annual recipe index

ISSUES 34-39
FEBRUARY 2011 – JANUARY 2012

Recipes are listed under key ingredients and type of dish.

Previous Dish recipe indexes spanning issues 1-27 and 28-33 are available free as a PDF download through www.dish.co.nz Digital back issues of Dish can be ordered at www.zinio.co.nz

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Baked pasta with mushrooms, leeks and silverbeet....35:58

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Rice, leek and pistachio stuffing 39:74

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Lemongrass and chilli butter 39:99
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Garden salad with lemon, tarragon and sour cream dressing 34:98
Green beans with spinach, lemon and garlic 37:107
Grilled eggplant with tahini, walnuts and lemon 34:73
Lemon and coconut puddings with fresh blueberries 39:129
Lemon and oregano potatoes 35:58
Lemon curd, berry and pistachio brioches 36:80
Lemon drops 39:120
Lemon relish 38:53
Lemon sugar 39:90
Lemon, lime and almond cake 38:95
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup 35:62
Preserved lemon dressing 39:106
Preserved lemon, artichoke and pine nut salsa 34:75
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds 37:69
Warm lemon madeleines with lemon posset and lemon curd 37:57
Whipped feta, lemon and avocado 39:102

Lentils

Braised pork and Puy lentils 36:60
Masur dhal with spiced onion and curry leaves 37:83
Roasted eggplant and Puy lentil soup 35:99
Turkish eggs on roasted pumpkin, chorizo and lentils 36:84

Limes

Banana, cranberry and lime layer cake 37:62
Chilli and lime salt 36:74
Ginger and lime yoghurt 39:122
Lemon, lime and almond cake 38:95
Lime and tahini yoghurt sauce 36:87
Lime, coconut and tofu parfait with papaya 34:84
Preserved limes with fennel seed and turmeric 35:83
Saké and kaffir lime cured salmon 36:76
Wasabi and lime dressing 39:73

Lychees

Lychee granita 39:88
Orange and ginger cake with ginger syrup, lychees and pineapple 34:86

Mango and papaya

Green beans with mango chutney 39:122
Lime, coconut and tofu parfait with papaya 34:84
Smoked chicken and mango salad with crispy noodles and peanut dressing 34:93
Tamarind-glazed mango and mascarpone 37:58

Marinades — see also salts, spice mixes and stocks

Chimichurri marinade 34:59
Saké cure 36:76

Mascarpone

Chocolate French toast with roasted plums and mascarpone 35:75
Figs poached in coffee and orange syrup with mascarpone 38:84
Ginger roulade with tamarind glazed mango and mascarpone 37:58
Grilled pizza with smoked salmon, capers and mascarpone 39:106

Melon

Fennel, green grape and melon salsa 34:75
Melon sherbet with melon and herb sugar 34:84
Watermelon and raspberry salad with rosewater syrup 34:110

Mint

Blueberry and mint summer puddings with mint cream 34:89
Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts 35:67
Mint aioli 36:73
Mint and lamb burgers with saffron tomato jam 34:53
Mint béarnaise 35:89
Mint dressing 38:56
Mint oil 36:87
Mint vinaigrette 35:57
Salmon and mint crushed broad beans on ricotta and grilled bread 36:87
Spiced red onion and beetroot salsa with feta and mint 34:78
Yoghurt, tahini and mint dressing 35:69

Mozzarella — see cheeses

Mushrooms

Baked pasta with mushrooms, leeks and silverbeet 35:58
Braised lamb shank and porcini pies 35:89
Braised lamb with white wine, baby onions and mushrooms 37:102
Farfalle pasta with mixed mushrooms and goat's cheese 35:99
Five-spice duck with noodles, mushrooms and Asian greens 39:124
Gruyère toasts with sherried mushrooms and sizzled pancetta 35:71
Vegetables à la Grecque 36:60
Winter vegetable, orzo and porcini minestrone 36:97

Mussels — see also seafood

Indian spiced coconut mussels 34:97
Mussel and spring onion omelette 38:73
Mussels with fennel and Pernod 36:56

