

## **Cauliflower and Harissa Hummus (US)**

Prep time: 20 minutes

Cook time: 10 Minutes

Makes: 4 cups

### **INGREDIENTS**

1 medium head cauliflower, cut into 2-inch pieces

2 cloves garlic, roughly chopped

1/2 cup sweet onion, chopped

3 tablespoons harissa seasoning

2 tablespoons olive oil

1 15-oz can garbanzo beans, drained and rinsed

2 teaspoon fresh lemon juice

1 tablespoon tahini

3 tablespoons parsley, chopped

1/2 teaspoon sea salt

### **DIRECTIONS**

Preheat oven to 400° F.

Place cauliflower, garlic, and onion in large bowl and toss with olive oil and harissa seasoning. Spread onto baking sheet and roast 20 minutes.

Remove from oven and distribute garbanzo beans over cauliflower, gently stirring to combine.

Roast for an additional 20 minutes. Remove from oven and cool.

Assemble and attach KitchenAid® Food Grinder to your KitchenAid® Stand Mixer. Position bowl under strainer to catch cauliflower.

Set mixer to speed 6 and process cauliflower/garbanzo bean mixture. Stir in lemon juice, tahini, parsley, and salt.

Serve immediately or store in covered container up to 2 days.



## **Glazed Sweet Beef and Pork Meatloaf**

Prep time: 20 minutes

Cook time: 1 hour

Serves 4-6

### **Ingredients**

600g (21 oz) beef rump steak, fat attached  
1 onion, coarsely chopped  
1 clove garlic  
1 long red chilli, seeds removed and diced  
150g (3.5 oz) white bread, crust removed and diced  
200g (7 oz) streaky bacon, diced  
400g (14 oz) pork neck (scotch fillet)  
1 tablespoon wholegrain Dijon mustard  
1 tablespoon Worcestershire sauce  
½ cup (130g/ 4.6 oz) tomato sauce (or Ketchup)

### **Glaze**

2 tablespoons brown sugar  
1 tablespoon wholegrain Dijon mustard  
½ cup (130g/ 4.6 oz) BBQ sauce  
¼ cup (65g/ 2.3 oz) tomato sauce

### **Method**

1. Follow instructions to insert the Food Grinder Attachment into the Kitchenaid Stand Mixer and insert with the coarse grinding plate.
2. Position the mixer bowl under the Grinder to collect the ingredients. Turn Stand mixer to speed 4.
3. Place beef into feed tray and push down using the food pusher/wrench. Continue with onion, garlic, chilli, bread and bacon.
4. Cut pork into large cubes and push through feed hopper to mince last.
5. Add mustard, Worcestershire sauce and tomato sauce, and with clean hands, mix well.
6. Preheat 180C fan forced
7. Grease and line a 23cm X 13cm X 8cm loaf pan with baking paper. Spoon meatloaf mixture into tin and smooth out the top.
8. Combine glaze ingredients and spoon over the top of the meatloaf. Bake 50-60 minutes. Stand in tin for 5 minutes. Drain off any juices if desired and slice thickly. Serve warm with mashed potato and steamed green beans and broccolini.



# **Homemade Thai Red Curry Paste and Asian Chicken Patties**

Prep time: 15 minutes

Cook time: 15 minutes

Makes: ¾ cup paste (190g/ 6.7 oz)

## **Ingredients**

10 long red dried chillies

2 stalks lemongrass

4cm/1.6 inches (30g/ 1 oz) fresh ginger, peeled and coarsely chopped

1 bunch coriander, leaves, roots and stem washed

4 large cloves garlic, coarsely chopped

4 Asian shallots, peeled and diced

1 teaspoon coriander seeds

10 white peppercorns

600g (21 oz) chicken thigh fillets, cut into large cubes

1 teaspoon sea salt

1 tablespoon vegetable oil

## **Method**

1. Cut ends off dried chill and tap out seeds (if you want a hot paste, keep the seeds inside). Soak in warm water for 10 minutes.
2. Once chillies have softened, squeeze and remove excess moisture. Coarsely chop and place into a bowl.
3. Trim stalk and woody end of lemongrass and peel off thick outer leaves. Coarsely chop and add to the chillies.
4. Coarsely chop the coriander roots and 2cm of the stems and add to bowl along with the garlic and Asian shallots.
5. Place coriander seeds into a small frying pan and heat over low heat for 1-2 minutes or until toasted and fragrant; cool.
6. Grind coriander and white peppercorns in a spice grinder or mortar and pestle until coarsely ground; add to curry paste ingredients
7. Follow instructions to insert the Food Grinder Attachment into the Stand Mixer fitted with the coarse grinding plate.
8. Position the mixer bowl under the Grinder to collect the ingredients.
9. Turn Stand mixer to speed 4. Add curry paste ingredients to the food tray and use food pusher/wrench to push slowly. Repeat this process using the coarse grinding plate once more.
10. Replace coarse grinding plate with the fine grinding plate and mince curry paste again for the third time. Mixture should be finely ground and form a moist paste.
11. To make curry chicken patties, insert Food Grinder Attachment fitted with the coarse grinding plate and mince chicken and ½ cup of the coriander leaves.
12. Stir through 1 1/2 tablespoons of prepared curry paste and salt and mix well. Divide mixture into 6 large patties and refrigerate for 1 hour.
13. To cook, heat oil in a large frying pan over medium high heat and cook patties 3 minutes each side. Rest for 2 minutes and serve warm in a burger bun or with Asian salad

**Tips:**

- To make a red curry – use 2/3 cup of paste
- Cover remaining paste with a tablespoon of oil and refrigerate for up to 2 weeks or freeze for 3 months.



