



MONTE CARLO BISCUITS

Nothing more needs to be said about this recipe except YUM. This is great to take the time to make on a wet cold weekend afternoon. If you want to make your own jam as well, try the 7 Minute Raspberry Jam.

From CWA of Victoria's *Biscuits Galore* cookbook.

Ingredients

125gm butter	75gm caster sugar
½ tbsp golden syrup	1 egg
½ cup coconut	250gm self raising flour
1 tsp bicarbonate soda	Raspberry jam
Viennese icing	

Method

Cream butter and sugar until light and creamy, then add egg and golden syrup and beat well. Fold in coconut, then add sifted flour and bicarb soda. Mix well. Roll mixture into long sausage shapes approx. 4cm in diameter. Chill mixture. Cut into 1cm slices and place on greased trays. Bake in moderate oven for 12-15 minutes. Cool on wire rack. Join in pairs with raspberry jam and vienna icing.

Vienna Icing

50gm butter
150gm sifted icing sugar
½ teasp vanilla essence

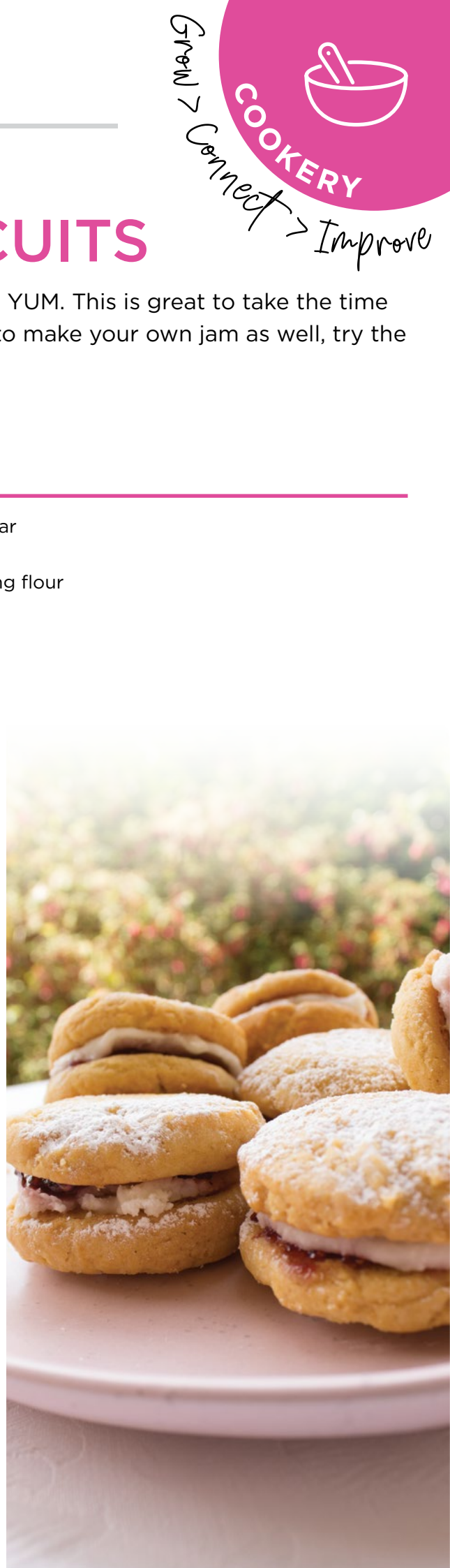
Soften butter and beat to a cream using a wooden spoon, add vanilla essence, then icing sugar. Beat well.

7 Minute Raspberry Jam

1kg raspberries (frozen will work too)
750gm sugar
Juice 1 lemon

Put raspberries into a pot. Heat until soft, add sugar slowly and stir until sugar has dissolved. Boil for 7 minutes, add lemon juice and put into clean sterilised jars and seal.

Raspberries are low in pectin, so the lemon juice helps it to set.





Week Five



PARSLEY PESTO

We usually think of pesto as being made from basil leaves, but this is a very good and useful alternative when basil is not in season (summer being the season for basil). A dollop of pesto can spark up the flavour of many dishes. Try a dollop on pasta dishes when serving, with an extra grating of parmesan cheese. You can also use pesto as a sauce for meat, fish, chicken or vegetables.

Ingredients

1 cup olive oil

1 teasp black peppercorns

½ cup slivered almonds

2 cups packed roughly torn parsley

½ cup grated parmesan cheese

4 cloves garlic

Method

Place ½ cup oil, 1 cup parsley and peppercorns into a food processor. Whirl until smooth. Add cheese, nuts and garlic. Blend well. Add remaining oil and parsley and whirl until smooth. Pour into clean, dry jars and cover tightly.

Hints:

Can be refrigerated for months.

Also freezes well.

If freezing, leave out the cheese and add just when serving.