



ANNA POLYVIOU

RECIPES

TOOWOOMBA
CARNIVAL
of FLOWERS

Toasted Marshmallow Pavlova

Serves 6-8

MERINGUE

INGREDIENTS:

5 egg whites
160g caster sugar, plus extra
1 tsp cornflour
1 tsp vanilla paste

METHOD:

Pre-heat the oven to 160°C fan forced. Grease a 26cm x 32cm rectangle tray; line with baking paper and allow to hang 1cm over the edge.

In an electric mixer, whisk the egg whites to a soft peak. Gradually add the caster sugar, cornflour, and vanilla paste. Continue whisking until meringue is thick, glossy and the sugar has dissolved.

Spread the mixture evenly on the tray, bake for 15 minutes or until golden brown (don't open the oven door while cooking).

Tear off another piece of baking paper the same size as the baking tray, sprinkle with caster sugar. Turn the meringue onto the tray and gently peel away the baking paper from the meringue. Allow to cool.

VANILLA CRÈME

INGREDIENTS:

600ml thickened cream
300ml crème fraîche
2 tbs icing sugar
1 tsp vanilla paste
2 mangoes (one diced into 1cm cubes, another for decorating)
2 passionfruit
1 orange (segments for decorating)
Herbs to garnish

METHOD:

Semi whisk the cream and crème fraîche. Add in the icing sugar and finish off with the vanilla.

TO ASSEMBLE

Spread half of the cream onto the meringue, place diced mango and one passionfruit evenly across the cream. Roll the meringue firmly from the long side, tight, and place in the fridge for at least 30-45 minutes.

Remove the paper from the roll, place on a plate and decorate with the remaining cream and fruit!

Nutty Chocolate Brownie Pie

Serves 6-8

INGREDIENTS:

175g unsalted butter
100g caster sugar
50g brown sugar
210g plain flour
50g cacao powder
1 tsp sea salt
100g raw hazelnuts, chopped (optional)
1 tub chocolate brownie cookie dough
400g Nutella

METHOD:

Place all the ingredients except cookie dough and Nutella into a stand mixer with a paddle attachment and beat until a crumb consistency. Set aside.

Preheat the oven to 165°C fan-forced. Grease an 18cm pie tin. Press cookie dough evenly into the prepared tin, then spread evenly with Nutella spread. Top with chocolate crumble. Bake for 20-25 minutes or until the crumble is cooked through.



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Raspberry Custard Jam Donut Pie

Serves 6-8

VANILLA PASTRY CREAM

INGREDIENTS:

350ml milk
4 egg yolks
80g caster sugar
30g cornflour
30g unsalted butter
½ vanilla pod

METHOD:

Bring the milk and vanilla to a simmer. Whisk the egg yolk, caster sugar and cornflour together.

Pour half of the milk over the egg mixture. Whisk, before adding the second half of the milk and cook over low to medium heat and until it reaches 84°C.

Remove from heat, allow to cool. Use a stick blender to mix the butter into the pastry cream.

VANILLA CRUMBLE

INGREDIENTS:

175g unsalted butter
100g caster sugar
50g brown sugar
250g plain flour
2 tsp vanilla paste

METHOD:

Place all the ingredients in a stand mixer with a paddle attachment and beat until a crumb consistency. Set aside.

TO ASSEMBLE & BAKE

INGREDIENTS:

1 tub jam donut cookie dough
400g raspberry jam

Preheat the oven to 165°C fan forced. Grease an 18cm pie tin. Press cookie dough evenly into the prepared tin, then spread evenly with jam. Top with vanilla pastry cream and crumble. Bake for 20-25 minutes or until the crumble is cooked through.

Cheese & Charcuterie Baguette

Serves 2

INGREDIENTS:

