

2009

Annual recipe index

From almendrados to zucchini trifolati, we've got hundreds of recipe ideas to inspire you in the kitchen. Grab an apron and a glass of your favourite wine – it's time to get cooking.

A

ALMONDS

- almendrados Oct 144
- almond crema May 134
- almond crumble Feb 122, Mar 86
- almond shortbread wreaths
 - with brandy glaze Dec 136
- almond shortcake crumble Nov 159
- asparagus with salad onions,
 - garlic and almonds Sep 131
- chocolate, almond and honey zucchini May 32
- green beans with brown butter
 - and almonds Aug 87
- honey almonds Jan 111
- pear and almond mud cakes Jun 126
- polvorones (almond shortbread) Oct 146
- roast pumpkin wedges with almonds,
 - goat's cheese and tahini dressing Jun 98
- scallop, cucumber and yoghurt salad
 - with smoked almonds Feb 32
- snapper with silverbeet, herb
 - and almond pilaf Apr 44
- turrón guirlache Oct 53
- whole-wheat pasta with almonds,
 - parsley and ricotta Mar 82

ANCHOVIES

- anchovy and rosemary butter Feb 90
- anchovy coulis Jan 98
- anchovy dressing May 114, Dec 123
- anchovy salad cream Mar 86
- garlic and anchovy butter Sep 42
- shaved celery heart, anchovy and
 - bresaola salad with mustard
 - dressing May 126

APPLES

- apple and cedro brioche May 139
- apple and sage stuffing Jun 110
- apple butter Apr 108
- apple dressing Feb 33
- apple galette Jul 38
- baked apple creams Aug 84
- deep-dish apple, pear and vanilla pies
 - with crisp sage and brown butter
 - ice-cream Jun 119
- pumpkin with speck and apple Jun 102
- roast pork and crushed apple sandwich
 - on stout loaf Aug 40
- roast quail with crushed apple,
 - beetroot and streaky bacon Jul 87
- toffee apples, pain perdu and
 - hazelnut ice-cream Jul 109

APRICOTS

- apricots in vanilla-brandy syrup Mar 102
- verjuice apricots with brioche
 - and vanilla ice-cream Feb 122

ARTICHOKES

- artichoke, celery heart and
 - cracked olive salad Sep 117
- artichoke dip with salt and
 - rosemary crispbread Sep 119
- artichoke, piquillo pepper and jamón
 - salad with soft-boiled egg Oct 123

- beef carpaccio with artichoke
 - and radish Sep 119
- chicken brodo with artichoke tortellini
 - and spring herbs Sep 120
- fried artichokes with gribiche Sep 117
- lamb neck with artichokes,
 - broad beans and peas Sep 117
- stuffed artichokes Sep 119

ASPARAGUS

- asparagus and zucchini omelette
 - with oregano and pecorino Feb 36
- asparagus with egg and garlic
 - and anchovy butter Sep 42
- asparagus with salad onions,
 - garlic and almonds Sep 131
- roast asparagus, chicory and
 - goat's cheese salad Sep 47
- white asparagus and orange salad Oct 48
- white asparagus with poached eggs Nov 72

AVOCADO

- mackerel ceviche with avocado, ruby
 - grapefruit and spanner crab Feb 32
- tuna and avocado salad with
 - sesame dressing Jan 28

B

BACON, GUANCIALE, HAM, JAMON, PROSCIUTTO AND SPECK

- artichoke, piquillo pepper and jamón
 - salad with soft-boiled egg Oct 123
- bacon-wilted greens Apr 97
- baked buffalo mozzarella
 - and prosciutto Sep 131
- BLT Apr 107
- braised spatchcock with prosciutto,
 - potato and chicory May 123
- breakfast pies with tomato chilli jam
 - and crisp speck Jun 115
- char-grilled quail, farro
 - and prosciutto salad May 131
- cuttlefish with guanciale and fennel
 - seed on soft polenta May 126
- fabada Aug 112
- garbure Jul 94
- golden ale and honey-glazed
 - easy-carve ham Dec 108
- grilled guanciale and
 - mushroom bruschetta Apr 38
- herb and pine nut-cruste roast ham Dec 107
- prosciutto and mozzarella sfogliatina May 140
- pumpkin with speck and apple Jun 102
- roast quail with crushed apple, beetroot
 - and streaky bacon Jul 87
- sautéed fresh peas with
 - mint and jamón Sep 50
- spice-cruste ham with mango salsa Dec 104
- thyme-roast quail with prosciutto
 - and red wine lentils Jun 106
- titbits on sticks Nov 117

