

Hearty Fare



Eggplant Lasagne

Layers of eggplant, with a rich tomato sauce and creamy mozzarella filling. This is truly delicious.

PREPARATION: 30mins COOKING: 45mins SERVES: 8

Ingredients:

- 2 cups (500ml) olive oil
- 1 clove garlic, sliced
- 1.5L tomato puree
- salt and pepper
- 5 large (1.5kg) eggplant, peeled
- 250g mozzarella cheese, grated
- 2 cups breadcrumbs (fresh, day old bought)
- 80g KRAFT Grated Parmesan Cheese

Method:

1. **HEAT** $\frac{1}{4}$ cup olive oil in a large saucepan; add the garlic; cook over low heat for 2 minute until tender and slightly browned. Add the tomato puree: Season to taste and simmer for 10 minutes.
2. **SLICE** the peeled eggplant evenly into $\frac{1}{2}$ cm (0.5mm) thick slices. Cook the eggplant in batches in the remaining olive oil until golden. Drain well on paper towel. Combine the mozzarella cheese, breadcrumbs and KRAFT Grated Parmesan cheese.
3. **PLACE** $\frac{1}{2}$ cup of the tomato puree in bottom of 30cm x 25cm baking dish. Cover with a single layer of cooked eggplant. Drizzle over another $\frac{1}{2}$ cup of tomato puree, and sprinkle with $\frac{1}{2}$ cup of the cheese/breadcrumbs mixture. Repeat layers, finishing with the breadcrumbs. Bake for 45 minutes at 180C until golden brown and cooked through.



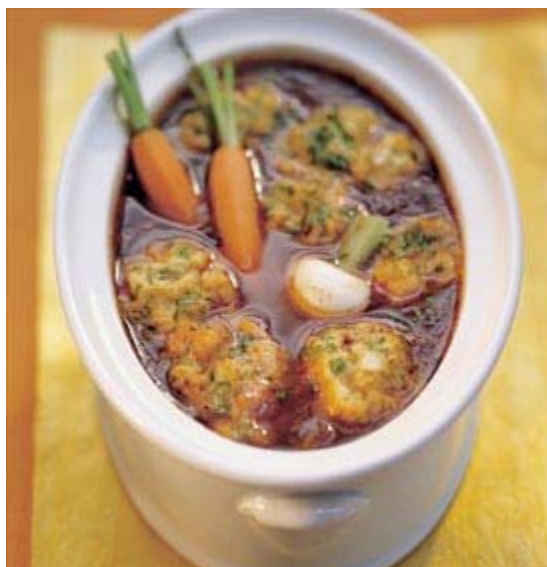
Hungarian Goulash

A traditional favourite with delicious parsley dumplings.

PREPARATION: 20mins COOKING: 2mins SERVES: 6

Ingredients:

- 1/4 cup vegetable oil
- 1kg topside, cubed
- 2 large onions, roughly chopped
- 1½ tablespoons paprika
- 2 tablespoons flour
- 1 tablespoon tomato paste
- 1½ litres pre-prepared KRAFT* Bonox stock
- 500mL water
- 8 baby carrots
- 2 medium sized potatoes, quartered
- 4 baby turnips, halved
- 12 green beans, cut into lengths
- Dumplings
- 1½ cups SR flour
- 65g butter
- 2 tablespoons of Kraft* Grated Parmesan Cheese
- 1 cup milk
- 2 tablespoons finely chopped parsley



Method:

1. **HEAT** the oil in a large casserole dish over high heat; brown meat, in batches, until well browned. Remove meat from pan.
2. **COOK** onions and paprika until onions are tender. Add flour and tomato paste, cook stirring for 1 minute. Gradually stir in Bonox stock and water, return meat to pan.
3. **PLACE** covered casserole in an oven at 180°C for 1½ hours. Add vegetables and top with tablespoons of dumpling mixture. Return to oven, uncovered for 30 minutes or until dumplings are golden brown.
4. **Dumplings:** Combine flour, butter and KRAFT* Grated Parmesan Cheese in a food processor until mixture resembles fine breadcrumbs. Add milk and parsley and process until mixture is just combined.

Creamy Scallop Potatoes

A deliciously different version of scalloped potatoes.

