



Michael Van de Elzen



Vege Tart with Walnut and Chilli Pesto (serves 4)

Prep time: 20 mins. Cooking time: 25 minutes

2 sheets puff pastry	½ cup onion jam
1 egg, lightly beaten	100g washed rind cheese
2 bunches asparagus, ends trimmed	pinch salt
1 head broccoli, long stalks intact, cut into florets	freshly ground black pepper
2 tbsp olive oil	8 purple basil leaves
	Horseradish for garnish

Preheat oven to 190°C. Bring a large pot of salted water to the boil. Blanch broccoli, then asparagus and refresh in iced water to halt cooking. Drain well then toss in olive oil and salt. Chargrill in a pan or on BBQ until coloured. Line a baking tray with baking paper. Lay one sheet of pastry on baking tray, brush with egg, then lay second sheet on top. Leaving a 3cm square border cut an inner square in top pastry sheet, without cutting into bottom sheet. Prick inside square with a fork. Spread onion jam inside square, then layer chargrilled vegetables and dollops of washed rind cheese over top. Brush outside border with egg, sprinkle salt and pepper over and bake in oven for 25 minutes or until golden.

Garnish with walnut chilli pesto and purple basil leaves.

Red onion jam (makes 2 cups)

Prep time: 5 mins. Cooking time: 12 mins

3 red onions, finely sliced	2 tbsp brown sugar
1/3 cup balsamic vinegar	pinch salt

Place all ingredients in a heavy-based saucepan. Cook on a medium heat for about 12 minutes or until thick and syrupy.

Walnut chilli pesto

Prep time: 10 mins

70g walnuts	8 large basil leaves, finely chopped
1 tsp black garlic	pinch salt
1 chilli, deseeded and finely diced	2/3 cup avocado oil
30g finely grated parmesan cheese	juice and zest of ½ lemon

Toast walnuts in a hot frying pan until warm, transfer to a mortar and pestle, and roughly crush. Add chilli, parmesan, basil and salt and mix. Stir in oil and lemon.



Clams with Courgette Spaghetti (serves 4)

800g clams or cockles	4 x courgettes
1 punnet cherry tomatoes, quartered	4 Tbsp olive oil
zest and juice of 2 lemons	4 Tbsp pecorino cheese, finely grated
1 cup kale leaves, chopped	1 pinch saffron
½ cup Italian parsley, chopped	4 Tbsp pinenuts roasted

Heat up a large saucepan until hot. Add the clams and ½ cup water and put the lid on. Cook for 1-2 minutes or until the clams have opened and remove from heat. Reserve the cooking liquor and pass through a tea towel to remove grit.

Using a peeler or vegetable lathe turn the courgette to create long spaghetti type strains. Add the cooked clams back into the pot with the cooking liquor and all other ingredients. Mix. Serve topped with a little extra grated pecorino, pinenuts and chopped parsley.

Plum Tarte Tatin with Vanilla and Coconut Nice Cream (serves 6)

6 plums (not too ripe)	1 sheet puff pastry
3 Tbsp brown sugar	2 Tbsp dessicated coconut
1 Tbsp butter	1 tub vanilla and coconut Nice Cream

Preheat BBQ to 200°C. Halve the plums and remove the stones. In a large cast iron frying pan heat the brown sugar and 1 Tbsp water until the sugar begins to bubble and caramelize. When it starts to turn dark, carefully add another tablespoon of water to halt the cooking process (the sugar can spit so use care). Remove the pan from the heat and arrange the plums cut side down allowing 1 cm around the edge to tuck pastry in. Cut the pastry into a circle slightly larger than the pan, cover the plums and tuck the pastry in so that it touches the bottom of the pan.

Bake on the BBQ for 25 minutes in the pan.

Very carefully flip the tarte out onto a serving plate and sprinkle with dessicated coconut.

Serve with large scoops of coconut Nice Cream.