

A woman wearing a white dress with a vibrant tropical print featuring a crab, a cocktail, a banana with 'HOTEL THE BANANA HOUSE' written on it, a fish, a palm tree, and a rose. She is holding a slice of a golden-brown cake with a purple filling. In the foreground, a whole cake sits on a white pedestal plate, surrounded by glasses of drinks on a light-colored table.

I got it from my

A recipe e-book featuring some of our favourite dishes from the ones we love most.

KitchenAid

I got it from my mum

Strawberry Custard Crumble Cake

Ingredients

For the cake

- 1 punnet (450g) fresh strawberries, sliced
- 2 free-range eggs
- 200g caster sugar
- 150g unsalted butter, softened
- 1 3/4 cup (260g) self-raising flour
- 2 Tbsp custard powder
- 170ml milk
- Splash of Irish Creme liqueur (optional)

For the crumble topping

- 100g caster sugar
- 100g plain flour
- 100g almond meal (or any ground nut)
- 100g cold unsalted butter, cubed

Method

1. Preheat oven to 170C. Grease and line a 23cm round spring form pan.
2. To make crumble: Place all ingredients into a large mixing bowl and slowly beat together with the paddle attachment until mixture forms a crumble. Set aside until needed.
3. Place eggs, sugar and butter into a large mixing bowl and beat until light and creamy (approx 3 mins).
4. Add flour, custard powder, milk, Irish Creme liqueur (if using) to the egg mixture and mix until just combined.
5. Pour the cake batter into the cake pan and spread out evenly. Embed the sliced strawberries on top, making sure to cover all the cake batter. Sprinkle the crumble topping over the strawberries.
6. Bake for approx. 1 hour or until a skewer inserted into the centre comes out clean. Stand cake for 15 mins to cool slightly before removing from pan. Serve warm, with a dollop of creme fraiche or vanilla ice cream, and enjoy!



"My mum means the absolute world to me. Sharing her recipe is like sharing her love." - Kat

I got it from my sister

Jackfruit Tacos

Ingredients

- 2 Tbsp grapeseed oil
- 1 small spanish onion
- 2 cloves garlic
- 1 Tbsp tomato paste
- 400g can young jackfruit in water or brine, rinsed and drained well
- 1 tsp cumin
- 1 tsp dried oregano
- 1 tsp paprika
- ¼ tsp sea salt flakes
- ¾ cup vegetable stock
- 8 corn tortillas



"This vegan-friendly recipe is just to die for! I've got my beautiful sister to thank."

- Dannie

Method

1. Insert multi purpose blade into KitchenAid® 5 cup cordless food chopper. Quarter the onion and place in the food chopper bowl with garlic, process on speed 1 for 30 until finely chopped. Remove from bowl and set aside.
2. Add jackfruit to the food chopper bowl and pulse a few times to get a "shredded meat" texture. Do not over pulse or it will become mushy.
3. Heat oil in a large pan over medium heat. Add onion and garlic and sauté until translucent, about 2-3 minutes.
4. Add the tomato paste and cook for 30-60 seconds more.
5. Add the shredded jack fruit and sauté for 2-3 minutes. Add the spices and sauté until fragrant for about 1 minute.
6. Pour in the vegetable stock and cook until the liquid has cooked down completely about 3-4 minutes.
7. Taste for seasoning and add more if needed. Remove from heat.
8. Serve on tortillas with your choice of toppings.



I got it from my poppy

Hulk Smash Milkshake

Ingredients

- 250 mL milk
- 1 banana
- 1/4 cup oats
- 1 tsp chia seeds (soaked in 1/2 cup water for 15 minutes)
- 1 cup baby spinach leaves
- 1 cup Ice

Method

1. Add all ingredients in the jug of the KitchenAid® K400 blender and blend until smooth.



"Every time I see my poppy, he makes me the best milkshake. It's soo good!" - Sam

I got it from my bestie

Vanilla Butter Cake

Ingredients

- 170g unsalted butter, softened
- 400g sugar
- 4 eggs, room temperature
- 320g plain flour
- 2.84g sea salt
- 3.3g baking powder/baking soda
- 240ml whole milk
- 8.4g vanilla

Method

1. Preheat oven to 175C. Generously grease 2 23cm round baking pans with 14g butter, then sprinkle with 8g flour, shaking out excess. Set aside.
2. Put softened butter and sugar in the bowl of your KitchenAid® Artisan Stand Mixer. Set to speed 2 and mix 1--2 minutes. Gradually.
3. Increase to speed 6 until light and fluffy. Add eggs one at a time until incorporated on speed 4. Add flour, salt, baking powder and baking soda on speed 2 until just combined. Add 120ml milk and vanilla and mix to combine. Scrape down bowl and add remaining milk. Mix on speed 4 1-2 minutes until completely combined.
4. Divide batter between cake pans and bake 25-35 minutes until cakes spring back when pressed lightly and begin to pull away from sides of pans. Remove from oven and let cool on wire racks 15 minutes. Remove from pans and let cool completely.
5. Decorate cake with your favourite icing and toppings and serve.



