



KRAFT
Kitchens



Brunch and Beyond...

Brunch or bruncheon is a cross between two of the three daily meals. Everyone knows that breakfast is considered the most important meal of the day in order to get our bodies kick started, but sometimes the line blurs when sleep eats into the hours prior to noon!

Brunch is the perfect option for sleepyheads or those who are not prepared to rush their mornings especially on the weekend. Over the last few years brunch has become a great informal way to entertain as well. The late start to the day that includes a substantial meal sets the scene for a relaxed transition into the afternoon.

I love brunch, it's great fun particularly in the warmer months when you can enjoy it on the terrace, but let's not

be exclusive, equally delicious indoors in front of a fire when the weather turns crispy!

Over the warmer months much time is spent outdoors entertaining friends and family. Why not sample the delicious Vegemite and Ginger Pork Ribs at your next barbie, followed by the Passionfruit and Apricot Ice-cream, a killer combination that will have them all coming back for seconds. Enjoy...



Working ahead will minimise the amount of preparation on the morning without requiring you to rise with the birds!

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Brunch Tips

If planning a special brunch for friends or family ensure much of the planning is done ahead. Prepare as much of the food in advance as possible. The Bircher Muesli will be much better if allowed to stand and develop flavours overnight and the Breakfast Strata will benefit from standing overnight as well. Working ahead will minimise the amount of preparation on the morning without requiring you to rise with the birds!



Breakfast Strata

brunch

SERVES: 4-6 | PREP: 15 mins | COOK: 45-50 mins

- 5 slices bread, halved diagonally
- 100g kabana sausage, finely chopped
- 1 small onion, finely chopped
- 100g small mushrooms, quartered
- 4 eggs
- 2 cups milk
- ¼ cup chopped parsley
- 1½ cups grated KRAFT Tasty Cheese
- Smoked paprika, for sprinkling

Arrange bread in the base of a greased 33cm oval gratin dish. Sprinkle over kabana, onion and mushrooms.

Beat together the eggs, milk and parsley then pour over kabana mixture. Top with cheese and sprinkle with paprika then cover and refrigerate overnight.

Stand at room temperature while oven is preheating to a moderate oven 180°C then bake for 45-50 minutes or until egg is set.

Serve immediately.

Berry Layered Bircher Muesli

brunch

SERVES: 4-6 | PREP: 20 mins

- 2 cups rolled oats
- 2 cups apple juice
- 4 Sun Downer apples, grated
- 220g PHILADELPHIA Spreadable Extra Light Cream Cheese
- 1 tablespoon honey
- 1 teaspoon cinnamon
- 1 cup hazelnuts, toasted, skins rubbed off and roughly chopped
- 2 cups berries eg. blueberries and chopped strawberries

Combine oats, juice and grated apple and refrigerate overnight.

Stir together PHILLY, honey, cinnamon and hazelnuts. Layer oats, PHILLY and berries into serving bowls, finishing with a layer of PHILLY and berries.

Serve immediately.



Brunch Tips

Ensure all the table settings are ready especially if there is a special theme to your brunch.

Good coffee is an absolute must and chilled champagne may be necessary if it is a special occasion like Mother's or Father's Day or a birthday celebration.



Bacon, Egg and Cheese Tartlets

brunch

MAKES: 24 | PREP: 20 mins | COOK: 35 mins

- 2 ½ sheets ready rolled shortcrust pastry, thawed
- 1 tablespoon oil
- 1 leek, finely sliced
- 125g short cut bacon, chopped
- 50g spinach leaves, chopped
- 4 eggs, beaten
- 1 cup grated KRAFT Tasty Cheese
- 12 grape tomatoes, halved

Cut 24 x 7cm circles of pastry and gently press into round bottomed patty pans. Prick well with a fork and bake in a hot oven 200°C for 10 minutes or until just cooked.

Heat the oil in a fry pan and sauté the leek and bacon for 5 minutes or until tender. Add the spinach and cook until wilted and moisture has evaporated. Cool slightly.

