

entertain

FABULOUS FARE FOR EVERY DAY AND EVERY OCCASION

a clean start

Satisfy New Year resolutions, and your tastebuds, with our delectable detox menu. Plus, learn to love your Christmas leftovers with delicious recipes from River Cottage UK's Hugh Fearnley-Whittingstall that transform festive odds and ends into a sumptuous spread.



FROM LEFT: 'Basix' linen runner in Roy, \$65, Hale Mercantile Co. Upcycled bottle, \$25, upcycled tumblers, \$45/set of 4, both Havea Designs. Bulbous flask (used as vase), \$55, pharmacy bottle (used as vase), \$55, both Seasonal Concepts. Porcelain dinner plates in White, \$80 each, Chuchu. Vintage bone-handle knife, \$49.95, vintage fork, \$120/set of 12, both The Bay Tree. Shallow dinner bowls in Steel Blue, \$80 each, Chuchu. 'Basix' linen napkin in Rosa, \$22, Hale Mercantile Co. *Stockists, page 212.*

{ENTERTAIN}



PURE
goodness

START THE YEAR AFRESH WITH DELICIOUS FOOD
TO NOURISH THE MIND, BODY AND SOUL

RECIPES & FOOD STYLING KERRIE WORNER STYLING JOHN MANGILA PHOTOGRAPHY CATH MUSCAT

OPPOSITE, FROM LEFT: Porcelain dinner plates in White, \$80 each, Chuchu. 'Basix' napkin in Sable Stripe and Rosa, \$22 each, Hale Mercantile Co. Vintage forks, \$120/set of 12, The Bay Tree. Upcycled tumblers, \$40/set of 4, Havea Designs. THIS PAGE, FROM BACK: 'Basix' linen napkin in Rosa, \$22 and linen runner in Roy, \$65, both Hale Mercantile Co. Upcycled tumblers, \$40/set of 4, Havea Designs. Pharmacy bottle (used as vase), \$55, bulbous flask (used as vase), \$55, both Seasonal Concepts. Shallow dinner bowls in Steel Blue, \$80 each, porcelain dinner plates in White, \$80 each, both Chuchu. Vintage fork, \$120/set of 12, vintage bone-handle knife, \$49.95, 'Eucalypt Paris' bowl, \$45, all The Bay Tree. Porcelain mini saucepan, \$60, porcelain shallow bowl in Silver, \$110, both Little White Dish. Scalloped handle salt dish, \$22, Chuchu. *Stockists, page 212.* >



VIETNAMESE CRISPY TURMERIC
CREPES WITH CHICKEN
VERMICELLI SALAD
See recipe on page 194

RAW SALAD WITH QUINOA &
CITRUS TAHINI DRESSING
See recipe on page 195



GREEN SMOOTHIE

Serves 2 (makes 3 cups)

1 wedge (300g) pineapple, peeled, cored, chopped
½ large green apple, cored, chopped
1 lime, quartered, skin removed
½ medium Lebanese cucumber, chopped
80g kale leaves, stalks removed
15 mint leaves
2cm-piece ginger, peeled
1 cup pure coconut water
6 ice cubes

1. Put all ingredients in a powerful blender and blend until completely smooth. If using a small blender, make in 2 batches.
2. Pour into glasses and serve immediately.

SALAD GREENS
GET A *fresh*
SHAKE-UP IN THIS
feel-good
DRINK



ALMOND MILK & CHIA
PUDDINGS WITH MANGO
See recipe on page 195

OPPOSITE, FROM BACK: Porcelain bowl in Silver, \$130, Little White Dish. Upcycled tumblers, \$40/set of 4, upcycled bottle, \$25, both Havea Designs. Textured platter in White, \$110, Chuchu. 'Basix' napkin in Sable Stripe, \$22, Hale Mercantile Co. **THIS PAGE, FROM BACK:** 'Basix' linen runner in Roy, \$65, Hale Mercantile Co. MH Ceramics dishes in Japanese Black, \$45 each, Koskela. Ceramic teaspoons, \$25.35 each, The Bay Tree. *Stockists, page 212.* >



VIETNAMESE CRISPY TURMERIC CREPES WITH CHICKEN VERMICELLI SALAD

Serves 6

2 cups pure coconut water
1 tbsp fish sauce
400g chicken breast fillets
80g rice vermicelli noodles
1 medium carrot, peeled,
finely grated
1 medium Lebanese cucumber,
halved lengthways, thinly sliced
100g bean sprouts
½ cup small Thai basil leaves
½ cup Vietnamese mint leaves
¾ cup mint leaves
2 birds-eye chillies, thinly sliced
½ cup unsalted cashews,
chopped, roasted
2 butter lettuce, trimmed, rinsed

