

Australian Recipes



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Recipes gathered from the Internet

Credit goes to the Recipe Authors and Photographers



The Best Burger in Oz

If you love going out for burgers, you'll be amazed by how easy it is to make your own gourmet burgers at home! These homemade juicy beef patties are beautifully seasoned and full of flavour. Pop them in the pan, then finish them off with melted Swiss cheese, plus all the classic toppings! - Australia's Best Recipes Team

Ingredients

- 1 splash extra virgin olive oil
- 1 cup panko dried breadcrumbs
- 500g beef mince
- 1 egg lightly beaten large
- 1/2 cup fresh flat-leaf parsley roughly chopped
- 1 pinch black cracked pepper to season
- 1 pinch sea salt to season
- 4 butter lettuce large leaves
- 2 tomatoes sliced
- 8 slices Swiss cheese
- 1 red onion finely chopped
- 2 dill pickles thinly sliced
- 4 tbs tomato sauce to taste
- 4 tbs American mustard to taste
- 2 tbs Dijon mustard
- 4 brioche buns

Method

1. Add the panko breadcrumbs, parsley, Dijon mustard, beaten egg, salt and pepper and minced beef into a large bowl.
2. Mix well using your hands until ingredients are well combined.
3. Divide into 4 chunks, then mould into thick round patties.
4. Drizzle the olive oil over the patties and refrigerate until needed.
5. Preheat a large frypan over a high heat for about 3 minutes, then turn down the heat to medium.
6. Place your patties gently onto the hot frypan and cook for 4-5 minutes (depending on preference) on one side only.

7. Flip your patties, then place 2 pieces of Swiss cheese on top of the cooked side. Cover with a lid for another 4-5 minutes and allow the other side to cook, while the cheese melts. Once cooked, remove from the heat and set aside.
8. Halve brioche buns and place flat sides down on a separate frypan over low heat, until each bun is warm to touch.
9. Place one lettuce leaf on the base of each bun.
10. Add as many tomato slices as you'd like on top of the lettuce.
11. Place each patty with the melted cheese on top of the tomato slices.
12. Add red onion and dill pickles to your liking on top of the patties.
13. Squirt tomato sauce and American mustard to your liking over the dill pickles and red onion.
14. Place the lid of the bun on top. Enjoy!

Notes

If the patty size is too big for your liking, you can make smaller ones. You can cook the meat to your preference. You may need to cook the patties in batches if you don't have a big enough frypan.

Melting the cheese over the patty is a must!

You can add as much sauce and toppings as you like.

Placing the lettuce on the bottom helps to stop the bun from going soggy.



Cornish Pasties

A traditional snack, as this recipe was brought to South Australia by Cornish miners. - Dave

Ingredients

- 5 sheets shortcrust pastry frozen
- 3 veal steaks
- 3 potatoes medium
- 1 turnip large
- 1 carrot large
- 2 onions small
- 1 pinch salt and pepper *to taste
- 15 knobs butter
- 1 egg beaten

Method

1. Preheat oven to 220C.
2. Cut the meat and vegetables into small pieces and mix together.
3. Pile filling into the middle of each sheet of pastry.
4. Top with 3 knobs of butter for each one.
5. Dampen the edges of pastry with water and pull edges up to seal and make a parcel.
6. Pinch and twist the pastry edges together to form a neat curved pattern.
7. Brush pastry with a beaten egg.
8. Place on a greased baking tray.
9. Bake for 10 minutes. Reduce heat to 180C and bake for a further 30 minutes.

Notes

Eat these with a good homemade tomato sauce.



Steak and Mushroom Pie

Ingredients

- 675 g beef steak , cubed & trimmed
- 45 g plain flour
- 1 pinch salt and pepper
- 3 tbs vegetable oil
- 2 onions sliced
- 600ml Massel* Beef Style Liquid Stock
- 120 g mushrooms sliced
- 225 g puff pastry

*Massel is recommended by Australia's Best Recipes

Method

1. Toss meat in seasoned flour, then fry in hot oil in small batches until browned.
2. Stir in onions and cook for 2 minutes, stirring constantly. How to prep onions.
3. Gradually add the beef stock, bring to the boil, stirring frequently until the sauce thickens slightly.
4. Lower the heat, cover and simmer for 1½ hours. Add extra liquid if required.
5. Preheat oven to 200C.
6. Add mushrooms and simmer for 15 minutes.
7. Place meat in pie dish.
8. Roll out pastry and place a band of pastry around the moistened rim of the dish.
9. Cover with the rest of the pastry and seal the edges securely.
10. Cook for 45 minutes until golden brown.

