



Handy Recipes

Carrot Hot Dog with Charred Tomato Ketchup

Serves 4 people
 Prep time: 30 mins- 1 hr
 Cook time: 30 mins

A veggie take on an American classic. Served with rich umami packed charred tomato ketchup and French's Mustard.

INGREDIENTS

4 x carrots (15 cm approx.), peeled
 ¼ cup (60 mL) vegetable stock
 ¼ cup (60 mL) apple cider vinegar
 1 tbsp soy sauce
 2 tsp honey
 ⅓ tsp McCormick® Smoked Paprika
 ⅓ tsp McCormick® Granulated Garlic
 ¼ cup caramelised onions
 4 x hot dog buns, split
 French's® Yellow Mustard, as needed
 Charred tomato ketchup*, as needed

METHOD

1. Pre heat oven to 220°C. In a bowl combine vegetable stock, vinegar, soy sauce, honey, smoked paprika and garlic. Whisk until ingredients are evenly distributed. Place carrots in an appropriately sized baking pan and pour stock mixture over top, carrots should not be submerged. Allow to marinate 30 minutes - 1 hour, tossing occasionally.
2. Cover pan with foil and roast carrots for 30 minutes. Remove foil and turn carrots to coat in marinade. Return to oven and continue cooking until tender. Keep warm for serving.

3. Set grill to high. For each serving, place 1 carrot "hot dog" on grill to mark and toast a bun.
4. To serve, place grilled carrot in toasted bun and top with 1 tablespoon caramelised onions. Finish with a drizzle of yellow mustard and generous serving of charred tomato ketchup.

Chef Tip - Carrot hot dogs can be cooled and reheated as needed.

* Refer to separate recipe titled Charred tomato ketchup



Charred Tomato Ketchup

Serves 4 people

Cook time: 50 mins

King oyster mushroom "scallop" served with a soy, honey, and white miso glaze with a cold soba noodle salad, tossed in a pickled ginger vinaigrette.

INGREDIENTS

- 10 x roma tomatoes, halved
- 1 tbsp olive oil
- 1 tsp McCormick® Granulated Garlic
- 2 x onions, quartered
- 1 tbsp olive oil, extra
- 1 cup celery, rough chop
- ½ cup (125 mL) cider vinegar
- ¼ cup light brown sugar
- 3 tbsp tomato puree
- 1 ½ tsp salt
- 1 tsp McCormick® Granulated Garlic, extra
- 1 tsp McCormick® Allspice, ground
- 1 tsp McCormick® Thyme Leaves
- 1 tsp McCormick® Smoked Paprika

METHOD

1. Set grill to high. Brush tomato halves with 1 tablespoon of olive oil and sprinkle with 1 teaspoon of garlic. Place tomatoes and onion quarters cut side down on hot grill. Cook, turning occasionally until lightly charred on all sides. Cool slightly and roughly chop onions.
2. Heat extra oil in a saucepan over medium low heat. Add charred onion and celery and cook until softened. Add charred tomato, vinegar, sugar, tomato puree, salt, extra garlic, allspice, thyme, and smoked paprika. Stir until well mixed. Bring to a boil and reduce heat to low and cook for 40 minutes.
3. Cool slightly. Transfer to a blender and blend until smooth. Refrigerate until needed.

Chef Tip - This is a perfect house made condiment delicious with the Carrot Hotdog recipe.



Spiced Pandan Kaya

Serves 4 people

Cook Time: 20 - 30 mins

A unique take on the traditional Malaysian custard, revitalised with warm spices and a hint of black pepper.

INGREDIENTS

- 2 whole eggs
- 2 egg yolks
- ¾ cup fine caster sugar
- 1 tbsp corn flour
- 5 x star anise (sub. 1 tsp anise seed)
- 2 x cinnamon sticks, broken
- ½ tsp McCormick® Whole Black Peppercorn
- 1 tbsp sugar
- 1 tbsp water
- 1 cup (250 mL) coconut milk
- 1 tsp pandan extract
- 1 tsp pure vanilla extract
- ½ tsp salt

METHOD

1. Place eggs, egg yolks, sugar and corn flour in a medium bowl and whisk together until smooth and slightly thickened. Set aside.
2. In a dry pan over med-low heat toast star anise, cinnamon and black peppercorns until fragrant. Add sugar and water then cook until sugar has caramelised. Remove from heat.

3. In a saucepan over medium heat combine caramelised spices, coconut milk, pandan extract, vanilla and salt. Heat, stirring, until mixture reaches 70°C. Strain and slowly pour into egg mixture. (This slow addition of a hot liquid to a cool mixture is known as tempering)
4. Return tempered egg mixture to low heat and cook, stirring constantly, until thickened. Remove from heat and cool completely. Keep refrigerated and use as desired.

CHEFS TIP: This custard is traditionally spread on toast for breakfast but try on anything from fruit tarts to these Pandan Kaya Doughnuts.

If pandan extract is unavailable, fresh or frozen pandan leaves can be pureed in water in a 1 part pandan to 8 parts water ratio. Strain solids out of puree and replace extract with 1 tablespoon of this liquid.



Cooling Spice Blend

A comforting blend featuring traditional cooling spices to help calm and promote balance.

INGREDIENTS

- ½ cup cardamom pods
- 3 tbsp coriander seeds
- 3 tbsp fenugreek seeds
- 4 tsp fennel seeds
- 4 tsp McCormick® Ginger, ground
- 4 tsp McCormick® Turmeric, ground
- 4 tsp McCormick® Cumin, ground

METHOD

1. In a frying pan over medium low heat combine whole cardamom, coriander, fenugreek, and fennel. Toast until fragrant. Remove from heat and cool completely.
2. Place toasted spices into a spice grinder and process into a fine powder. Pass through a fine strainer to remove any large unground pieces. Return larger pieces to grinder and repeat process until all spices are ground into fine powder.

3. Transfer to a bowl and combine with ginger, turmeric, and cumin. Stir until ingredients are evenly distributed. Store in an airtight container until needed.

Chef's Tip: This blend can provide a flavourful cooling balance to any number of dishes.



Warming Spice Blend

Makes 1 cup

A comforting blend featuring traditional warming spices to help stimulate and promote balance..

INGREDIENTS

- ¼ cup McCormick® Cumin Seed
- 2 tbsp McCormick® Whole Black Peppercorn
- 1 tbsp cloves, whole
- 1 tbsp cardamom pods
- ¼ cup McCormick® Turmeric, ground
- ¼ cup McCormick® Cinnamon, ground

METHOD

1. In a sauté pan over medium low heat combine cumin, black pepper, cloves and cardamom. Toast until fragrant. Remove from heat and cool completely.
2. Place toasted spices into a spice grinder and process into a fine powder. Pass through a fine strainer to remove any large unground pieces. Return larger pieces to grinder and repeat process until all spices are ground into fine powder.

3. Transfer to a bowl and combine with turmeric and cinnamon. Stir until ingredients are evenly distributed. Store in an airtight container until needed.

Chef's Tip: This blend can provide a flavourful warming balance to any number of dishes.

