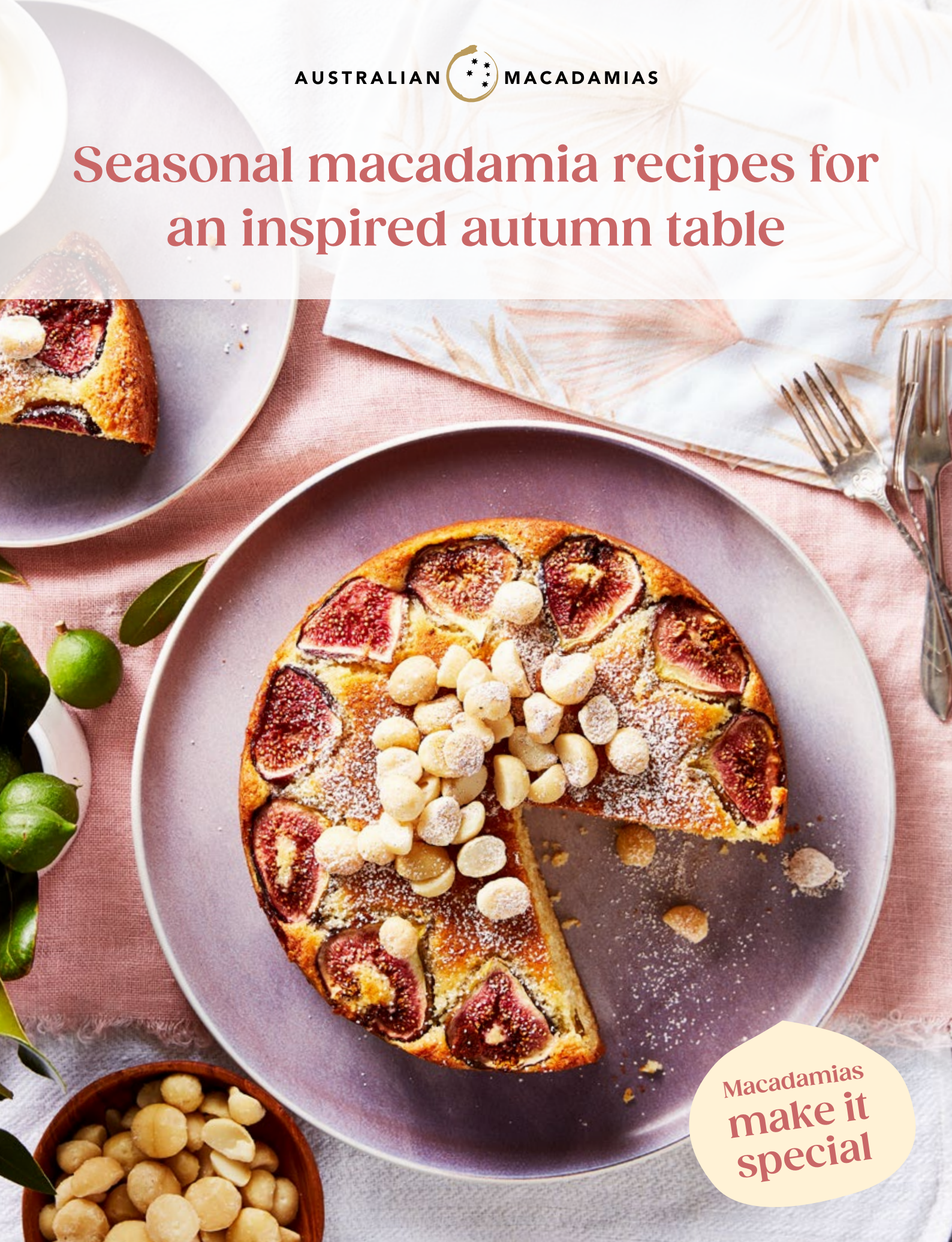


Seasonal macadamia recipes for an inspired autumn table



**Macadamias
make it
special**



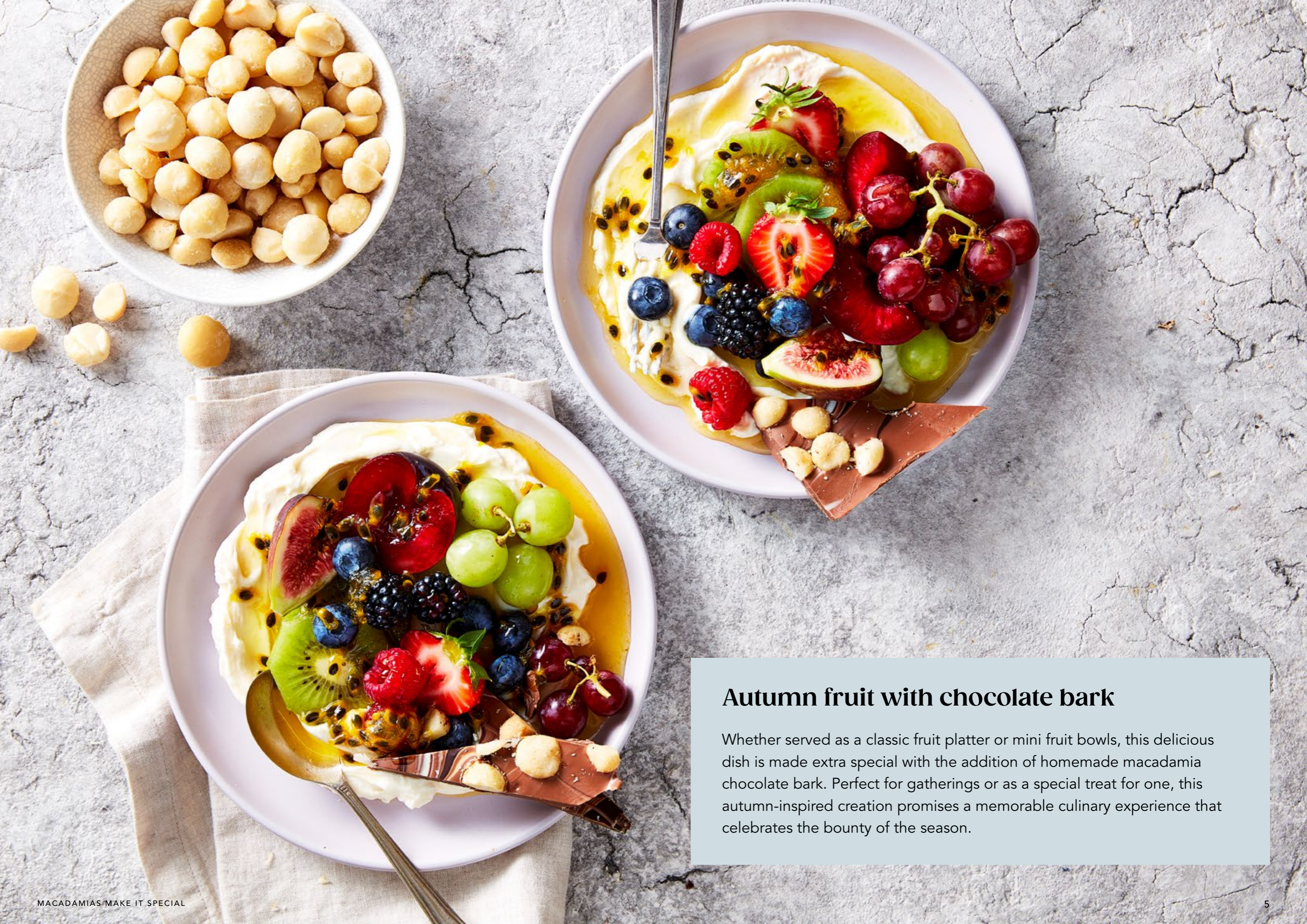
Enhance your favourite autumn flavours with the buttery crunch of Australian grown macadamias.

Throughout autumn, ripe macadamia nuts fall from the trees to be harvested by busy farmers. Macadamias are mostly grown in northern New South Wales and south-eastern Queensland thanks to their sub-tropical climates. Between March and September, the mature nuts fall to the ground and are harvested regularly with purpose built harvesters. Fortunately, when the nuts fall, their precious cargo is protected by a fibrous outer husk and an incredibly hard shell.

The outer husk of the macadamia is removed within 24 hours of harvest to reduce heat respiration and facilitate drying. The husk material is usually recycled as organic mulch. Then, careful drying of the nut in shell is a critical step to maximise the quality of the end product. Cracking machines have been developed to crack the tough shell of the macadamia without damaging the kernel inside.

As the weather cools and the days become shorter, there are many ways to enjoy fresh macadamias. From figs and apples to mushrooms and peas, macadamias match perfectly with the many delicious tastes of autumn. Whether paired with chocolate, baked into homemade goods or sprinkled over seasonal vegetables, macadamias transform even the simplest of moments into something special.





