

WEEKEND BRUNCH

Next time you plan a weekend get-together with friends, don't discount brunch. Whether served indoors or out, in summer or winter, the recipes here cover all bases – from Mark Hix's wild garlic and cheese bread to Lyndey Milan's apple and blackberry muffins, or Paul Wilson's Mex-inspired French toast with sweetcorn, pancetta and avocado.

Bacon fans will enjoy Fern Green's maple-glaze (she warns it's addictive), paired here with turkey patties and eggs. Alternatively, Greg and Lucy Malouf's white zucchini omelette is a meat-free favourite.

There are drinks in the offing, too: a luscious hot chocolate recipe by Fern Green, using grated dark and milk chocolate (and cream!), and Kate Bradley's vegan chai, made with coconut cream and soy milk.

WILD GARLIC ^{AND} CHEESE BREAD

Mark Hix, *Mark Hix on Baking*

Wild garlic is a wonderful vegetable to forage for, though you might get stuck on what to do with a large harvest. The combination here of cheese and mellow-flavoured wild garlic is great, with the bread making a perfect light meal, snack or accompaniment to a meal. If you haven't got access to wild garlic then garlic chives will do the job.

MAKES 1-2

500 g strong white bread flour,
plus extra for dusting
7 g fast-action yeast, mixed with
about 150 ml warm water
1 tablespoon clear honey
100 ml olive oil
200 g wild garlic leaves or
200 g garlic chives
2 teaspoons salt
150-200 g mature cheddar,
grated

Mix the flour, yeast and honey in a stand mixer fitted with the dough hook for about 2-3 minutes to make a stiff, elastic dough, adding a little more water during mixing to bring the ingredients together, if necessary. Cover the bowl with plastic wrap and leave to prove in a warm place for a few hours until the dough has doubled in volume. Meanwhile, heat 20 ml of the oil in a frying pan, add the wild garlic leaves and salt and cook until wilted but not coloured. You may need to do this in batches. Leave to cool. Remove the dough from the bowl and knead it back to its original size on a lightly floured work surface, incorporating the remaining olive oil as you go.

Divide the dough in half for 2 small loaves or leave whole for one large loaf - it's up to you. Shape your dough into 1 or 2 rough rectangles and scatter over the wild garlic and three-quarters of the cheese. Roll the dough up tightly widthways and transfer, seam side down, to a lightly oiled baking tray. Cover with a damp tea towel and leave to prove until doubled in size.

Preheat the oven to 240°C. Score the top of your bread a few times then dust lightly with flour. Scatter the remaining cheese down the centre. Bake in the oven for 15 minutes. Turn the oven down to 200°C and bake for a further 15-20 minutes. Remove from the oven and leave to cool.

Chris Middelton

LEFT
Sweetcorn French toast with pancetta
and avocado (recipe page 22)

BARBECUED SNAPPER WITH CAPSICUM

Luca Lorusso and Vivienne Polak, *Sharing Puglia*

The Ionian and Adriatic seas meet at the tip of the heel of Puglia in Italy and provide an abundance of fish, including orata, or snapper. All year round the fishermen haul vast loads of fish and sell directly from the ports that dot the coastline. At Mola di Bari on a recent visit, Vivienne and I wandered around the port, which was a hub of activity. There were men in caps smoking, drinking strong coffee, noisily playing cards and discussing 'world politics' (or football, in other words). The fish in this recipe is barbecued. We love barbecuing as it's such a laid-back way to cook and entertain family and friends, and it leaves little mess in the kitchen.

