

OUR 4 EASTER FAVOURITES!

Turn your hot cross buns into a cake!



Use chocolate to make cookies!



Use up your leftover roast vegetables!



Sunday roast fritters!

A delicious way to use up leftover food for a zero-waste Easter!



**USE
IT UP™**



**HOT CROSS BUN
CRUMBLE CAKE**

HOT CROSS BUN CRUMBLE CAKE



Prep time



Cook time



Serves

NEED

CRUMBLE TOPPING

2 old hot cross buns

1 cup sugar

3/4 cup plain flour

1 tsp cinnamon

1/4 tsp salt

180g butter

2 cups fruit (we
used apple)

CAKE BATTER

125g butter

1.5 cups sugar

2 eggs

3 cups plain flour

3 tsp baking powder

1/2 tsp salt

125ml milk

300ml sour cream
or plain yoghurt

A delicious way to give stale hot cross buns a new life.

HOW

1. Preheat the oven to 160°C. Line a cake tin with baking paper and grease with butter (24cm tin is best suited).

2. Prepare the crumble by tearing hot cross buns into chunks and pulsing into large crumbs in a food processor. Add the rest of the crumble ingredients and pulse again. Put aside for final assembly.

3. To create the batter, cream butter and sugar in an electric mixer until light and creamy. Slowly add the eggs one at a time, beating well after each addition.

4. Fold in the sifted dry ingredients alternately with yoghurt and milk.

5. Spread cake batter into the base of the cake tin and top with sliced fruit, scattering the crumble mixture on top.

6. Bake for 50-60 mins or until a skewer inserted in the middle comes out clean. Allow to cool in the tin before cutting.

Enjoy!

A Recipe by



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**



EASTER EGG COOKIES



EASTER EGG COOKIES



Prep time



Cook time



Serves

NEED

Uneaten Easter
chocolate

175g butter

200g sugar

100g caster sugar 1

tbsp vanilla
extract

1 egg

250g plain flour

½ tsp bicarbonate
of soda

A quick and easy recipe to turn uneaten Easter chocolate into cookies.

HOW

1. Heat oven to 170oC and line baking sheets with baking paper.

2. Place the butter, sugars and vanilla into the bowl of a stand mixer and beat until fluffy. Add the egg into the mixer bowl and beat until mixed.

3. By hand, fold in the flour, bicarb and a pinch of salt.

4. Chop the leftover chocolate into chunks then mix into the batter until everything is combined.

5. Scoop golf-ball-sized mounds of cookie dough onto the baking tray, with plenty of space between each one.

6. Chill in the fridge for 15 minutes, then remove from fridge and bake for 10-12 minutes, or until golden. Keep in an airtight container.

Chef Tip: Freeze the cookie batter to enjoy a later time. Simply defrost in the fridge before baking.

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ROAST VEGETABLE TART



ROAST VEGETABLE TART



Prep time



Cook time



Serves

NEED

1 sheet of puff pastry

2 cups of leftover
roast vegetables

1 handful of cherry
tomatoes (optional)

4 tbsp pesto

(or passata)

½ cup any soft cheese
(we've used feta)

1 egg, whisked

A quick no fuss recipe to use up any leftover roast vegetables from your fridge.

HOW

1. Preheat oven to 200oC.

2. Roll out puff pastry onto a baking sheet lined with baking paper and prick the pastry all over with a fork and brush with egg.

3. Bake in oven for 10-12 minutes, or until just golden and cool slightly. Once removed from the oven, reduce oven temp to 180 degrees celsius.

4. Gently push any puffed bits of the pastry down, then spread on a base, we've used pesto, but you could also use passata, fetta, caramelised onion - whatever you have!

5. Scatter on leftover roasted vegetables and add cheese and cherry tomatoes.

6. Return to oven and bake for 8-10 minutes.

7. Enjoy!

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SUNDAY ROAST FRITTERS



SUNDAY ROAST FRITTERS



Prep time



Cook time



Serves

NEED

1.5 cups chopped
leftover roast beef

2 cups chopped
leftover roast veg

2 spring onions,
chopped

2 eggs

self-raising flour, to bind

salt

olive oil to fry

THE SAUCE

150ml mayonnaise

1 tbsp Dijon mustard

1 bunch of dill, chopped

½ tsp paprika

3 tbsp chopped
cornichons

1 tbsp of cornichon
vinegar

This recipe is a delicious way to give your roast dinner leftovers new life!

HOW

1. Combine the beef, veggies, spring onions and eggs in a bowl, add some salt and mix well. Add enough self-raising flour to bind into a batter and let sit for 10 minutes.

2. Meanwhile, make the sauce by mixing the mayo, mustard, dill, paprika and cornichons together. Set aside in a dipping bowl.

3. Heat a pan to a medium heat and add enough olive oil to cover the base. Spoon in small amounts of the batter to form fritters and cook until golden brown. Turn over and cook through.

4. Serve immediately with dipping sauce on the side.

USE IT UP TIP!

Keep a large zip lock bag in the freezer for veggie scraps or bones from a Sunday roast. When the bag is full, simmer with water for a flavourful stock.

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