Nibbles, small bites and antipasti

Antipasti platter 39:77
Cheese and rosemary twists 37:100
Chermoula prawns 35:54
Chorizo and squid skewers on crushed white beans and chilli tomato sauce 35:56
Crisp eggs stuffed with ricotta, prosciutto and herbs 35:56
Gruyère toasts with sherried mushrooms and sizzled pancetta 35:71
Lamb and beetroot köfte 35:92
Lamb and feta kofta with smoky eggplant hummus 37:91
Lamb and pine nut borek 36:103
Roasted cauliflower and capsicum salad with capers 35:55
Rosemary and Parmesan crackers 38:76
Spiced prawns with cashew nut and coconut dukkah 39:99
Spicy satay chicken bites spiked with lemongrass 34:59
Sweet and sour fennel with currants and almonds 35:54
Tom Yum prawns 39:67
Warm olives with goat's cheese 35:55

Nectarines — see stone fruit

Noodles

Smoked chicken and mango salad with crispy noodles and peanut dressing 34:93
Coriander noodles 36:103
Kolo Mee — Sarawak noodles 37:118
Lemongrass beef and noodle soup 38:65
Five-spice duck with noodles, mushrooms and Asian greens 39:124

Nuts — pistachios, hazelnuts; see also almonds, peanuts, pine nuts, walnuts

Creamy quinoa porridge with rhubarb, cherries and hazelnuts 36:85
Lemon curd, berry and pistachio brioches 36:80
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce 37:66
Rice, leek and pistachio stuffing 39:74
Warm bacon and hazelnut dressing 38:53

Olives

Balsamic roasted tomato, olive and prosciutto tarts 34:98
Citrus salmon with fennel, orange and black olives 39:70
Cracked wheat, green olive and lemon tabbouleh 35:92
Navarin of lamb with white beans and green olives 36:62
One-pot chicken with couscous and green olives 37:92
Raw zucchini salad with olive dressing 34:64
Warm olives with goat's cheese 35:55
Warm tomato and black olive salad 35:95

Onions, spring onions

Braised lamb with white wine, baby onions and mushrooms 37:102
Masur dhal with spiced onion and curry leaves 37:83
Mussel and spring onion omelette 38:73
Red onion jam 38:97
Roasted red onion and blue cheese tart 38:79
Spiced caramelised onion mash 37:69
Spiced onion mash 37:69
Spiced red onion and beetroot salsa with feta and mint 34:78

Oranges

Berry, polenta and orange cake 37:63
Citrus salmon with fennel, orange and black olives 39:70
Cumin and orange dressing 38:81
Orange and ginger cake with ginger syrup, lychees and pineapple 34:86
Orange and maple syrup 39:124
Orange, cardamom and balsamic glaze 39:70

Pancetta — see bacon, ham, prosciutto and pancetta

Papaya — see mango and papaya

Parmesan

Almond and Parmesan dressing 38:92
Lamb rumps with a Parmesan crust 35:95
Pasta with bacon and Parmesan 38:102
Rosemary and Parmesan crackers 38:76

Parsley

Cracked wheat, green olive and lemon tabbouleh 35:92
Parsley soup with garlic and feta bagel croutons 36:92

Parsnips

Swiss chard, bacon and parsnip tarts 36:80
Winter vegetable, orzo and porcini minestrone 36:97

Pasta, polenta and grains

Baked pasta with mushrooms, leeks and silverbeet....35:58
Berry, polenta and orange cake....37:63
Cracked wheat, green olive and lemon tabbouleh....35:92
Creamy quinoa porridge with rhubarb, cherries and hazelnuts....36:85
Farfalle pasta with mixed mushrooms and goat's cheese....35:99
Nectarine and polenta tart....39:90
One-pot chicken with couscous and green olives....37:92
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup....35:62
Pasta with bacon and Parmesan....38:102
Pasta with cockles, chorizo and chickpeas....39:128
Penne pasta with cauliflower, capers and anchovies....37:89
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce....37:66
Roasted buttercup pumpkins with sweetcorn and polenta....37:66
Spaghetti with almonds, peas and salmon....38:89
Winter vegetable, orzo and porcini minestrone....36:97
Zucchini, chicken and farro salad with saffron vinaigrette....34:68