SERVES 6

1.5–2 kg whole snapper, cleaned
extra-virgin olive oil for drizzling
2 lemons

PEPERONI

60 ml olive oil
1 onion, sliced
2 garlic cloves, peeled
6 assorted capsicums, cut into
large dice
400 g tinned peeled tomatoes,
quartered
handful of pitted black olives
2 bay leaves
pinch of sugar
80 ml red wine vinegar, or more
if necessary
handful of fresh oregano or
1 teaspoon dried oregano
handful of flat-leaf parsley,
roughly chopped
salt
freshly ground black pepper

For the peperoni, heat the olive oil in a frying pan over medium heat and sauté the onion and whole garlic cloves until soft. Add the capsicum, tomato, olives, bay leaves, sugar, red wine vinegar and 100 ml water. Cook, covered, for 30 minutes, then add the oregano and parsley. Check the pan and add more water if the capsicum and tomato look too dry. (There should always be some liquid in the pan.) Cook for a further 15 minutes, or until the vegetables have softened but are not mushy.

Season the peperoni well with salt and freshly ground black pepper and allow to cool. Transfer to a jar if you want to store it, or serve at room temperature for up to 1 week.

To prepare the fish, rinse it inside and out and dry with paper towel. Make three diagonal shallow cuts approximately 1 cm deep in the side of the fish and rub generously with olive oil and salt. Cut one of the lemons into rough wedges and place these in the cavity of the fish.

Place a large sheet of foil on a work surface and place a piece of baking paper, the same size as the fish, on top of that.

Preheat a barbecue with a hood to medium. (If you want to cook the fish in the oven, preheat it to 200°C.)

Place the fish on the baking paper and enclose the fish, securing the foil around the fish. Place the fish on the barbecue grill and close the hood. Reduce the heat to low and cook for approximately 20 minutes. Turn the fish over halfway through cooking time.

Check the fish by carefully opening up the parcel and inserting a knife into the flesh. The flesh should be flaky and white. Take the fish parcel off the barbecue and place it on a cool baking tray to rest for a few moments.

Open the parcel and carefully place the fish on a large platter. Cut the remaining lemon into wedges and place around the fish. Drizzle with extra-virgin olive oil and serve with the prepared peperoni. Season with salt and pepper to taste and serve.





BROWN SUGAR MERINGUES WITH PASSIONFRUIT CURD

Lyndey Milan, *Lyndey Milan's Taste of Australia*

These meringues are a modern take on an Australian classic – the pavlova with cream and passionfruit. Made as miniatures, they are ideal for afternoon tea or to finish a cocktail party.

MAKES 50

—
3 eggs, separated
80 g caster sugar
80 g brown sugar
1 tablespoon cornflour
1 teaspoon vanilla bean paste
lightly whipped cream to serve

PASSIONFRUIT CURD

—
60 g passionfruit pulp
40 g butter
55 g caster sugar
3 egg yolks (*left over from
the meringue mixture*)

Preheat the oven to 160°C and line two baking trays with baking paper.

Using an electric mixer, beat the egg whites until they form stiff peaks. Add the caster sugar then the brown sugar, gradually, and continue to beat until the mixture is glossy and the sugar has dissolved. Add the cornflour and vanilla and mix until just combined.

Spoon or pipe the meringue onto the prepared trays. With the back of a wet teaspoon, carefully make an indent in each meringue that will hold the cream and curd. Bake for 50 minutes or until dry. Place the trays on wire racks and leave to cool. Carefully peel the meringues off the baking paper.

While the meringues are baking, make the passionfruit curd. Strain the passionfruit pulp but return a few seeds to it and put it with the remaining ingredients in a heatproof bowl over simmering water. Whisk for 10 minutes or until thickened. Set aside to cool completely, stirring occasionally to prevent a skin from forming.

To serve, top the meringues with a spoon of the lightly whipped cream and a dollop of the passionfruit curd.

NOTE

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To test to see if the sugar has dissolved in the meringue, rub a small amount of mixture between your fingers; if gritty, keep beating until it feels smooth.



