

CLUB FAVOURITE

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# RECIPES

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You must be missing your Club favourites,  
so why not enjoy them at home?

We picked a selection of our most popular menu  
items – the good old club favourites – and have  
given you some instructions so you can try  
making it at home.

We of course look forward to being able to  
make it for you, one day soon.





## Panko Crumbed Chicken Schnitzel

You say schnitzel. I say Picatta. But whatever you call it, this is delicious. Fabulously crunchy. And just enough tang to balance out the buttery goodness of the sauce. It's so simple too (the best things usually are).



### Ingredients

- 1 cup dried panko breadcrumbs
- ½ cup finely grated parmesan
- 2 tablespoons chopped fresh flat leaf parsley
- 3 teaspoons finely grated lemon rind
- 1 egg
- ¼ cup plain flour
- 4 (300gram) chicken breast, flattened (uncrumbed)
- Pure vegetable oil, for shallow-frying

### Method

Combine breadcrumbs, parmesan, parsley and lemon rind on a plate. Season with salt and pepper.

Whisk egg in a bowl. Place flour on a plate. Coat 1 piece of chicken in flour, shaking off excess. Dip in egg and coat in breadcrumb mixture. Transfer to a plate. Repeat with remaining chicken, flour, egg and breadcrumb mixture.

Cover, refrigerate for 30 minutes.

Add enough oil to a deep frying pan to come 5mm up side of pan. Heat over medium-high heat. Cook chicken, in 2 batches, for 5 minutes each side or until golden and cooked through. Drain on paper towel.

Serve schnitzel with dressed garden salad and crunchy fries



## Chicken Caesar Salad

The favourite of favourites, the emperor of chicken, the salad for salad hatters...if you haven't attempted to make a classic Caesar salad yet, now's your chance! You're not going to believe how simple it is to do the whole thing yourself, from crunchy croutons to crispy bacon and tender chicken topped with fresh parmesan cheese.



### Ingredients

- 3 slices Soy-Lin bread, torn into bite-sized pieces
- Olive oil spray
- 4 slices prosciutto, excess fat trimmed
- 2 (200g each) chicken breast fillets
- 2 baby cos lettuce, trimmed, leaves separated, coarsely torn
- ½ cup fresh continental parsley leaves
- 2 soft boiled eggs, peeled, quartered
- 1 tablespoon finely grated parmesan
- 125ml (1/2 cup) Caesar dressing

### Method

Preheat oven to 200°C. Line 2 baking trays with non-stick baking paper. Place bread on 1 tray. Spray lightly with oil. Place prosciutto on the remaining tray. Bake, turning bread once, for 7-8 minutes or until the bread and prosciutto are crisp and golden. Set aside to cool.

Meanwhile, spray a non-stick frying pan with oil. Heat over medium-high heat. Cook the chicken for 4-5 minutes each side or until golden and cooked through. Set aside to cool slightly. Thinly slice.

Break the prosciutto into shards. Combine the bread, prosciutto, chicken, lettuce, parsley, egg and parmesan in a serving bowl. Drizzle over the dressing.



## Tempura Battered Flathead Fillets

This tempura-style batter is light and crisp and so easy to make - all you need is a frying pan. I love flathead fillets, but any firm, white fish will do. I like to serve it with a preserved lemon aioli but my kids reckon its pretty good with tomato sauce.



### Ingredients

- 6 small flathead fillets
- ½ cup self-raising flour
- ½ cup cornflour
- ½ cup carbonated mineral water
- 250ml vegetable oil

### Method

Cut flathead fillets in half lengthways. Mix the flours in a medium bowl. Add mineral water and mix well.

Place fish fillets into batter and coat well. Place oil in a 22cm pan over moderate heat. If your pan is larger, add more oil so it is about 1cm deep. Test the oil by dropping a little batter into the pan; it will sizzle when the oil is hot.

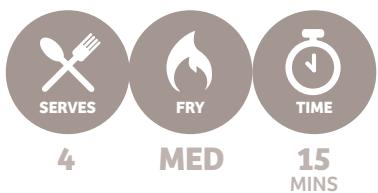
Pick up a fillet with a fork and drain the excess batter into the bowl, then carefully lay the fish in the pan. Repeat, cooking a few at a time for 2-3 minutes each side until lightly golden. Drain on paper towel.

Serve with shoestring chips and salad.



## Spaghetti Boscaiola

Spaghetti boscaiola is a delicious creamy pasta made with mushrooms, bacon and cream. It's the perfect Italian comfort dish.



### Ingredients

- 350 grams spaghetti
- 1 Tbsp olive oil
- 200 g sliced leg bacon cut into strips
- 300 grams mushrooms thinly sliced
- 300 ml light thickened cream
- ½ cup chopped fresh flat leaf parsley leaves

### Method

Cook pasta in a saucepan of boiling, salted water. Drain.

Heat oil in a frying pan, add bacon, cook stirring for 2 minutes.

Add mushrooms; cook stirring for 3 minutes.

Reduce heat to medium low; add cream and parsley and season with salt and pepper.

Bring to a simmer and add the cooked pasta. Mix and serve.



## Gourmet Thick Sausages with Mash & Red Wine Gravy

Sausage with onion gravy and mashed potato - affectionately known as "bangers and mash" - is one of the greatest of all comfort foods. A sausage recipe for a quick easy dinner with a side of peas or steamed vegetables to douse in the housemade gravy.



### Ingredients

- 800g brushed potatoes, peeled, chopped
- 1/2 cup (125ml) Dairy Farmers Buttermilk
- 8 (560g pkt) Thick pure beef sausages
- 1 brown onion, sliced
- 2 tablespoons Traditional Gravy Mix
- 1 tablespoon Tomato puree
- 1 ½ cups (150g) frozen Australian Peas

### Method

Place potato in a large saucepan. Cover with cold water. Bring to the boil over high heat. Cook for 15 mins or until tender. Drain. Return to the pan with the buttermilk. Use a potato masher or fork to mash until smooth.

Heat a non-stick frying pan over medium heat. Cook the sausages, turning occasionally, for 8 mins or until cooked through. Transfer to a plate. Cover to keep warm. Cook onion in frying pan over medium heat, stirring, for 3 mins or until onion softens. Add gravy mix and 1 cup (250ml) hot water. Bring to the boil. Cook, stirring, for 3 mins or until gravy thickens slightly. Add tomato sauce. Cook for 1 min or until combined.

Meanwhile, cook the peas in a saucepan of boiling water until heated through. Drain and keep warm.

Divide mash among serving plates. Top with sausages. Serve with the peas and onion gravy.