Autumn fruit with chocolate bark

Whether served as a classic fruit platter or mini fruit bowls, this delicious dish is made extra special with the addition of homemade macadamia chocolate bark. Perfect for gatherings or as a special treat for one, this autumn-inspired creation promises a memorable culinary experience that celebrates the bounty of the season.



Autumn fruit with macadamia chocolate bark, whipped honey ricotta & passionfruit sauce

Prep time 30 mins | Cook time 10 mins

INGREDIENTS

Passionfruit sauce

1 cup (225g) white sugar
4 passionfruit

Fruit platter

6 small figs
350g green grapes
350g black grapes
4 plums, halved, stones removed
3 kiwi fruit, peeled, sliced into rounds
1 punnet each of raspberries, strawberries, blueberries and blackberries

Macadamia chocolate bark

4 x 200g blocks of your favourite chocolate (we used dark, milk, white and Cadbury Caramilk)

2 cups (290g) roasted salted macadamias

Whipped honey ricotta

375g piece fresh ricotta
1/3 cup (80ml) thickened cream
3 tablespoons (60ml) honey

METHOD

For the passionfruit sauce, place the sugar in a small saucepan with $\frac{3}{4}$ cup (180ml) water. Stir over medium heat until the sugar dissolves. Bring to the boil. Boil gently for 5-8 minutes until the syrup has reduced & thickened slightly. Remove from the heat, stir through the passionfruit pulp. Refrigerate for 2 hours until cold.

