

Macadamias make it special

15 recipes
to make your
summer better
than ever!

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Six ingredient
caramel & macadamia
ice cream cake
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AUSTRALIAN SUMMER RECIPES

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Tropical fruit platter
with raw macadamias,
chocolate-coated
macadamias, and honey
& macadamia nut butter
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The beginning of the Australian summer season brings a positive and exciting vibe. It's a time to get together, share, celebrate and reconnect.

Macadamias compliment this season perfectly. With their naturally delicate flavour and luxurious crunch they transform even the simplest of moments into a celebration.

A bowl of roasted macadamia nuts brings a sense of occasion to a backyard barbeque and weeknight dinners magically transform into culinary delights with the simple addition of this health-filled nut.

From salad to dessert and every moment in between, Australian macadamias have the versatility to elevate every culinary creation.

Whether you're enjoying them on your own or sharing with friends, macadamias always make the moment special.

Native to Australia, macadamias originated in the East Coast rainforests millions of years ago. By adding them to your meals you are proudly continuing that long history.

So get ready to be inspired for your summer of sharing, entertaining and celebration and discover how macadamias really do 'Make It Special'.



Serves 8
Skill Level:
Easy

Need a showstopping dessert that's super simple to prepare? Look no further than this unashamedly indulgent six-ingredient ice cream cake. Featuring layers of creamy vanilla ice cream swirled with luscious caramel with a crunchy macadamia & biscuit base.

Six ingredient caramel & macadamia ice cream cake

Prep time 30 mins + overnight freezing. Cook time 15 mins

Ingredients

- 100g (12) Biscoff brand biscuits (see tip)
- 2½ cups (350g) macadamias, roasted and unsalted
- ½ cup flaked coconut
- 2 litres vanilla ice cream
- 380g jar Bonne Maman brand caramel sauce (see tip)
- ¼ tsp sea salt flakes

Method

Preheat the oven to 170°C fan forced. Undo the clasp of a 22cm (base measurement) springform pan and release the base from the side. Turn the base upside down and cover with a large sheet of baking paper so it overhangs (this makes it easy to slide onto your plate). Return the side of the pan to the base and use the clasp to lock the base in place. Don't trim the paper.

Place the biscuits in a food processor. Process until finely chopped. Add 1½ cups of the macadamias. Pulse until the nuts are coarsely chopped (you still want chunks). Spread the mixture into a shallow roasting pan and stir in the coconut. Bake for 15 minutes, stirring every 5 minutes until the coconut is lightly toasted. Set aside to cool.

Spoon half the cooled macadamia biscuit mixture (175g) over the base of the springform pan. Remove the ice cream from the freezer to soften slightly. Using half the ice cream, dollop large spoonfuls over the crumb, taking care not to disturb the crumb base too much.

Using half the caramel, dollop spoonfuls over the ice cream. Top with large spoonfuls of the remaining ice cream. Smooth the surface. Scatter over the remaining biscuit mixture, pressing on with your fingertips. Cover with plastic wrap then tightly with foil. Place onto a tray and freeze overnight.

To serve, remove the ice cream cake to a serving platter. Warm the remaining caramel in the microwave for 10-20 seconds on high, then drizzle over the ice cream cake. Sprinkle with sea salt flakes. Top with the remaining cup of un-chopped macadamias. Cut into wedges & serve.

TIP: You can find both Bonne Maman caramel and Biscoff biscuits at the supermarket. You can use Granita or digestive biscuits if preferred.



Native to Australia, macadamias are an integral part of the Australian story

Baby cos with lemon vinaigrette and roasted macadamias

This simple yet stylish salad, featuring crisp baby cos lettuce, roasted macadamias and a zesty lemon vinaigrette, promises to grace every summer celebration with its fresh & sophisticated charm.

Prep time 5 mins

Ingredients

- 4 baby cos lettuce, halved
- ¼ cup (60ml) extra virgin olive oil
- 2 tbsp (40ml) freshly squeezed lemon juice
- 1 tsp Dijon mustard
- 1 tsp caster sugar
- Salt and freshly ground pepper, to taste
- ¾ cup (125g) macadamias, roasted and salted

Method

Arrange the lettuce cut side up in a shallow bowl. To make the lemon vinaigrette, whisk the olive oil, lemon juice, mustard and sugar in a bowl until well combined. Season with salt and freshly ground black pepper.

