

Winning
appliances

Easter spreads



INSPIRED RECIPES TO CONNECT AND BREAK
BREAD WITH THOSE YOU LOVE THIS EASTER



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EASTER SPREADS

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Salami, prosciutto & provolone casatiello

SERVES 8 - 10 | PREP 20MINS PLUS PROVING TIME | COOK 35 MINS

1 cup (250ml) lukewarm water
2 tsp dry yeast (7g sachet)
½ tsp castor sugar
2½ cups (350g) 00 flour
60g butter, softened
2 tsp sea salt flakes
150g provolone dolce, diced
100g sliced prosciutto, roughly chopped
100g salami, casing removed, diced
4 baby heirloom tomatoes

A take on the traditional Neapolitan savoury Italian Easter Bread, this recipe swaps out the lard, for butter, and eggs for heirloom tomatoes. Delicious eaten warm, or cold the next day.

Mix water, yeast and sugar in the bowl of an electric mixer and set aside for 5 minutes or until foamy.

Using the dough hook, turn on medium-low speed and mix the yeast mixture with flour and butter for 2 minutes. Add salt and mix for a further 8 minutes or until smooth. Transfer dough to a slightly greased mixing bowl and place in the steam oven to 'steam function', set at 30°C for 45 minutes.

Grease a 23cm bundt pan. Turn dough out onto a lightly floured surface and pinch off 80g of dough; reserve. Gently knock back the remaining dough and press into a rectangle. Scatter with cheese, prosciutto and salami, and roll into a log around 30cm long, ensuring the ingredients are enclosed fully.

Place dough into the prepared pan, joining and pinching the ends to make a complete circle. Place tomatoes, diagonally across from each other to form a cross pattern.

Roll the reserved dough into 8 small logs and cross 2 pieces, overlapping, to make a cross on top of each tomato. Return to the steam oven, set at 30°C and prove for 45 minutes.

Preheat the oven on fan forced, set at 180°C, with low steam. Place in the oven and cook for 35 minutes until golden brown; set aside to cool slightly. Turn out onto a cooling rack. Serve warm or at room temperature.

Recipe notes

This recipe comes from Naples, Italy and is traditionally eaten around Easter time.

This recipe is traditionally made with hard boiled eggs instead of tomatoes, this recipe tastes even better the next day cold from the fridge.

FEATURED APPLIANCE **ELECTROLUX 60CM BUILT-IN COMBI-STEAM OVEN**

Appliance note

Electrolux and their advanced steam functions ensure you cook with just the right balance of steam and heat. The added moisture conducts heat faster so you will discover colours are richer, skins are crispier and textures are more tender and juicy.

RECIPE **CHLOÉ SKIPP**

Eastern European kulich with whipped cream cheese and ricotta icing

MAKES 4 | PREP 20 MINS PLUS PROOFING TIME | COOK 30 MINS

Soaked fruit

300g mixed dried fruit, like cranberries, apricots, fig and golden raisins

½ cup (110g) sugar

½ cup (125ml) water

¼ cup (60ml) Cointreau

1 strip of orange rind, pith removed

Dough

1 tbsp boiling water

½ tsp saffron threads

¾ cup (180ml) tepid milk

3 tsp dried yeast

⅓ cup (75g) caster sugar

3 cups (450g) 00 flour

1/2 tsp fine sea salt

1 tsp cinnamon

1/2 tsp mixed spice

50g butter, softened

2 eggs, lightly beaten, plus 1 egg, extra, beaten

Whipped cream cheese and ricotta icing

1 packet (200g) smooth cream cheese, room temperature

125g butter, cubed, at room temperature

1 cup (160g) pure icing sugar, sifted

1 tbsp finely grated orange rind

⅓ cup (80g) smooth ricotta

This delicious traditional Eastern European bread is novelly cooked in fruit cans! These beautiful little sweet breads are topped with Pashka and laced with alcohol soaked fruit. They make wonderful Easter gifts!

For the soaked fruit, in a small saucepan add fruit, sugar, water, rind and Cointreau. Bring to the boil, then cook on medium-high heat for 6 minutes or until sugar has dissolved and mixture has slightly thickened. Set aside to cool completely.

For the dough, in a small bowl, mix boiling water and saffron. Set aside to soak saffron and allow colour to develop.