For the macadamia chocolate bark, line a tray with baking paper. Preheat oven to 50°C fan forced. Remove the blocks of chocolate from their wrapping. Place side by side onto the

tray, breaking rows as needed to fit the tray. Place into the oven for 5-10 minutes until the chocolate is melted but still holding shape. Remove from the oven. Swirl the chocolate with a spoon or fork to create a marbled pattern. Scatter over the macadamias, gently pressing them into the chocolate. Refrigerate until set. Break into pieces.

For the whipped honey ricotta, combine all the ingredients in a bowl and beat with a hand mixer until almost smooth (this can also be done in a food processor). Spoon into a bowl, refrigerate until you are ready to serve.

To serve, arrange the fruit and macadamia chocolate bark onto a platter or board. Serve with passionfruit syrup & whipped ricotta.





Serves 4
Skill Level:
Moderate



Created by Chef Matt Moran for Australian Macadamias the following two recipes are sure to impress.

A simple mushroom dish is transformed with the addition of macadamias – the smooth flavour of the elegant macadamia cream complements the earthy mushrooms while the roasted nuts add a delicious buttery crunch.

Braised field mushrooms with cabbage and macadamia cream

Prep time: 3 hrs 35min (allowing resting/drying time)
Cook time: 1 hr 15 min

INGREDIENTS

Koji mushrooms

- 4x large flat mushrooms
- 100g Shiro koji (find at the Asian supermarket)
- 100ml olive oil
- 20g fresh thyme, chopped

Macadamia cream

- 200g macadamias
- 100ml water
- 50g olive oil
- 10g sea salt
- 20ml lemon juice

Roasted cabbage

- ¼ cabbage
- 50g macadamias, roasted
- 20ml lemon juice
- 20ml olive oil
- 20g chopped parsley

METHOD

Preheat oven to 180°C.

For the mushrooms, place the flat mushrooms gill side up in a tray, drizzle olive oil over the top and cover with koji and chopped thyme. Place in the oven for 30 minutes or until soft and roasted. Remove from the oven and let cool on the tray before placing in the fridge to dry. We like to keep the mushrooms in the fridge, uncovered for 3 hours, this allows them to dry slightly so when reheated they get crispy.

For the macadamia cream, place macadamias, water, olive oil, sea salt and lemon juice in a blender and blend on high until smooth, taste and adjust seasoning if needed. For the roasted cabbage, preheat the oven to 240°C, peel cabbage layers away from the core, place on a roasting tray and drizzle with olive oil and salt, roast in the oven until slightly coloured, roughly 20 minutes.

Remove from the oven and place into a mixing bowl, add roasted macadamias, lemon juice, olive oil and parsley, mix and set aside.

To serve, reheat the mushrooms in the oven at 240°C for 5-8 minutes, place 4 x spoonfuls of macadamia cream on a serving plate, place the 4 x roasted mushrooms on top, followed by the roasted cabbage.



The lively flavour and crunch of the macadamia and mint pesto takes traditional lamb to a new level.

Slow cooked lamb shoulder with macadamia and mint pesto

Prep time 4 hrs (includes brine process) | Cook time 3.5 hrs

INGREDIENTS

1 lamb shoulder on the bone (about 1.3kg), trimmed
2 cloves garlic, smashed
1 sprig rosemary
2 litres chicken stock

Brine

300g salt
200g sugar
2g black peppercorns
1g juniper berries
1g cloves
2lt water

Mint pesto

1 clove garlic, roughly chopped
50g macadamias, roasted
¼ bunch flat-leaf parsley, leaves picked
1 bunch mint, leaves picked
200ml grapeseed oil
3 tbs chardonnay vinegar
Salt and pepper

Rocket garnish

50g broad leaf rocket

METHOD

For the brine, place all the ingredients in a saucepan and bring to a boil, remove from the heat and allow to cool completely in the fridge before using. Place the lamb in a

container, pour over enough brine to cover, then cover with plastic film and place in the fridge for 3 hours. Remove the lamb and pat dry with paper towel. Preheat the oven to 110°C. Place the lamb in a casserole dish with the garlic, rosemary, and chicken stock. Cover and roast for 3 ½ hours or until the meat is falling off the bone. Remove the cover and turn oven up to 180°C, allow to cook for a further 15-20 minutes or until golden and crisp.

To make the mint pesto, place the garlic, macadamias, parsley, mint, and grapeseed oil in a food processor and process until smooth. Transfer to a mixing bowl, stir in the vinegar and season with salt and pepper to taste. Serve the lamb with a scoop of macadamia pesto on top and broad leaf rocket alongside.