Pour the dressing over the lettuce, sprinkle with the macadamias. Serve seasoned with salt & ground black pepper.

Serves 4
Skill Level:
Easy

Transform even the simplest of salads by adding roasted macadamias for a burst of flavour and texture





Brie topped with hot honey macadamias

Prep time 5 mins | Cook time 4 mins

Ingredients

¼ cup extra virgin olive oil
3 tsp dried chilli flakes
3 tsp smoked paprika
2 tsp sea salt flakes
¼ cup honey
1 cup (140g) macadamias, roasted and unsalted
450g round triple brie
Chargrilled Turkish bread and crackers, to serve

Method

Pour the oil into a medium nonstick frying pan. Add the chilli flakes and paprika. Place over medium heat. Cook for 2-3 minutes until the oil is warm and aromatic. Add the salt, honey and macadamias. Cook, shaking the pan for 1 minute.

Remove from the heat. Spoon the hot honey macadamias over the brie. Serve with Turkish bread or crackers.



Serves 6
Skill Level:
Easy

Level up your next grazing board with our easy hot honey macadamia topped brie. In just 10 minutes you'll have a show-stopping decadence ready to share – rich, creamy triple brie adorned with spicy-sweet macadamias in an aromatic glaze, perfect for scooping up with chargrilled Turkish bread, sourdough or crackers.





Serves 6-8
Skill Level:
Easy

Elevate your spring celebration with our tantalising avocado hummus. Made extra special with the addition of spiced macadamias, and a few easy-to-find ingredients.

Avocado hummus with spiced maple macadamias

Prep time 10 mins | Cook time 25 mins

Ingredients

Spiced maple macadamias:

- 30g butter
- 1 tbsp maple syrup
- 2 tbsp (20g) Taco spice mix (fiery) or Mexican seasoning
- 2 cups (290g) raw macadamias

Avocado hummus dip:

- 200g tub hummus
- 1 large ripe avocado, mashed
- 2 green onions, finely chopped
- ½ lemon, juiced
- Salt and pepper, to taste

To serve

- Extra virgin olive oil and micro herbs
- Grissini sticks, crackers, lemon wedges

Method

For the spiced macadamia nuts, preheat the oven to 150°C fan forced. Line a baking tray with baking paper. Melt the butter in a medium frying pan over medium heat. Add the maple syrup and spice mix or seasoning. Cook, shaking the pan for 15 seconds. Add the macadamias and stir to coat. Spread the macadamias onto the tray. Roast for 20-25 minutes, stirring every 5 minutes until the macadamias are roasted. Set aside to cool.

For the avocado hummus dip, combine the hummus, avocado, green onions and the lemon juice. Season with salt and freshly ground black pepper. Spoon the dip over the base of a serving platter. Drizzle with extra virgin olive oil. Top with the spiced macadamias. Scatter with micro herbs. Serve with grissini sticks, crackers and lemon wedges.

TIP: Any leftover spiced macadamias can be stored in an airtight jar or container at room temperature for up to 1 month.



Transport your taste buds to a vibrant spring fiesta with spiced macadamias

This satisfying macadamia milk smoothie is a great way to make the most of delectable summer fruits



Summer smoothie with macadamia sprinkles

Makes 1 smoothie

Ingredients

- 1 cup macadamia milk, freshly made or store bought
- 4 ice cubes
- Flesh of 1 mango or 1 cup frozen mango pieces
- 1 peach, halved, stone removed, chopped

Method

Place all ingredients in a blender and blend until smooth. Pour into a tall glass and top with macadamia smoothie sprinkles.

Macadamia tropical baked sprinkle

Makes 3 cups

Ingredients

- 3 tsp macadamia oil
- 1 tbsp brown rice syrup
- ½ cup raw macadamias, roughly chopped
- 3 slices dried pineapple, cut into small pieces
- 3 slices dried mango
- 3 pieces dried papaya
- ¼ cup coarsely shredded coconut, roughly chopped
- 2 tbsp sunflower seeds
- 1½ cups puffed buckwheat

Method

Preheat oven to 180°C. Stir together the macadamia oil and brown rice syrup. Place remaining ingredients in a bowl and stir to cover all the ingredients with the brown rice syrup mixture. Spread on a baking tray and bake for 10-13 minutes, until golden. Allow to cool completely before storing in a jar or airtight container.