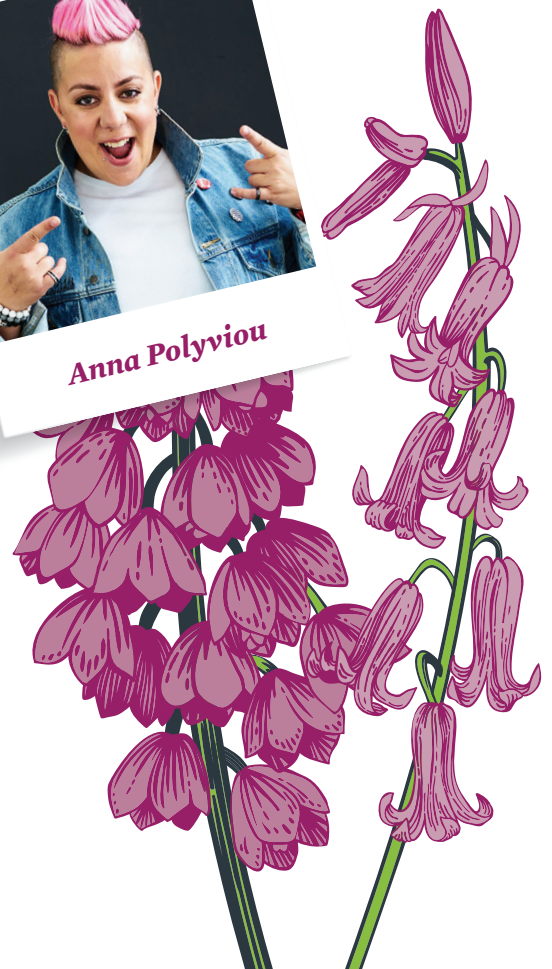
Seeded mustard
Honey leg ham
Pickles
Prosciutto
D'Affinois cheese
Apple and rocket salad (slice apples, drizzle with olive oil and lemon juice, season)
Baguette full length
Butter
Salt and pepper

METHOD:

Cut your baguette along the centre, spread with butter and seeded mustard. Place cured meats, rocket apple salad, pickles and D'Affinois cheese into the baguette.



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Basque Cheesecake Platter

D’AFFINOIS CHEESECAKE, OAT BISCUITS, MARMALADE JAM

Serves 8

D’AFFINOIS BASQUE CHEESECAKE

INGREDIENTS:

- 625g cream cheese
- 200g caster sugar
- 225g Fromager D’Affinois
- 4 eggs
- 250ml thickened cream
- 1 tbs plain flour, sifted
- 1 tbs vanilla paste
- Sea salt (a pinch)

METHOD:

Preheat the oven to 190°C fan-forced. Line a 21cm baking tin with baking paper, leaving some of the paper overhanging the edges.

In an electric mixer with a paddle attachment, beat together the cream cheese and caster sugar on a medium speed until smooth. Add D’Affinois, then gradually the eggs, one at a time. Add the thickened cream, flour, vanilla, and sea salt and continue beating until combined.

Pour mixture into the prepared baking tin. Bake for 45-50 minutes, until the surface has darkened and the centre is still wobbly. Allow the cheesecake to cool in the tin to room temperature.



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OAT BISCUITS

Makes 22-24 biscuits

INGREDIENTS:

- 150g plain flour
- 110g rolled oats, whizzed slightly in a food processor
- 1/2 tsp bicarb soda
- 55g unsalted butter
- 110g caster sugar
- Sea salt (for seasoning)
- 1 egg
- 1-2 tbs water
- Milk (to brush on biscuits)

METHOD:

In an electric mixer with a paddle attachment, beat together all the dry ingredients and the butter to form a crumb.

Add egg and 1-2 tbs water and mix to form a dough, then transfer onto a floured surface and knead the dough until smooth. Divide in half, wrap each piece in plastic wrap, and place in the fridge for an hour.

Meanwhile, preheat oven to 165°C fan-forced. Line two large baking trays with baking paper.

Working with one piece of dough at a time, roll into sheets around 0.5cm thick, then cut into 7cm round discs. Arrange so the biscuits aren’t touching on prepared baking trays, brush with milk, and bake for 12-15 minutes until lightly golden. Repeat with remaining dough.

PINEAPPLE MARMALADE

INGREDIENTS:

- 1 whole orange, washed well, finely diced
- 120g pineapple, finely diced
- 150ml pineapple juice
- 50ml water
- 150g caster sugar
- 1/2 vanilla pod, de-seeded
- 5g pectin

METHOD:

In a small saucepan, place the diced orange, pineapple, vanilla, 100g of the sugar, water and pineapple juice. Bring to a boil.

Once boiling, mix the remaining 50g sugar and pectin together then add into the marmalade mixture.

Reduce heat to a simmer over medium heat and cook, stirring constantly so the mixture doesn’t stick to the base of the pan, for about 20-25 minutes until the oranges have softened.

Test the marmalade by putting a small amount onto a plate and cooling it in the fridge – you want the mixture to have a jammy consistency.

Transfer marmalade to a dish to cool completely.

Assemble as demonstrated.