Pastry and dough

Beef and red wine pies with pumpkin and spiced onion mash....37:69
Biscuit dough #1....39:113
Biscuit dough #2....39:114
Braised lamb shank and porcini pies....35:89
Choux pastry....36:64
Gruyère cheese pastry....38:56
Hot smoked salmon filo tarts with a watercress and pecorino salad....35:103
Pâte sucrée....36:125
Pizza dough....39:106
Salt dough....36:73
Spiced chocolate, almond and cranberry rolls....38:84

Peaches — see stone fruit

Peanuts

Fried turmeric fish with dill and roasted peanuts....38:69
Lamb skewers with korma peanut sauce and cucumber salad....37:92
Smoked chicken and mango salad with crispy noodles and peanut dressing....34:93
Spicy satay chicken bites spiked with lemongrass....34:59

Pears

Pear and almond frangipane bruschetta with honeyed crème fraîche....35:73
Pear and chocolate croissant pudding....37:102
Prosciutto with rocket and pear....39:77

Peas

Braised peas and lettuce....35:89
Chicken, white wine and pea risotto....38:101
Green bean and two pea salad with tarragon dressing....38:81
Pea, feta and prawn frittata....38:53
Roasted lamb rump on pea purée with lemon relish....38:53
Salmon with a green pea salsa....37:95
Snow pea, edamame bean and radish salad....39:73
Spaghetti with almonds, peas and salmon....38:89

Pickles, relishes and preserves — see jams, pickles, relishes and preserves

Pies

Beef and red wine pies with pumpkin and spiced onion mash....37:69
Braised lamb shank and porcini pies....35:89

Pineapple

Orange and ginger cake with ginger syrup, lychees and pineapple....34:86
Pineapple dressing....34:78
Pineapple sambal....38:71

Pine nuts

Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts....35:67
Lamb and pine nut borek....36:103
Preserved lemon, artichoke and pine nut salsa....34:75
Roasted tomatoes with balsamic vinegar and pine nuts....39:77

Pistachios — see nuts

Plums — see stone fruit

Porcini — see mushrooms

Pork

Almond-crumbed pork chops with green bean salad and crushed apple and ginger sauce....37:95
Apricot and sage roasted pork....38:79
Asian pork dumpling soup....36:92
Braised pork and Puy lentils....36:60
Braised pork hock with chilli caramel sauce....38:69
Brined pork chops with leek and mustard mash....36:74
Burmese-style pork, potato and tamarind curry....37:78
Chinese-style spare ribs....34:53
Cockle and pork cataplana....36:100
Country meatloaf with a devilled sauce glaze....38:98
Kolo Mee — Sarawak noodles....37:118
Lemongrass and garlic roasted pork belly....38:71
Pork and red capsicum skewers with crushed white beans and feta....39:129
Pork and sage saltimbocca....38:92
Pork belly on mountain bread with shaved fennel, radish and sumac salad....35:67
Pork tenderloins stuffed with harissa peperonata....34:56
Roast pork fillet with butter beans and sage....35:103
Simple country terrine....36:55
Spiced pork kebabs with sweetcorn and green bean salad....34:97

Potatoes

Boulangère potatoes....35:95
Burmese-style pork, potato and tamarind curry....37:78
Lemon and oregano potatoes....35:58
Potato gnocchi....38:101
Potato rosti....37:107
Potato salad with horseradish and caper dressing....39:73
Roasted Hasselback potatoes....39:77
Smoked fish, sweetcorn and potato chowder....37:90
Spiced oven wedges....39:124
Stuffed baked potatoes with prawns and smoked fish....36:104

Prawns — see also seafood

Cabbage, prawn and rice dolmas....35:37
Chermoula prawns....35:54
Indian masala prawns....34:61
Pea, feta and prawn frittata....38:53
Prawn, kumara and avocado salsa with pineapple dressing....34:78
Prawns with Szechuan salt and chilli, lime salt....36:74
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds....37:69
Shrimp dumplings....36:125
Spiced prawns with cashew nut and coconut dukkah....39:99
Stuffed baked potatoes with prawns and smoked fish....36:104
Summer minestrone with garlic prawns....34:94
Tom Yum prawns....39:67