Spoon the leek mixture into the pastry cases then pour over the eggs. Top each with cheese and a tomato half. Bake in a moderate oven 180°C for 15-20 minutes or until set.

Serve warm or cool.

Smoked Salmon Omelette

brunch

SERVES: 8 | PREP: 30 mins | COOK: 20 mins

- 2 tablespoons oil
- 500g small zucchini, grated
- 50g baby spinach leaves
- 1 tablespoon snipped chives
- Salt and pepper, to taste
- 5 eggs
- ½ cup cream
- 20g butter
- 250g PHILADELPHIA Spreadable Cream Cheese
- 200g smoked salmon

Heat the oil in a large fry pan and sauté zucchini 6-7 minutes or until golden. Stir in spinach, chives and seasonings. Remove and keep warm.

Beat together eggs and cream. Heat the butter in a large non stick pan. Pour egg into 8 greased egg rings and cook over a low heat, covered, for 3 minutes or until egg is nearly set. Turn over and finish cooking. Remove egg rings and place omelettes on serving plates.

Spread PHILLY onto each omelette and top with vegetable mixture and smoked salmon.

Serve warm or cool.



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Marinating Tips

- Marinades contain oil to lubricate, an acid such as vinegar, lemon juice, or tomato juice to tenderise, and seasonings to flavour. Marinate covered food in the refrigerator for a period of time to add extra flavour.
- Use glass, stainless steel, plastic or disposable aluminium bowls or pans to marinate foods. Heavy-duty sealable plastic food storage bags are also a good choice. You don't need to use utensils to handle the meat – simply flip the bag. However, bags are not recommended for delicate fish such as salmon.

- The marinade does not need to cover the food. As a rule of thumb, allow ¼ to ½ cup marinade for every 500g-1Kg of food. Turn a few times to distribute the marinade.

- If you are planning to marinate for a short period, make the marinade a couple of hours ahead of time and refrigerate so the flavours blend better.

- Fish and seafood should be marinated up to a maximum of 30 minutes because its delicate texture may break down and become mushy, due to the acidity of the marinade.

- For safety reasons, always discard marinade in which raw meat has been soaking. Do not use this marinade for basting. Make extra marinade for basting and dipping.



Honey PHILLY Croissants with Caramelized Nectarines

brunch

SERVES: 4 | PREP: 10 mins | COOK: 10 mins

- 4 croissants
- 220g PHILADELPHIA Spreadable Extra Light Cream Cheese
- 2 tablespoons honey
- 4 nectarines, halved and stones discarded
- Pure Icing sugar

Split each croissant horizontally and warm in a 100°C oven for 5-8 minutes.

Beat together the PHILLY and honey. Set aside. Cut each nectarine half into 3 wedges, liberally dust with icing sugar and sear in a hot fry pan or char grill until caramelized.

Spread each croissant with PHILLY and top with caramelized nectarines.

Serve immediately.

Chargrilled Fish Steaks with White Bean Salad

BBQ

SERVES: 4 | PREP: 20 mins | COOK: 10 mins

- ⅓ cup KRAFT French Dressing
- 1 tablespoon chopped oregano
- Salt and freshly ground black pepper, to taste
- 4 x 2 ½ cm thick marlin or swordfish steaks
- 2 cloves garlic, crushed
- 2 x 400g cans cannellini beans, rinsed and drained
- ¼ cup KRAFT French Dressing, extra
- 2 tablespoons basil leaves, finely shredded
- 2 teaspoons finely chopped parsley
- 250g Roma tomatoes, chopped
- Basil leaves, extra, for garnish

Combine the dressing, oregano and seasonings in a shallow dish and marinate the fish for up to 15 minutes.

Combine the garlic, beans, extra dressing, herbs and tomatoes. Season and set aside.

Lift the fish from the marinade and cook on a medium-hot char grill or barbeque for 1½ -2 minutes on each side. Place on serving plates with the salad and garnish with extra basil.

Serve immediately.