For more fun smoothie toppings that can transform your smoothie into a meal or be enjoyed on their own as a snack visit australian-macadamias.org

Power up your day with a breakfast taco that's both quick & easy



Mesquite powder is ground seed pods from the mesquite tree & is highly nutritious. Paired with the incredible nutritional profile of macadamias, this nutty blend makes a powerful topping for your breakfast – be it a breakfast taco or scrambled eggs.

Mesquite macs on a breakfast taco

Makes 1 ½ cups

Ingredients

- 1 cup macadamia pieces
- 2 tsp macadamia oil, or olive oil
- 2 tsp mesquite powder
- 1 tsp chilli flakes, or to taste
- 1 tbsp whole coriander seeds
- 2 tsp lime juice
- Finely grated zest of 1 lime
- ¼ teaspoon salt, or to taste

Method

Preheat oven to 180°C. Combine all the ingredients in the bowl of a food processor and pulse 3-4 times, or enough to just break apart the mixture to a chunky, coarse crumb.


Spread evenly on a baking tray and bake for 8-10 minutes, stirring once or twice until the macadamias are golden. Allow to cool completely before storing in a jar or airtight container.

Load your favourite breakfast flavours in a tortilla and sprinkle generously with mesquite macs.

Breakfast taco suggestions

- Soft tortillas
- Slices of avocado with lime juice and salt
- Coriander leaves
- Roasted cherry tomatoes
- Thin slices of red onion
- [Macadamia pesto](#)
- Sour cream
- Egg omelette

For the egg omelette, whisk together 3 eggs in a bowl. Add 3 tablespoons of water and ½ teaspoon salt and whisk until thoroughly combined. Heat a little oil and butter in a small frying pan and add enough egg to cover the base. Cook for 1 minute over medium low heat, cover and cook a further minute, until set. Slide out of the pan and repeat with remaining mixture.



A terrific way to add a pop of colour & a whole lot of flavour to your grazing table, these dips are less of a recipe & more of a clever hack!

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Macadamia dukkah
with summer dips
.....

Serves 6-8
Skill Level:
Easy



With a wide variety of delicious store-bought dips available, you'd be forgiven for never making one from scratch again. But with some macadamia dukkah and clever plating, we can tweak them slightly to make them extra special.

Elevated macadamia summer dips

Prep time 15 mins | Cook time 6 mins

Ingredients

200g tub taramasalata dip

200g tub beetroot dip

200g tub tzatziki

½ cup macadamia dukkah
(see recipe on next page)

Extra virgin olive oil and micro herbs, to serve

Chargrilled Turkish bread, chargrilled sourdough
and crackers, to serve

Method

For the dips, spoon the taramasalata over the base of a serving plate. Drizzle with extra virgin olive oil and sprinkle with ¼ cup of macadamia dukkah. Scatter over micro herbs. Mix the beetroot and tzatziki dips together and spoon over the base of a serving plate. Drizzle with extra virgin olive oil and sprinkle with ¼ cup of macadamia dukkah. Scatter over micro herbs.

Serve the dips with chargrilled Turkish bread, chargrilled sourdough and your favorite crackers.

Macadamia dukkah

Prep time 15 mins | Cook time 6 mins

Ingredients

1 cup (140g) macadamias, roasted and salted

¼ cup sesame seeds

3 tsp ground coriander

1 tbsp ground cumin

½ tsp freshly ground black pepper

2 tsp sea salt flakes, crushed

1 tsp chilli flakes, optional

Method

For the dukkah, finely chop ½ cup of the macadamias. Coarsely chop the remaining macadamias, leaving them chunky.

Scatter the sesame seeds in a medium non-stick frying pan over medium heat. Cook, shaking the pan often, for 3 minutes until lightly toasted. Add the finely chopped macadamias, coriander, cumin, pepper, salt and chilli if using. Cook, shaking the pan for 2-3 minutes until aromatic. Remove from the heat. Stir in the coarsely chopped macadamias. Remove to a bowl (don't leave in the pan or the spices may burn). Set aside to cool.