Proscuitto — see bacon, ham, prosciutto and pancetta

Pumpkin

Brown rice, coconut and chilli pumpkin soup....36:95
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce....37:66
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds....37:69
Pumpkin and spiced onion mash....37:69
Pumpkin loaf with butterscotch icing and candied pumpkin seeds....37:70
Turkish eggs on roasted pumpkin, chorizo and lentils....36:84
Warm winter salad of pumpkin, chorizo, fennel and blue cheese....37:71

Puddings — see desserts, warm

Radishes

Shaved fennel, radish and sumac salad....35:67
Snow pea, edamame bean and radish salad....39:73

Raspberries — see berries

Rice

Brown rice, coconut and chilli pumpkin soup....36:95
Cabbage, prawn and rice dolmas....35:37
Caramelised apple and cranberry arancini with cinnamon yoghurt....36:84
Chicken, white wine and pea risotto....38:101
Ginger rice....38:66
Hapuka, chorizo and bean paella....34:60
Nasi Lemak – Malaysian coconut rice with anchovies....37:120
Rice, leek and pistachio stuffing....39:74

Ricotta

Crisp eggs stuffed with ricotta, prosciutto and herbs....35:56
Pumpkin and ricotta tortellini with pumpkin, hazelnuts and sage butter sauce....37:66
Ricotta with fresh fruit, honey and roasted almonds....39:94
Salmon and mint crushed broad beans on ricotta and grilled bread....36:87

Rosemary

Cheese and rosemary twists....37:100
Orange, almond and semolina cake with lemon, rosemary and fennel seed syrup....35:62
Rosemary and Parmesan crackers....38:76

Saffron

Mint and lamb burgers with saffron tomato jam....34:53
Seafood and tomato saffron broth....36:92
Zucchini, chicken and farro salad with saffron vinaigrette....34:68

Salads, fruit

Watermelon and raspberry salad with rosewater syrup....34:110

Salads, meat and fish

Beef salad with fresh figs, rocket and mozzarella and basil dressing....35:61
Beef salad with palm sugar dressing....34:93
Grilled asparagus and haloumi with warm bacon and hazelnut dressing....38:53
Salad Lyonnaise with herb croutons....35:69
Smoked chicken and mango salad with crispy noodles and peanut dressing....34:93
Thai-style duck and cucumber salad....38:70

Tuna niçoise salad baguette 38:76
Warm winter salad of pumpkin, chorizo, fennel and blue cheese 37:71
Zucchini, chicken and farro salad with saffron vinaigrette 34:68

Salads, vegetable

Broad bean and herb tabbouleh 39:105
Broad bean, beetroot and green bean salad with watercress pesto 38:59
Chickpea and yoghurt salad 35:105
Chopped Turkish salad 39:105
Cracked wheat, green olive and lemon tabbouleh 35:92
Crisp tofu with a ginger, sesame and chilli dressing 36:105
Cucumber and yoghurt salad 35:92
Cucumber salad 37:92
Garden salad with lemon, tarragon and sour cream dressing 34:98
Green bean and crispy crouton salad 36:100
Green bean and two pea salad with tarragon dressing 38:81
Green bean salad 37:95
Grilled corn and basil salad 39:102
Potato salad with horseradish and caper dressing 39:73
Raw zucchini salad with olive dressing 34:64
Roasted baby carrot salad with a cumin and orange dressing 38:81
Roasted capsicum and tomato salad with capers 34:97
Roasted cauliflower and capsicum salad with capers 35:55
Roasted green bean and fennel panzanella with almond and Parmesan dressing 38:92
Shaved asparagus and green apple salad with mint dressing 38:56
Shaved fennel, radish and sumac salad 35:67
Snow pea, edamame bean and radish salad 39:73
Sweetcorn and green bean salad 34:97
Warm tomato and black olive salad 35:95
Watercress and pecorino salad 35:103

Salmon

Citrus salmon with fennel, orange and black olives 39:70
Fresh salmon spring rolls 34:94
Grilled pizza with smoked salmon, capers and mascarpone 39:106
Hot smoked salmon filo tarts with a watercress and pecorino salad 35:103
Saké and kaffir lime cured salmon 36:76
Salmon and mint crushed broad beans on ricotta and grilled bread 36:87
Spaghetti with almonds, peas and salmon 38:89
Tandoori salmon with ginger and lime yoghurt 39:122