SERVES 4

4 firm peaches (or rockmelon), preferably in peak season
300 ml extra-virgin olive oil
4 small or 2 large buffalo mozzarella balls, torn into bite-sized pieces
16 thin slices prosciutto
wild rocket to garnish
crusty bread to serve

GRILLED PEACH, WARM MOZZARELLA AND PROSCIUTTO

Stefano de Pieri and Jim McDougall, *Nuovo Mondo*

This dish is about as easy to prepare as it gets, but relies completely on the quality of the ingredients. If the ingredients you source are the best available, the dish will sing.

Preheat a chargrill pan until it is smoking hot. Stand a peach up on a chopping board with the stem end facing up and slice off the cheeks. (There will be a bit of wastage but you can dice the remaining flesh and sprinkle it over the salad, or just eat it on the spot.) Repeat for each peach. Rub a little olive oil onto the cut surface of each peach cheek and grill for about 20 seconds on each side, or until there are lovely grill marks on the peach.

Heat the olive oil in a small saucepan over low heat for about 5 minutes. Add the mozzarella and continue to heat for a further 2 minutes. Remove from the heat and let it sit so the mozzarella warms through.

Arrange the grilled peach on serving plates. Remove the mozzarella from the oil and arrange a few pieces on each plate. Place the prosciutto on top – the prosciutto lets you give height to the dish when plating, so be creative. Garnish with rocket and spoon some of the warm oil over the salad. This dish is best eaten with some good crusty bread.

SERVES 4

1 teaspoon coriander seeds
½ teaspoon cumin seeds
2 tablespoons coconut or vegetable oil
10 curry leaves
1 onion, sliced
2.5 cm piece fresh ginger, grated
4 green chillies, slit lengthways
½ teaspoon ground turmeric
500 ml coconut milk
sea salt
25 g caster sugar
1 teaspoon chilli flakes
500 g king scallops
1 tablespoon vegetable oil

SCALLOPS WITH COCONUT AND GINGER

Reza Mahammad, *Reza's Indian Spice*

An easy dish which takes just minutes. The sauce here is very south Indian in inspiration, based on a moilee. You could use it with prawns as well, to delicious effect.

Place the coriander and cumin seeds in a dry frying pan and toast until golden and wonderfully fragrant. Remove to a mortar and crush them with a pestle. Set aside.

Heat the coconut oil in a large frying pan, add the curry leaves, onion, ginger and chillies. Cook and stir until the onion is soft, then add the turmeric, followed by the coconut milk, sea salt and sugar. Bring to a simmer and cook for 3–5 minutes, until the sauce turns glossy and thickens enough to coat the back of the spoon. Keep warm.

Mix together the ground, toasted coriander and cumin seeds and the chilli flakes and coat the scallops to give an even crust. Heat the vegetable oil in a large frying pan until hot, then add the scallops. Sear for about 1 minute on each side until golden, sprinkle salt on each and remove from the pan. Serve with the warm sauce. These would be lovely served on top of a mound of spinach.



SERVES 4

100 g walnuts, chopped
1 celeriac
2 granny smith apples
60 ml dry cider
15 g thinly sliced flat-leaf parsley

QUICK WHOLE-EGG PARSLEY MAYO

15 g finely chopped flat-leaf
parsley
1 large egg
1 teaspoon dijon mustard
1 tablespoon lemon juice
pinch of salt
250 ml oil (a blend of 80 ml olive
oil and 170 ml vegetable oil
works well)

CELERIAC AND APPLE SLAW WITH QUICK WHOLE-EGG PARSLEY MAYO

Brent Owens, *Dig In!*

People don't cook with celeriac that much, but it's soooo good! You can also put this slaw in your tacos or quesadillas or add it to a chicken sandwich.

For the mayo, in a small food processor, pulse the parsley, egg, mustard, lemon juice and salt until combined. With the processor running, add the oil gradually in a slow steady stream, until the mayonnaise is the desired consistency. Check for seasoning. (You can store this in an airtight container in the refrigerator for up to 3 days.) Toast the walnuts in a large dry frying pan over medium-high heat for 4-5 minutes or until fragrant. Set aside to cool.