"My bestie is like family to me. I love her and I especially love her cake!"
- Chantelle

I got it from my mum

Mum's Pavlova

Ingredients

- 6 egg whites
- 2 cups caster sugar
- 1 tbsp cornflour
- 1 tsp white vinegar
- 500g frozen mixed berries
- 300ml thickened cream
- 1 tsp vanilla essence
- 1 tbsp icing sugar
- 500g fresh berries & cherries

Method

1. Preheat oven to 120°C and line a large baking tray with baking paper.
2. Attach whisk attachment to a KitchenAid® mixer, whisk the egg whites until fluffy and soft peaks form.
3. Gradually add 1 1/2 cups caster sugar while the stand mixer is running on mid speed. Whisk for 6-8 minutes until the sugar has completely dissolved.
4. Turn the stand mixer down very low and add in the cornflour and vinegar until just combined.
5. Using a spatula, scoop out the mixture onto the baking tray. Very gently scoop up the sides to form a round circle with a flat top.
6. Place in the oven to bake for 1 1/2 hours then turn off the oven, leave the door slightly ajar. It's best to leave it overnight to cool down slowly.
7. To make the berry compote; combine the frozen berries into a med size saucepan along with 1/2 cup caster sugar. Place on medium to low heat to simmer with a lid ajar. Once mixture has thickened (15 mins) remove from heat and set aside. Once cooled, place in the fridge until ready to serve.
8. To serve, add the cream, vanilla essence and icing sugar to a KitchenAid stand mixer with the whisk attached. Whip the cream until soft peaks form.
9. Add 3 Tbsp of the berry compote to the whipped cream and fold through.
10. Spoon the mixture on top of the pavlova, followed by the berry compote. Garnish with berries & cherries.



"My mum's my hero and best friend. She used to make her beloved pavlovas on any special occasion. Now, we make it together on Mother's Day."

- Bec

I got it from my son

Little Man's Choc Chip Cookies

Ingredients

- 1 cup cold, unsalted butter, cubed
- 1 cup packed light brown sugar
- 3/4 cup caster sugar
- 2 large eggs, cold
- 2 tsps vanilla extract
- 2 1/2 cups plain flour
- 1/2 cups rolled oats
- 1 tsps sea salt
- 1 tsp baking soda
- 2 cups bittersweet or semi-sweet chocolate chips



Method

1. Preheat oven to 180C. Line baking tray with baking paper.
2. Attach flat beater to KitchenAid® Mixer. Add butter and both sugars to mixer bowl, turn mixer to Stir speed for 1 minute, gradually increasing to speed 4 for 1-2 mins. Scrape down sides of bowl, add eggs and vanilla and mix on speed 4 until combined, about 1 minute.
3. In separate bowl, combine flour, oats, salt and baking soda. Add flour mixture to stand mixer bowl and mix on Stir speed until all flour is incorporated. Add chocolate chips and mix on Stir speed until chips are mixed in.
4. Drop about 2 rounded Tbsps of dough per cookie on prepared baking sheets, spacing about 2 inches apart.
5. Bake until bottoms are golden brown, about 10-12 minutes, rotating pans halfway through baking time.
6. Remove from oven and let rest 3-5 minutes before transferring to wire rack to cool.
7. Let baking sheets cool completely before baking the remaining dough. Makes approx. 40 cookies.

"I want to show mum how much I love her by baking my favourite choc chip cookies!" - Rohan

I got it from my dad

Dad's Famous Lasagne

Ingredients

- 1 Tbsp olive oil
- 5 spring onions, finely chopped
- 750g fresh ricotta cheese
- 200g fetta cheese, crumbled
- ½ cup finely grated parmesan cheese
- salt and pepper, to taste
- white sauce
- 50g butter
- rounded ⅓ cup (50g) flour
- 500ml (2 cups) light milk
- 200ml (¾ cup) water ¾
- 700g grated cheddar cheese
- 4 fresh pasta sheets



"My dad was the chef of the house. Cooking with him is like sharing the stage with a rockstar." - Mahrokh

Method

For the filling and sauce

1. Heat the oil over medium heat in a frying pan; cook the spring onions for 2 mins or until just softened.
2. Combine with ricotta, fetta, parmesan and season. Cover and set aside.
3. Melt the butter over a med-low heat, in a saucepan. Add the flour and cook stirring for 2 mins.
4. Remove from heat, add the milk followed by 1/2 cup water, whisking until smooth. Return pan to the heat and stir constantly until the sauce boils and thickens. Season well with salt and pepper.
5. Combine the grated cheddar cheese.

To assemble

1. Preheat oven to 180C (160C fan forced).
2. Spread a thin layer of the white sauce over the base of a high sided lasagne dish. Trim the fresh lasagne sheets to fit side by side into the base of the dish - so that they completely cover of the base.
3. Spread the pasta sheet with some of the spring onion mixture and drizzle over a little white sauce. Sprinkle with 2 Tbsp of the hot water and scatter over some of the grated cheeses. Repeat layers.
4. Bake 35 mins or until golden brown.

