

# A little taste of our Community CookOff®

*Five favourite recipes to cook at home*



**COMMUNITY  
COOK OFF**



# HELLO!

We'd love to share some of the delicious recipes cooked and shared with love from our Community CookOff.

This year we celebrated 10 years of our flagship fundraiser, hosting 17 events in incredible restaurants across Sydney, Brisbane, Melbourne and Adelaide. Our wonderful chef friends opened their hearts and kitchens to cook and serve meals to special guests from the charities we support.

This event raises vital funds to keep our wheels turning. Thanks to our incredible fundraisers and supporters, 1,572,868 meals can be delivered to people in need.

Five chefs have generously shared their recipes for you to cook at home - perfect for weekend cooking when you have a bit of extra time to create these delicious dishes!

Thank you for choosing to support OzHarvest.







## Neapolitan “Melanzane A Funghetto” by Orazio D'Elia



Food plays a big part in my life;  
when I see it wasted it just kills  
my heart.

### INGREDIENTS

- 700g eggplants
- 2 punnets ripe cherry tomatoes
- 400g bottle tomato passata
- ¼ cup (60ml) extra virgin olive oil
- 3 cloves of garlic, sliced
- 1 bunch fresh basil
- 1L sunflower oil for frying
- 3 La Stella Burrata, 100g each
- Salt to taste

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Servings



## METHOD

1. Wash the eggplants and cut them in about 1.5 cm cubes, leaving the skin on.
2. Bring vegetable oil to a temperature of 200°C.
3. Gently fry the eggplant in 2 batches for no more than a minute, then set aside on some paper towel.
4. Wash and cut the cherry tomatoes in half.
5. In a large casserole dish, start the soffritto with extra virgin olive oil, sliced garlic and half bunch of basil.
6. Add the tomato to the soffritto and cook for a minute at high heat.  
*Chef tip: soffritto is a classic Italian cooking technique used as a flavor base in various recipes that involves gently sautéing a combination of aromatic ingredients to release their flavors and create a rich foundation for the dish.*
7. Add the tomato passata and don't forget to add 100ml of water to rinse the bottle (don't leave anything behind, you pay for it).
8. Bring sauce to a gentle simmer, season to taste and cook for 15 minutes on low heat.
9. Add eggplant to the sauce and cook for a further 10 minutes until everything looks thick and glossy (take basil out).  
*Chef tip: if you feel like the sauce has a bit of acidity, a pinch of sugar will do it well; also let it rest before serving.*
10. You can re-heat or serve it cold. Add a few fresh basil leaves to bring more freshness to the dish.
11. Serve the "Melanzane a Funghetto" in a large dish; top with fresh Burrata, sprinkle with pinch of sea salt, drizzle of extra virgin olive oil and more fresh basil to garnish.
12. BUON APPETITO!



## Salmon Kouloubiac with Lemon Caper Butter by Jeffrey De Rome



It was an honour to be involved in the Community CookOff. To be able to use my skills to contribute to this great cause was a privilege.

