 10 minutes + 2 hours cooling time

2 cups Australian thickened cream

250g dark chocolate

1 cup shiraz

1 cup caster sugar

2 cups frozen mixed berries

dark chocolate shavings, for serving

1. Heat 1 cup cream in a small saucepan until almost simmering, remove and stir in chocolate until melted. Cool to room temperature.
2. Whip remaining cream until soft peaks form, fold in chocolate mixture until well combined.
3. Spoon mixture into 6 serving glasses and refrigerate until set.
4. For syrup, combine shiraz and sugar in a small saucepan, heat gently, stirring until sugar dissolves. Bring to a gentle simmer and turn off heat immediately. Cool to room temperature, stir in berries an hour before serving.
5. To serve, pile soaked berries into serving glasses and drench with syrup. Garnish with chocolate shavings.

Dairy Kitchen Tip:

This chocolate dessert is very rich so don't be tempted to serve too much!





Our Favourite Choc-chip Macadamia Bickies

Makes 16

Preparation Time: 15 minutes

Cooking Time: 20 minutes

125g Australian butter, softened

⅓ cup caster sugar

1 large egg, lightly beaten

1 ⅓ cups self raising flour

⅓ cup white chocolate chips

⅓ cup dark chocolate chips

½ cup roughly chopped macadamia nuts

1. Cream butter and sugar until light and creamy (See our online video for tips, www.dairyaustralia.com.au/recipes)
2. Beat in egg until well combined. Stir in flour and remaining ingredients to make a soft dough.
3. Roll heaped tablespoonfuls of mixture into balls and lightly press onto baking paper lined oven trays.
4. Bake at 180°C for 20 minutes or until golden. Stand on tray for 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container.

Dairy Kitchen Tip:

These biscuits are also delicious made with chopped roasted hazelnuts, blanched almonds or pistachio nuts.

Coconut and Passionfruit Ice Cream

Serves 6

Preparation Time: 30 minutes

Cooking Time: 15 minutes + 3 hours cooling and freezing time

2 ½ cups Australian thickened cream

1 ¼ cups coconut milk

4 egg yolks

½ cup caster sugar

½ cup fresh passionfruit pulp (approximately 6 passionfruit)

almond bread or tropical fruits, for serving

1. Heat cream and coconut milk in a saucepan until nearly boiling.
2. Beat yolks and sugar in a large bowl until thick and pale. Gradually whisk in cream mixture. Pour mixture into saucepan and cook over very low heat, stirring for 10-15 minutes until mixture coats the back of a spoon. Cool for 15 minutes before stirring in passionfruit pulp. Refrigerate until completely cold.
3. Freeze mixture in an ice cream churn until thick (approximately 1 ½ hours) according to manufacturer's instructions.
4. Transfer ice cream to a 2 litre freezer proof container and freeze. Serve ice cream, accompanied with almond bread or tropical fruits.

Dairy Kitchen Tip:

To ensure passionfruit pulp is evenly distributed through ice cream, whisk briefly before adding to the mixture.



grand finale!

Choosing great Australian cheese

Remember that artisan cheeses are handmade and like a beautiful piece of artwork, no two are ever the same. Think of cheese as being seasonal, it may vary from one month to another, so when choosing cheese from a deli remember to:

1. Keep an open mind
2. Ask the expert which cheese is ripe for eating
3. Be sure to taste before you buy!



Parmesan with Sweet Balsamic

Syrupy aged balsamic drizzled on parmesan is truly a flavour marriage made in heaven! Make a simple balsamic syrup by simmering 1 cup balsamic vinegar with 2 tablespoons sugar for 10 minutes, until thick and syrupy. Cool before serving drizzled over good quality Australian parmesan and pears at your next dinner party!



Blue Cheese with Honey & Walnuts

Did you know, one of the most unsuspecting and delicious accompaniments to blue cheese can be found inside most Australian pantries? Honey! Drizzle liberally over a wedge of blue cheese for a quick entertaining trick that never fails to impress.



Brie with Fig & Quince Preserve

A wedge of ripe brie makes the most magnificent ending to a meal, especially when partnered with our homemade Fig and Quince Preserve, you can find the recipe at:

www.dairyaustralia.com.au/recipes

Brie is best served at room temperature, so don't forget to take it out of the fridge one hour before serving.





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