BANANAS

- banana split Feb 46
- brown sugar pavlova with banana
 - and rum syrup Mar 118

BARLEY

- carrot and barley salad with dates
 - and raisins Dec 124
- fragrant lemon barley couscous
 - with mullet in vine leaves Mar 91
- mushroom and pearl barley broth
 - with goat's curd crostini Jun 38
- pumpkin, barley and miso soup
 - with fried wakame Jun 98
- spinach and pearl barley salad with
 - goat's curd and spiced oil Apr 97
- white pearl barley salad with preserved
 - lemon parsley and celery Mar 91

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- albóndigas with rice and flat beans Oct 48
- autumn lamb with mint, feta,
 - peas and borlotti beans Mar 42
- bean and rocket salad Feb 36
- black beans and cabbage Oct 132
- broad bean purée May 117
- chorizo, salt cod and
 - broad bean salad Oct 116
- duck confit, beetroot and
 - green bean salad Jul 33
- fabada Aug 112
- garbure Jul 94
- green beans with brown butter
 - and almonds Aug 87
- green beans with lemon and mint Aug 102
- lamb neck with artichokes,
 - broad beans and peas Sep 117
- lobster salad with pink-eyed potatoes,
 - beans and lemon relish Jan 92
- pan-fried cavolo nero, salami
 - and borlotti beans May 126
- pea, broad bean and torn bread salad Oct 48
- roast ocean trout with white bean purée
 - and fennel salad Aug 36
- sautéed beans with savory Apr 100
- snake bean curry Apr 115
- vincotto-glazed turkey breast with
 - peach and green bean salad Dec 107
- white bean velouté with salsa verde
 - and candied pancetta Jun 32

BEEF

- beef à la mode Jun 46
- beef, beer and dumplings Aug 109
- beef burger with blue cheddar
 - and dill pickles Sep 42
- beef carpaccio with artichoke
 - and radish Sep 119
- beef rib-eye with chilli and herb sauce
 - and roast okra Jan 32
- brisket and cheddar pie with
 - sour cream pastry Jun 116
- bubble and squeak with
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- Buzo's rosticciana Aug 102
- goulash Aug 95
- lime and chilli skirt steak fajitas Dec 34
- minute steak sandwich with
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- onglet with béarnaise and
 - pommes Pont Neuf Jul 42

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 and wilted beetroot greens Jun 110
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 wild ginger and holy basil Nov 136
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 bone marrow and pepper sauce Sep 36
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 scotch fillet with mash and
 rosemary butter Jun 38
 shaved celery heart, anchovy and
 bresaola salad with mustard
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 skirt steak with anchovy
 and rosemary butter Feb 90
 stir-fried minced beef with chillies
 and holy basil Nov 148
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 coleslaw Apr 105
 Vietnamese beef noodle soup Mar 42

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 and orange salad Aug 26
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 and nettle butter May 114
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 and wilted beetroot greens Jun 110
 roast quail with crushed apple,
 beetroot and streaky bacon Jul 87
 salad of pork rilletes, scratchings,
 potato and beetroot Jul 94
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 and beetroot salad Oct 44

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 rosemary focaccia with mash and
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C