TIPS:

- Any unused dukkah can be spooned into an airtight jar and stored in the fridge for up to 3 months.
- Macadamia dukkah is delicious sprinkled over poached, fried or scrambled eggs for breakfast.
- Sprinkle dukkah over roasted broccolini or pan-fried green beans just before serving.





The anchovy covered macadamias bring an exciting element to this one pan dish and are a must for anchovy lovers. If you are not a fan, you can leave them out and just enjoy the subtle buttery crunch of the macadamias.

Chicken one pan bake with anchovy macadamias

Ingredients

- 2 tbsp olive oil plus 1 teaspoon
- 6 chicken thigh fillets, with skin on and bone in
- 1 large red onion, sliced
- 8 small tomatoes, halved
- 1 x 400g can tomatoes
- 10 green olives, pitted
- 1 tbsp capers
- Zest and juice of 1 lemon
- 5 sprigs fresh thyme
- 1-2 anchovies to taste
- 3 cloves garlic, crushed
- ½ cup macadamia pieces

Method

Preheat oven to 180°C. Heat the oil in a large cast iron skillet and brown the chicken pieces on both sides over medium heat until golden. Set aside. Drain all but 1 tablespoon of the oil from the pan and return the pan to the heat.

Add the onions and cook over a medium low heat for 5-6 minutes, until softened and slightly caramelised. Return the chicken to the pan. Add the remaining ingredients and cook over a medium heat for 25 minutes, occasionally turning the chicken thighs and until tomatoes start to break apart and soften.

Meanwhile, stir together the anchovies, garlic and extra olive oil so that it forms a paste. Stir in the macadamias so that they are evenly covered.

After 25 minutes, sprinkle the macadamias over the top of the chicken (avoid losing any in the juice) and place in the oven. Bake for 15-20 minutes, until the macadamias are golden. Serve immediately.

Scorched honey macadamias with buffalo mozzarella and prosciutto

Prep time 10 mins | Cook time 3 mins

Ingredients

Scorched honey macadamia dressing:

- ¼ cup honey
- 2 tbsp (40ml) red wine vinegar
- ¼ cup (60ml) extra virgin olive oil
- 2 tsp Dijon mustard
- ¾ cup (125g) macadamia halves, roasted & salted
- Salt and ground black pepper, to taste

To serve:

- 125g thinly sliced prosciutto
- 2 buffalo mozzarella rounds, drained
- ¼ cup small basil leaves
- Oven baked bagels

Reminiscent of a Caprese salad, this Mediterranean-inspired dish cleverly combines fresh, uncomplicated ingredients to create a culinary masterpiece worth boasting about!

Method

To make the scorched honey dressing, pour the honey into a small non-stick frying pan. Bring to a gentle boil over medium heat, then cook for 3 minutes until reduced slightly. Remove from the heat. Add the vinegar, oil and mustard, and stir until smooth. Stir in the macadamias. Remove from the heat. Season with salt and freshly ground black pepper.

To serve, arrange the prosciutto over a serving plate. Tear the mozzarella into pieces and arrange over the prosciutto. Spoon over the warm macadamia dressing. Scatter with the basil, season with salt and freshly ground black pepper. Serve with oven baked bagels.

TIP: You can buy ready-made oven baked bagels. Alternatively, you can make your own by thinly slicing fresh boiled bagels, spraying both sides with olive oil and baking in a 160°C fan forced oven for 12-15 minutes, turning twice until lightly golden.





Taking everyone's favourite dessert to exquisite new heights, the hero of this pavlova recipe is the sweet velvety crunch of honey-roasted macadamias.

With its crisp outer meringue, marshmallowy-soft interior and irresistibly vibrant splash of sweet-tart raspberry sauce, this creation is a true summer delight that's also quick and easy to serve, thanks to its clever pull-apart format.