Notes

Use stewing steak.



Steak Frites with Knockout Mushroom Sauce

A pub favourite you can whip up in the comfort of your own home. - Australian Beef

Ingredients

- 800 g beef rump steak fat trimmed
- 3 tbs extra virgin olive oil
- 500 g Dutch cream potatoes scrubbed
- 1 lemon zest only
- 2 sprigs rosemary chopped leaves only

Knockout mushroom sauce

- 20 g butter
- 1 brown onion halved sliced
- 2 tsp thyme leaves only
- 400 g Swiss brown mushrooms halved sliced
- 1 tsp Dijon mustard
- 2 tsp Worcestershire sauce
- 1/4 cup red wine
- 1/2 cup beef stock
- 1/4 cup natural Greek yoghurt
- 1 bunch broccolini steamed *to serve
- 1 handful green beans steamed *to serve

Method

1. Place rump on a plate and brush with 1 tbs olive oil.
2. Frites: Cut potatoes into chunky chip shapes and mix in a bowl with grated lemon zest, rosemary, 1 tbs of olive oil, salt and pepper. Spread on a large baking tray and roast for 30 minutes at 200C fan-forced until deeply golden and crispy.
3. Knockout Mushroom Sauce: Heat remaining oil in a large frying pan over high heat, add butter, onion and thyme leaves and cook, stirring often for 5-8 minutes until onion has softened and is starting to turn golden. Add mushrooms and allow to brown, do not stir too much. Season. Cook for 5 minutes, stirring only occasionally. Once mushrooms have a good colour, add mustard,

Worcestershire and wine, allow to bubble up and reduce. Add stock and stir, scraping the bottom. Remove from heat. Allow to cool slightly, then stir in yoghurt.

4. Steak: Heat a lightly oiled barbecue or chargrill pan over high heat and cook steak for 3 minutes each side, until medium rare, or to your liking. Serve steak, thickly sliced, with chips, sauce, broccolini and beans.

Notes

For the Swiss brown mushrooms, slice some and halve some.



Veal and Pork Meatloaf

Ingredients

- 1 tbs olive oil
- 1 brown onion chopped
- 2 tsp garlic minced
- 1 Granny Smith apple grated
- 6 slices prosciutto
- 250g veal mince
- 250g pork mince
- 1 cup breadcrumbs stale
- 1 tsp mixed herbs
- 1 egg beaten
- 1 pinch salt and pepper *to taste
- 1 Granny Smith apple *extra peeled cored thinly sliced
- 2 tbs cranberry sauce

Method

1. Heat the oil in a frying pan.
2. Add the onion and garlic.
3. Cook until the onion is translucent.
4. Add the apple and cook for 2-3 minutes.
5. Remove from heat and cool.
6. Preheat the oven to 180C.
7. In a large bowl, combine the veal, pork, breadcrumbs, mixed herbs, egg and salt and pepper. Mix well.
8. Transfer mixture to a large piece of plastic wrap. Roll mixture into a medium-sized log.
9. Spread half of the sliced apple over the top of the mince.
10. Wrap the prosciutto around the mince and apple mixture.
11. Place the remaining apple on top of the prosciutto.
12. Place meatloaf on a greased oven tray and brush with warmed cranberry sauce.
13. Bake for 45 minutes or until the top is brown and crisp.
14. Serve warm or cold.