### INGREDIENTS

2 large sheets of puff pastry

#### Rice pilaf

2 tbsp ghee

2 pinches of saffron threads

2 tsp sweet paprika

5 cups basmati rice

7.5 cups water

200g Swiss brown mushroom

1kg fillet of salmon pin boned

1 brown onion finely diced

5 garlic cloves

5 hard boiled eggs, peeled

50ml olive oil

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Servings

## INGREDIENTS

1 bunch parsley

1 bunch dill

Egg wash

2 egg yolks

3 tbsp pouring cream

Lemon caper butter

200g diced unsalted butter

Juice of 2 large lemons

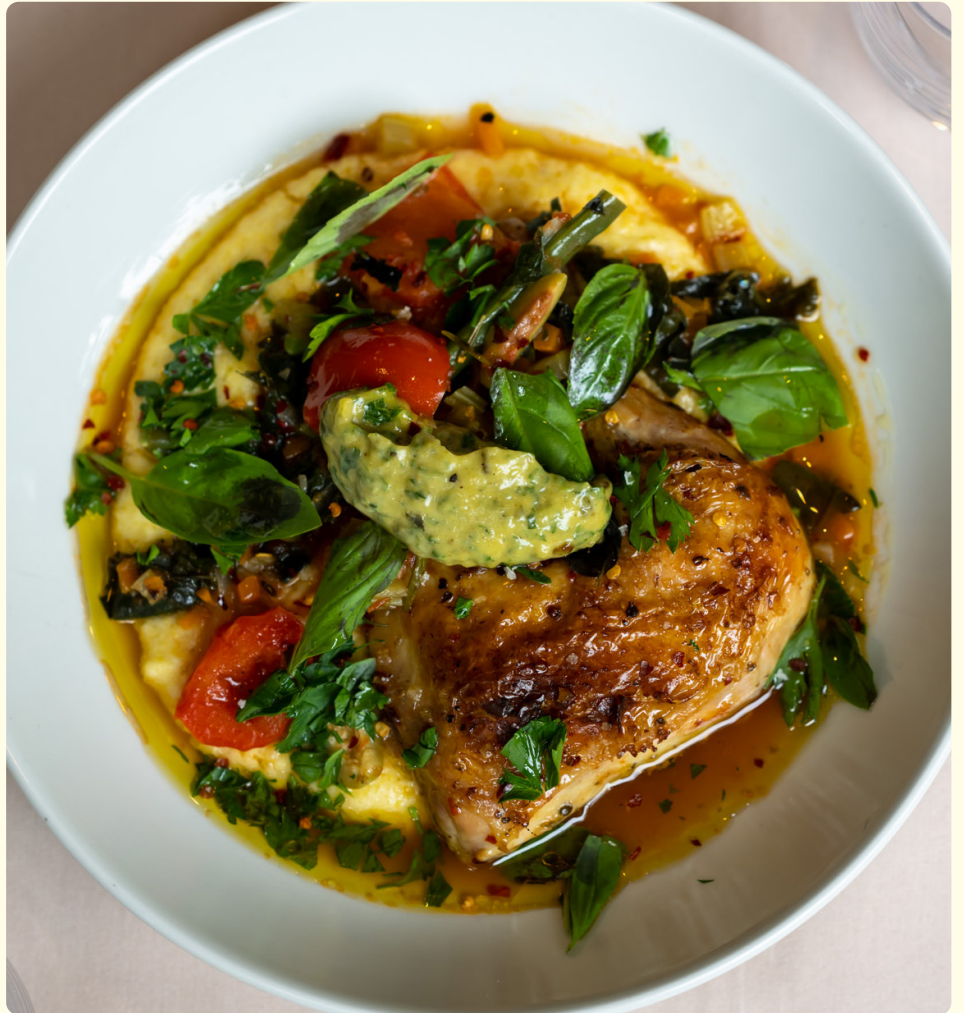
50ml cream

1 tbsp capers in brine, drained and chopped

## METHOD

1. Preheat oven to 250°C.
2. In a cast iron casserole pot with a tight-fitting lid, sauté rice in ghee until hot being careful not to colour rice, medium heat works best.
3. Add saffron and paprika and a pinch of salt.
4. Add boiling water to the rice (be careful as the steam will be intense) and quickly move the lid of the casserole pot on. Make sure no steam is escaping and if so, try putting a weight on top of the lid to hold it down.
5. Turn stove off then in 30 minutes you will be able to open the lid to perfectly cooked rice.
6. Cook the side of salmon in a fry pan leaving the centre of the fish a little undercooked. If the salmon doesn't fit in your pan, you can always cut it in half and do it in batches.
7. Once it's cooled a little you can flake the fish into large flakes.
8. Sauté onion and garlic until golden, then add Swiss brown mushrooms.
9. Once cooked add baby spinach and remove from the heat.
10. In a large mixing bowl add rice pilaf, mushroom mix and flaked salmon mix and adjust seasoning, cut the hard boiled eggs in quarters and add to the rice mixture and finish with chopped dill and parsley.
11. Line a large flat baking tray with baking paper, lay one sheet of puff pastry down.
12. Spoon your rice mixture down the middle in the shape of a sausage.
13. Top the rice with the second sheet of puff pastry to cover, egg washing the corners to help it stick. You can cut strips of puff pastry from the extra sheet and decorate the top in any style you wish.
14. Egg wash the top of the Koulibiac and place it in the fridge so the egg wash sets.
15. Repeat the process once again. Poke a couple holes with a fork for steam to escape, reduce oven temp to 200°C and bake for 20 to 30 minutes until golden brown.
16. For the lemon caper butter, bring the cream to a boil, remove from heat and whisk in the cold butter. Season with lemon and salt and pepper.





## Chicken Cacciatore with Creamy Polenta & Gremolata by Noel Jelfs



The uccello team loved opening our doors to those in need and offering an Italian classic Chicken Cacciatore for OzHarvest's Community CookOff. We hope you enjoy making this recipe for your loved ones, happy cooking.