Honey macadamia pull-apart pavlova

Prep time 30 mins | Cook time 90 mins + 4 hours cooling

Ingredients

Meringue:

- 8 egg whites
- 2 cups (440g) caster sugar
- 1 tbsp cornflour
- 3 tsp (15ml) white vinegar

Raspberry sauce:

- 250g (2 cups) frozen raspberries
- 2 tbsp icing sugar mixture

To assemble and serve:

- 300ml thickened cream
- 2 tsp vanilla bean paste
- 250g mascarpone
- 1½ cups (210g) honey-roasted macadamia nuts
- Sweet herbs, to decorate, optional

Method

Preheat the oven to 100°C fan forced. Line a large rectangular 20cm x 30cm tray with baking paper.

To make the meringue, place the egg whites, caster sugar, cornflour and vinegar in the large bowl of an electric mixer. Beat on high speed for 10-14 minutes until the sugar is dissolved and meringue is thick and shiny. Using a large spoon, dollop 8 large spoonfuls of meringue onto the prepared tray, side-by-side, with two crossways and four lengthways. Bake for 1½ hours, or until the pavlova feels dry and crisp. Turn the oven off, leave the door ajar and allow the pavlova to cool completely in the oven.

To make the raspberry sauce, place the raspberries and icing sugar in a bowl. Roughly smash with a fork. Refrigerate for at least 4 hours or until ready to serve.

To assemble the pavlova, whip the cream and vanilla bean paste with a hand mixer until soft peaks form. Gently fold in the mascarpone. Spoon the cream mixture evenly over the pavlova. Spoon over the raspberry sauce. Top with honey roasted macadamias and herbs. Serve immediately.

TIPS:

- If you're making this on a hot day, chill the bowl and beaters in the freezer for 30 minutes before whipping the cream.
- You can buy pre-made honey roasted macadamias from the supermarket or make your own, [recipe here](#).

This fusion of iconic Australian flavours delivers the ultimate must-have pav!





Serves 8-10
Skill Level:
Moderate

This traditionally soft and buttery teacake is given a modern twist with the contrasting crunchy texture of macadamias - and the result is a worthwhile rebellion!

Macadamia and lemon teacake

Ingredients

Cake:

200g unsalted butter, softened to room temperature

1 cup caster sugar

3 eggs

1 ¾ cups plain flour, sifted

2 tsp baking powder

3 tsp grated lemon zest

2/3 cup macadamia pieces

Glaze icing:

2 cups icing sugar

25g unsalted butter, broken into pieces and softened to room temperature

2 tbsp hot water

To decorate:

Macadamias, whole, roasted

Dried lemon slices

Method

For the cake, preheat the oven to 180°C. Grease and line a 22cm cake tin. Using electric beaters, cream the butter and sugar until pale. Add the eggs, one at a time, beating well after each addition. Fold the sifted flour, baking powder, lemon zest and macadamias into the mixture, folding gently until thoroughly combined. Pour the mixture into the prepared tin and bake for 40 minutes, or until a skewer inserted in the centre comes out clean. Allow to cool in the tin for 10 minutes before turning onto a wire rack to cool for 15 minutes before icing and serving.

For the icing, place the icing sugar and butter in a large bowl. Pour in the water and stir thoroughly until all the butter has dissolved. If the icing is too thick, add a ½ teaspoon of extra water at a time until a pouring consistency is achieved..

To decorate, pour the icing over the cake and spread it gently. Serve decorated with roasted whole macadamias and dried lemon slices.



.....
Macadamia and
lemon tea cake
.....

Yuzu is an Asian citrus fruit that has a unique flavour which is somewhat tangy, sour & bitter all at once. It both clashes with & complements the flavour of the macadamia nuts & macadamia oil in this dressing making it lively & fun.

Macadamia Yuzu salad dressing

Makes about $\frac{3}{4}$ cup

Ingredients

- 1½ tbsp Yuzu juice (see tip)
- 2 tsp grated fresh ginger
- 3 tsp soy sauce
- ¼ cup macadamias
- ½ cup macadamia oil

Place all ingredients in a blender or small food processor and process until smooth. Store in a jar in the fridge for up to 2 weeks or use immediately.

Use this dressing to toss through a big bowl of salad leaves sprinkled with roasted macadamias and fresh edible flowers.

TIP: Yuzu juice is sold in bottles in many Asian food stores or some delicatessens.



Serves 4
Skill Level:
Easy

This dish is simple to make but brings serious wow-factor to the table, thanks to the flavour and texture fusion of asparagus, macadamias and melty Gruyère cheese. Perfect for entertaining, be sure to include this on your next brunch menu.

