

# Kerala Duck Curry



Original recipe by KM Mathew, shared by UQ Chancellor Peter Varghese AO

## Ingredients

- A**
- 1kg duck, cut into fairly large pieces
  - 1/4 cup oil
  - 1/2 cup onion slices – thin and long
  - 2 tsp ginger slices – thin and long
  - 18 garlic cloves
  - 6 green chillies slit at one end
  - 2 dsp vinegar
  - Salt to taste
- B**
- 2 dsp coriander powder
  - 2 tsp chilli powder
  - 1/4 tsp turmeric powder
  - 1/4 tsp pepper powder
  - 2 pieces cinnamon – 1" long
  - 6 cloves
  - 4 cardamom pods
- C**
- 1 cup thick coconut milk
  - 2 cups of grated coconut
  - 3 cups thin coconut milk
  - 4 potatoes each quartered
- D**
- 1 dsp oil
  - 1 tsp ghee
  - 1 tsp mustard
  - 2 dsp onion – sliced
  - A few curry leaves.

## Method

1. Grind the ingredients in 'B' item to a fine paste.
2. Saute onions in oil. Add ginger, garlic and green chillies. Saute and add meat, vinegar and salt. Stir in the thin coconut milk. Cover the pan with a deep lid containing water.
3. Add the potatoes when the meat is almost done. When the potatoes are cooked, add the thick coconut milk. Bring to boil and remove from fire.
4. Heat oil and ghee. Fry mustard, onion and curry leaves. Serve hot.

# Stained Glass Window Cake

By Caroline Frazer



## Ingredients

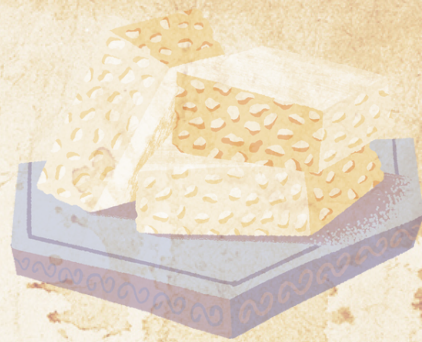
- 250g whole brazil nuts
- 125g whole almonds
- 125g walnut halves
- 1/2 cup red glacé cherries
- 1/2 cup green glacé cherries
- 2/3 cup mixed peel
- 250g chopped dates
- 1/4 cup seeded raisins
- 3 eggs
- 3/4 cup plain flour
- 1/2 tsp baking powder
- Pinch salt
- 3/4 tsp vanilla essence
- 3/4 cup caster sugar
- 2 tbsp brandy

## Method

1. Grease loaf tin and line with foil (5x9x3 inches).
2. Place fruit and nuts in basin.
3. Sift flour, salt, baking powder and mix with sugar. Add to fruit and nut mix.
4. Beat eggs and vanilla essence.
5. Mix together - mixture will be very stiff.
6. Spoon into lined tin and press down.
7. Bake at 150°C (conventional oven) for 2-2.5 hours.
8. Remove from oven and pour on 2 tbsp brandy
9. Stand in tin for 30 minutes, then turn out and cool.
10. Remove foil and wrap in new foil.
11. Store in fridge or freezer. This is a solid cake. Slice with a carving knife and serve in fingers.

# White Christmas

Recipe by Professor Alastair Blanshard  
Paul Eliadis Professor of Classics and  
Ancient History



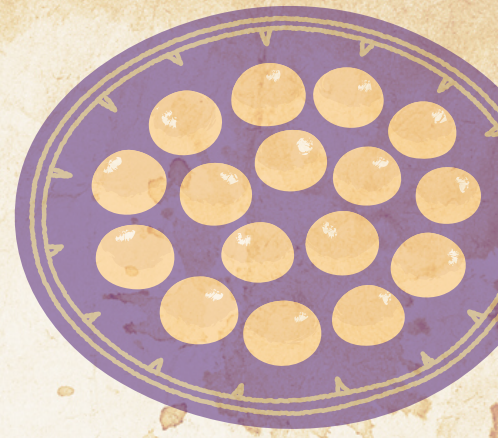
## Ingredients

- 3 cups Rice Bubbles
- 1 cup desiccated coconut
- 3/4 cup icing sugar, sifted
- 1 cup powdered milk
- 1 cup dried mixed fruit
- A handful of red and green glacé cherries
- 250g coha

## Method

1. Combine all ingredients in a large bowl.
2. Melt coha, cool slightly, and then pour coha into bowl with ingredients.
3. Mix well.
4. Spread into a non-stick 30cm x 20cm baking tin.
5. Place in freezer to set (10-15 minutes), then store covered in refrigerator.
6. Cut into slices to serve.