### INGREDIENTS

#### Chicken Marinade

150ml mild extra virgin olive oil  
½ bunch thyme, roughly picked

10 bay leaves

1 tsp dry oregano

1 tsp chilli flakes

1 lemon - peel only

2 cloves garlic - crushed

#### Cacciatore sauce

500g tinned San Marzano tomatoes

150ml novello extra virgin olive oil

6 cloves garlic - sliced

CONTINUED →



Servings

2 brown onions - diced

3 stalks celery - diced

2 carrots - diced

5 sprigs thyme

5 bay leaves

4 sprigs rosemary

2 tsp black pepper - ground

750ml white chicken stock

Salt to taste

2 tsp dry oregano

### Chicken Cacciatore

1 recipe of cacciatore sauce

10 chicken marylands - marinated as per recipe

3 capsicum - charred, peeled and cut into large strips

10 pearl onions - peeled and halved

200g green beans - tailed and blanched

1 bunch cavolo nero - sliced

½ bunch basil - picked

20 green olives - pitted and halved

## INGREDIENTS

Olive oil

Salt

### Gremolata

1 bunch flat leaf parsley

1 clove garlic

1 lemon - zest and juice

2 tbsp capers - chopped

2 tbsp dates - chopped

100ml peppery olive oil

Salt and pepper to taste

### Polenta

300g polenta

1.2L milk

150g unsalted butter - diced

100g parmigiano - grated

3 bay leaves

2 sprigs thyme

1 tsp ground black pepper

1 pinch ground nutmeg

*This is one of those great dishes that we often make for staff meals and it's also great for a dinner party. It's economical, easy to scale up or down, can be prepared ahead of time and is delicious in a hearty and comforting way. For those afraid of the amount of butter in the polenta please don't be, it is worth the calories. If you would rather a low-fat option it also pairs beautifully with rice pilaf, potato puree, buttered pasta or basically anything.*

## METHOD

### To make the chicken marinade:

1. Combine all ingredients in a bowl. Pour over chicken marylands and massage all over then allow to sit at room temperature for at least 30 mins before cooking.

*Chef tip: Ideally you would do this step the night before and leave in the refrigerator, still allow at least 30 minutes to come to room temperature before cooking to ensure even cooking.*

### To make the cacciatore sauce:

2. Add the diced vegetables, garlic, pepper and olive oil to a pot and cook over a medium heat, stirring often until everything is cooked through but hasn't taken on colour. (We call vegetables cooked this way "sofrito")
3. Tie your herbs into a bouquet garni using butchers twine and add to your soffrito as well as the remaining ingredients and allow to simmer for 30 minutes.

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*Chef tip: This sauce can be made ahead of time and reheated when needed and in fact is best after 2-3 days. It also freezes well.*

**To make the chicken cacciatore:**

4. Dress the pearl onions in a small amount of olive oil and season with salt and pepper before laying out on a tray and roasting in the wood fire oven for around 3-4 minutes to get some char on the outside and partially cooked.
5. Lay the chicken out on 1-2 trays skin side up and roast in the wood fire oven for around 8 minutes to get a deep golden colour with some charring.

*Chef tip: If you don't have access to a wood fire oven, roast onions and chicken in a conventional oven set to high heat (approx 230°C) until browned and delicious. Chicken should take around 18 minutes and onions around 14 minutes.*

6. Arrange the cavolo nero, green beans, capsicum, onions, half of the basil and the green olives evenly on a gastronome or baking tray before covering with the sauce.
7. Arrange the chicken marylands on top evenly and press down so they are half submerged, dribble any remaining marinade over the top.
8. Roast at 175°C for 60 minutes - cover with foil if it starts to take too much colour.
9. Tear the remaining basil over the top before serving.

**To make the gremolata:**

10. Process the parsley, garlic, lemon juice and lemon zest in a food processor until roughly processed.
11. Stream in olive oil while processing.
12. Stir in the capers and dates and season to taste.
13. Serve atop the cacciatore (or any braised or grilled protein).

*Chef tip: Can be made ahead and refrigerated before use but colour will fade after 24 hours, the flavour will be unaffected.*

**To make the polenta:**

14. Add milk, bay leaves, thyme, pepper and nutmeg to a large pot place over a high heat.
15. Stir occasionally while it comes to the boil, once boiling slowly pour in the polenta while whisking vigorously.
16. Turn down heat to medium and stir often for 10-15 minutes until the polenta is fully hydrated and completely tender.
17. Beat in all of the parmigiano and butter, adding the butter a few cubes at a time to make sure it emulsifies into the polenta and becomes creamy (too quickly can cause it to split and become greasy).
18. Press baking paper on the surface and keep warm until ready to serve.

