

# 01

## WATERMELON SQUARES

FROM MARIE CLAIRE



MAKES ABOUT 25

Cut the watermelon flesh into 3 cm cubes. Using a melon baller, remove a scoop of watermelon from the top of each cube.

Set the cubes aside. Cut the Feta into 1cm cubes and place one piece into the top of each of the watermelon cubes. Toss the Sumac, sliced olives and parsley together in a small bowl, then place a small amount on top of each the feta squares.

Serve immediately.

1/2 large seedless watermelon  
50g Danish or Greek feta  
1 teaspoon sumac  
6 black olives, seeded and sliced  
1 1/2 teaspoons finely chopped flat leaf parsley

# 01

## BABY SQUID WITH ALMOND TARATOR AND LIME RELISH

FROM *NOPI*  
BY YOTAM OTTOLENGHI

SERVES: 6

Preheat oven to 180°C. To make the tarator, place the bread in a bowl, pour over the milk and set aside for half an hour. Slice off and discard the top quarter of the garlic head. Wrap the head in foil, along with 1 tablespoon of the olive oil and 1/4 teaspoon of salt. Roast in the oven for 50 minutes, until completely soft. Squeeze the soft cloves into a food processor along with the oil. Add the remaining 4 tablespoons (60ml) of olive oil, the soaked bread and milk, the almonds, sherry vinegar, and 1 teaspoon of salt. Blitz to form a coarse paste, gradually adding 7 tablespoons (100ml) of water as you go. Transfer to a small saucepan, ready to be warmed through before serving.

To make the spice paste, put the cumin, coriander, and fennel seeds into a small frying pan along with the dried chillis and peppercorns. Place over medium heat and toast until fragrant, then transfer to a spice grinder or mortar and pestle. Add the cardamom, 1/4 teaspoon of salt, and the sugar and grind to a powder. Add the garlic, ginger, tamarind, and sunflower oil and continue to grind or pound until a paste is formed. Transfer to a large bowl and set aside.

To prepare the lime relish, slice the ends off the limes and use a small serrated knife to cut around the limes to remove peel and pith. Holding each lime over a bowl, cut between the membranes to remove one segment at a time. Continue until all the segments have been removed, then transfer to a sieve to drain. Transfer the lime pieces to a bowl along with 1 1/2 teaspoons of lime juice and the remaining relish ingredients. Mix well and set aside.

When ready to cook, place the squid in a bowl with the olive oil and 3/4 teaspoon of salt and mix well. Place a grill pan on high and, once hot, add a quarter of the squid. Cook for 2 to 3 minutes, turning once, until cooked through. Add the cooked squid to the bowl of spice paste, mix together, then continue with the remaining batches, wiping the grill pan clean after each.

Warm through the tarator and divide it among six plates. Spoon the squid on top and serve at once, with the lime relish spooned on top or alongside.

### TARATOR

75g crustless sourdough bread, torn  
1/2 cup / 120ml full cream milk  
1 large head garlic  
5tbsp / 75ml olive oil  
90g blanched almonds, toasted  
2 tbsp sweet sherry vinegar

### SPICE PASTE

1/4 tsp cumin seeds  
1/4 tsp coriander seeds  
1/4 tsp fennel seeds  
1/4 tsp dried chilli flakes seeds  
1/4 tsp black peppercorns  
1/4 tsp ground cardamom  
1 1/2 tsp superfine sugar  
1 large garlic clove, crushed  
3cm piece of ginger, peeled and minced (20g)  
2 tsp tamarind paste  
2 tsp sunflower oil

### LIME RELISH

3 limes  
1 tbsp olive oil  
1 red chilli, seeded and finely chopped  
10g coriander leaves, finely chopped

600g baby squid, cleaned, rinsed, and patted dry  
2 tbsp olive oil  
coarse sea salt

## CUCUMBER & CELERY SALAD WITH SPROUTS, PICKLED RHUBARB & FRIED HALOUMI

FROM *CORNERSMITH: SALADS & PICKLES*  
BY ALEX ALLIOTT-HOWERY & SABINE SPINDLER



PREPARATION TIME: 20 MINUTES

COOKING TIME: 15 MINUTES

SERVES: 4

Heat barbecue to medium. Cut two of the cucumbers in half lengthways. Brush them with olive oil, season with salt and pepper and place on the barbecue, cut side down. Char for 5–8 minutes, or until nicely coloured, then set aside to cool.

Slice the remaining cucumbers thinly, using a mandolin or very sharp knife, and place in a large mixing bowl. Thinly slice the celery stalks, reserving the leaves. Chop the charred cucumber into bite-sized pieces and add to the bowl with the celery. Season to taste and set aside.