Marinating Guide

Meat or Vegetables	Time in Refrigerator
Chicken (boneless)	1-2 hrs
Chicken (bone-in)	1 hr to overnight
Beef, Lamb or Pork	2 hrs to overnight
Fish and Seafood	10-30 mins, depending on thickness
Vegetables	30-60 mins

Tip: If using a combination of meat and vegetables, marinate in separate containers.



Marinade Mates

For a quick and tasty marinade, try Kraft Regular Dressings. They contain oils and acids to tenderize meat, plus the spices and seasonings have already been added.

All you have to do is pour.

Chicken/beef or vegetables: try marinating in KRAFT French, KRAFT Italian or KRAFT Balsamic Italian Dressing.

Fish: Kraft French or Kraft Italian Dressing.



Beetroot Salad with Balsamic Dressing

BBQ

SERVES: 4 | PREP: 15 mins | COOK: 30-40 mins

- 8 small beetroot (400g)
- 1 bunch asparagus, trimmed and cut into 5cm lengths, blanched
- ½ cup peas, blanched
- ⅓ cup KRAFT Balsamic Dressing
- Finely grated rind 1 orange
- 2 tablespoons finely shredded mint
- 50g crumbled Feta cheese

Cook the beetroots in boiling salted water for 30-40 minutes or until tender, topping up with boiling water as necessary. When cool enough to handle cut off the tops and remove the skins. Cut into large chunks and place on a serving platter with the asparagus and peas.

Stir together dressing and rind then drizzle over salad. Sprinkle over mint and cheese.

Serve immediately.

Vegemite and Ginger Pork Ribs

BBQ

SERVES: 4 | PREP: 5 mins | COOK: 16 mins

- ½ cup plum sauce
- 1½ tablespoons VEGEMITE
- 3 teaspoons grated root ginger
- 3 cloves garlic, crushed
- 1 kg pork spare ribs
- Salad, for serving

In a large bowl mix together plum sauce, VEGEMITE, ginger and garlic. Add the ribs and turn to coat. Marinate 2 hours in the refrigerator.

Lift the ribs from the marinade and barbeque over a medium heat for 6-8 minutes on each side.

Serve immediately with salad.



For more recipes and cooking tips go to:
www.kraft.com.au

Lemon and Raspberry Tiramisu

dessert

SERVES: 8-10 | PREP: 20 mins

- 500g PHILADELPHIA Block Cream Cheese, chopped and softened
- 1 cup cream
- $\frac{2}{3}$ cup pure icing sugar
- Finely grated rind 1 lemon
- 2½ tablespoons Limoncello (lemon liqueur) or lemon juice
- 300g sponge finger biscuits
- $\frac{1}{2}$ cup Limoncello or lemon juice, extra
- 300g frozen raspberries
- Fresh raspberries, for decoration
- Toasted flaked almonds, for decoration
- Icing sugar, extra, for dusting

Beat together the PHILLY, cream and sugar until smooth. Beat in rind and liqueur.

Dip each biscuit in extra liqueur and lay half in the base of a 28cm x 20cm dish. Spread with $\frac{1}{2}$ of the PHILLY mixture.

Arrange the raspberries over the PHILLY. Repeat using remaining biscuits and PHILLY. Cover and refrigerate for at least 12 hours before serving.

Decorate with raspberries, a scattering of almonds and a dusting of icing sugar.

Passionfruit and Apricot Ice Cream

dessert

MAKES: 2ltr | PREP: 15 mins | COOK: 30 mins

- 200g dried apricots (not Turkish)
- 2 cups sugar
- $\frac{1}{2}$ cup water
- 500g PHILADELPHIA Block Cream Cheese, softened
- 2 cups milk
- 1 cup pure cream
- Pulp of 2 passionfruit

Cook apricots, sugar and water in a saucepan over moderate heat, stirring until sugar has dissolved. Cook mixture, stirring occasionally, for 5 minutes or until apricots are softened. Puree then cover and chill.

In a blender, process PHILLY and milk until smooth. Stir in cream, passionfruit, and apricot mixture, mix well but do not blend.

Freeze mixture in an ice cream maker according to the manufacturer's directions.

Use as required.