# Miks Chai GulGula (Indian Donut)



By Mikhara Ramsing

## Ingredients

- 1 cup black Miks Chai (my grandmother's secret recipe that you can purchase via Miks Chai) brewed on stove.
- 1 cup flour
- 1 tsp cardamom powder
- 1 pinch salt
- 1/2 teaspoon baking powder
- 6 tablespoons jaggery or brown sugar
- Oil, required for frying.

## Method

1. Make the batter by mixing all dry ingredients together in a bowl.
2. Brew Miks Chai on the stove (black, no milk). Add half a cup of brewed Miks Chai to batter and mix well. Add more chai as required to make batter not too thick or thin (similar to a pancake batter). Lumpiness is fine.
3. In a deep pan, wok or kadai take ghee or oil. Let the oil become hot. Test a small portion of the batter in the oil. If the portion comes up on the surface of the oil steadily, then you can begin to fry.
4. Add spoonfuls of the batter in the oil. Fry on medium flame.
5. Let the chai gulgula become light golden from the bottom and sides, gently turning each donut. The chai gulgula will puff while frying.
6. Once they are golden brown, remove them with a slotted spoon and place on kitchen paper towels. Serve with a hot cup of Miks Chai Masala Chai of course!

# Summer Ceviche



Original recipe by Yotam Ottolenghi,  
shared by Nimrod Klayman

## Ingredients

- 1 shallot, sliced thinly
- 2 lemons – for 40ml lemon juice and 2tsp lemon zest
- 1/2 tsp caster sugar
- 1/2 tsp of flake salt
- 2 or 3 turns freshly ground black pepper
- 4 salmon or trout fillets, no skins and no bones – cut into thin pieces (like sashimi)
- 25 grams unsalted butter
- 1/2 tsp cumin seeds
- 2 tbsp slivered pistachios

## Method

1. Peel and cut the shallot into very thin slices. Arrange it in a bowl and add two tablespoons of lemon juice, the sugar, half a teaspoon of flake salt and two or three turns of the freshly ground black pepper. Mix everything well and reserve.
2. Thoroughly clean the fish, which should be served without skin or bones, cut into pieces of around 1.5cm. Put it in another bowl, with the oil, the lemon zest, two teaspoons of lemon juice, a teaspoon and a half of flaked salt and a good pinch of pepper. Stir everything and let the fish marinate for 30 minutes (no more, otherwise fish will become too soft).
3. While the fish is marinating, heat the butter in a small saucepan over medium heat, along with the cumin seeds. To do this, melt the butter and stir it over low heat for 5 minutes, until it browns.
4. Divide the fish between two plates, top with the shallot (discarding the excess liquid) and the peeled and crushed pistachios and drizzle brown butter with cumin on top. Finish the dish with a pinch of flaked salt and serve immediately.

# Nostalgic Shortbread Biscuits



Recipe by Jessie Harper

## Ingredients

- 200g butter
- 115g icing sugar
- 285g plain flour
- Salt
- Vanilla extract

## Method

1. Sift the flour and icing sugar and using your hands combine with the butter.
2. Add a pinch of salt and 1/2 teaspoon of vanilla extract to the mixture.
3. Gently roll the mixture into a cylinder shape.
4. Wrap the mixture in cling wrap, and then chill in the fridge for 30 minutes.
5. Cut the rolled mixture into biscuit-sized pieces, press with a fork, and bake at 150°C for 20–30min (until golden).
6. Optional: add a blanched almond or glazed cherry on top.

# Grandma's Christmas Trifle



Recipe by Dr James Alexander Fielding

## Ingredients

- 2 sachets of jelly
- 1 litre vanilla custard
- 1/2 litre double cream
- Peach slices (fresh or tinned)
- Sliced fresh strawberries
- Any other fresh fruit you like
- Sherry
- Sugar
- Vanilla
- Jam rolls

## Method

1. The night before, prepare jelly using hot water as per packet instructions and refrigerate overnight.
2. Assemble trifle: pour 1 cup custard into bowl.
3. Place layer of jam rolls, and brush them with Sherry.
4. Spread a layer of custard.
5. Drain peach slices, and add a layer to trifle.
6. Top this with custard.
7. Repeat layers to fill bowl.
8. Whip cream with sugar and vanilla, and top the trifle with this – be generous, it's Christmas after all!
9. To finish, decorate with slices of fresh strawberry and serve chilled.