Crepes

1½ cups rice flour
1 tsp ground turmeric
¼ tsp ground sea salt
270ml light coconut milk
1½ cups water
⅓ cup finely chopped
green onions
Coconut oil, for cooking

Dipping sauce

2 birds-eye chillies, seeded,
finely chopped
1 garlic clove, finely chopped
2 tbsp caster sugar
¼ cup lime juice
1 tbsp fish sauce

1. To make salad, add coconut water and fish sauce to a medium saucepan and bring to a simmer. Add whole chicken breasts, cover and gently simmer for 12 minutes, turning chicken once. Turn off heat. Cover and leave to stand for 5 minutes, or until chicken is cooked through. Transfer chicken to a plate, cool, then shred. Cool, then strain poaching liquid to use in dipping sauce. Reserve.
2. To make crepes, combine flour, turmeric and salt in a large bowl. In a separate bowl, whisk coconut milk until smooth. Add coconut milk and water to flour mix, whisk until smooth. Stir in onions. Set aside.
3. To make dipping sauce, combine ¾ cup of reserved poaching liquid with remaining ingredients in a bowl. Set aside.
4. Prepare noodles according to directions on packet then transfer to a bowl. Add carrot, cucumber, bean sprouts, basil, Vietnamese mint, mint and chicken to noodles and toss until combined. Transfer salad to a serving bowl. Sprinkle with chillies and cashews. Cover and refrigerate until ready to serve.
5. To cook crepes, heat ½ teaspoon of coconut oil in a 20cm non-stick frying pan over a medium-high heat. Pour ¼ cup of batter in the centre of pan and quickly swirl pan to coat the base. Cook for about 3 minutes, or until golden on the bottom. Turn over and cook the other side for about 1 minute, or until crisp. Flip with spatula to form a half circle, and remove to a tray. Repeat Step 5 until all batter is used.
6. To serve, arrange crepes, salad, dipping sauce and separated lettuce leaves on a large board or platter. To eat, break off a piece of crepe and place on top a lettuce leaf. Top with salad and drizzle with dipping sauce. Roll up to eat.



THIS PAGE, TOP: 'Tutto' tea towel in Rosa, \$32, Hale Mercantile Co. 'Eucalypt Paris' bowl, \$45, vintage forks, \$120/set of 12, all The Bay Tree. Porcelain mini saucepan, \$60, Little White Dish. Board, stylist's own (for similar, try 'Acacia' board from Citta Design). **THIS PAGE, BOTTOM:** 'Ripple' porcelain bowl in White, \$60, porcelain shallow bowl in Black, \$60, porcelain mixing bowl, \$85, all Little White Dish. Board stylist's own (for similar, try Maison Et Jardin). **OPPOSITE, TOP:** See page 189 for details. **OPPOSITE, BOTTOM:** Shallow dinner bowls in Steel Blue, \$80 each, Chuchu. 'Tutto' tea towel in Rosa, as above. 'Clove Rounded' spoon, \$13.50, The Bay Tree. Porcelain bowl in Silver, \$110, Little White Dish. Scalloped handle salt dish, \$22, Chuchu. *Stockists, page 212.*

ALMOND MILK & CHIA PUDDINGS WITH MANGO

Serves 6

1 cup raw almonds
1L filtered water
½ tsp sea salt
¼ cup maple syrup, plus extra to serve
½ vanilla bean, split lengthways
½ cup chia seeds
200g plain Greek yoghurt
1 mango, peeled, finely diced

1. Cover almonds with 500ml of the filtered water and soak overnight (to activate almonds). Drain and rinse well. Place almonds, remaining filtered water, salt and 2 tablespoons of the maple syrup in a blender. Blend on high for 1-2 minutes, until very smooth.
2. Place a fine mesh sieve over a large bowl. Pour in almond mixture and stir. Using the back of a spoon, press pulp against side of sieve to squeeze out milk. Reserve almond pulp for another use (see tip, below).
3. Using the tip of a sharp knife, scrape out vanilla seeds. Discard pods. Add vanilla seeds, remaining maple syrup and chia seeds to almond milk and return to blender. Pulse until just combined. Transfer to a bowl. Cover and refrigerate overnight until thickened.
4. To serve, add yoghurt to chia pudding, gently stirring, until just combined. Spoon into dishes, top with mango and extra maple syrup.

Tip: Use reserved almond pulp to make almond meal for use in cakes, juices or sprinkled over cereal. Preheat oven to 150°C. On a large oven tray, spread almond pulp. Dry in oven, stirring occasionally, for 2 hours or until completely dry. Blend or process to form almond meal.

