

# Fussy guests sorted

## GLUTEN-FREE MUSHROOM CUPS

● SERVES 4 ● PREP: 35 MINS  
● COOK: 45 MINS

- 300g cauliflower florets
- 2 tbsps sunflower seeds, toasted
- ¼ cup chopped fresh parsley
- ½ cup grated parmesan
- 2 tbsps grapeseed oil
- 8 large Portobello mushrooms
- Baby rocket leaves, to serve

### BAKED PUMPKIN

- 650g wedge Kent pumpkin, deseeded
- 1 tbslp grapeseed oil
- Salt and pepper, to taste

**1** To make baked pumpkin, cut unpeeled pumpkin into 4 x 3cm-thick wedges. Place in a large roasting pan lined with baking paper. Brush all over with oil.

- 2** Cook in a moderately hot oven (190C) for 40 to 45 minutes, or until golden and tender. Season.
- 3** Meanwhile, process cauliflower in a food processor to fine crumbs. Combine in a bowl with sunflower seeds, parsley, parmesan and half the oil. Season.
- 4** Remove stalks from mushrooms. Brush with remaining oil. Place in a large lined roasting pan. Top each with cauliflower mixture.
- 5** Cook in a moderately hot oven (190C) for 25 minutes, or until golden brown.
- 6** Serve with baby rocket leaves.



Cover  
Recipe

## RAISIN, DATE & CHOC PUDDING

● SERVES 8-10 ● PREP: 20 MINS ● COOK: 4 HOURS

- 1 cup raisins
- 1½ cups dates, finely chopped
- 1¼ cups sultanas
- 2 tps finely grated orange rind
- ¾ cup orange juice
- 2 tps brandy essence
- Melted butter, for greasing
- 175g unsalted butter, at room temperature, chopped
- 1 cup brown sugar, firmly packed
- 3 eggs
- 1 cup plain flour
- ¼ cup self-raising flour
- 2 tps ground cinnamon
- 2 tps ground nutmeg
- 125g dark chocolate, finely chopped
- ¾ cup stale breadcrumbs
- Double-thick French vanilla custard, to serve

- 1** Place fruits in a large bowl. Add rind, juice and essence. Mix well. Cover with plastic wrap. Stand for 3 hours, or overnight.
- 2** Grease and line the base of a metal pudding steamer (8-cup).
- 3** Beat butter and sugar until combined. Beat in eggs, one at a time, until combined. Add to fruit mixture. Stir to combine.
- 4** Sift flours and spices over fruit mixture. Stir in chocolate and crumbs. Spoon into steamer. Smooth top. Cover with a circle of baking paper. Fix lid in place.
- 5** Put steamer in a large pot. Add boiling water to come halfway up the side. Cover tightly with a lid.
- 6** Boil gently for 4 hours, or until cooked. Add boiling water about every 30 minutes. Remove steamer from pot. Stand for 20 minutes before turning out.
- 7** To serve, top with custard and a Christmas decoration.

# KITCHEN

Top tips, food news and easy recipes

notes



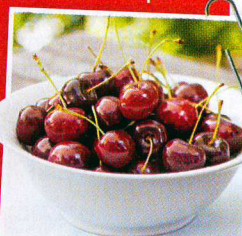
## How to carve a ham

- 1** Place ham skin-side up. Run a sharp knife under the rind around the bottom, opposite end to hock, and each side to about halfway up. Slide your hand under skin and ease the rind off almost to the hock.
- 2** Run the tip of the knife around the underside of the bone. Slice on a slight angle down to the bone.
- 3** Run the knife along the bone to neatly remove slices.
- 4** When you get about a third of the way up, you can remove the bone by making a few short cuts at the joint.



## In season... Cherries

Beginning in October, the Aussie cherry season lasts just 100 days! Choose plump, glossy fruit — picked cherries do not ripen. Chill them in an airtight container and wash just before eating. Colours range from light to dark red, and this is due to variety, not ripeness.



## BOOKS FOR COOKS

Cheesecakes  
simple and easy to make



Do you feel the need for cheese? *Cheesecakes* (New Holland, \$24.95) is crammed with more than 190 pages of decadent dairy desserts and will make a great gift this festive season.