Salts, spice mixes and stocks

Asian braising stock 38:69
Burmese-style spice paste 37:78
Cashew nut masala 37:80
Chilli and lime salt 36:74
Herb salt 36:77
Malaysian-style curry paste 37:84
Ras al hanout 35:92
Szechuan salt 36:74
Thai green curry paste 37:83

Sauces and salsas — see also butters, flavoured; dips

Basil pesto 39:69
Brandy sauce 36:59
Candied pumpkin seeds 37:70
Chermoula 35:54
Chilli caramel sauce 38:69
Chilli tomato sauce 35:56
Chinese plum sauce 39:126
Crushed apple and ginger sauce 37:95
Devilled sauce glaze 38:98
Dipping sauce 34:94
Fennel, green grape and melon salsa 34:75
Fresh tomato sauce 34:70
Ginger and lime yoghurt 39:122
Grape and almond agrodolce 37:107
Gravy 39:74
Horseradish and mustard sauce 36:77
Korma peanut sauce 37:92
Lemon relish 38:53
Lime and tahini yoghurt sauce 36:87
Mint béarnaise 35:89
Mint oil 36:87
Orange and maple syrup 39:124
Orange, cardamom and balsamic glaze 39:70
Pineapple sambal 38:71
Prawn, kumara and avocado salsa with pineapple dressing 34:78
Preserved lemon, artichoke and pine nut salsa 34:75
Red capsicum purée 36:89
Red onion jam 38:97
Red wine and cherry sauce 36:59
Rice, leek and pistachio stuffing 39:74
Roasted garlic butter 37:100
Saffron tomato jam 34:53
Sage butter sauce 37:66
Salmon with a green pea salsa 37:95
Soy, chilli and ginger dipping sauce 38:71
Spiced red onion and beetroot salsa with feta and mint 34:78
Tarka 37:78
Wasabi and lime dressing 39:73
Watercress pesto 38:59
Whipped feta, lemon and avocado 39:102
White sauce 35:58

Sauces, sweet, syrups and toppings

Almond cream 35:37
Apple compote 36:84
Banana cream 37:62
Butterscotch icing 37:70
Chocolate ganache 37:57
Cinnamon yoghurt 36:84
Coffee and orange syrup 38:84
Coffee crème pâtissière 36:64
Grape, vanilla bean and toasted almond jam 35:86
Honeyed crème fraîche 35:72
Lemon curd 37:57
Lemon sugar 39:90
Lemon, rosemary and fennel seed syrup 35:62
Melon and herb sugar 34:84
Mint cream 34:89
Raspberry coulis 36:64
Raspberry glaze 37:54
Rosewater syrup 34:110
Rum and cardamom syrup 35:83
Rum and walnut cream 37:54
Warm toffee sauce 37:62

Sausages, chorizo

Chorizo and squid skewers on crushed white beans and chilli tomato sauce 35:56
Hapuka, chorizo and bean paella 34:60
Italian sausage burgers with red onion jam 38:97
Pasta with cockles, chorizo and chickpeas 39:128
Turkish eggs on roasted pumpkin, chorizo and lentils 36:84

Scallops

Scallops and bacon on grilled corn and basil salad 39:102
Zucchini, scallop and bacon kebabs with fresh tomato sauce 34:70

Seafood

Barbecued crayfish with lemongrass and chilli butter 39:99
Bloody Mary oyster shooters 39:68
Cabbage, prawn and rice dolmas 35:37
Chermoula prawns 35:54
Chorizo and squid skewers on crushed white beans and chilli tomato sauce 35:56
Cioppino — Italian seafood stew 39:102
Cockle and pork cataplana 36:100
Mussel and spring onion omelette 38:73
Mussels with fennel and Pernod 36:56
Oysters with champagne and shallot dressing 39:68
Pasta with cockles, chorizo and chickpeas 39:128
Prawn, coriander and chilli toasts with poached eggs and harissa 35:72
Prawns with Szechuan salt and chilli, lime salt 36:74
Scallops and bacon on grilled corn and basil salad 39:102
Seafood and tomato saffron broth 36:92
Spiced prawns with cashew nut and coconut dukkah 39:99
Tandoori salmon with ginger and lime yoghurt 39:122
Tom Yum prawns 39:67
Zucchini, scallop and bacon kebabs with fresh tomato sauce 34:70

