



RECIPE CHALLENGE



Handy Recipes

Tamarind Lemon Pepper Lemonade

All grown up and ready to party, this punchy twist on classic lemonade is refreshingly different. Steeped with a lemony black pepper simple syrup, sweet-tart tamarind lemonade goes down easy. Garnish with ground black pepper on the rim for a subtle finishing bite.

Prep Time: 10 minutes

Cook Time: 5 minutes

Serves: 6 (1 cup serves)

INGREDIENTS

Lemon Pepper Syrup:

- 1 cup (230 g) sugar
- 1 cup (250 mL) water
- ¼ cup McCormick® Coarse Ground Black Pepper
- 2 tsp lemon zest

Lemon Pepper Sugar:

- ¼ cup (55 g) sugar
- 1 tbsp McCormick® Coarse Ground Black Pepper
- 1 lemon, zest only

Tamarind Lemonade:

- 6 cups (1.5 L) water
- ¾ cup (180 mL) fresh lemon juice
- 1 ½ tbsp (30 mL) tamarind paste

METHOD

1. For the **Lemon Pepper Syrup**, mix sugar, water, and black pepper in medium saucepan. Bring to boil on high heat, stirring occasionally until sugar is dissolved. Remove from heat; let steep 15 minutes. Strain through a very fine mesh sieve or muslin cloth. Stir in lemon zest; cover and refrigerate until ready to serve.
2. For the **Lemon Pepper Sugar**, mix sugar, black pepper and lemon zest until no lumps remain. Store in an airtight container until ready to serve.
3. Place 1 tablespoon of the syrup in shallow bowl. Dip rims of 6 x (300 mL) glasses into the syrup, then dip in Lemon Pepper Sugar to coat, set aside in refrigerator.

4. To prepare **Lemonade**, whisk water, remaining syrup, lemon juice and tamarind concentrate in large pitcher until well blended. Fill prepared glasses halfway with ice and top with lemonade. Garnish with fresh lemon wedges, if desired and serve immediately.



Tuna Ceviche Tostada

Refreshing and craveable, this recipe for tuna ceviche tostadas delivers depth and flavour on every level. From aromatic spices to tangy lime juice and sesame oil, along with both crunchy and soft textures, this exciting delivery of ceviche plays with the senses in the most welcoming of ways.

Prep Time: 15 minutes

Ceviche Time: 30 minutes

Serves: 6 (2 x per serve)

INGREDIENTS

Tuna Ceviche:

- ¼ cup (60 mL) fresh lime juice
- 1 ½ teaspoons caster sugar
- 1 tsp (5 mL) sesame oil
- ¾ tsp McCormick® Ground Ginger
- ½ tsp McCormick® Garlic Powder
- ½ tsp Sea Salt
- ¼ tsp McCormick® Chilli Powder
- ¼ pound (4 ounces/125 g) sushi-grade tuna, cut into ¼-inch cubes
- ½ cup chopped ripe mango, cut into 1cm chunks (1 small mango)
- ¼ cup thinly sliced red onion
- 1 small jalapeño pepper, seeds removed, thinly sliced

Tostadas:

- 12 (15 cm) mini corn tortillas
- ½ cup (125 mL) vegetable oil
- 2 tbsp chopped fresh coriander

METHOD

1. For the Tuna Ceviche, mix lime juice, sugar, sesame oil, ginger, garlic powder, salt, and chilli in a medium non-reactive bowl until well blended. Let stand 5 minutes to allow flavours to blend. Stir in tuna to coat. Add mango, red onion and jalapeño, tossing to mix. Cover and refrigerate at least 30 minutes or up to 2 hours.
2. For the Tostadas, heat oil in large heavy based pan on medium-high heat until shimmering. Cook 2 tortillas at a time, being careful not to overlap, frying about 1 minute per side until browned and crispy. Transfer to paper towel-lined plate to drain and cool.
3. To serve, place 2 Tostadas on each serving plate. Using a slotted spoon, top each tostada with about 2 tablespoons Ceviche mixture. Sprinkle with coriander and serve immediately.



Katsu Curry Arancini

A popular Japanese comfort food, Katsu reinvents itself in the shape of Italian arancini, delivering an explosion of umami in every bite. From the savoury, rich pork filling to the crispy breaded exterior and Katsu and Caramelized Asian Pear dipping sauces, no stone was left unturned in this thoughtful answer to the unexpected synergies we're seeing across cultures and third-culture cuisine.