*Chef tip: If the sauce is becoming too thick while adding the butter add some warm water and adjust seasoning accordingly, treat the same if it becomes too thick while waiting to serve.*





## Tomato & Basil Pesto Lasagna by Danielle Alvarez



I was honoured to participate in this year's Community CookOff. The act of bringing people together to prepare a thoughtful, nourishing meal for someone who rarely gets that, is a reminder of the good in humanity, something we all need more of these days.

### INGREDIENTS

#### Pasta

4 XL eggs

450g semola rimacinata (semolina flour)

100g spinach (blanched and squeezed of all water)

#### Tomato sauce

50g butter

1 onion, diced

3 cloves garlic, minced

2 x 700ml tomato passata

Pinch of sugar (optional)

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Servings

## INGREDIENTS

### Bechamel

50g unsalted butter

50g plain flour

500ml milk

½ cup grated Parmigiano Reggiano

Salt and black pepper

Fresh nutmeg

### Pesto

2 bunch basil, leaves picked

¼ cup toasted pine nuts

½ cup extra virgin olive oil

2 garlic cloves, peeled

½ cup grated Parmigiano Reggiano

### Ricotta and greens

500g drained ricotta

1 bunch silverbeet, leaves stripped from stem and blanched

### To assemble

500g low moisture mozzarella

Parmigiano Reggiano for grating

*This dish has many components and steps, but you can simplify the process by making the pasta sheets, tomato sauce, pesto, and ricotta mix ahead of time. Don't blanch the pasta, make the bechamel, or assemble until you're ready to cook and serve. Avoid assembling the dish too early as the pasta layers may become too soft.*

## METHOD

### To make the pasta:

1. Tip the flour onto a timber bench or board and make a well in the centre. Blend the spinach with the eggs in a blender until quite smooth. Pour the egg mix into the well and use a fork to start bringing in the flour from the edges a little at a time. Once the dough is quite thick, use a bench scraper to incorporate the rest of the flour. Knead for 7-10 minutes until the dough ball is smooth. Wrap in a sheet of baking paper and allow to rest at room temperature for 1 hour.
2. After resting, roll out your dough through a pasta machine until it is quite thin (approximately a #7 on most pasta machines). Use extra flour to dust the dough if it feels a bit wet. If stacking the uncooked sheets, dust them liberally with flour in between so they don't stick together. Cut them to lengths that fit inside your lasagna tin.
3. Bring a pot of salted water to the boil. Set up a large bowl with cold ice water. Drop the sheets into the boiling water, a couple at a time, for 30 seconds, then remove and shock in the ice water. Using a large tablecloth or sheet, place the blanched sheets of pasta on the cloth, side by side so they don't touch each other. This is to prevent sticking. Continue with the remaining pasta until they are all blanched.

### To make the tomato sauce:

4. Set a large saucepan on the stove over medium heat. Add the butter, onion and garlic with a pinch of salt and sauté until soft and tender, about 6-8 minutes. Add in the tomato passata and bring to a low simmer. Cook until the tomato has reduced by 30%. Cover with a lid slightly ajar as it cooks so the tomato doesn't splatter.
5. Taste for seasoning and adjust with salt and even a pinch of sugar if it tastes too acidic.

### To make the bechamel:

6. Set a medium saucepan on the stove over medium heat. Add the butter and allow it to melt. Add in the flour

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and stir with a whisk. Cook for about a minute. While whisking, slowly pour in the cold milk.

7. Stir the mixture every couple of minutes until it thickens and bubbles. Once it has bubbled, turn the heat off and stir in the grated cheese, a few cracks of black pepper and a few gratings of nutmeg. Taste and adjust with salt. Keep this warm until you are ready to assemble.

**To make the pesto:**

8. Combine all pesto ingredients in a blender, except the parmiggiano. Blend on high until it looks uniform and smooth. Add a bit more olive oil as needed to get the blender to go. You may not need anymore.
9. Tip the blended pesto in a small mixing bowl and stir in the cheese. Taste and adjust with salt and black pepper. Set aside.

**To make the ricotta mix:**

10. Squeeze the blanched silverbeet leaves from as much water as you can. Finely chop the greens and combine with the ricotta. Season with salt and black pepper and stir to combine. Taste and adjust seasoning with salt. Set aside.

