

COOKING MASTERCLASS *with Michelle Southan*

Strawberries & cream surprise cheesecake

serves 10 prep 45 mins (+ 6 hour chilling time) cooking 1 hour 5 mins

Ingredients

185g butter, at room temperature
155g (3/4 cup) caster sugar
1 tsp vanilla extract
2 eggs
115g (3/4 cup) self-raising flour, sifted
40g (1/4 cup) plain flour, sifted
125ml (1/2 cup) milk
Pink food colouring, to tint
6-8 Nice biscuits
Whipped cream, to serve
Strawberries, halved, to decorate
Chocolate curls, to decorate

Vanilla cheesecake

3 x 250g pkts cream cheese, at room temperature
215g (1 cup) caster sugar
2 tsp vanilla extract
2 eggs

Method

- 1 Preheat oven to 180°C/160°C fan forced. Brush a 24.5 x 30.5cm (base measurement) Swiss roll pan with melted butter. Line the base with non-stick baking paper.
- 2 Use electric beaters to beat butter, sugar and vanilla in a bowl until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Stir in the self-raising flour, plain flour and milk until well combined. Stir in a few drops of food colouring. Spoon mixture into pan and smooth the surface. Bake for 12-15 minutes or until a skewer inserted into centre comes out clean. Cool slightly. Transfer to a wire rack to cool completely. Carefully press a 4cm heart cutter into the cake to cut out hearts.
- 3 To make the cheesecake, brush a 7.5cm deep, 7.5 x 23.5cm (base measurement) loaf pan with melted butter to grease. Line the base and sides with non-stick baking paper. Line the base of the pan with the biscuits, trimming to fit.
- 4 Process the cream cheese, and sugar in a food processor until smooth. Add the vanilla and process until well combined. Add the eggs and process until combined.
- 5 Pour a little of the cheesecake mixture into the pan. Stand the hearts upright in a line down the centre of the pan, against each other. Carefully pour the remaining cheesecake around the hearts to cover. Bake for 50 minutes or until the cheesecake is just set in the centre. Turn oven off. Leave the cheesecake in the oven, with the door ajar, for 2 hours or until cooled completely. Cover with plastic wrap and place in the fridge for 4 hours to chill.
- 6 Top with whipped cream, strawberries and chocolate curls.

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COOKING MASTERCLASS *with Michelle Southan*

Smokey bourbon sticky ribs with fancy slaw

serves 6 prep 10 mins (+ resting time) **cooking 2 hours 25 mins**

Ingredients

500ml (2 cup) hot water

2 American style pork rib racks

Smokey bourbon glaze

125ml (1/2 cup) tomato sauce

100g (1/2 cup) brown sugar

80ml (1/3 cup) bourbon whisky

2 tbs Worcestershire sauce

1 tbs Dijon mustard

1 sprig fresh thyme

smoked sea salt (*optional*)

Fancy slaw

2 baby fennel bulbs, finely shredded

2 red apples, cut into matchsticks

65g (1/4 cup) whole egg mayonnaise

75g (1/4 cup) sour cream

2 tsp Dijon mustard

2 tsp chopped fresh dill

Method

- 1 To make the glaze, combine the tomato sauce, sugar, whisky, Worcestershire sauce, mustard and thyme in a small saucepan. Stir over a low heat for 3-5 minutes or until thickens slightly. Season with salt if using.
- 2 Increase the heat to high and bring to a rapid simmer. Simmer, stirring occasionally, for 8-10 minutes or until glaze thickens. Season with smoked salt.
- 3 Combine the water and 2 tablespoons of the glaze in a roasting pan. Add ribs. Cover with foil. Bake at 180°C, turning once, for 2 hours or until tender.
- 4 Meanwhile, to make the slaw, combine all the ingredients in a bowl. Season.
- 5 Transfer ribs to a baking tray. Preheat the barbecue grill on medium. Brush one side of the ribs with half of the remaining glaze. Barbecue glazed side down for 2-3 minutes.
- 6 Brush the remaining glaze over the ribs and turn over. Barbecue for a further 2-3 minutes or until slightly charred and caramelised.
- 7 Transfer the ribs to a chopping board. Cover with foil and set aside for 5 minutes to rest. Use a large sharp knife to cut between the ribs to serve.