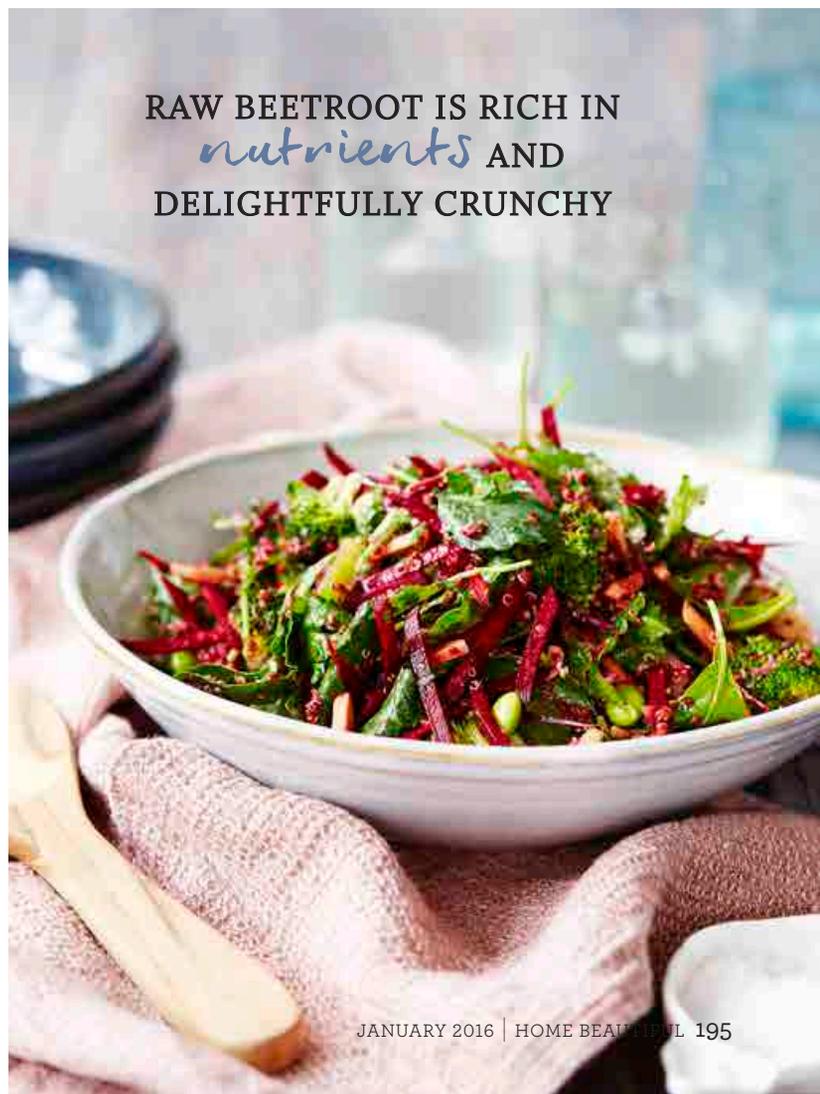
RAW SALAD WITH QUINOA & CITRUS TAHINI DRESSING

Serves 6

¾ cup red quinoa	Citrus tahini dressing
300g frozen edamame beans	¼ cup extra virgin olive oil
1 medium (250g) beetroot bulb, peeled, julienned	½ cup orange juice
200g broccoli, trimmed, cut into small florets	¼ cup organic apple cider vinegar
2 sticks celery, thinly sliced	1 tbsp honey
80g baby Tuscan kale leaves, rinsed (see tip, below)	1 tbsp tahini
1 cup toasted almond slivers	¼ cup finely chopped coriander
	Salt and pepper, for seasoning

1. Bring 2 cups of water to the boil. Add quinoa. Reduce to a low heat. Cover and simmer for about 15 minutes, or until most of the water has absorbed. Drain, then allow to cool.
2. Meanwhile, to make dressing, add all ingredients to a small bowl and whisk until combined. Season to taste.
3. Cook edamame beans in boiling water for 2 minutes. Drain. Refresh in cold water until cool. Remove beans from pods. Discard pods.
4. In a large bowl, combine quinoa, edamame, beetroot, broccoli, celery, baby kale leaves, almonds and dressing. Serve.

Tip: Find baby Tuscan kale leaves by Coolibah Herbs at gourmet greengrocers. Or substitute with baby kale or baby rocket leaves. 



RAW BEETROOT IS RICH IN
nutrients AND
DELIGHTFULLY CRUNCHY