



"JUGGLING TWO HATS"

Recipes for a Pie Maker – The Farmer and the Cook – February, 2019

Poached Eggs

Turn on the pie machine and crack an egg into each pie hole. Close the lid and cook for 4 minutes thirty seconds for soft yolks. The time may vary depending on if your egg is straight out of the fridge or room temperature.

You can also cook tinned spaghetti in the pie machine. Place some cupcake or muffin cases in the pie hole and cook while you cook your eggs. It is too hard to get the spaghetti out if you don't do this!

Tinned Spaghetti and Cheese Toastie

Butter one piece of bread and place in the pie hole. Mould it in to the hole as much as you can and then turn on the machine. Add some tinned spaghetti and a piece of cheese and add another piece of bread on top. Close the lid and cook for 4 minutes or until golden.

Prawn and Pork Wontons

500g Pork Mince

5 green prawns chopped roughly

3 or 4 spring onions chopped

2 garlic cloves and some ginger finely chopped (you can use the little squeeze bottles from the supermarket)

Splash of light soy sauce, sesame oil, dark soy sauce, kecap manis, Chinese cooking wine

Can of water chestnuts chopped finely. You may only want to use half of these.

Packet of square wontons

Mix all of the ingredients above and turn on the machine. Place one wonton wrapper in each hole and place a large spoonful of mixture into the wonton wrapper. Place another wrapper on top and cook for 4 minutes. Again, this will depend on how much mixture you place in the wrapper. Repeat until all mixture is used.

White Chocolate and Macadamia "Pookies"

65g butter, softened
80g brown sugar
1 egg, lightly beaten
1 teaspoon vanilla extract
75g (1/2 cup) plain flour
80g (1/2 cup) self-raising flour
100g white chocolate, roughly chopped
Handful of unsalted macadamia nuts, roughly chopped

Mix the butter and sugar together well and then add the egg, vanilla extract and stir. Add the flours and stir then add chocolate and nuts. Turn on pie machine and add a spoonful of mixture into each hole. Cook for about 4 minutes and turn over if needed for another 2 minutes if needed. Repeat until all the mixture is used!

Cinnamon Scrolls with Cream Cheese Icing

Place 2 cups of self-raising flour and 1 cup of Greek yogurt into a bowl. Mix until it all comes together and then place on a bench and knead it until a dough forms. Roll out in to a rectangle and if you like your scrolls thin then cut the rectangle in half from top to bottom. Spread some softened butter on the dough. Mix one teaspoon of cinnamon with about 3 tablespoons of sugar. Sprinkle some of the cinnamon mixture over the top of the butter. Roll up from the longer end and cut the log into 4cm pieces.

Turn on the pie maker and place a piece of cinnamon dough vertically in each hole. Cook for 4 minutes and then flip over and cook for another 2 minutes. Let them cool on a rack and keep cooking the rest of the dough pieces.

I used an icing recipe from one of the foodie blogs I follow Another Food Blogger. He has a recipe on his blog for cinnamon rolls so I wanted to use his icing for mine. Check out his blog for some cool recipes! www.anotherfoodblogger.com

Here it is:

55 g cream cheese softened
2 tbsp butter melted
2 tbsp milk
1 tsp vanilla extract
140 g icing sugar

Mix all of the ingredients together in a bowl. Once the cinnamon rolls have cooled a little, place half a dessert spoon on top of the rolls and let it trickle down!!