Prep Time: 30 minutes

Ceviche Time: 1 hour and 15 minutes

Serves: 24 arancini

INGREDIENTS

Risotto:

- 1 tbsp (20 mL) olive oil
- ½ cup finely chopped, brown onion
- ¼ cup (60 mL) white wine (optional)
- 2 tsp KEEN'S Traditional Curry Powder
- ½ tsp McCormick® Garlic Powder
- ¼ tsp McCormick® Ground Black Pepper
- ¼ tsp McCormick® Chilli Powder
- ⅛ tsp KEEN'S Mustard Powder
- ¼ tsp celery salt
- ¼ tsp salt
- 2 tsp soy sauce
- 1 cup (220 g) arborio rice
- 4 cups (1 lt) chicken stock
- 1 tbsp (20 g) unsalted butter
- ⅓ cup (30 g) grated Parmesan cheese

Pork Filling:

- 125 g pork mince
- ½ cup peeled and finely chopped potato (about 1 medium potato)
- ¼ cup finely chopped carrot (about 1 small carrot)
- ½ tsp KEEN'S Traditional Curry Powder
- ½ tsp McCormick® Garlic Powder
- ⅛ tsp McCormick® Ground Black Pepper
- ⅛ tsp McCormick® Chilli Powder
- ⅛ tsp celery salt
- ¼ tsp salt
- 1 tsp soy sauce
- 1 tsp corn flour
- ¼ cup (60 mL) water

Katsu Sauce:

- ⅓ cup (80 mL) tomato sauce
- 2 tbsp (40 mL) Worcestershire Sauce
- 1 tbsp (20 mL) oyster sauce
- 1 tbsp caster sugar

Caramelised Asian Pear Sauce:

- 1 tbsp (20 g) unsalted butter
- 1 tsp brown sugar
- 1 medium Asian pear, peeled and finely chopped
- ⅛ tsp vanilla extract
- ½ cup (125 g) Kewpie® mayonnaise

Arancini:

- ⅓ cup (42 g) flour
- 2 eggs
- 1 ⅓ cups panko breadcrumbs
- vegetable oil, for frying

METHOD

1. For the **Risotto**, heat olive oil in large saucepan on medium heat. Add onion; cook and stir until softened. Stir in wine (if using); simmer until most of the liquid has evaporated, about 3 minutes. Stir in spices and seasonings, salt, soy sauce and rice. Cook on medium-low heat 2 to 3 minutes to toast spices and rice.
2. Gradually stir in stock, ½ cup (125 mL) at a time, cooking and stirring after each addition until completely absorbed by rice. Once all the stock has been added, and the rice is cooked stir in butter and Parmesan cheese. Remove from heat. Spread risotto mixture into an even layer on large baking tray. Refrigerate 1 hour to cool completely.
3. For the **Pork Filling**, place pork, potatoes, carrots, spices and seasonings, salt, and soy sauce in small frying pan. Cook on medium heat until pork is browned, and vegetables are tender. Mix corn flour and water in small bowl. Stir into pan. Cook for 2 minutes, stirring to coat mixture in sauce. Remove from heat. Spread onto a second small baking tray. Refrigerate 1 hour.
4. For the **Katsu Sauce**, mix all ingredients in small bowl until well blended. Cover and refrigerate until ready to serve.
5. For the **Caramelised Asian Pear Sauce**, melt butter in small pan on medium heat. Add brown sugar; cook, stirring occasionally, until bubbly and golden. Add pear. Cook and stir until pear is golden brown and caramelised, about 8 minutes. Remove from heat and stir in vanilla then allow to **cool completely**. Transfer to blender bowl along with mayonnaise. Cover and blend on high until smooth. Place in small bowl. Cover and refrigerate until ready to serve.
6. To assemble **Arancini**, wet your hands and scoop 2 tablespoons of the cooled Risotto mixture onto the palm of your hand and shape into a flat disc, about 8 cm wide. Spoon 1 tsp of cooled Pork Filling into center of risotto disc. Shape risotto into a ball, enclosing filling. Place on tray and continue shaping arancini with remaining risotto and filling.
7. Fill large deep pan ⅔ full of oil. Heat to 180°C. While oil comes up to temperature, coat arancini. Place flour in shallow dish. Beat eggs in small bowl. Place panko in separate shallow dish. Coat arancini in flour, dust off excess, then dip in egg and roll in panko crumbs to coat evenly. You can refrigerate until ready to fry if needed.
8. Fry **Arancini** 3 to 4 minutes, turning occasionally until golden brown and crispy. Place on paper towel lined plate to drain. Serve warm with both **Katsu** and **Caramelised Pear Sauce** on the side for dipping.



