

Chef's Hub

CARROT CAKE WITH CREAM CHEESE FROSTING

2 cups (300g) self-raising flour
1 1/2 cups (225g) plain flour
1 tsp bicarbonate of soda
2 1/2 tsp ground cinnamon
2 1/2 tsp ground nutmeg
2 cups (440g) caster sugar
3 1/2 cups coarsely grated carrot
1 1/4 cups (310ml) vegetable oil
5 eggs, lightly beaten
300g sour cream
2 tsp vanilla extract

Cream cheese frosting

500g cream cheese, softened
1 tsp vanilla extract
3 1/3 cups (500g) icing sugar

METHOD:

1. Preheat oven to 180°C. Grease and line a 25cm round cake pan with baking paper.
2. Sift flours, soda and spices into a large bowl. Add caster sugar, grated carrot and walnuts and stir to combine.
3. In a separate bowl, whisk oil, eggs, sour cream and vanilla until smooth.
4. Add to dry ingredients and stir until just combined. Pour into pan, smoothing top with a spatula. Bake in the oven for 2 hours or until a skewer inserted into the centre comes out clean. Stand for 20 minutes; then turn out onto a rack to cool.
5. For frosting, beat cream cheese using electric beaters until smooth. Add vanilla and beat well. Gradually add icing sugar, beating until smooth and creamy.
6. Split cooled cake into 2 layers. Spread bottom layer with half the frosting. Add top, then spread with remaining frosting.



COCONUT CHICKEN CURRY

2 T vegetable oil
750g chicken thigh fillets, trimmed, cut into thirds
1 brown onion, cut into thin wedges
2 garlic cloves, finely chopped
2 T green curry paste
1 lemongrass stem, trimmed, bruised, thinly sliced
1 small red chilli, deseeded, thinly sliced
400ml can coconut milk
15 fresh curry leaves
1 cup coriander leaves
1/2 lime, juiced
1 head of broccoli
steamed jasmine rice
coriander sprigs & lime wedges, to serve

METHOD:

1. Heat 1 tablespoon oil in a wok or large frying pan over high heat. Add half the chicken. Cook, turning occasionally, for 3 to 4 minutes or until golden. Using a slotted spoon, transfer to a plate. Repeat with remaining chicken.
2. Reduce heat to medium-high. Add remaining oil to wok. Add onion and garlic. Cook, stirring often, for 3 minutes.
3. Add turmeric, curry paste, lemongrass, broccoli and chilli. Cook, stirring, for 1 minute or until aromatic.
4. Stir in coconut milk and curry leaves. Bring to the boil. Reduce heat to low. Return chicken to wok. Cover and simmer for 15 to 20 minutes or until chicken is tender.
5. Stir in coriander and 1 tablespoon lime juice. Spoon over rice and top with coriander sprigs. Serve with lime wedges.



CHOCOLATE BALLS

1/4 cup chopped raisins
3/4 cup desiccated coconut
2 cups of chocolate cake crumbs
1/4 cup sweetened condensed milk
Chocolate sprinkles to coat

METHOD:

1. Combine the raisins and 1 tablespoon of the rum in a small saucepan over low heat. Bring to a simmer. Remove from heat and set aside for 5 minutes to macerate.
2. Place the raisin mixture, remaining rum, coconut, cake crumbs and condensed milk in a medium bowl and stir until well combined.
3. Line an oven tray with baking paper. Roll tablespoonfuls of mixture into balls and place on the lined tray.
4. Place the chocolate sprinkles on a plate. Roll each rum ball in sprinkles to coat. Place in an airtight container and store in the fridge.
5. Adults only: add 1/4 cup dark rum.