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Quick brioche buns with chilli chicken & pickled vegies

serves 8 prep 40 mins (+ proving & pickling time) cooking 1 hour 5 mins

Ingredients

1kg chicken thigh fillets, cut into 3cm pieces
2 tbs olive oil
2 tbs lime juice
2 tbs brown sugar
1 1/2 tbs Sriracha chilli sauce
1 tbs fish sauce
Kewpie mayonnaise, to serve
Fresh coriander or mint leaves, to serve

Pickled vegies

6 radishes, cut into matchsticks
2 Lebanese cucumbers, thinly sliced
2 small carrots, peeled, cut into matchsticks
60ml (1/4 cup) rice wine vinegar
2 tbs caster sugar
1/2 tsp salt

Quick dough

125ml (1/2 cup) milk, warmed
2 tsp (7g/1 sachet) instant dried yeast
2 tbs caster sugar
375g (2 1/2 cups) bread flour
Pinch salt
2 eggs
150g unsalted butter, at room temperature, chopped
1 egg, extra, whisked
1 tbs sesame seeds

Method

- 1 To make the dough, whisk the milk, yeast and the sugar in a jug. Set aside for 10 minutes or until frothy. Whisk in egg.
- 2 Process flour and salt in a food processor until combined. Add yeast mixture. Process until the dough just comes together. With the motor running, add the butter, 1 piece at a time, until combined and a very soft and sticky dough forms. Turn onto a lightly floured surface. Knead for 2-3 minutes or until smooth. Place in a greased bowl. Cover. Set aside in a warm, draught-free place to prove for 1 hour or until dough doubles in size.
- 3 Line two baking trays with baking paper. Punch the dough down. Divide the dough into 8 portions. Roll into balls and place on the tray, allowing room for spreading. Set aside in a warm, draught-free place to prove for 40 minutes or until dough doubles in size.
- 4 Preheat oven to 200°C/180°C fan forced. Brush the tops with extra whisked egg and sprinkle with sesame seeds. Bake for 20-25 minutes or until golden brown and cooked through.
- 5 Meanwhile, thread the chicken onto skewers. Combine the oil, lime juice, brown sugar, sriracha and fish sauce in a ceramic or glass baking dish. Add the skewers and marinate for 1 hour.
- 6 Preheat a barbecue grill on medium. Barbecue the chicken, turning occasionally, for 5-6 minutes or until cooked through and charred.
- 7 Remove the chicken from the skewers. Cut the buns in half. Fill with the pickled vegetables, chicken and a squeeze over mayonnaise. Sprinkle with coriander to serve.

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Chocolate, caramel & peanut tart

serves 16 prep 30 mins (+ cooling and overnight chilling time) cooking 50 mins

Ingredients

380g can caramel Top 'n' Fill
75g (1/2 cup) roasted salted peanuts
180g pkt dark chocolate, finely chopped
125ml (1/2 cup) thickened cream
Spun toffee, to decorate

Chocolate pastry

225g (1 1/2 cups) plain flour
30g (1/4 cup) cocoa powder
2 tbs icing sugar
150g unsalted butter, chilled, chopped
1 egg yolk
2 tbs milk

Method

- 1 For the pastry, process the flour, cocoa and sugar in a food processor until combined. Add butter and process until mixture resembles fine breadcrumbs. Add egg yolk and milk, and process until dough just starts to come together. Turn onto a lightly floured surface. Knead until just smooth. Shape into a disc. Cover with plastic wrap and place in the fridge for 45 minutes to rest.
- 2 Roll out pastry on a sheet of baking paper to a 4mm-thick disc. Line a round 23cm (base measurement) fluted tart tin, with removable base, with pastry. Trim excess. Place in fridge for 1 hour to rest.
- 3 Preheat oven to 180°C/160°C fan forced. Line pastry with baking paper and fill with pastry weights or rice. Bake for 15 minutes, then remove pastry weights or rice and paper and bake for a further 10 minutes or until cooked through and crisp. Set aside to cool.
- 4 Spread caramel over base of pastry and sprinkle with peanuts. Bake for 20 minutes or until caramel is golden. Set aside to cool.
- 5 Melt the chocolate and cream in a small saucepan over low heat. Cook, stirring, for 5 minutes or until melted and smooth. Pour over the caramel. Place in the fridge overnight to chill. Decorate with spun toffee.

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