Place milk, yeast and 1 tsp of the sugar in a small bowl and set aside for 5 minutes until foamy.

In a large mixing bowl, add flour, remaining sugar, salt, cinnamon and mixed spice; stir to combine ingredients. Add yeast mixture, saffron water, butter and eggs; use a flat bladed knife to bring together to form a soft dough. Turn onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Alternately, place in the bowl of an electric mixer fitted with a dough hook and mix until smooth and elastic. Transfer to a lightly greased bowl; cover lightly with plastic wrap and cover with a tea towel; set aside for 45 minutes or until doubled in size. Alternatively, place in the steam oven set at 30°C until doubled in size.

Meanwhile, strain fruit, allowing fruit to drain well; reserve syrup. Divide the fruit in half; set aside one half for the dough; return the remaining fruit to the syrup, which will be used for serving.

Wash and dry 4 x 450g empty fruit cans. Grease and line with baking paper.

Punch down dough and turn out onto a floured surface; sprinkle with the drained fruit. Gently knead dough, incorporating the fruit, kneading for 1 - 2 minutes or until fruit is combined.

Divide the dough into 4 equal portions; roll into balls. Place into prepared cans; set aside for 30 minutes or until doubled in size.

Preheat oven to 175°C fan forced with low added steam. Brush dough with extra beaten egg and cook for 25 minutes until golden brown. Remove from cans, and place on a wire rack to cool.

To make icing, place cream cheese and butter in the bowl of a stand mixture and beat for 2-3 minutes until fluffy. Add icing sugar and beat for 2-3 minutes until smooth; fold through rind and ricotta.

To serve, top with icing and spoon over with remaining fruit mixture.

Recipe notes

Don't have empty cans available? You can also bake one large Kulich using a lightly greased round 20cm cake pan.

Ensure your baking paper lining is high enough to help ensure you get a beautiful straight high Kulich.

FEATURED APPLIANCE **NEFF FULL STEAM 60CM**

Appliance note

Neff has over 100 years of experience developing superb cooking solutions that impress and inspire on a daily basis. Neff is designed to make life in the kitchen a pleasure. Wait until you try the Neff Slide & Hide® oven door.

RECIPE **CHLOÉ SKIPP**





FEATURED APPLIANCE **MIELE 45CM VITROLINE COMPACT COMBI-STEAM OVEN**

Appliance note

The Miele combi steam oven offers flexibility for best baking and roasting results: combine humidity and dry heat as you wish. To ensure the best results, you can adjust both the temperature (30°C to 225°C) and moisture content (0% to 100%) in combination mode. This ensures the food is cooked just the way you like it.

Using a mixture of high temperature and steam is perfect for bread baking! This gives you a golden crust and moist middle.

RECIPE **CHLOÉ SKIPP**

Dark chocolate, almonds and biscoff babka

SERVES 8 | PREP 1.5 HRS PLUS OVERNIGHT PROVING | COOK 35 MINS

Dough

⅓ cup (80ml) lukewarm milk
1 ½ tsp dry yeast
¼ cup (55g) caster sugar
2 ¼ cups (335g) plain flour, plus extra if needed
½ tsp salt
¼ tsp cinnamon
2 eggs, room temperature, lightly beaten
½ tsp vanilla extract
75g unsalted butter, at room temperature

Filling

¼ cup (55g) caster sugar
⅓ cup (80ml) thickened cream
100g dark chocolate, coarsely chopped
30g unsalted butter, at room temperature
1 tsp vanilla extract
¼ cup (80g) crunchy Biscoff spread
⅓ cup (45g) slivered almonds, toasted, plus 1 tbsp extra
50g dark chocolate, extra, melted

The beautiful rich swirls of sweet dark chocolate, buttery layers of biscoff spread and crunchy almonds are the perfect delicious treat to enjoy with those you love this Easter!

To make the dough, pour milk into a jug; add yeast and a pinch of the sugar; mix well and set aside for 5 minutes or until foamy.

Place flour, remaining sugar, salt and cinnamon in the bowl of an electric mixer fitted with a dough hook. Mix on low speed to combine; add yeast mixture, eggs and vanilla and mix on medium low speed until combined. Increase speed to medium, then add butter in 5 stages mixing well after each addition. Mix for 10 minutes or until smooth, elastic and the dough comes from the sides of the bowl. Transfer dough to a lightly greased mixing bowl.