Silverbeet and chard

Baked pasta with mushrooms, leeks and silverbeet 35:58
Swiss chard, bacon and parsnip tarts 36:80

Smoked fish

Smoked fish, egg and caper dip 34:75
Smoked fish, sweetcorn and potato chowder 37:90
Stuffed baked potatoes with prawns and smoked fish 36:104

Soups

Asian pork dumpling soup 36:92
Brown rice, coconut and chilli pumpkin soup 36:95
Chicken, chickpea and thyme soup 36:96
French vegetable soup with tarragon and potato gnocchi 38:101
Hearty lamb shank and butter bean soup 36:95
Jerusalem artichoke soup with artichoke chips 37:105
Lemongrass beef and noodle soup 38:65
Parsley soup with garlic and feta bagel croutons 36:92
Pumpkin and smoked paprika soup with prawns, preserved lemon and toasted almonds 37:69
Roasted cauliflower soup with red capsicum purée 36:89
Roasted eggplant and Puy lentil soup 35:99
Seafood and tomato saffron broth 36:92
Smoked fish, sweetcorn and potato chowder 37:90
Summer minestrone with garlic prawns 34:94
Winter vegetable, orzo and porcini minestrone 36:97

Spice mixes — see salts, spice mixes and stocks

Spinach

Green beans with spinach, lemon and garlic 37:107
Paneer with spinach, chickpeas and tomatoes 37:78

Stocks — see salts, spice mixes and stocks

Stone fruit — apricots, cherries, nectarines, peaches, plums

Apricot and sage roasted pork 38:79
Cherries in Kirsch with white chocolate mousse 39:92

Cherry bread pudding with almond cream 35:37
Chocolate French toast with roasted plums and mascarpone 35:75
Grilled apricot and honey fool tart 34:86
Nectarine and polenta tart 39:90
Nectarines and peaches in brandy syrup 34:83
Creamy quinoa porridge with rhubarb, cherries and hazelnuts 36:85

Strawberries — see berries

Sweets

Boiled sweets 39:120
Dark chocolate fudge 39:119
Lemon drops 39:120
Macadamia brittle 39:113
Marzipan 39:119
Peppermint drops 39:120
Raspberry coconut ice 39:117
Raspberry drops 39:120
White chocolate fudge 39:119

Tahini

Beetroot, almond and tahini dip 38:89
Duck fattoush salad with yoghurt, tahini and mint dressing 35:69
Grilled eggplant with tahini, walnuts and lemon 34:73
Lime and tahini yoghurt sauce 36:87

Tarragon

French vegetable soup with tarragon and potato gnocchi 38:101
Garden salad with lemon, tarragon and sour cream dressing 34:98
Roast tarragon chicken 36:56
Tarragon butter 36:56
Tarragon dressing 38:81

Thyme

Chicken, chickpea and thyme soup 36:96
Leek, thyme and goat's cheese tart 36:55

Tofu

Crisp tofu with a ginger, sesame and chilli dressing 36:105
Lime, coconut and tofu parfait with papaya 34:84

Tomatoes

Balsamic roasted tomato, olive and prosciutto tarts 34:98
Bloody Mary oyster shooters 39:68
Bruschetta of roasted capsicum, tomatoes, capers and anchovie s35:67
Chilli tomato sauce 35:56
Crispy skinned fish with tamarind and tomatoe s38:66
Mint and lamb burgers with saffron tomato jam 34:53
Paneer with spinach, chickpeas and tomatoes 37:78
Roasted capsicum and tomato salad with capers 34:97
Roasted tomatoes with balsamic vinegar and pine nuts 39:77
Roasted vine tomatoes 36:80
Seafood and tomato saffron broth 36:92
Vegetables à la Grecque 36:60
Warm tomato and black olive salad 35:95
Zucchini, scallop and bacon kebabs with fresh tomato sauce 34:70