Easy Shepherd's Pie

Ingredients

- 1 tablespoon extra virgin olive oil
- 1 brown onion, finely chopped
- 2 garlic cloves, crushed
- 1 carrot, finely diced
- 1 celery stalk, finely diced
- 1 teaspoon finely chopped fresh rosemary leaves
- 500g lamb mince
- 2 tablespoons plain flour
- 1 tablespoon worcestershire sauce
- 2 tablespoons tomato paste
- 2 cups salt-reduced beef stock
- 800g cream delight potatoes, peeled, chopped
- 1/2 cup milk
- 50g butter, chopped

Method

1. Heat oil in a frying pan over medium heat. Add onion, garlic, carrot and celery. Cook, stirring, for 10 minutes or until softened. Add rosemary. Cook for 1 minute or until fragrant. Increase heat to high. Add mince. Cook, stirring with a wooden spoon to break up mince, for 6 to 8 minutes or until browned. How to prep garlic.
2. Add flour. Cook, stirring, for 2 minutes. Add worcestershire sauce and paste. Cook, stirring, for 1 minute. Add stock. Bring to the boil. Reduce heat to low. Cook, stirring occasionally, for 25 to 30 minutes or until thickened. Season.
3. Meanwhile, place potato in a large saucepan. Cover with cold water. Bring to the boil over high heat. Cook for 10 to 12 minutes or until tender. Drain. Return to pan over low heat. Add milk and half the butter. Mash until smooth.
4. Preheat oven to 200C/180C fan-forced. Spoon mince mixture into an 8-cup-capacity ovenproof dish. Top with mash. Using a fork, spread mash out over mince mixture. Dot with remaining butter. Bake for 20 minutes or until golden. Serve.

Notes

This recipe was created by Claire Brookman for Super Food Ideas.



Sticky Sausages

Ingredients

- 1 kg sausages
- 1/2 cup ginger marmalade
- 3 tbs soy sauce
- 2 tbs wholegrain mustard
- 1 garlic clove crushed

Method

1. Place sausages in a baking dish and pour over combined remaining ingredients. How to prep garlic.
2. Bake at 180C for approximately 45 minutes.
3. Serve with vegetables of choice.



Pork and Apple Rissoles

by Patricia Conci

A tasty rissole with a delicate apple flavour. A big hit with the family. - Patricia Conci

Ingredients

- 500 g pork mince
- 1 granny smith apple cored finely chopped large skin on
- 1 brown onion finely chopped
- 1 spring onion finely chopped
- 1/2 carrot grated small
- 1 tbs parsley finely chopped
- 2 tbs sweet chilli sauce
- 1 egg
- 1 pinch salt
- 2 tbs oil
- 1 cup dried breadcrumbs *optional

Method

1. Mix all ingredients, except oil and breadcrumbs, together in a bowl. If mixture is too wet, use stale breadcrumbs to bind together. How to prep onions.
2. Roll mixture into balls and slightly flatten.
3. Cook slowly over a low to medium heat in a little oil.

Notes

I brown both sides using oil spray and finish cooking in microwave convection oven for 10-15 minutes at 180C degrees.

This recipe was photographed by Amber De Florio for Best Recipes.



Chicken Casserole with Cheesy Damper Top

by Debra Lee

Ingredients

- 40g butter
- 3 chicken breast fillets chopped into pieces
- 1 onion chopped
- 250g bacon rashers chopped
- 435g canned cream of chicken soup
- 1 1/4 cups cheddar cheese coarsely grated
- 300g sour cream

Cheesy Damper Batter

- 1 cup self-raising flour
- 2 eggs
- 2 cups cheddar cheese grated
- 1/2 cup milk

Method

1. Preheat oven to 180C. Heat the butter in a pan and lightly brown the chicken pieces. Add chopped onion and diced bacon to the pan and cook for 2 - 3 minutes. How to prep onions.
2. Pour over soup and stir through the cheese and sour cream. Mix, then transfer to a shallow baking dish.
3. Cheesy damper batter: Sift flour into a bowl. Add the eggs, 1 1/2 cups of the cheese and the milk. Mix until blended.
4. Top the casserole with batter and bake uncovered for 30 minutes.
5. Sprinkle with the remaining cheese and bake for a further 5 minutes.

Notes

Serve with your favourite steamed vegetables.



Mashed Potato and Bacon Bake

A tasty alternative to plain mashed potato topped with crispy bacon bits and golden cheese.