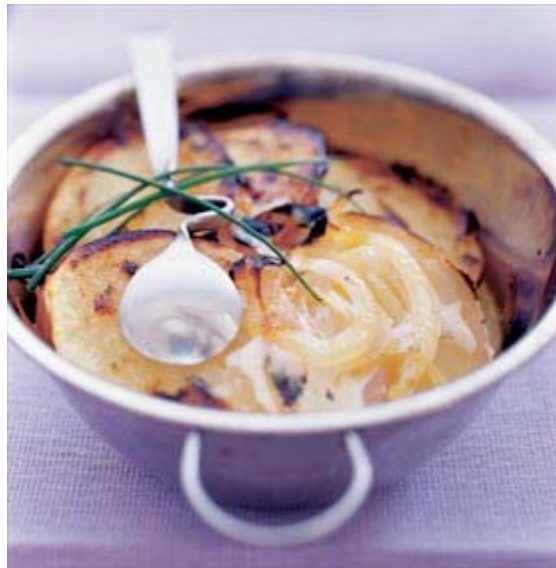
PREPARATION: 15mins COOKING: 60mins SERVES: 4

Ingredients:

- 750g potatoes, peeled and thinly sliced
- 2 onions, thinly sliced
- 1 cup milk
- 1/2 cup grated tasty cheese, grated
- 1/3 cup KRAFT* Potato Salad Dressing
- 2 tablespoons chopped chives

Method:

1. **ARRANGE** half of the potato slices and onion rings in an overlapping layer in the base of a greased 16cm x 25cm baking dish.
2. **COMBINE** milk, cheese, dressing and chives. Drizzle potatoes with half of the mixture until well coated. Repeat another layer of potatoes and onions, and finish with dressing.
3. **BAKE**, uncovered, at 180°C for 1 hour or until potatoes are tender. Serve.



The Ultimate Toasted Sandwich

This fantastic sandwich is based on a French classic - Croque Monsieur.

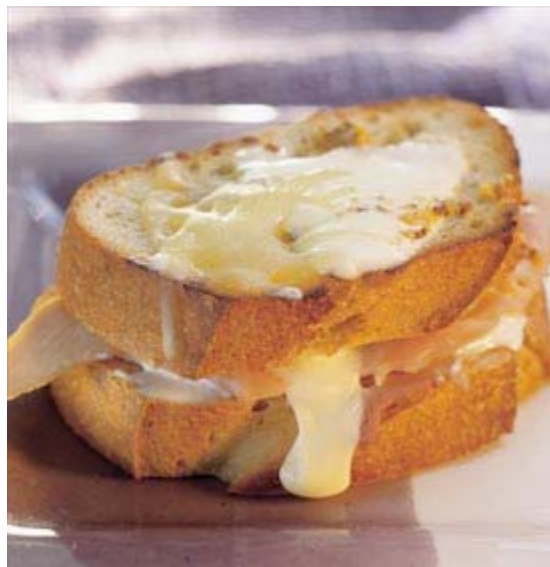
PREPARATION: 5mins COOKING: 15mins SERVES: 1

Ingredients:

- 2 slices white bread
- 2 teaspoon margarine
- 2 teaspoons wholegrain mustard
- 1 tablespoon KRAFT Cream Cheese Spread
- 2 slices thin leg ham
- ¼ cup grated cheese*
- Salad, to serve

Method:

1. **SPREAD** the bread with margarine. On the non-buttered side spread with mustard, half of the KRAFT Cream Cheese Spread and top with leg ham, enclose to make a sandwich.
2. **GRILL** for 5 minutes each side under a medium grill or until golden brown.
3. **REMOVE** and spread top with remaining KRAFT Cream Cheese Spread and grated cheese. Return to grill and bake until melted. Serve with a salad.



Lemon and Raspberry Bread and Butter Pudding

Classic comfort food with a twist. This is a quick and easy dessert, yet stunning to serve.

PREPARATION: 20mins COOKING: 30mins MAKES: 4

Ingredients:

- 125g PHILADELPHIA* Spreadable Cream Cheese
- 2 cups milk
- 1 egg
- 1/4 cup ETA Lemon Flavoured Spread
- 1 tablespoon vanilla or caster sugar
- 1/2 (300g) sandwich loaf, cut into 2 x 2cm cubes
- 250g frozen or fresh raspberries
- 1/2 cup flaked almonds

Method:

1. **COMBINE** Philly*, milk, egg, ETA Lemon Flavoured Spread and sugar. Arrange bread cubes in a single layer in the base of a 27 x 16cm baking dish. Pour lemon mixture over the bread. Allow to stand for 45 minutes.
2. **TOP** with raspberries and sprinkle with almonds.
3. **BAKE** at 160C for 30 minutes or until the centre has set. Serve warm or cold.

Handy Hint:

The best way to soften Philadelphia* block is to allow it to stand for 1 hour at room temperature or remove Philly* from foil, cut into chunks and microwave on high for 30 seconds per 250g.

