

2008

Annual recipe index

From Spanish alfajores to Chinese mince pork-tossed noodles, we've discovered a whole new world of exciting flavours this year. And for your cooking pleasure, here they are from A-Z. Bon appétit.

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and basil May: 138

VEGETARIAN

antipasto salad Mar: 128

baby artichoke and Manchego salad .. Oct: 122
baharat-spiced mushroom
and silverbeet pie..... Jun: 43
beetroot, dill and horseradish salad Mar: 121
braised artichokes with asparagus
and pecorino Sept: 140
braised chicory May: 112
breakfast egg curry with uthappams
and banana lassi Jun: 111
buffalo mozzarella with nectarines, witlof
and Champagne dressing Feb: 91
buttered mushrooms Jul: 128
butternut pumpkin, hazelnut and
blood orange salad Jul: 119
cauliflower and persillade Dec: 144
char-grilled green onions with lime
and white pepper Jan: 103
chickpea and summer
vegetable salad Feb: 95
chicory with lemon and wild olives May: 130
Chinese-style edamame Aug: 112
cucumber and caper salad Mar: 119
eggplant and chickpeas with
minted couscous Apr: 48
fennel, orange and radicchio salad..... Sept: 138
fresh tomato, mozzarella and
basil orecchiette..... Jan: 22
green bean and walnut salad Mar: 121
green salad with crisp spring onion
and verjuice dressing Dec: 143
grilled corn with cream
and chipotle chilli Jan: 103
hand-cut chips Jan: 111
harissa chips Jan: 94
horta, ricotta and almond
lady fingers Sept: 120
insalata agrodolce di cannellini Sept: 36
insalata di radicchio e finocchio
(fennel and radicchio salad) May: 122
Japanese eggplant chips
with sesame salt Mar: 110
kohlrabi salad Aug: 95
leek, tarragon and Gruyère tart Jul: 48
lentil soup with mushrooms Sept: 53
Manchego and corn fritters Oct: 40
melanzane al forno May: 46
mushroom and pearl barley brodo Aug: 40
Oaxacan vegetable salad..... Jan: 103
olive and Taleggio arancini with
fresh tomato sauce May: 130
olive e finocchio (grilled olives
with fennel) May: 130
olive gnocchi with pine mushrooms May: 130
pasta fagioli May: 117
pea ravioli Mar: 41
porcini gnocchi with salsify, peas,
asparagus and baby spinach Sept: 34
potato and white bean purée Sept: 138
Rockpool green salad with
palm sugar dressing Jan: 111
sautéed artichoke hearts Oct: 126
sautéed asparagus and watercress
with coriander seeds Dec: 137
shaved Brussels sprouts with walnuts,
lemon and parmesan Sept: 140
Sicilian-style olives Jun: 130
silk handkerchiefs with green olive
and herb sauce May: 129
silverbeet patties Jun: 130
silverbeet with potato Oct: 131
smoky eggplant salad with mint,
red shallot and steamed egg Mar: 115
steamed eggplant and
harusame noodles Mar: 110
steamed eggplant Shandong-style Aug: 109
steamed tofu, gai choy and
shiitake mushrooms Jun: 38
stir-fried asparagus with garlic Feb: 107
stuffed okra Apr: 138
tomato and coriander omelette Feb: 110
tomato, olive and onion tart Feb: 26
tomato, pomegranate and caramelised
walnut salad Feb: 30

tomato salad with tamarind dressing .. Jan: 108
tortelli caramelle (pasta filled with
wild greens and beetroot) May: 123
twice-baked goat's soufflé with fennel
and calendula salad Sept: 34
warm potato, caper and onion salad... Jun: 132
zucchini, asparagus, peas and
ricotta salata salad Feb: 31

VENISON

pot-roasted venison with cab sav..... Aug: 44
Wellington of venison with caramelised
shallots and sour cream dressing.... Sept: 132

W

WALNUT

baked pear and walnut tartines with frontignac,
prunes and clotted cream Apr: 117
caramelised apples with
toasted walnuts Jun: 38
cauliflower soup with Stilton
walnut toast Jun: 117
fig and walnut baklava Feb: 114
green bean and walnut salad Mar: 121
lemon curd with peppered-walnut meringues
and bittersweet chocolate Aug: 81
maple, banana and walnut
bread pudding Apr: 104
radicchio, avocado and
walnut salad Dec: 137
shaved Brussels sprouts with walnuts,
lemon and parmesan Sept: 140
tomato, pomegranate and caramelised
walnut salad Feb: 30
triple-cream cheese with Australian truffles,
honeyed walnuts and fruit bread Jul: 120

WATERCRESS

pork, rabbit and chorizo skewers
with paprika oil and beetroot,
apple and watercress salad Jan: 94
sautéed asparagus and watercress
with coriander seeds Dec: 137
spiced roast duck with asparagus
and watercress Dec: 1444
Tung Po pork with Siamese watercress
and cucumber salad Jun: 122
watercress, orange, fennel
and calamari salad Oct: 62

WITLOF

buffalo mozzarella nectarines, witlof
and Champagne dressing Feb: 91
witlof and fennel salad Jul: 128
witlof and lilly pilly salad 112
witlof xato Oct: 122

Y

YABBIES

yabbies with peas, baby spinach
and asparagus Dec: 111

YOGHURT AND CRÈME FRAÎCHE

orange-blossom yoghurt Dec: 152
lassi Jun: 111
lemon crème fraîche Dec: 152
spiced crème fraîche Dec: 122
spiced yoghurt June: 110
spiced-yoghurt lamb cutlets Dec: 54
spiced yoghurt sorbet Dec: 48

Z

ZUCCHINI

roast lemon chicken with warm
zucchini flower salad Mar: 46
zucchini, asparagus, peas and
ricotta salata salad Feb: 31
zucchini flower, lemon and ricotta
strozzapreti Dec: 54