Preheat steam oven to 'steam function', set at 30°C. Transfer dough to the oven and prove for 1 hour or until doubled in size.

Knock back dough and shape into a rectangle; cover with cling wrap and refrigerate overnight.

To make the filling, in a medium saucepan over medium heat, combine sugar and cream; bring to a simmer, stirring occasionally, until sugar completely dissolves.

Place chocolate, biscoff spread, butter and vanilla in a large bowl and pour over cream, mix until smooth; cool completely, then refrigerate for 10 minutes or until thick.

Grease and line a 22cm loaf pan with baking paper.

Remove dough from the refrigerator and place on a 60cm long piece of baking paper. Using a rolling pin, roll dough into a 20cm x 40cm rectangle. Spread with the filling to the edge of the dough except for one of the long sides, leaving 3cm of dough with no filling. This will help to enclose the filling; scatter with almonds.

Starting with the long side, roll into a tight roll using the baking paper to assist then twist the ends of the baking paper like a bon bon. Transfer to the freezer for 15 minutes - this will make the filling firm and easier to work with.

Slice the dough in half lengthwise to expose the filling. Twist the halves together as if you were braiding them. Place into the prepared pan. Place in the steam oven set at 40°C for 1 hour.

Preheat oven to 180°C fan forced, with 30% steam. Place babka in the oven and bake for 35 minutes or until golden brown. Set aside to cool slightly.

Drizzle with melted chocolate and sprinkle with extra almonds.

Recipe notes

Filling can be made in advance and kept in the fridge, ensuring you take it out 1 hour before using.

A great way to see if your bread is ready is to knock on the bottom of the bread - if it sounds hollow it is ready to go!

Fig and walnut hot cross buns with maple butter

MAKES 12 | PREP 2 HOURS | COOK 45 MINS

4 cups (500g) plain flour
1½ tbsp mixed spice
¼ cup (55g) caster sugar
1 tsp salt
5 tsp (20g) dried yeast
1¼ cups (250g) dried figs, chopped
½ cup (50g) walnuts, roasted and roughly chopped
1½ cup (330ml) warm water
¼ cup (60ml) vegetable oil
½ cup (75g) plain flour, extra
¼ cup (60ml) water
¼ cup (120g) fig jam
2 tbsp water, extra
Maple butter to serve (see next page)

Preheat the combi-steam oven to full steam 40°C.

Place flour, mixed spice, sugar, salt, yeast, figs and walnuts in a medium size stand mixer bowl fitted with the hook attachment; turn on to low speed for 10 seconds just to combine ingredients.

Add water and oil, and mix on low speed until ingredients are just combined; increase speed on medium high and mix for 8-10 mins or until the dough is smooth and silky. Turn the dough onto a lightly floured surface and knead until smooth and elastic; transfer to a lightly oiled bowl. Cover with cling film and place in the combi-steam oven for 30 minutes or until doubled in size.

Line a large baking tray with non-stick baking paper. Punch dough down to its original size. Knead for 30 seconds on a lightly floured surface until smooth. Divide into 12 even portions and shape each portion into a ball. Arrange buns on the baking tray leaving a small gap in between each bun to allow for spreading.

Place the tray back in combi-steam oven at 40°C steam for 20 minutes or until doubled in size. Meanwhile mix extra flour with water in a small bowl until smooth. Spoon into a piping bag and snip off one corner. Pipe flour paste over tops of buns to form crosses. Preheat oven to 210°C fan forced + low steam. Bake for 10 minutes, then decrease the temperature to 200°C fan forced + low steam for the final 10 minutes.

To make the glaze, place jam and water into a small saucepan over low heat and stir until jam dissolves. Bring to the boil for 2-3 minutes; remove from heat. Brush glaze over the warm hot cross buns.

Serve with maple butter (*see next page).

FEATURED APPLIANCE **WESTINGHOUSE 60CM ELECTRIC BUILT-IN STEAM ASSIST OVEN, WESTINGHOUSE 70CM INDUCTION COOKTOP**

Appliance note

Electrolux and their advanced steam functions ensure you cook with just the right balance of steam and heat. The added moisture conducts heat faster so you will discover colours are richer, skins are crispier and textures are more tender and juicy.