Asparagus, macadamia and Gruyère tart

Ingredients

- 1 sheet frozen puff pastry
- 1 free-range egg
- 2 tsp Dijon mustard
- 2 tbsp thickened cream
- Salt and pepper, to season
- 12 fresh asparagus spears ends trimmed and sliced in half lengthways
- 80 g Gruyère cheese grated
- 60 g macadamias roughly chopped
- Fresh herbs to serve (dill, parsley, watercress)
- Lemon wedge to serve

Method

Preheat oven to 200°C fan-forced. Line a baking tray with baking paper.

Place the puff pastry on the prepared tray. Using a small knife, carefully cut a 1-2cm border around the edge of the pastry. Prick the pastry base with a fork 4-5 times. Bake for 10 minutes until the pastry has puffed and is lightly golden. Remove from the oven and press the centre of the pastry down using the back of a spoon.

Whisk together the egg, mustard and cream in a small bowl. Fold in half the cheese and stir to combine. Season with salt and pepper. Spread the egg mixture inside the pastry border. Evenly arrange the asparagus slices across the filling. Sprinkle with chopped macadamias and the remaining cheese.

Bake for a further 15 minutes until the tart is firm and golden brown all over. Allow to rest for 5-10 minutes before cutting into squares. Garnish with fresh herbs and a squeeze of lemon juice to serve.

TIP: Substitute any cheese for Gruyère - Cheddar, camembert or parmesan would all compliment the other flavours perfectly.



We love the salty-sweet flavour combination of the macadamias with banana and honey, but feel free to experiment with your own seasonal macadamia butter crostini toppers.

Salted macadamia butter, banana and honey crostinis

Ingredients

500 g macadamias, wholes, halves or pieces
1 tsp salt flakes

To serve:

8 slices thick cut sourdough bread
8 tbsp roasted macadamia butter
4 bananas sliced
4 tbsp raw honey
Natural salt flakes
Chia seeds

Method

Macadamia butter:

Preheat oven to 140°C. Place the macadamias onto a baking tray. Roast for 30-40 minutes, tossing every 10-15 minutes to ensure even colour. They should be lightly golden brown.

Place the roasted macadamias into a food processor. Add the salt and blend for 1-2 minutes until the macadamias begin to break down into a paste and release their natural oils. Whether you prefer crunchy or smooth will dictate how long you continue to blend for. Once the butter has reached your desired consistency, transfer to a 500ml sterilised, airtight jar and keep in the pantry or refrigerator.

To serve:

Arrange warm, toasted sourdough slices onto a serving board. Spread with macadamia butter. Top with slices of banana and drizzle with honey. Garnish with salt flakes and chia seeds. Enjoy!



Buttery macadamias and chewy sour cherries work perfectly with the caramel-like mixture, but you can experiment with flavour combinations to make your own signature version.



Serves 8
Skill Level:
Moderate

Macadamia and sour cherry blondies

Ingredients

170 g unsalted butter melted
1 cup brown sugar (175g) lightly packed
 $\frac{3}{4}$ cup caster sugar (160g)
2 tsp pure vanilla extract
2 large free-range eggs
2 cups plain flour (250g)
1 tsp baking powder
1 tsp salt flakes
1 cup macadamias (130g) plus extra for topping
 $\frac{1}{2}$ cup dried sour cherries (80g) plus extra for topping

Method

Preheat oven to 180°C fan forced. Grease and line a 20cm x 20cm slice tin.

In a large mixing bowl, place the melted butter, brown sugar, caster sugar and vanilla. Whisk until smooth. Add the eggs and mix well. Sift the flour and baking powder into the mixture. Fold until just combined. Add the salt, macadamias and sour cherries. Continue to fold gently until evenly mixed.

Spread the blondie mixture into the prepared slice tin. Sprinkle with extra macadamias and sour cherries. Bake for 25-30 minutes or until golden brown and the middle of the blondies is just firm. Allow to cool before slicing into 4-5cm squares. Store in an airtight container.

TIP: You can substitute any dried fruit for the sour cherries. Try using cranberries, apricots or raisins. If you're not a fan of dried fruit, simply leave out altogether.



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