I got it from my grandma

Apple Pancake Stack

Ingredients

- 2 medium green apples, cut in half
- 2 cups (250g) plain flour
- 2 tsp baking powder
- 2 eggs
- ¼ cup (60g) caster sugar
- 250ml (1 cup) milk
- 125ml (½ cup) water
- 50g butter, melted
- extra butter or oil for greasing
- maple syrup and berries for serving if desired

Method

1. Fit the food processor with the medium shredding disc. Place 2-3 apple halves into the extra wide mouth feed tube. Process pushing down with the food pusher. Repeat with the remaining apples. Remove apples from the bowl.
2. Fit the processor with the multipurpose blade. Place remaining ingredients in Food Processor Bowl. Pulse until smooth. Return the apple to the mixture and pulse for a further 2-3 seconds, or until only just combined.
3. Let the batter stand for 15 minutes if time allows.
4. Heat a heavy based non-stick pan, very lightly grease with the extra butter or oil. When pan is hot, pour in about ½ cup batter. Cook pancakes over a low heat until bubbles appear on the surface and golden on the underside, flip and cook another 30 seconds. Set aside and repeat with the remaining mixture.
5. Serve in short stacks with maple syrup and berries if desired.



"I've got to thank my nanna for making the best pancakes. She taught my mum how to make them and now she's teaching me. Maybe one day I'll teach my kids!" - Emily



I got it from my mum

Chunky Basil Pesto

Ingredients

- 150g piece grated parmesan cheese
- 50g pine nuts
- 1 large bunch fresh basil, leaves picked from the stalks
- 1 red chilli, seeds removed (optional)
- 150ml olive oil
- salt and pepper, to taste

Method

1. Add the pinenuts, basil and chilli into your cordless food chopper. Process on speed 1 until roughly chopped. Slow add the olive oil quickly through the small food tube, followed by the Parmesan. Season well with salt and pepper.



I got it from my mum

Roasted Beetroot Hummus

Ingredients

- 1 small roasted beetroot
- 1 can cooked chickpeas, drained
- 1 large lemon, zested
- 1/2 large lemon, juiced
- 1 healthy pinch salt and black pepper
- 2 large cloves garlic
- 2 heaping tbsp tahini
- 1/4 cup extra virgin olive oil

Method

1. Preheat oven to 180C
2. Remove the stem and most of the root from your beets, and scrub and wash them underwater until clean.
3. Wrap beetroots in foil, drizzle a bit of olive, wrap tightly and roast for one hour. They should be tender once roasted. Set in the fridge to cool to room temperature. Once your beetroot is cooled and peeled, quarter it and place it in your cordless food chopper. Blend until only small bits remain.
4. Add remaining ingredients except for olive oil and blend on speed 1 until smooth.
5. Drizzle in olive oil as the hummus is mixing.
6. Taste and season as needed, adding more salt, lemon juice, or olive oil if needed.



I got it from my auntie

Strawberry Sensation

Ingredients

- 50g white sugar
- 50g salt
- 1 punnet strawberries
- 10 ice cubes
- 120ml (2 x ingredient cap*) tequila
- 120ml (2 x ingredient cap*) strawberry liquor
- 120ml (2 x ingredient cap*) lime cordial
- 30ml (1/2 ingredient cap*) orange liquor
- 120ml (2 x ingredient cap*) lime juice



Method

1. Combine the sugar and salt in a shallow flat dish. Wet the rim of four cocktail glasses with a little water and dunk the rims into the sugar salt mix. Set aside.
2. Set 4 strawberries aside for garnish and hull the remainder.
3. Place the ice into the blender jug. Select the symbol for ice-crushing on the pad, process until the ice is roughly chopped.
4. Add the remaining ingredients, including the strawberries, cover and select speed 5 (Liquify). Process until cocktail is smooth.
5. Serve immediately garnished with the whole strawberries.

I got it from my mum

Mother's Day Cupcakes

Ingredients

- 115g unsalted butter, room temperature
- 200g caster sugar
- 1 1/2 tsp vanilla extract
- 2 large eggs, room temperature
- 1 1/2 cups all purpose flour
- 2 tsp baking powder
- 1 Tbsp lemon zest
- 120ml buttermilk
- cupcake patties

Method

1. To prepare your Mother's Day cupcakes, preheat oven to 170C, fan forced.
2. Place cupcake patties in to a large muffin tray and set aside.
3. Combine the butter and caster sugar into the bowl of a KitchenAid® mixer with the beater paddle attached. Mix on medium speed until light and fluffy.
4. Add the vanilla extract and one egg at a time, beating inbetween until combined.
5. Turn the mixer down low and slowly add the plain flour and baking powder until it is just combined.
6. Add the lemon zest, juice and butter milk and slowly beat again until just combined.
7. Spoon the batter into the patties, filling them a third of the way.
8. Place in the oven to bake for 25 mins or until lightly golden.
9. Remove from oven and set aside on cooling rack.
10. Decorate cupcakes with preferred icing and toppings.

