

Beat egg yolks and caster sugar until mixture is pale and frothy, fold in the cool melted chocolate.

Whisk egg whites with clean beaters until soft peaks form, then carefully fold egg whites into the chocolate mixture (We gradually fold the egg whites in the mixture with a metal spoon a third at a time so that the egg whites don't collapse)

Spread mixture evenly over the base of the lined and greased swiss tin, bake for 15 – 20 minutes or until sponge is firm on top but still soft to touch.

Meanwhile mix icing sugar and cocoa together, sift onto the middle of a clean tea towel that is larger than the swiss roll tin.

When sponge is cooked remove from oven then carefully turn the cake out onto the icing sugar and cocoa dusted tea towel. Carefully peel away the baking paper. Work quickly while the sponge is still hot, gently roll up from short side of the tea towel (we have also rolled from the long side to make a longer length roll).

Filling: Mix Mascarpone and Nutella together then fold in hazelnuts (whole or roughly chop the nuts)

Carefully unroll the sponge, then spread filling over the sponge, re-roll the sponge. Don't worry if the sponge cracks in places – it looks more real and appetising.

Dust with cocoa and icing sugar if you wish. Leave the roll for a few hours (or next day) in a cool place for the flavours to meld.

The roll is best served at room temperature, topped with extra Mascarpone, whipped cream, ice cream or mixed fruit or berries.



MICK THE BUTCHER PROVES THAT MEAT MAKE YOU HAPPY.

### Braidwood Butchery

When Mick Clarke was born, his family was living at Reidsdale, and then after his family moved to Queensland when Mick was eighteen, he moved to Braidwood. During the next couple of years Mick did his apprenticeship at various Butcheries in the Palarang district. After working at Bungendore for six or seven years, he bought the shop in Braidwood and has been serving the town with top quality meat ever since. Mick has always been interested in 'the whole meat thing'. When he was growing up he enjoyed doing quite a lot of cooking for the family. He still enjoys cooking and shares some of his favourite recipes with us.

#### Butterflied Leg of Lamb

- Serves 4-6
- |  |                               |
|--|-------------------------------|
| 5 garlic cloves                          | Leaves from 5 sprigs rosemary |
| 2 tbsp. dried oregano                    | 2 tbsp. black molasses        |
| 100ml balsamic vinegar                   | 250ml red wine                |
| 100 ml good olive oil                    | 25ml walnut oil               |
| Sea salt and freshly ground black pepper |                               |
| 1 leg of lamb                            |                               |

Ask your butcher to bone the leg of lamb, you need a flat sheet of meat with skin on one side. Or it is a simple enough job to do yourself, particularly if you don't need the finished piece of meat to be beautiful and neat.

Mix together the garlic, rosemary leaves, oregano, molasses, vinegar, wine, oils and black pepper thoroughly with fork. Get a large, strong plastic bag and add the marinade into the lamb. Then comes the delightful messy bit, use your hands to rub the marinade into the lamb. Work it in well, then try and expel all air before sealing the bag and popping it into the refrigerator to marinate for at least 3 hours. You can stall the cooking procedure for up to 6 hours.

Remove the meat from the bag and save the marinade to baste with. Put it on a rack in a roasting tin and cook in a medium oven (170°C, 325°F, Gas Mark 3) for 30-40 minutes, depending on how rare you want the meat to end up.

Finish meat over glowing coals arranged around the edge of your barbeque. Burrow a hole in the centre of the coals under the meat and drop in a foil tray with a little water to act as a drip tray. Cook for 30 minutes, turning frequently — season with sea salt and baste the meat with the surplus marinade whenever you turn it. Allow to rest on rack for 15 minutes before carving.