Heat a good drizzle of olive oil in a frying pan over medium-high heat. Add the haloumi and cook for 2–3 minutes on each side, until golden brown. Drain on paper towel.

Add the reserved celery leaves to the salad, along with the pickled rhubarb, sprouts and three-quarters of the herbs. Lightly toss together.

Place the salad on a large serving plate and arrange the haloumi on top. Squeeze lemon juice over it and drizzle with olive oil, and a dash of the rhubarb pickling juice if desired.

Garnish with the remaining herbs and serve.

4 Lebanese (short) cucumbers, about 400g in total  
Olive oil for drizzling and pan-frying  
2–3 celery stalks, with leaves  
250g haloumi, sliced  
3–4 pieces Pickled Rhubarb, about 50g, thinly sliced  
1 small handful of sprouts, such as fenugreek, alfalfa or mung bean  
1 tablespoon oregano or thyme leaves  
1/3–1/2 cup pickled dill leaves  
Juice of 1–2 lemons



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### PICKLED RHUBARB

FROM *CORNERSMITH: SALADS & PICKLES*  
BY ALEX ALLIOTT-HOWERY & SABINE SPINDLER

PREPARATION TIME: 20 MINUTES  
STORAGE: 2-3 MONTHS, OR UP TO ONE YEAR IF HEAT PROCESSED  
MAKES: 2-3 X 500ML JARS

Sterilise your jars and lids.

Meanwhile, trim the rhubarb stalks, making sure there are no green leaves attached. Cut the stalks into lengths to fit the jars.

Make your brine by combining the vinegar, sugar, water and honey into a non-reactive, medium-sized saucepan. Place over low heat and stir to dissolve the sugar and honey. Add the ginger and slowly bring to simmering point. Turn off the heat and let the flavours infuse the vinegar. When the jars are cool enough to handle, bring your brine back to simmering point. Using small clean tongs or hands, add some of the ginger from the brine to each jar, along with 2 orange peel strips, 4 allspice berries and 4 peppercorns. Carefully pack the rhubarb into the jars, then pour in the hot brine, making sure the rhubarb is completely submerged under the vinegar.

Remove any air bubbles by gently tapping each jar on the work surface and sliding a clean butter knife or chopstick around the inside to release any hidden air pockets. Wipe the rims of the jars with paper towel or a clean damp cloth and seal immediately.

Leave to cool on the bench top, then store in a cool, dark place for up to 2-3 months (or in the fridge to help maintain a firm texture). The rhubarb will be ready to eat after 2 weeks, but will be better after 1 month. Once opened, refrigerate and use within 2 months.

6-8 rhubarb stalks  
500ml (2 cups) red wine vinegar  
330g (1 1/2 cups) raw sugar  
250ml (1 cup) water  
2 tablespoons honey  
20g knob of fresh ginger, washed but not peeled, cut into slices about 1cm thick

FOR EACH JAR YOU'LL NEED:  
2 strips of orange peel  
4 allspice berries  
4 peppercorns

**BRAISED BEEF & PARMESAN POLENTA**FROM *SUNDAY SUPPERS* BY KAREN MORDECHAI**BRAISED BEEF**

Preheat oven to 175°C. Sprinkle the beef with salt and pepper on both sides and keep your beef at room temperature for an hour before cooking. Heat the oil in a large heavy-based ovenproof pot or Dutch oven over medium heat and cook the beef for 3–4 minutes on each side or until well browned. Set aside.

Add the onions and garlic to the pan and sauté for 3–4 minutes. Add the balsamic vinegar and deglaze the pan. Add the tomato paste, thyme, bay leaves and sauté for 2–3 minutes. Add the wine and beef and bring to a boil, allowing the wine to reduce by half. Add the beef stock, making sure the beef is covered entirely in liquid, if not add more stock to ensure that all is covered.

Cover with a tight-fitting lid, transfer to the oven and cook for 3–4 hours or until the beef is fork tender. Add the baby onions to the pot approximately 30 minutes before taking the pot out of the oven for serving. Remove 1 1/2 cups of the sauce from the pot about 15 minutes before serving. Strain the sauce, discarding the solids and place in a small pot over medium heat to reduce the sauce by half, stir frequently to avoid burning.

Serve 2 ribs per person over polenta or if making beef cheeks, approximately 1/2 pound sliced per person. Garnish with a drizzle of the sauce reduction, seasonal herbs or micro greens.

**PARMESAN POLENTA**

Place the stock and garlic in a large saucepan and bring to a boil over medium high heat. Reduce the heat to medium-low and very slowly whisk in the cornmeal, whisking constantly to ensure there are no lumps. Switch to a wooden spoon, add the salt and pepper and simmer, stirring almost constantly, for about 10 minutes, until thick. Be sure to stir from the bottom of the pan thoroughly.

