

Mini Pizzas

INGREDIENTS

- 150ml warm water
- 1tsp dry yeast
- 225g 00 Flour
- 1/2 tsp salt
- 2 tbsp olive oil

INSTRUCTIONS

1. Attach the dough blade to your food processor
2. Place dry ingredients in the bowl
3. Add the yeast to the warm water in a separate jug and wait for it to slightly bubble
4. Add liquids to the bowl and mix until a ball forms, add a little more olive oil if too shaggy and a little more flour if too sticky
5. Knead on number 2 setting for 5 minutes
6. Remove and place in a covered bowl for three hours
7. Divide into small balls and roll out with a rolling pin to make your pizza bases
8. Top with ingredients of your choice

Banana and Nutella Soft Serve

INGREDIENTS

- 4 ripe bananas chopped and frozen overnight
- 14 tbsp Nutella

INSTRUCTIONS

1. Attach the chopping blade to your food processor
2. Add all ingredients and blend until smooth
3. Eat straight away or put in an ice cream container in freezer for a harder style ice cream

Winter Ratatouille

INGREDIENTS

PUREE

- 1 tbsp olive oil
- 1/2 onion
- 100g sweet potato
- 100g potato
- 60g apple
- 3 sprigs fresh thyme
- 1/2 tsp salt
- 100ml vegetable stock

RATATOUILLE

- 2 small sweet potatoes
- 2 small potatoes
- 2 small purple potatoes
- 1 yellow squash
- 2 apples
- 1 tbsp olive oil, plus more to taste
- 1 tsp salt, plus more to taste
- ½ teaspoon freshly ground black pepper
- fresh thyme

INSTRUCTIONS

FOR PUREE

1. Attach grating attachment to your food processor
2. Grate onion
3. Add olive oil to your frying pan and add onions. Cook till soft and slightly brown
4. Switch to the slicing attachment on your food processor
5. Slice sweet potato, potato and apple and add to the pan with the stock and thyme
6. Cook to a slow boil then reduce to simmer for 20 mins
7. Swap to chopping blade when puree ingredients are ready and slightly cooled
8. Blitz to a smooth consistency

FOR RATATOUILLE

1. Swap to medium slicing attachment on food processor
2. Slice your winter vegetables for ratatouille. Keep these to a similar size for best effect
3. Place a layer of puree in the base of your baking dish
4. Then start layering your vegetables in a pattern of consistent sliced vegetables
5. Drizzle with olive oil and salt and pepper. Add a couple of sprigs of thyme
6. Cook for 20 minutes covered with foil
7. Remove foil and cook for a further 20 minutes or until slightly crisp and browning
8. Drizzle with olive oil and serve warm

No Bake Chocolate Tart

INGREDIENTS

OREO CRUST

- 12 chocolate Oreo cookies
- 3 tbsp unsalted butter, melted

GANACHE FILLING

- 170g coarsely chopped dark chocolate
- 120mls cream
- 30g unsalted butter

RASPBERRY COULIS

- ½ cup icing sugar
- 3 tbsp water
- 340g frozen raspberries (thawed)

TO SERVE

- 50g chocolate to grate and decorate
- Raspberry coulis
- Thick cream

INSTRUCTIONS

1. Attach the chopping blade to your food processor
2. Add Oreos to your bowl and blitz to a fine crumb
3. Stir in melted butter
4. Press evenly into one tart shell pan or 4 smaller tart shell pans and place in the fridge to cool and set
5. Place cream and butter in a small saucepan and heat to a slow boil
6. Place chocolate in a heat proof bowl, cover with the cream and butter mixture and stir to combine with a spatula. If not completely melted, put in the microwave for 20 seconds and stir again to combine.
7. Pour into shells and refrigerate again for a few hours or overnight
8. For the coulis, combine sugar and water in a cup, stir to combine then cook in the microwave on high for 2 minutes. Stir.
9. Combine the frozen raspberries and hot sugar syrup in the food processor bowl and blend until smooth and pureed
10. Serve tarts with cream and raspberry coulis
11. Tart will keep in fridge for 3 to 4 days, coulis for 5 to 7 days.

Polpette Al Sugo

INGREDIENTS

MEATBALLS

- 350g chuck beef, cut into 1 inch pieces
- 250g pork shoulder, trimmed of any excess fat, cut into 1 inch pieces
- 2 garlic cloves, peeled
- 1/4 cup fresh Italian parsley leaves
- 1/4 onion, cut into 1 inch pieces
- 1/4 cup Italian herb seasoned breadcrumbs
- 30g grated parmesan
- 1 tsp salt
- 1 tsp pepper
- 1 egg

SUGO

- 60ml olive oil
- 500ml water
- 1/2 onion
- 1 garlic clove
- 700ml passata
- 60g tomato paste

INSTRUCTIONS

1. Place pork and beef pieces into the freezer for 30 minutes
2. Attach the chopping blade to your food processor
3. Add garlic, onion, parsley, salt, pepper, parmesan and breadcrumbs to the bowl and blitz until finely chopped
4. Add the egg and the semi frozen pieces of pork and beef to the bowl
5. Blitz until the meat is minced and all ingredients are combined
6. Make tablespoon sized meatballs and place on a tray lined with baking paper in the oven for 20 minutes or until nicely browned
7. For the sugo, add the olive oil to a heated frypan
8. Add garlic and onions and fry until soft
9. Add passata and water to the pan and bring to the boil
10. Add tomato paste and simmer for approximately 1 hour
11. Add the meatballs to the sugo to simmer for the last 10 minutes
12. Serve with your favourite pasta or crusty bread