Native to Australia, macadamias originated in the rainforests of the East Coast around 60 million years ago. They are an integral part of the Australian story and have become a treasured global delicacy.





Serves 8
Skill Level:
Easy



Like macadamia nuts, damper holds a special place in Australian culture. This dense bread is easily created at home and is best served hot, straight from the oven with a generous dollop of our chilli macadamia butter.

Macadamia and parmesan damper with chilli macadamia butter

Prep time 20 mins | Cook time 30 mins

INGREDIENTS

Damper

450g (3 cups) self-raising flour, plus extra for dusting

1 teaspoon baking powder

80g butter, chilled, cubed

$\frac{3}{4}$ cup (105g) roasted salted macadamias, roughly chopped

$\frac{3}{4}$ cup (50g) finely grated parmesan, plus extra to serve

1 tablespoon fresh rosemary leaves, finely chopped

$1\frac{1}{4}$ cups (310ml) milk

Chilli macadamia butter

1 cup (145g) roasted salted macadamias

125g butter, softened

1 teaspoon dried chilli flakes

METHOD

For the chilli macadamia butter, place the macadamias in a food processor. Process, stopping to scrape down the sides occasionally until slightly runny. Add the butter and chilli flakes, pulse to combine. Spoon the mixture into a bowl. Cover and refrigerate until ready to serve.

For the damper, preheat oven to 200°C fan forced. Dust a baking tray with flour. Sift the flour and baking powder together into a bowl. Add the butter and use your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs.

Add the macadamias, cheese and rosemary. Stir to combine. Make a well in the centre and add the milk. Use a round-bladed knife in a cutting motion to mix until the damper just comes together, adding 1-2 tablespoons of extra milk if the mixture is a little dry. Use your hands to bring the mixture together in the bowl.

Turn the dough onto a lightly floured surface and knead gently until the base is almost smooth. Shape into an 18cm round, pressing any exposed macadamias into the damper. Place on the tray.

Mark 8 wedges on the top of the damper. Lightly dust with flour. Bake for 30 minutes or until the damper is cooked through. Serve warm or at room temperature with the chilli macadamia butter.



This beautiful salad is full of flavour and colour and perfectly complements barbequed meats and vegetables.

Macadamia, roasted pumpkin and goat's cheese salad

Prep time 15 mins
Cook time 35 mins

INGREDIENTS

400g pumpkin, seeds and skin removed, cut into 2cm chunks
¼ cup olive oil
1 punnet grape tomatoes, halved
½ cup macadamia halves
1 red onion, finely sliced
1 teaspoon salt
1 tablespoon sugar
2 tablespoons red wine vinegar
Baby salad leaves to serve
200g goat's cheese, crumbled

METHOD

Preheat oven to 180°C. Place the pumpkin on a baking tray and drizzle with 1 tablespoon of the olive oil. Turn the pieces to coat evenly with the oil. Season with salt and black pepper and place in the oven for 35 minutes, until golden and caramelised. On a separate tray, place the tomato halves, cut side up and drizzle with 1 tablespoon of the olive oil. Season with salt and black pepper and place in the oven for 25 minutes, until soft and starting to caramelise. Place the macadamias on a small tray and bake for 7 minutes, until golden. When the pumpkin, tomatoes and macadamias are ready, set aside to cool.

For the lightly pickled onions, place the sliced onions in a bowl. Sprinkle with the salt, sugar and 1 tablespoon of the red wine vinegar and stir thoroughly to combine. Allow to stand for at least 20 minutes, stirring occasionally.

For the dressing, mix together the remaining olive oil and red wine vinegar and season to taste with salt and black pepper.

To serve, drain the onions from their pickling liquid. Place the salad leaves on a platter or in a large shallow bowl and top with the pumpkin, tomatoes and lightly pickled onions. Add the dressing and toss gently. Serve sprinkled with the goat's cheese and roasted macadamias.

A side dish with extra indulgence. Every bite is infused with the buttery flavour and delectable crunch of macadamias. Plus the macadamias add a nourishing dose of heart-healthy monounsaturated fats, antioxidants and fibre.

Warm macadamia and potato salad

Prep time 15 mins
Cook time 30 mins

INGREDIENTS

2 tablespoons olive oil
1 bunch Dutch style carrots, stalks removed, halved lengthways
1kg small baby potatoes, washed
100g thickly cut pancetta, diced
¼ cup macadamias, roughly chopped
2-3 tablespoons dill, chopped

Dressing

¼ cup good quality mayonnaise
¼ cup sour cream
1 tablespoon grainy mustard

METHOD

Preheat oven to 180°C. Evenly drizzle 1½ tablespoons of the olive oil over the base of a baking dish, place carrots over the oil, cut side down and bake for 30 minutes, or until cooked and caramelised. Remove from the oven, allow to cool slightly and cut into small pieces. Place the potatoes in a large saucepan and cover with water. Bring to the boil and boil gently for 15 minutes or until they're cooked.