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Bulgogi Empanadas

An experimentation across the proven platform of handhelds, these savoury empanadas are a perfectly thought-out marriage of Hispanic and Korean backgrounds. Both accessible and delicious, Korean flavours are woven into the traditionally meaty Mexican influenced filling packaged inside of a baked or fried empanada dough. Serve with a creamy, Korean-inspired dip of mayo, kimchi, and ancho chili powder.

Prep Time: 35 minutes

Ceviche Time: 30 minutes

Makes: 14

INGREDIENTS

Empanada Dough:

- 170 g unsalted butter, softened
- 3 cups (375 g) flour, sifted
- ½ tsp salt
- 2 eggs, divided
- ½ cup (125 mL) full cream milk

Dipping Sauce

- ½ cup (125 g) Kewpie® Mayo
- ½ cup (125 g) sour cream
- 1 cup (250 g) prepared kimchi, finely chopped
- 1 tsp McCormick® Chilli Powder

Marinade:

- ⅓ cup (80 mL) soy sauce
- 2 tbsp (40 g) light brown sugar
- 1 ½ tbsp (30 mL) rice wine
- 1 x medium Asian pear, cored and finely chopped
- ½ cup chopped, brown onion
- 1 ½ tsp McCormick® Garlic Powder
- ½ tsp McCormick® Ground Ginger
- 1 tbsp (20 mL) sesame oil
- 1 tsp McCormick® Chilli Flakes

Bulgogi Filling:

- 500 g ribeye fillet steak, cut into thin strips
- 1x small brown onion, thinly sliced
- ½ cup (1 medium) carrot, shredded
- 1 tbsp (20 mL) vegetable oil
- 1 tbsp sesame seeds, toasted
- 4 spring onions, thinly sliced

METHOD

1. For the Empanada Dough, place butter in bowl of stand mixer. Beat on medium speed 5 minutes until pale and fluffy. Meanwhile, mix flour and salt in medium bowl; set aside. Beat 1 egg and milk in separate small bowl; set aside.
2. Alternately add half of the milk mixture then half of flour mixture to butter, beating 1 minute on low speed between additions. Mix until just blended. Transfer dough to floured work surface. Knead just until smooth, being careful not to overwork. Wrap in plastic wrap and rest in refrigerator for 1 hour.
3. For the Dipping Sauce, mix all ingredients in small bowl. Refrigerate until ready to serve.

4. For the Marinade, place all ingredients, except chilli flakes, in blender container. Cover and process until smooth. Stir in chilli flakes. Place beef in large non-reactive bowl. Add marinade, tossing beef to coat well. Cover and refrigerate 1 hour.

5. To prepare the Bulgogi Filling, heat oil in large heavy pan on high heat. Add beef with marinade, onion, and carrots and stir-fry about 5 minutes until beef is browned and vegetables are tender. Using a slotted spoon transfer mix from pan to a heat-proof bowl. Sprinkle beef mixture with toasted sesame seeds and sliced green onions, tossing to mix. Cover and refrigerate at least 30 minutes to cool then coarsely chop filling and set aside.

6. Preheat oven to 200°C (180° C fan forced). To assemble Empanadas, place dough on lightly floured work surface. Divide dough into 14 balls. Use a tortilla press lined with wax paper (or small heavy saucepan) to press each dough ball into a circle, about 12 to 15cm to wide. Spoon 2 heaping tablespoons of the Bulgogi Filling in center of each dough circle. Fold dough in half to form half-moon shape, enclosing filling. Press edges to seal. Press again, using tines of a fork to seal completely.

7. Arrange empanadas on large baking paper-lined baking tray. Beat remaining egg in small dish. Brush empanadas with egg wash. Sprinkle with additional sesame seeds, if desired.

8. Bake 18 to 20 minutes or until crust is puffed and golden. Serve with prepared dipping sauce.

TEST KITCHEN TIPS:

- Empanadas can also be fried! Heat oil to 180°C. Omit egg wash and fry empanadas until golden brown. Sprinkle with sesame seeds to serve.



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