



9 Telethon



Recipe Ideas

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Matthew's Easy Mars Bar Party Bites

Ingredients

- 40g butter
- 2 x 53g Mars Bars, chopped
- 80ml (1/3 cup) sweetened condensed milk
- 70g (2 cups) Rice Bubbles
- 45g (1/2 cup) desiccated coconut

Method

Step 1

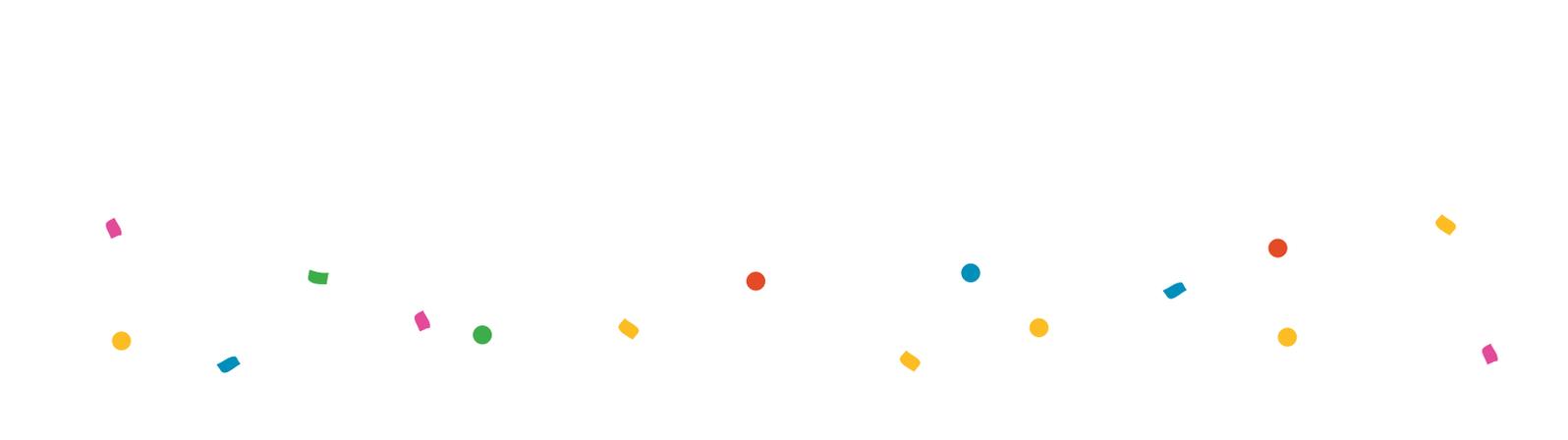
Melt the butter in a small saucepan over a low heat. Add the Mars Bar and condensed milk. Use a wooden spoon to stir until melted, pressing down on any lumps of nougat (don't worry if mixture is not completely smooth).

Step 2

Place the Rice Bubbles and half the coconut in a large bowl. Add the Mars Bar mixture. Use a spatula to stir until well combined. Set aside to cool slightly.

Step 3

Place the remaining coconut in a shallow dish. Use lightly oiled hands to firmly roll level tablespoonfuls of the Mars Bar mixture into balls. Roll balls in the coconut to lightly coat. Serve.





Alex's Aussie Sausage Rolls

Ingredients

- 400g sausage mince
- 300g beef mince
- 1 brown onion, coarsely grated
- 1 carrot, peeled, coarsely grated
- 2 garlic cloves, crushed
- 35g (1/2 cup) fresh breadcrumbs
- 1/4 cup chopped fresh continental parsley
- 2 eggs
- 3 sheets frozen puff pastry, just thawed
- 1 teaspoon sea salt flakes

Method

Step 1

Combine the sausage and beef mince, onion, carrot, garlic, breadcrumbs, parsley and 1 egg in a bowl. Season. Mix until well combined (the mixture will be sticky).

Step 2

Preheat oven to 200°C/180°C fan forced. Line 2 baking trays with baking paper. Lightly whisk the remaining egg in a bowl.

Step 3

Cut the pastry sheets in half. Place one-sixth of the mince mixture along centre of each piece of pastry. Brush 1 long edge with egg. Fold pastry over to enclose the filling, pressing to seal. Cut each roll into thirds. Place the sausage rolls, seam side down, on the prepared trays. Brush the pastry with egg. Use a small sharp knife to pierce the tops a few times to allow steam to escape. Sprinkle with sea salt. Bake for 35 minutes or until cooked and golden.





Caitlin's Cheesy Pesto Pastry Strips

Ingredients

- 100g finely grated cheddar cheese
- 50g finely grated parmesan
- 4 sheets frozen puff or butter puff pastry, just thawed
- 85g (1/3 cup) Sundried Tomato Pesto
- 90g (1/3 cup) Basil Pesto
- Olive oil spray
- Sea salt flakes, optional

Method

Step 1

Preheat oven to 220°C/200°C fan forced. Line two large baking trays with baking paper. Combine the cheddar and parmesan in a bowl.

Step 2

Place one sheet of pastry onto a lightly floured work surface. Cut sheet in half and place one half on top of the other. Spread half the Sundried Tomato Pesto evenly over the pastry, then sprinkle with a quarter of the cheese mixture. Cut a second pastry sheet in half, stack it and place on top of the cheese mixture. Press down gently but firmly to seal. Spread the top of the pastry stack with the remaining Sundried Tomato Pesto and scatter with a third of the remaining cheese mixture. Cut the stack lengthways into 6 strips. Carefully twist each strip and place on prepared tray, leaving room for spreading.

Step 3

Repeat with the remaining pastry, Basil Pesto and cheese mixture. Spray twists with olive oil and scatter with sea salt, if using. Bake for 15-20 minutes or until puffed and golden. Set aside for 10 minutes to cool before serving.





Maggie's Kiwi Mojito Mocktail

Ingredients

- Kiwi fruit x 2
- Lemon - 1 big
- Mint leaves- few springs
- Honey- 2-3 tablespoons
- Soda water- 300ml-2 nos
- Ice cubes- as required

Method

Step 1

Halve the lemon and thinly slice them. In a mortar and pestle or in a cocktail tumbler add one chopped kiwi, half the lemon slices, few mint spring or leaves and crush or muddle the ingredients all together to release the flavours.

Step 2

In a jug or glass transfer the crushed ingredients with honey, soda water and with some ice cubes.

Step 3

Mix well and serve with some more kiwi pieces, lemon slices and mint sprigs.

Note: Add a touch of pepper powder for taste variation.

You could a piece of ginger while crushing or use ginger ale instead of soda water.