While the potatoes are cooking, heat the remaining olive oil in a frying pan. Add the pancetta and macadamias and cook, stirring occasionally, over a medium heat, until the pancetta and macadamias are golden, about 7 minutes. Drain on paper towel and set aside. Combine all the dressing ingredients in a small bowl and season to taste with salt and pepper. Set aside.

Strain the hot potatoes well, and place in a serving bowl. Coarsely halve each potato using a knife and fork. Stir through the carrots, pancetta and macadamias and the dill. Gently stir through the dressing, season with extra salt and pepper and serve immediately.





Serves 8
Skill Level:
Easy



Macadamia & fig cake

Prep time 20 mins | Cook time 45 mins

INGREDIENTS

- 1 cup (145g) roasted unsalted macadamias + ½ cup extra to garnish (72g)
- 125g butter, at room temperature
- 2/3 cup (160g) caster sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup (150g) self-raising flour
- 2 tablespoons (40ml) milk
- 3 medium figs, thickly sliced
- 1 tablespoon icing sugar
- 1 teaspoon ground cinnamon
- Crème fraiche or Greek yoghurt, to serve

METHOD

Preheat the oven to 170°C fan forced. Grease and line base and side of a 20cm diameter round cake pan. Process 1 cup of macadamias in a food processor until finely chopped (the nuts should resemble couscous). Set aside.

A perfect companion for afternoon tea, this macadamia fig cake is delightfully morish yet not too sweet. The finely chopped roasted macadamias add a satisfying texture to every bite, while keeping the cake fresh and moist.

This versatile creation easily allows for seasonal variations with fruits like apple, berries, or stone fruit. Once you've mastered the base recipe, the possibilities are endless.

Beat the butter, sugar and vanilla with an electric mixer until pale and creamy. Add the eggs, one at a time, beating well. Sift the flour over the butter mixture. Fold together until almost combined. Fold in the macadamias, then the milk. Spoon into the prepared pan. Smooth the surface. Arrange the figs around the outer edge of the batter.

Bake for 40-45 minutes or until cooked in the centre when tested with a skewer. Allow to cool in the pan for 15 minutes. Carefully turn the cake out onto a tray lined with baking paper, then turn fig side up onto a cake plate. Scatter the extra macadamias over the cake. Mix the icing sugar and cinnamon together then dust over the cake. Serve warm or at room temperature with crème fraiche or Greek yoghurt.

NOTES

Variations: As the seasons change replace the figs with fresh or frozen berries, slices of apple, fresh mango, or stone fruit.

The combination of honey-sweetened macadamia butter, fresh rosemary and salt as a topping creates the most delicious crust on this irresistible focaccia.

Don't be surprised if it disappears before it's even had a chance to cool!



Focaccia with salt, rosemary and honey macadamia butter crust

Prep time 27 hours | Cook time 30 minutes

INGREDIENTS

Crusty topping

- ½ cup macadamias
- 1 tablespoon honey
- 50mls olive oil
- 2 tablespoons rosemary (about 2 sprigs), chopped
- 2 teaspoons coarse sea salt

Focaccia

- 450g bread flour
- 1 sachet dried yeast
- 1 teaspoon sea salt
- 410mls cold water
- 50mls olive oil, plus 3 tablespoons for oiling the pan

METHOD

For the topping, place the macadamias and honey in a small food processor and process until combined. Continue to process until the mixture is a smooth butter. Set aside.

For the focaccia, place the flour, yeast and salt in a large bowl, ensuring the salt is not directly touching the yeast. Pour over the water and olive oil and, using your hands, mix to form a wet dough. Scrape your hands, cover the bowl with plastic wrap and refrigerate for 24 hours.

Use 2½ tablespoons of olive oil to generously coat a 20 x 28cm baking pan. Remove the dough from the fridge and, turning the bowl as you go, carefully fold four edges into the centre. Tip the dough, folded side underneath, into the prepared tin, gently stretching it towards the corners to cover most of the base of the pan. It will further cover the pan as it rests. Rest for 2½ hours.

Preheat oven to 220°C. To bake the focaccia, drizzle the olive oil for the topping evenly over the dough and dot with teaspoons of macadamia butter. Use your fingers to press dimples all over the dough, reaching to near the bottom of the tin so that the oil and macadamia butter pool in the finger indentations. Sprinkle with the rosemary and salt and bake in the oven for 25-30 minutes, until golden brown and cooked through. A good test is to tap the bread in the centre and if it sounds hollow, it is cooked. Allow to cool for 5 minutes in the tin before carefully tipping and turning upright onto a wire rack to cool.



Serves 6-8
Skill Level:
Moderate

Did you know that basil pesto from Liguria in Italy has a Sicilian cousin? It's called pesto alla Trapanese after the Sicilian city of Trapani, and it's made to showcase summer tomatoes. We've given this pink and green-tinted pesto an Aussie twist, replacing the traditional almonds with macadamias as well as adding macadamias to the crunchy breadcrumb topping. The no-cook sauce comes together in the food processor in the time it takes to cook your pasta, making this the ultimate in effortless cooking.