RECIPE **DANIELLE BRITO**





Maple butter

MAKES 250G BUTTER | PREP 15 MINS

600ml thin pure cream

Salt to taste (optional)

1 cup (250ml) maple syrup

Cheesecloth

Large bowl of iced water

Mason jars or other jars with
a tight fitting lid

Pour cream in the bowl of a stand mixer fitted with the whisk attachment.

Mix on medium speed until cream is whipped; continue whisking until the butter separates from the liquid - this liquid is known as buttermilk.

Once the butter has solidified, pour off the buttermilk and save it for baking (or drink it!). Scoop the solids into a piece of cheesecloth or a loose weave cotton tea towel; squeeze as much of the liquid as possible while pressing the butter into a ball.

Transfer the butter to a bowl of iced water and rinse butter by pulling and squishing it. Pour off the water and repeat the process. Keep rinsing and squishing the butter with ice water until the water runs clear.

To make salted butter, add the salt to taste at this stage and work that through the butter.

With the butter still cold, roll into a log and cut into 1cm disks. Place into Mason jars and cover with maple syrup. Store in the fridge.

Recipe notes

Ensure to work with cold butter at all times while preparing it. If the temperature rises the butter will start to melt and become unmanageable.

For spreadable butter remove from fridge 30 minutes before using.

Butter will last up to 30 days in the refrigerator.

FEATURED APPLIANCE **KITCHENAID PRO LINE BOWL LIFT STAND MIXER**

Appliance note

A kitchen companion that's engineered for simplifying and streamlining cooking preparation, and one that can also be implemented as an aesthetic offset for your kitchen's decor - designed specifically for those with a passion for entertaining and a keen eye for style.

RECIPE **DANIELLE BRITO**

Easter wagon wheels

MAKES 15 | PREP 30 MINS | COOK 3 MINS

RECIPE **BETTINA JENKINS**

1 pkt (250g) milk arrowroot biscuits

2 tbsp strawberry jam

1 pkt white marshmallows (you'll need 23 in total)

600g pkts milk chocolate, melted

2 tbsp copha, melted

Sugar decorations and cashews

Preheat oven to 170°C (150°C fan forced). Line a baking tray with baking paper.

Place 15 biscuits with flat side up onto the prepared baking tray. Spread each biscuit with ½ tsp jam and top with 1½ marshmallows. Bake for 3 mins or until marshmallows just begin to soften; remove from oven and cool slightly; sandwich with remaining biscuits (there will be one biscuit left over, which you can give to your little helper!) press gently, ensuring filling doesn't ooze out the side. Cool in the fridge for 15 minutes.

Line another baking tray with baking paper. Dip biscuits into combined chocolate and copha, using two forks to allow excess chocolate to drip away. Place onto the prepared tray. Allow to set.

Pour remaining melted chocolate into a zip lock bag; snip the corner and pipe thin decorative shapes onto biscuits; sprinkle with decorations

Recipe notes

The White Chocolate mousse can be kept for 3 days in your fridge.

The caramel sauce can be kept for up to 1 month in your fridge as long as it's in an airtight container.

Feel free to try any fillings, the trick is to freeze the egg before cracking it.





local collaborations

LOCAL NEWCASTLE PRODUCERS **CAKE BOI**
AND **BAKED UPRISING** PROVIDE THEIR
ULTIMATE EASTER RECIPES

Vegan dark chocolate, nutmeg and oreo cheesecake with rich chocolate ganache

SERVES 10 | PREP 30 MINS | COOK 55 MINS

1 packet (133g) original oreo biscuits
40g margarine, melted
600g vegan cream cheese, at room temperature
200g vegan dark chocolate, melted
½ cup (110g) caster sugar
¼ cup (55g) brown sugar
¼ cup (35g) cornflour
¼ cup (25g) cocoa powder
½ tsp ground nutmeg
1 tsp vanilla bean paste

Chocolate Ganache topping

100g vegan dark chocolate, broken into pieces
⅓ cup (80ml) coconut cream
Fresh berries, to serve

“This beautifully rich baked cheesecake with a hint of nutmeg is light, smooth and so decadent! And vegan too!”

Preheat oven on top and bottom heat set 160°C with low steam. Grease and line the base and sides of a 20cm round springform pan with baking paper.