## **Linguine with Spinach Pesto and Crispy Breadcrumbs** **(US)**

Prep time: 30 minutes

Cook time: 15 minutes

Makes: 4 Servings

### **INGREDIENTS**

12 ounces linguine

4 cups bread, completely dried and cut into 1½-inch cubes

2 tablespoons butter

1 teaspoon lemon zest

1/2 cup Parmesan cheese, cut into 1-inch chunks

1/2 cup olive oil

3 cloves garlic, peeled

1/2 cup walnuts, toasted

2 cups fresh spinach, packed

1/2 cup fresh basil

1/2 cup fresh parsley

1/2 teaspoon sea salt

### **DIRECTIONS**

Assemble and attach KitchenAid® Food Grinder to your KitchenAid® Stand Mixer using fine grinding plate. Position large bowl under Food Grinder to catch food. Turn mixer to speed 6 to process dried bread, using food pusher as needed.

Position separate bowl under Food Grinder and grind Parmesan cheese on speed 6. Set aside.

Melt butter in large skillet over medium heat. Add breadcrumbs and stir to coat with melted butter. Heat until golden brown, stirring constantly, 3-4 minutes.

Grate lemon zest over toasted breadcrumbs and let cool.

Heat olive oil and garlic in small saucepan over low heat until garlic is soft, about 10 minutes. Remove garlic and let oil cool.

Place walnuts in work bowl of food processor. Pulse until finely chopped. Transfer to small bowl and set aside.

Place garlic, spinach, basil, and parsley in bowl of food processor and pulse until finely chopped. Slowly drizzle in cooled olive oil until pesto looks creamy.

Transfer pesto to bowl and stir in walnuts, salt, and Parmesan cheese. Set aside. Can be made 3 days ahead and stored in refrigerator.

Bring large stock pot of salted water to a boil over high heat.

Add linguine and cook 8-10 minutes until al dente. Drain. Toss pasta with 1 cup pesto.

Top with Crispy Breadcrumbs and serve immediately, serving additional pesto separately.



## **Shrimp Skewers with Roasted Lemon Salsa (US)**

Prep time: 20 minutes

Cook time: 10 minutes

Makes: 4 Servings

### **INGREDIENTS**

Roasted Lemon Salsa

4 lemons, sliced into ¼-inch pieces

2 red chilis, such as cayenne, seeded and cut in quarters lengthwise

1/2 tablespoons olive oil

1/2 teaspoon sea salt

1/2 teaspoon sugar

2 tablespoons fresh mint, finely chopped

2 tablespoons fresh parsley, finely chopped

2 tablespoons capers, chopped

1 teaspoon white wine vinegar

1/2 teaspoon freshly ground black pepper

Shrimp Skewers

1½ pounds large shrimp, peeled and deveined

3 cloves garlic, minced

3 tablespoons fresh lemon juice

1 tablespoon fresh oregano, chopped

1 tablespoon fresh basil, chopped

1 tablespoon freshly ground black pepper

bamboo skewers

### **DIRECTIONS**

Preheat oven to 425° F.

Arrange lemon slices and chilis on parchment lined baking sheet. Drizzle with olive oil and sprinkle with salt and sugar.

Roast 15-20 minutes until lemons are beginning to soften and slightly charred. Remove from oven and cool.

Assemble and attach KitchenAid® Food Grinder to your KitchenAid® Stand Mixer. Position bowl under strainer to catch lemon mixture. Remove peel from all but 2 lemon slices and discard. Set mixer to speed 6 and process lemons and chilis. Stir in mint, parsley, capers, vinegar, and black pepper. Set aside until ready to use.

Soak bamboo skewers in water to prevent burning. Preheat gas or charcoal grill to medium heat.

Toss shrimp with garlic, lemon juice, oregano, basil, and black pepper. Marinate 15-20 minutes while grill is heating.

Skewer shrimp, 4-5 per skewer, and grill 5-6 minutes turning once until cooked through and slightly charred.

Serve immediately with Roasted Lemon Salsa. Can be made ahead and stored in refrigerator up to 2 days.





## **Spicy Pork Cheeseburgers (US)**

Prep time: 20 minutes  
Cook time: 10 minutes  
Makes: 6 Burgers

### **INGREDIENTS**

1½-pound pork shoulder, cut into 1½-inch chunks  
2 cloves garlic, peeled  
¼ cup chipotle chilis in adobo  
½ teaspoon sea salt  
½ teaspoon freshly ground black pepper  
2 tablespoons cilantro, chopped  
6 2-oz slices sharp cheddar cheese

### **DIRECTIONS**

Prepare gas, charcoal or stovetop grill. Assemble and attach KitchenAid® Food Grinder to your KitchenAid® Stand Mixer. Position bowl under Food Grinder to catch pork as it grinds.

Set mixer to speed 6 and alternately process pork, garlic, and chilis. Mix in salt, pepper, and cilantro. Form into ¼-lb patties. Can be made 2 hours ahead and stored in refrigerator.

Grill burgers until internal temperature reaches 145 F°, about 4-5 minutes per side. Top with cheese during last minute of grilling time.

Serve immediately with any topping you like. Suggested toppings: red onion, roasted tomato jam, avocado, greens