Sicilian macadamia and tomato pesto (Pesto alla Trapanese)

Prep time 15 minutes | Cook time 15 minutes

INGREDIENTS

Macadamia pangrattato

2 tablespoons extra virgin olive oil
40g macadamias, very finely chopped
1 cup (60g) fresh or panko breadcrumbs
Pinch of salt flakes

Pesto

80g macadamias, roughly chopped
2 garlic cloves, roughly chopped
1 bunch basil, leaves picked (about 50g)
½ bunch mint, leaves picked (about 20g)
½ teaspoon dried chilli flakes
1 teaspoon salt flakes or ½ teaspoon fine salt, to taste
½ cup (125ml) extra virgin olive oil
2 punnets (500g) ripe cherry tomatoes, halved
60g pecorino cheese, finely grated
Freshly ground black pepper

400g busiate or other short pasta

METHOD

For the macadamia pangrattato, heat the olive oil in a medium frypan, add the finely chopped macadamias and breadcrumbs. Stir over medium heat until golden and crisp – about 5 minutes for panko and 10 minutes for fresh breadcrumbs. Season with a pinch of salt flakes. Set aside while you make the pesto and cook the pasta.

For the pesto, toast the roughly chopped macadamias in a frypan over low-medium heat, stirring every now and then so they don't burn, until lightly golden – about 5 minutes.

Add the toasted macadamias and garlic to the bowl of your food processor and pulse until the macadamias are the size of large breadcrumbs. Add the basil, mint, chilli and half the salt, then pulse until roughly chopped. While still pulsing, add half the olive oil in a slow stream until the mixture begins to form a pesto consistency. Add the tomatoes and pecorino, then add the second half of the olive oil, pulsing just until the tomatoes are roughly chopped and the pesto still has some texture.

Transfer to a large bowl, taste and add the other half of the salt if needed and freshly ground black pepper to taste.

Meanwhile, cook your pasta in plenty of boiling salted water until just al dente. Drain, reserving ½–1 cup of the cooking water.

To serve, stir the pesto through the cooked pasta to coat generously, adding a ladleful or two of the cooking water to thin the sauce if needed. Spoon into serving bowls, drizzle with a little olive oil, then scatter generously with the toasty macadamia pangrattato.



Serves 4
Skill Level:
Easy

Roasted macadamias enhance a classic chimichurri by adding both their celebrated flavour and texture to this flavoursome sauce.

Macadamia chimichurri pairs perfectly with the sweet, caramelised pumpkin and tender couscous pearls to create a simple and satisfying mid-week meal.



Pearl couscous with caramelised pumpkin, onions and macadamia chimichurri

Prep time 2 hours | Cook time 40 mins

INGREDIENTS

Macadamia chimichurri

- 2 tablespoons macadamia oil
- 1 teaspoon red wine vinegar
- ¼ cup macadamias, roasted, roughly chopped
- 2-3 garlic cloves, crushed
- 1 cup parsley leaves, chopped
- 1 long red chilli (as hot or not as you like), chopped
- 1 teaspoon good quality dried oregano
- Salt flakes and pepper

Roast pumpkin and onions

- 1-2 tablespoons olive oil
- 4 pumpkin wedge pieces (about 3cm at their thickest), seeds removed, skin on
- 2 red onions, skin removed, sliced into 1cm rings, kept whole
- ¼ cup fresh thyme leaves
- Sea salt and pepper

Pearl couscous

- 1 tablespoon olive oil
- 1 brown onion, sliced
- 1 cup pearl couscous
- 2 cloves garlic, crushed
- ½ cup tomato passata
- 1 cup water
- 1 bay leaf

METHOD

For the chimichurri, combine all the ingredients in a bowl and allow to infuse for at least 2 hours.

For the onions and pumpkin, preheat oven to 180°C. Drizzle the olive oil evenly over a tray and place the pumpkin and onion slices onto the oiled tray. Carefully turn in the oil so that both sides are coated. Sprinkle generously with the thyme, sea salt and pepper. Bake for 40 minutes, or until golden.

For the pearl couscous, heat the olive oil in a medium saucepan. Add the onion and cook over a medium to low heat, stirring occasionally, until they're soft and starting to caramelise, about 10 minutes. Add the pearl couscous and garlic and stir to coat with the oil and then cook, stirring for another minute. Add the passata and water and season generously with salt and pepper. Add the bay leaf. Bring to the boil, cover immediately, reduce the heat to low and cook for 15 minutes. Do not remove the lid. Without taking the lid off, turn the heat off and stand for a further 15 minutes. Fluff with a fork and place on a serving tray or into bowls and top with the pumpkin and onions and sprinkle with the macadamia chimichurri.