To make the base, place biscuits in a food processor bowl and pulse just until fine crumbs are formed. Add margarine and process until just combined. Press firmly and evenly into the base of the prepared cake pan. Refrigerate while preparing the filling.

For the filling, place cream cheese into a stand mixer bowl; beat on a low speed until smooth; gradually add chocolate. Add caster and brown sugar, sifted cornflour, cocoa powder and nutmeg and vanilla; mix until smooth. Pour over the biscuit base and smooth the surface.

Place cheesecake on a universal tray on level 1 and bake for 55 minutes. Transfer to a cooling rack to cool for 30 minutes before transferring to the refrigerator to cool completely, about 2 hours.

To make the ganache, place chocolate and coconut cream into a heatproof safe bowl; heat in the microwave oven on 600W for 1 minute; stir, then continue to heat, stirring every 15 seconds, until the chocolate is fully melted. Set aside to cool and thicken slightly.

To assemble, remove cheesecake from the pan and place onto a serving plate; spread with chocolate ganache. Serve with berries.

Recipe notes

Vegan cream cheese is quite soft and smooth, so it doesn't need much beating to make it smooth. It's available in most local supermarkets.

Store refrigerated in an air-tight container for up to 3 days.

You can substitute cinnamon for nutmeg and add grated orange rind for a lovely jaffa flavour.

FEATURED APPLIANCE **NEFF 45CM COMPACT BUILT-IN COMBI-STEAM OVEN**

Appliance note

NEFF has more than 100 years of experience developing superb cooking solutions that impress and inspire on a daily basis. With innovations like the Slide & Hide oven door, NEFF is designed to make life in the kitchen a pleasure.

RECIPE **REECE HIGNELL, FOUNDER, CAKEBOI, NEWCASTLE**

Pull apart loaf

MAKES 2 LOAVES | PREP 25 MINS PLUS REFRIGERATION TIME MINS | COOK 45 MINS

Simple, yet delicious this pull apart loaf is the perfect addition to any Easter table, it can be filled with virtually anything!

For loaf 1 - Confit Garlic loaf

Combine milk and yeast in a bowl; mix well and set aside for 5 minutes; mix in the levain. Add butter, honey, flour and salt. Mix well to combine; using wet hands, work everything to a rough but evenly mixed dough. (At this point, you can adjust it, adding slightly more milk for a softer dough. Cover with plastic wrap and leave for 15 minutes. Tip out onto a work surface and knead the dough until smooth and elastic, about 1 minute. Place dough into a lightly greased bowl; cover, and allow to rise for an hour.

Divide the dough into 10 balls.

Butter the inside of two loaf pans and drop 5 balls into each. Tuck fillings between the balls. Leave to rise by half and place in the fridge overnight.

Allow dough to come to room temperature for about an hour. Sprinkle with sesame seeds.

Meanwhile, preheat oven to 190°C and cook the loaves for about 30-45 minutes or until golden.

For loaf 2 - Hot Cross Bun Mix

Follow the steps for Confit Garlic Loaf, but combine all the ingredients for the hot cross bun mix in step 1. Continue making the dough as described using the same cooking method and times.

Recipe notes

A levain, also called a starter, comes from a sourdough starter. It's a mixture of fresh flour, water, and some starter.

You can fill your loaf with virtually anything - pesto, roast vegetables, olives, cheese, bacon bits, tomato paste, chocolate chips and mashed banana would all work well.

2 cups (500ml) tepid milk
2 tsp (15g) dry yeast
230g white levain
60g butter, melted
1 ½ tbsp (40g) honey
5 cups (750g) white flour
1 tbsp salt

Loaf 1 - Confit Garlic loaf

1 bulb of confit garlic, with the cloves separated but kept whole

2½ tbsp garlic oil from the confit garlic

100g parmesan cheese, grated

Sesame seeds

Loaf 2 - Hot Cross Bun Mix

2 ½ tbsp boiling water

1½ tsp mixed spice

1½ tsp cinnamon

2 tbsp brown sugar

2 tbsp honey

160g dried fruit, such as blueberries, sultanas, cherries and currants

30g whole orange, boiled in water until soft, seeds removed and blended

Mix everything together cover and leave overnight to soak



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