Tuna — see also fish, seafood

Grilled tuna and asparagus with preserved lemon dressing 39:106
Seared tuna with ceviche dressing 36:104
Tuna and avocado tartare crostini 37:105
Tuna niçoise salad baguette 38:76
Tuna spiedini with artichoke caponata 35:61

Turmeric

Preserved limes with fennel seed and turmeric 35:83
Fried turmeric fish with dill and roasted peanuts 38:69

Vanilla

Grape, vanilla bean and toasted almond jam 35:86
Red wine and vanilla summer pudding 39:86

Vegetables — see also individual vegetables

Artichoke caponata 35:61
Asparagus with anchovy mayonnaise and chopped egg 39:77
Baked kumara with roasted garlic butter 37:100
Baked pasta with mushrooms, leeks and silverbeet 35:58
Balsamic roasted tomato, olive and prosciutto tarts 34:98
Boulangère potatoes 35:95
Braised peas and lettuce 35:89
Braised spring vegetables 38:55
Bruschetta of grilled eggplant with feta, chilli, mint and pine nuts 35:67
Bruschetta of roasted capsicum, tomatoes, capers and anchovies 35:67
Candied pumpkin seeds 37:70
French vegetable soup with tarragon and potato gnocchi 38:101
Giadiniera — pickled vegetables 35:81
Green beans with chilli and coconut 37:80
Green beans with mango chutney 39:122
Green beans with spinach, lemon and garlic 37:107
Grilled eggplant with tahini, walnuts and lemon 34:73
Indian vegetable fritters with lime and tahini yoghurt sauce 36:87
Jerusalem artichoke chips 37:105
Leek and mustard mash 36:74
Leek, thyme and goat's cheese tart 36:55
Parsley soup with garlic and feta bagel croutons 36:92
Potato rosti 37:107
Potato salad with horseradish and caper dressing 39:73
Pumpkin and spiced caramelised onion mash 37:69
Pumpkin and spiced onion mash 37:69
Roasted buttercup pumpkins with sweetcorn and polenta 37:66
Roasted cauliflower soup with red capsicum purée 36:89
Roasted eggplant and Puy lentil soup 35:99
Roasted Hasselback potatoes 39:77
Roasted pumpkin, chorizo and lentils 36:84
Roasted tomatoes with balsamic vinegar and pine nuts 39:77
Roasted vine tomatoes 36:80
Sherried mushrooms 35:71
Spiced oven wedges 39:124
Stuffed baked potatoes with prawns and smoked fish 36:104
Sweet and sour fennel with currants and almonds 35:54
Vegetables à la Grecque 36:60
Winter vegetable, orzo and porcini minestrone 36:97
Zucchini, fig and almond loaf 34:68
Zucchini, sweetcorn and goat's cheese frittata 34:64

Walnuts

Banana and walnut tarts 38:105
Coffee and walnut cake with rum and walnut cream 37:54
Grilled eggplant with tahini, walnuts and lemon 34:73
Walnut caramel tart 35:106
Walnut crèmes 39:114

Watercress

Watercress and pecorino salad 35:103
Watercress pesto 38:59

Watermelon — see melon

Wine, red and white

Beef and red wine pies with pumpkin and spiced onion mash 37:69
Braised lamb with white wine, baby onions and mushrooms 37:102
Chicken, white wine and pea risotto 38:101
Chilled blackberry, red wine and pearl tapioca puddings 34:88
Red wine and cherry sauce 36:59
Red wine and vanilla summer pudding 39:86

Yoghurt

Chickpea and yoghurt salad 35:105
Cinnamon yoghurt 36:84
Cucumber and yoghurt salad 35:92
Duck fattoush salad with yoghurt, tahini and mint dressing 35:69
Ginger and lime yoghurt 39:122
Lime and tahini yoghurt sauce 36:87
Spiced roasted carrot, almond and yoghurt dip 38:89

Zucchini

Raw zucchini salad with olive dressing 34:64
Stuffed zucchini flowers 34:64
Zucchini, chicken and farro salad with saffron vinaigrette 34:68
Zucchini, fig and almond loaf 34:68
Zucchini, scallop and bacon kebabs with fresh tomato sauce 34:70
Zucchini, sweetcorn and goat's cheese frittata 34:64