Apple and macadamia frangipane pie

Prep time 45 mins | Cook time 1 hour 10 mins

INGREDIENTS

Apples

- 5 apples, peeled, cored and cut into eighths
- 1 tablespoon lime juice
- 2 tablespoons golden caster sugar
- 2 tablespoons water

Pastry

- 1¼ cups plain flour
- ¼ cup macadamias
- 2 tablespoons golden caster sugar
- 125g cold butter, cut into cubes
- 1 egg yolk
- 1 tablespoon chilled water

Macadamia frangipane

- 1 cup macadamias
- 1/3 cup plain flour
- 125g butter
- 1 cup golden caster sugar
- 3 eggs
- 1 teaspoon vanilla essence

METHOD

For the apples, combine all the ingredients in a saucepan and cook over medium heat, partially covered with a lid, until the apples are just soft but still retaining their shape. Set aside to cool.

For the pastry, combine the flour, macadamias and caster sugar in the bowl of a food processor and process until the mixture is combined and the macadamias are roughly ground. Add the butter and process until the mixture resembles coarse breadcrumbs. Add the yolk and chilled water and process until the mixture comes together. Gather the dough and gently knead into a thick disc. Cover with plastic wrap and refrigerate for 30 minutes. Preheat the oven to 180°C.

For the macadamia frangipane, place the macadamias and flour in the bowl of a food processor and process until the mixture resembles a fine crumb. In a separate bowl use electric beaters to combine the butter and sugar until pale and thick, at least 5 minutes. Beat in the eggs, one at a time, beating well after each addition. Add the macadamia and flour mixture and the vanilla essence and fold in until thoroughly combined. Set aside.

To create the pie, cut ¼ of the dough from the disc, re-cover with plastic wrap and re-refrigerate. With the remaining dough, roll it out to fit a 23cm pie dish. Line the pie dish with the pastry and bake it blind by using baking paper and baking weights for 12 minutes. Remove the paper and weights and bake for a further 8 minutes, until golden. Allow to cool slightly.

Roll out the remaining pastry and cut a 25cm round circle. With any leftover pastry, cut small leaves and flowers for decoration. Set the pastry top and decorative pieces aside.

Place the apples on the base of the cooked pie shell. Smooth them out and top with the macadamia frangipane, smoothing it out. Gently lay over the pie top and carefully cut a small air hole in the centre. Decorate with the leaves and flowers. Bake for 55-60 minutes, until a skewer inserted through the air hole comes out clean and the macadamia frangipane is cooked.

Frangipane is a French style baking tradition and macadamias are the perfect nut to create the rich batter that bakes to a sweet, fluffy and nutty filling. Delicious eaten either hot or cold (if it lasts long enough!) and served with thick or whipped cream, this elevated version of a classic apple pie is made extra special by the delectable sweetness of macadamia frangipane.





Serves 8
Skill Level:
Easy

The 'mac version' of this all-time famous recipe takes it to a whole new level of sweet and salty moreishness!

Macadamia toffee crack

Makes 24 | Prep time 5 mins | Cook time 25 mins

INGREDIENTS

- 9 x 4-piece Arnott's Salada crackers, or similar
- 250g unsalted butter
- 1 cup brown sugar
- 200g dark chocolate bits
- 1 cup roughly chopped macadamias

METHOD

Preheat oven to 180°C. Line a 26cm x 40cm baking sheet with a layer of foil topped with a layer of baking paper. Arrange the biscuits over the baking paper in a single layer. Set aside.

Place the butter and brown sugar in a saucepan and stir over a medium heat to melt the butter. Allow the mixture to come to the boil and cook, whisking, for 3-4 minutes, until the caramel is thick. Pour immediately over the biscuits, using the back of a spoon or rubber spatula to spread it as evenly as possible.

Place in the oven and cook for 14-16 minutes, until golden and bubbly, watching carefully to ensure the edges don't burn. Remove from the oven and immediately sprinkle over the chocolate bits and allow to stand for a minute or two while they melt. Spread the melted chocolate with a rubber spatula evenly over the surface and then sprinkle with the macadamias.

Allow to cool before cutting into squares to serve. Store in an airtight container for up to a week.



For more delicious macadamia snack recipes to wow your family and friends visit

australian-macadamias.org

This is a heartfelt and delicious way to spoil the ones you love. Easy to make, healthy, cute and impossible to not enjoy.



Serves 8
Skill Level:
Easy

Macadamia cherry hearts

Cook time 5 mins | Setting time 2 hours

INGREDIENTS

- 1 cup macadamia pieces
- 3 large or 4 medium fresh dates
- ½ cup shredded coconut
- ½ cup dried tart cherries sweetened in apple juice or dried cranberries sweetened in apple juice

To serve

200g good quality dark (70%) chocolate, melted

METHOD

Place all the ingredients, except the melted chocolate, into a food processor and process until the mixture is thoroughly combined, while still retaining some texture. It should hold its form when a small amount is pressed together.

Press a tablespoon or so of mixture into a small heart-shaped biscuit cutter. Smooth the top and the gently release it by pressing it out. Place individual hearts on a baking tray lined with baking paper. When all the mixture is done, refrigerate the hearts until completely firm.

Lightly dip the bottom half of each heart into the melted chocolate. Allow any excess to drip off and place, chocolate side up, on a tray to set for 1-2 hours.

Serve or package as a gift.