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calamari, pomelo and chilli salad Feb 39
 cuttlefish and chorizo braised
 with chickpeas Oct 114
 cuttlefish with ganciale and fennel
 seed on soft polenta May 126
 grilled calamari with fennel
 and lemon salt Feb 86
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apple galette Jul 38
 basic sponge cake Sep 53
 brown sugar butterfly cakes
 with raspberry cream Apr 122
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 chestnut cream Apr 100
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 crowd-pleasing chocolate cake
 and roast rhubarb Aug 87
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 strawberry-ginger jam Nov 159
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 chocolate-raspberry cream Sep 53
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 strawberry, yoghurt and
 pistachio layer cake Nov 154
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carrot and barley salad with dates
 and raisins Dec 124
 warm roast carrot, lentil and labne salad
 with crisp flatbread Apr 44

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cauliflower purée Oct 44
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 chickpeas and chorizo Aug 36

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 and herb salad Feb 36
 roast paprika chicken with saffron
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 spiced chicken with tabbouleh Feb 86
 stir-fried chicken with
 Chinese mushrooms Mar 42
 tomato-braised chicken thighs
 with fennel and olives Apr 44

CELERY

artichoke, celery heart and
 cracked olive salad Sep 117
 Chinese celery and onion pickle Mar 110
 shaved celery heart, anchovy and
 bresaola salad with mustard
 dressing May 126
 white pearl barley salad with
 preserved lemon, parsley and celery ..Mar 91
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 celery soup) May 108

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beef burger with blue cheddar
 and dill pickles Sep 42
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 sour cream pastry Jun 116

CHEESE, SEE ALSO CHEDDAR, FETA, FONTINA, GOAT'S CHEESE, GRUYERE, HALOUMI, LABNE, MANCHEGO, MOZZARELLA, PARMESAN, RICOTTA, ROQUEFORT

asparagus and zucchini omelette
 with oregano and pecorino Feb 36
 cheese sauce Jun 32
 fromage frais mousse with red
 wine granita Jul 88
 Fromager d'Affinois with grape jelly
 and rosemary water crackers Dec 113
 gratin of silverbeet, potatoes and
 pickled veal tongue with Morbier Jul 103
 grilled cheese sandwich with
 pickled Spanish onion Feb 86

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 Raclette croutons Jul 80
 scamorza ai ferri (grilled scamorza) May 107
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 with walnuts and Comté Jul 104
 warm salad of silverbeet, Gorgonzola
 and walnuts Sep 124

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cherry compote Feb 122
 cherry-vanilla jam Mar 99
 chocolate brûlée tart with
 cherry parfait Jan 125
 chocolate sour cherry cake Jun 34
 mulled wine pickled cherries Dec 140
 sour cherry-chocolate cookies Jun 123

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chestnut cream Jun 124
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 chestnut cream Apr 100
 glazed chestnuts Sep 149
 honeyed chestnuts May 140
 rolled roast pork loin with apple
 and chestnuts Jun 110

CHICKEN, SEE ALSO SPATCHCOCK

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 and celeriac salad Jun 38
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 with thickened "gravy" Nov 149
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 and grapes Mar 92
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 rice with chorizo and chicken Oct 116
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 and herb salad Feb 36
 roast paprika chicken with saffron
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 spiced chicken with tabbouleh Feb 86
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 and spinach Oct 126
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braised spatchcock with prosciutto,
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 chicory salad with anchovy dressing May 114
 insalata di cicoria, finocchio e arancia
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 ricotta tagliarini Aug 36

potato and ricotta gnocchi with broccoli,
 radicchio and pangrattato Aug 119
 Pugliese broad bean purée
 with boiled chicory May 117
 roast asparagus, chicory and
 goat's cheese salad Sep 47
 warm radicchio and tuna salad May 38

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 parmesan salad Mar 39
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 onions, chilli and oyster sauce Feb 33
 lemon, cumin and chilli salt Sep 44
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 salted chillies Mar 110
 Sichuan pepper salt Dec 30
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 chilli and pangrattato May 130
 tomato chilli jam Jun 115
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 chocolate and Armagnac ice-cream Jul 114
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 candied pecans Jun 115
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 with two sauces Oct 119
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 with mullet in vine leaves Mar 91
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 and couscous Jun 38

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