# BRAIDWOOD BUTCHERY

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**137 Wallace Street Braidwood**

**Michael & Cheryl Clarke**

*We also smoke all our own Deli Range on the premises*

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**CLOSED PUBLIC HOLIDAYS**

#### Lamb Shanks In Guinness

- Serves 2
- 75g (2½ oz or ½ cup) plain flour
  - ½ teaspoon salt
  - ½ teaspoon freshly ground black pepper
  - ½ teaspoon ground cardamom
  - ½ teaspoon ground cumin
  - 1 teaspoon cayenne pepper
  - 2 good meaty lamb shanks
  - 3 tablespoons olive oil
  - 8 french shallots, peeled
  - 1 large carrot, cut on the diagonal into 1cm (1/2 inch) slices
  - 4 garlic cloves
  - 2 fresh lemon thyme sprigs
  - 2 dried bay leaves
  - 12 kalamata olives
  - 1 tomato, peeled and chopped
  - 1 lemon peel strip, with pith removed
  - 375ml (13 fl oz/1 ½ cups) Guinness or other Stout
  - 250 ml (9fl oz/1 cup) good beef stock
  - 3 kipfler potatoes, cut into 2cm (¾ inch) slices
  - 24 green beans

Preheat the oven to 180°C (350°F or GAS 4)

Put flour, salt, black pepper, cardamom, cumin and cayenne pepper in a clean plastic bag and give it a good toss to combine. Add lamb shanks, twist the top around to seal, then give the bag another good shake to coat the shanks well. Remove the shanks from the bag, gently hit them together to knock off the excess flour, then set aside.

Heat olive oil in flameproof casserole dish over high heat. Add lamb shanks and brown on all sides. Add shallots, carrot and garlic and cook for several minutes to colour them. Add the lemon thyme, bay leaves, olives, tomato and lemon peel. Stir to combine, then cook for about 5 minutes.

Stir in the Stout and stock and bring to the boil. Put lid on the dish, transfer to the oven and bake for 1 hour.

Remove lid, add beans and cook for 5 minutes, or until the beans are cooked to your liking. The sauce should by now have reduced to a nice consistency, but if it hasn't, transfer the shanks and vegetables to a large bowl and leave them in the turned off oven to keep warm. Place dish over medium heat and reduce the sauce to the desired consistency, then return the shanks and vegetables to the dish and mix well so they are coated with sauce.

### The 'Anglican Ladies'

They tell us they're not chefs or caterers, but the Anglican Ladies can sure cook up a storm. Evidence of this was at the recent 'Clarke Brothers Re-enactment' at the Braidwood Showground, when they provided morning and afternoon teas for nearly two thousand people. Lynda was amazed at how much cooking all the ladies had done in the days leading up to the event. Marjorie thought there would be lots of leftovers. But no, most items were sold out. People were coming back for seconds and thirds, devouring the delicious pumpkin scones, cakes, slices and, of course, those wonderful scones with jam and cream. We asked them for a few of their favourite winter recipes, and they kindly obliged.



#### Feijoa Upside-down Cake (from Lynda)

- Glaze:
- 50g butter softened
  - 80g brown sugar
  - 2 tablespoons golden syrup
- Cake:
- 10 peeled and halved feijoas
  - 125g butter
  - 175g sugar
  - 2 eggs
  - 1-1/2 cups plain flour
  - 2 teaspoons baking powder
  - 1 teaspoon cardamom
  - 2 tablespoons polenta
  - 125g sour cream
- Preheat oven to 180C. Grease and line 23cm cake tin.
- Beat glaze ingredients until creamy and spread over the base of the prepared tin. Arrange feijoa halves cut side down on top of glaze.
- Cream butter and sugar then beat in the eggs one at a time. Sift flour, baking powder and cardamom and mix with the polenta.
- Fold into the creamed mixture with the sour cream (mixture will be quite stiff.)
- Spread over the feijoas. Bake 50-60 mins until springy. Cool 10 mins before turning out of tin. (serves 8)
- (Recipe from NZ House and Garden)



MARJORIE LEMIN AND LYNDA AVERY OF THE ANGLICANS.