Chop the celeriac and apples into julienne, or use a mandoline if you have one. Combine with the remaining ingredients, including the mayo, and let sit for 15 minutes to let the flavours infuse and develop before eating.

SERVES 6

6 corn cobs, husks removed,
cut in half
125 g mayonnaise
juice of ½ lime
1 tablespoon olive oil
1 teaspoon cayenne pepper
2 teaspoons sweet smoked
paprika
2 teaspoons salt
2 chipotle chillies (or you can use
2 tablespoons chipotle sauce
or 1-2 teaspoons chipotle
chilli powder – look for these
at gourmet delicatessens, Latin
American supermarkets or
online)
100 g grated parmesan
lime wedges to serve

MAMASITA CORN ON THE COB

Jane Kennedy, *One Dish. Two Ways*

This recipe is suitable for kids if you omit the cayenne pepper, paprika and chillies.

Bring a large saucepan of water to the boil. Cook the corn for 1 minute, then drain. Combine the mayonnaise and lime juice then divide into two bowls.

Heat the grill of your barbecue or a chargrill pan to a very high heat. Brush the corn with olive oil then cook, turning regularly, for 10-12 minutes, or until charred and tender.

While the corn is grilling, combine the cayenne pepper, paprika and salt in a small bowl.

Heat a small frying pan over high heat then toast the chillies for about 30 seconds on each side, or until fragrant. Remove from the pan and discard the stems and seeds. Coarsely chop the chillies and grind them to a powder using a small food processor or a spice grinder.

Add the chipotle powder or sauce to the lime juice and mayonnaise mixture.

Insert a bamboo cocktail stick into one end of each of the corn pieces. Brush the corn all over with the chipotle mayonnaise. Sprinkle with the paprika mixture and the parmesan and serve with lime wedges.

MISO-GLAZED EGGPLANT WITH PICKLED GINGER AND SPRING ONION

Matt Wilkinson, *Mr Wilkinson's Simply Dressed Salads*

In 2007 I had this most memorable meal in Tokyo. We were greeted at the door by the manager, who asked if we spoke Japanese. Obviously not, but his words were, 'It's okay, I speak English!' He lied, but it turned out to be a fun-filled night of great food and lots of sake. I had a version of something like this dish, but grilled in a wood-fired oven and served with mashed foie gras.

SERVES 2-4

- 2 large eggplants, cut in half lengthways, then flesh scored all over in a crisscross pattern
- canola oil (non GM), for brushing
- 30 ml mirin
- 2 tablespoons yellow miso paste
- 1 teaspoon caster sugar
- 1 teaspoon Japanese chilli flakes (these are a bit finer than regular chilli flakes, but you can use the regular ones instead)
- 2 teaspoons sesame seeds, half of them lightly toasted for garnishing
- 1 tablespoon white sesame oil (please try to get white sesame oil for this dish, or use a good-quality regular sesame oil)
- 1 teaspoon rice wine vinegar
- 2 spring onions, white and green bits separated, then thinly sliced
- 1 teaspoon pickled ginger (from a jar), finely chopped
- 300 g organic silken tofu, cut into 12 portions

Preheat the oven to 190°C. Place the eggplants on a large baking tray, skin side down, and brush with some canola oil. Cover the tray with foil and bake the eggplants for 40–60 minutes, or until a skewer can be inserted through them easily.

Remove from the oven and leave until cool enough to handle. Being careful not to break the skin, scoop out the eggplant flesh, into a bowl. Place the eggplant shells on the baking tray, on their backs, ready to hold the filling.

Break up the eggplant flesh by mixing through the mirin, miso paste, sugar, chilli flakes, untoasted sesame seeds, sesame oil, rice wine vinegar, white spring onion bits and pickled ginger. Gently fold in the tofu. Spoon the mixture into the eggplant shells and bake for a further 10 minutes, until all glazed.

Lay the filled eggplants on serving plates. Sprinkle with the toasted sesame seeds and green spring onion bits. Serve warm.