Remove the pan from the heat and stir in the Parmesan, crème fraîche, and butter. Taste for seasoning and serve immediately. We recommend 1/2 cup of polenta per entrée plate.

4 tablespoons olive oil  
24 beef short ribs or 6–7 pounds of beef cheek  
Sea salt  
Black pepper  
1 large onion  
6 cloves garlic, crushed  
1 tablespoon tomato paste  
4 tablespoons balsamic vinegar  
14 thyme sprigs  
2 bay leaves  
2 bottles red wine (deeply hued)  
8 cups beef stock  
24 baby red onions, peeled

10 cups chicken stock (or vegetable)  
5 cloves garlic, minced  
2 1/2 cups yellow cornmeal  
2 1/2 tablespoons kosher salt  
2 1/2 teaspoons black pepper  
2 1/2 cups freshly grated Parmesan cheese, plus extra for serving  
3/4 cup crème fraîche  
5 tablespoons butter

# 03

## GRAPEFRUIT TART WITH PISTACHIO CRUST

ADAPTED FROM *CALIFORNIAN GROWN*  
BY SUSAN PHILLIPS



SERVES: 4

Preheat oven to 200 °C

Place the crust ingredients, except for the butter, in a food processor and mix until thoroughly combined. While the processor is still running, stream in the melted butter until mixture is wet. Press into greased tart pans and bake for about 8 minutes, or until cooked through.

In a medium saucepan set over medium heat, combine the sugar with the cornstarch and add in the juice. Cook, stirring, until thickened and bubbly. Whisk in a few tablespoons of the hot mixture into the egg yolks to temper the eggs. Return the egg mixture to the saucepan and cook, stirring constantly, until the mixture thickens, about 2–3 minutes. Remove from heat and add in the butter pieces. Whisk until melted.

Pour the mixture into the cooled crust and smooth the top. Chill in the fridge for at least 4 hours before serving. To serve, top with more crushed pistachios.

### CRUST

1 3/4 cup Digestive biscuit crumbs  
1/3 cup pistachios  
1/4 cup raw sugar  
1/4 teaspoon salt  
1 teaspoon turmeric  
1/3 cup unsalted butter, melted

### FILLING

3 large grapefruit, juiced, about 1.5 cups  
3/4 cup sugar  
2 tablespoons cornstarch  
4 egg yolks  
6 tablespoons butter, cut in cubes



# 03

## MALVA PUDDING CAKES

FROM *EVERYTHING I WANT TO EAT: SQIRL AND THE NEW CALIFORNIA COOKING*  
JESSICA KOSLOW

SERVES: 8

### CAKES

Preheat oven to 190°C. Set eight uncreased, straight sided paper baking moulds with a diameter of 6.5cm on a rimmed baking sheet.

In a small bowl, stir together the flour, baking powder, and baking soda. In the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, eggs, and salt. Beat on medium speed until light in colour but as dense and thick as pancake batter, about 2 minutes. Reduce the mixing speed to low and add the jam, butter and vinegar, in that order. Now you're going to alternate adding the milk and flour mixture, starting with about one-third of milk, then about half the flour mixture, followed by another one-third of the milk, the remaining flour mixture and finally the remaining milk.

Divide batter among the paper moulds, filling each about two-thirds full. Generously sprinkle the tops with sugar. Bake for 35 to 40 minutes, until dark golden brown. They have to be really baked—actually, almost overbaked— in order to soak up the filling, so don't pull them out of the oven until they are dark golden brown.

### CUSTARD FILLING

In a pot, combine the cream, sugar, butter and 1/4 cup (60ml) water. Bring to a simmer over medium heat, whisking until smooth, then remove from the heat and keep warm.

As soon as the cakes come out of the oven, use the tip of a steak knife to poke the middle of one, gently pull back the cake to open up a tiny hole, then pour in custard filling until the cake won't accept any more. Move onto the next cake and fill it with custard. Once you've filled them all, go back and repeat the filling process a second time with any remaining custard. There's going to be overflow and that overflow is going to be delicious. Serve warm.

### CAKES

- 1 cup (125 g) all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1 cup plus 2 tablespoons (225g) sugar, plus more for sprinkling
- 2 large eggs
- 3/4 teaspoon fine sea salt
- 1/4 cup (50g) Apricot jam
- 1 1/2 tablespoons unsalted butter, melted
- 1/2 teaspoon apple cider vinegar
- 1 cup (240ml) full cream milk

### CUSTARD FILLING

- 3/4 cup (180ml) heavy cream
- 3/4 cup (150g) sugar
- 1/2 cup (115g) unsalted butter