For some Easter entertainment look no further than decorating this delicious macadamia swirl cake to your heart's content!

A sumptuously velvety indulgence, with the swirl of crunchy macadamias melting in cocoa and the caramel sweetness of brown sugar, it's as delicious to eat as it is fun to make.



Serves 8-10
Skill Level:
Moderate

Macadamia swirl Easter cake

Prep time 45 mins

Cook time 1 hour 10 mins

INGREDIENTS

- ¾ cup macadamias
- ½ cup brown sugar
- 2 tablespoons cocoa powder
- 185g unsalted butter
- 1½ cups caster sugar
- 3 eggs
- 1 teaspoon vanilla essence
- 3 cups plain flour, sifted
- 2 teaspoons baking powder
- 1½ teaspoons bicarbonate of soda
- 2 cups sour cream

Icing

- ½ cup unsalted butter, at room temperature
- 2 ½ cups icing sugar, sifted
- 1 teaspoon vanilla essence
- Yellow food colouring

Decoration

- 50g store bought white royal icing
- Your choice of food colouring
- 8-10 whole macadamia nuts
- 8-10 gold dragees
- ½ cup shredded coconut
- ½ cup roasted macadamias, finely chopped
- Edible flowers

METHOD

For the cake, preheat the oven to 180°C. Grease and line a 23cm round cake tin. Combine the macadamias, brown sugar and cocoa in the bowl of a small food processor and pulse until the mixture is combined and the macadamias appear roughly chopped. Set aside.

Cream the butter and sugar with electric beaters until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla. Combine the sifted flour, baking powder and bicarbonate of soda and stir in alternatively with the sour cream, beginning and ending with the flour mixture.

Pour a third of the cake batter into the tin. Sprinkle evenly with one half of the macadamia mixture. Repeat, ending with a layer of cake batter. Bake for 60 to 70 minutes, until a skewer inserted in the middle comes out clean. Allow to cool in the tin for 10 minutes before turning onto a wire rack to cool completely.

For the icing, beat the butter until pale. Gradually beat in the sifted icing sugar and vanilla essence and a small drop of yellow food colouring. Spread over the cake to cover the top and sides completely.

For the decoration, separate the royal icing into 4 small bowls and add a drop of different food colouring to each. Knead the icing to fully incorporate the colour. Mould a small pinch of icing around one side of each macadamia and roll gently to form an egg shape. Top each egg with a gold dragee. To decorate the cake, draw an egg shape on a large piece of baking paper (that will cover the top of the cake). Carefully cut it out so you have created an egg shape stencil. Lay it over the cake and sprinkle the shredded coconut and finely chopped macadamias decoratively within the stencil. Remove the stencil, arrange the eggs and edible flowers over the top and serve.

With both oranges and macadamia nuts growing on Giaan's orchard in Northern NSW, this bliss ball treat makes the most of the available produce. Tasting a bit like a healthy Jaffa, each ingredient adds not only flavour but health and nutritional benefits too.

It makes such a perfect snack for the whole family that a double batch is highly recommended!



Giaan's macadamia and orange bliss balls

Prep time 8 mins

Ingredients

- ¾ cup macadamia nuts, raw or roasted
- 6 medjool dates, pips removed
- ½ tsp turmeric
- ½ tsp cinnamon
- ½ tsp nutmeg
- 1 tsp cocoa powder
- Zest of an orange
- 2 tsp orange juice
- 2 tbsp chia seeds

Method

Add all ingredients except the chia seeds to a food processor and blend for a couple of minutes until the mixture comes together. Add the chia seeds and pulse briefly to combine. Roll the mixture into 8 even sized balls. Grate over some extra orange zest if desired. Refrigerate until ready to enjoy.

Store in an airtight container in the fridge for up to a week. This recipe can be doubled but there is no need to double the turmeric.

Serves 8
Skill Level:
Easy



These fabulous gingersnaps are gluten and refined sugar free, macadamia loaded and generously spiced, not to mention simple to make, healthy and super delicious. Macadamias and ginger are a great combo and just right together as the main players in these irresistible cookies.

Macadamia gingersnaps

Prep time 10 mins

Cook time 12 mins

Ingredients

- 1 cup macadamias
- 1/3 cup tahini
- 1/3 cup honey
- 1 teaspoon ground ginger
- 1 tablespoon raw ginger, finely grated
- ½ teaspoon bicarbonate of soda

Method

Preheat oven to 180°C. Line a large baking tray with baking paper. Place the macadamias in a food processor and process to a coarse crumb.

Add the remaining ingredients and process until the mixture is thoroughly combined and comes together when a small amount is pressed between your fingers.

Roll tablespoonfuls of dough into balls and press to create thick discs about 3cm in diameter. Place at least 5cm apart on the lined baking tray, allowing space for the mixture to spread. Bake the cookies for 12-14 minutes, until golden, taking care not to overcook.

Remove from the oven and allow to cool for 5 minutes on the tray before cooling completely on a wire rack.



Serves 4
Skill Level:
Easy



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