**To assemble:**

11. Grate the mozzarella on the large holes of a box grater and set aside.
12. Preheat your oven to 200°C.
13. Begin by covering the base of the baking dish with tomato sauce. Next add a layer of pasta, completely covering the bottom. Add a couple tablespoons of the ricotta mix and spread it out a bit but don't worry about covering the layer completely. Do the same with some pesto on top of the ricotta. Add a little drizzle of bechamel and then cover with another layer of pasta.
14. On the next layer, add tomato sauce and spread it from end to end. Drizzle with bechamel and sprinkle mozzarella all over this.
15. Repeat this process until you have used up all the ingredients and have made as many layers as possible.
16. The top layer should be covered with tomato sauce, bechamel, mozzarella and Parmiggiano Reggiano. Cover the baking dish with baking paper and cover tightly with foil.
17. Bake for 45 minutes, then uncover, turn the heat up to 225°C and return the uncovered lasagna into the oven until the top is browned and bubbly. This should take about 15-20 minutes. Turn the broiler on for a couple of minutes if you want some extra browning.
18. Remove it from the oven and allow it to sit for at least 15-20 minutes before slicing and serving.







## Chocolate Tart by Andrew McConnell



I have always been struck by the amount of good food that is wasted, whilst at the same time, many people struggle to put food on the table. The work of OzHarvest is so inspiring as they tackle both ends of the problem. I was honoured, with the team at Cutler & Co, to be involved in this wonderful event.

### INGREDIENTS

#### Sweet pastry

- 370g plain flour
- 200g unsalted butter (cold)
- 80g icing sugar, sifted
- 2 egg yolks
- 1 egg for wash, lightly beaten
- 65ml milk
- 4g vanilla bean paste

#### Chocolate filling

- 270g Valrhona chocolate, coarsely chopped
- 250ml pouring (single/light) cream
- 100ml milk
- 1 egg, lightly beaten

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Servings



## METHOD

1. Place the flour and butter in the bowl of a mixer, mix on lowest speed until it resembles breadcrumbs. Add the icing sugar and mix to combine. In a separate bowl or jug, whisk together 2 of the yolks, milk and vanilla until well combined.
2. Slowly add the egg/milk mixture to the mixing bowl and mix for ten seconds, then remove from bowl and turn out onto bench. Work the dough by hand until combined, scraping the dough across the bench with your palm to bring it together. Wrap tightly and rest for at least 30 minutes in the fridge.
3. Grease 8 x 70mm straight edge tart rings with butter. Place on a baking mat or a tray lined with greaseproof paper.
4. Roll out  $\frac{1}{2}$  the dough to around 3mm thickness and cut out 8 circles using your tart ring as a guide. Carefully place a circle of dough into the base of each tart ring, lightly pressing it in.
5. If at any point the dough gets too warm to work with, pop it back into the freezer for 5 minutes. You might need to take the dough in and out of the freezer many times depending on the temperature of your kitchen. It is extremely important to work with a dough which is cold enough to be able to handle (so not sticky) but not too cold which would result in it breaking. Roll out the remaining dough to around 3mm thickness and cut 8 long strips out of the dough (these should be slightly wider than the height of your tart rings), these will be the sides of the tarts. Brush a little of the egg wash around the edge of each of the round pastry bases, then carefully place a strip into each of your tart rings so they line the sides of the tin. Gently press each strip onto the side of the tin so it sticks, making sure the base and the sides are joined together (the egg wash will help to create a seal).
6. Run a knife around the top of the ring to trim the overhang of the pastry and make the edge smooth.
7. Pre-heat the oven to 160°C.
8. Place the baking mat/tray with the pastry lined rings into the oven and bake for 20 minutes.
9. Carefully remove the rings (the pastry should be already somewhat baked allowing the ring to be removed quite easily. If the pastry feels stuck in the ring, bake it for further 1-2 minutes).
10. Once you've removed the ring, bake for another 5 -10 minutes until golden brown.
11. Set aside to allow them to cool.
12. To make the filling place the chocolate into a medium heatproof bowl. Bring the cream and milk to the boil in a small saucepan. Pour the hot milk mixture over the chocolate and stir until melted. Whisk in the egg until fully incorporated. Pour the filling into a jug.
13. Reduce the oven temperature to 100°C.
14. Place the tart rings back over the baked bases. Pour the filling evenly into the bases. Bake for 8-10 minutes until the filling is just set. It should still have a slight jiggle.
15. Remove from the oven and set aside to become firm at room temperature for 1 hour.
16. Remove the ring, carefully place each tart on a serving plate and top with a quenelle of cream.