Ingredients

- 1 kg potato chopped peeled
- 30g butter
- 1/2 cup milk hot
- 1 cup bacon rashers chopped
- 2 spring onion sliced
- 1 1/2 cup cheese grated

Method

1. Preheat oven to 180C.
2. Cook potatoes and mash with butter and hot milk.
3. Fry the bacon until slightly crisp.
4. Add half the bacon, half the spring onions and one cup of cheese to the potato mixture.
5. Spread into a greased, shallow dish, like a quiche dish.
6. Top with the remaining spring onion, bacon and cheese. How to prepare shallots.
7. Bake for approximately 40 minutes, or until golden on top.

Notes

You can add a small can of creamed corn to the potato mix.

Easy Australian Damper



This is the best and easiest recipe for damper, and I've used it for a long time now, and just love it!

Ingredients

- 250 g self-raising flour
- 1/2 tsp salt
- 25 g unsalted butter, chilled and cubed
- 175 ml milk

Method

1. Mix the flour with the salt in a large bowl. Add the butter and rub it into the flour with the tips of your fingers, until it resembles fine crumbs.
2. Stir in the milk with a round blade knife (butter knife) to make a soft, but not sticky dough.
3. Turn out onto a lightly floured work surface and shape into a soft, smooth ball.
4. Set the ball of dough onto a tray or baking sheet and flatten gently to make a round about 17cm across. Cut a deep cross in the dough and brush lightly with milk.
5. Bake at 190C for 30 minutes until golden.
6. Serve warm or at room temperature.

Equipment

- 1 bowl
- 1 knife
- 1 baking tray
- 1 pastry brush

Notes

Can be frozen for up to 1 month.



Impossible Pie

All the ingredients are mixed together and poured into a pie tin, but when it cooks it forms its own crust with filling. The basic recipe has a lovely vanilla coconut flavour, but the variations are endless.

Ingredients

- 4 eggs
- 1/2 cup butter melted
- 1/2 cup plain flour
- 1 cup sugar
- 1 cup coconut
- 2 cups milk
- 2 tsp vanilla essence

Method

1. Combine all of the ingredients together and then pour mixture into a greased pie tin.
2. Bake in the oven at 170C for 1 hour or until firm.

Notes

For a passionfruit flavour: use only 1 cup of milk and instead of vanilla essence add the juice from 4 passionfruit.

For a citrus flavour: use only 1 cup of milk and instead of vanilla essence add the rind and juice of 1 lemon and 1 orange.

Braised Steak and Onions



This is a good old-fashioned braise of beef slices teamed with onions and tomatoes. Team it with rice for a great tasty family dinner.

Ingredients

- 2 tbsp olive oil
- 1 kg beef rump steak, sliced thinly
- 2 onions, sliced
- 2 tbsp tomato paste
- 2 tins tomatoes, diced or 6 fresh tomatoes
- 2 cloves garlic, crushed
- 1/3 cup gravy mix
- 2 cups water
- 1/2 cup parsley, chopped

Method

1. Heat the oil in a frying pan and sear the steak in small batches.
2. Fry the onion until soft and add the garlic, cooking for a further 2 minutes.
3. Return beef to the pan and add the tomatoes.
4. Stir the gravy mix into the water and add to the pan and bring to the boil.
5. Simmer for 15 minutes.
6. Stir through parsley just before serving.

Notes

- You can use a cheaper cut of beef for this dish but you will need to adjust the simmer time to make the meat tender.
- This makes a great meal for toddlers. Just make sure you cut the beef pieces well before serving.

Family Meat Pie

- Serves 6



This meat pie is big enough for the whole family and is a real winner when served up for dinner. Making the meat filling the day before means this pie is super-easy to put together.

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 carrot, chopped
- 2 sticks celery, chopped
- 600g beef mince (we like heart-smart)
- 2 tablespoons tomato paste
- 400g can diced tomatoes or 1/2 jar passata
- 1 teaspoon dried thyme
- salt and pepper to season
- 1 sheet frozen puff pastry, thawed
- 1 egg

Method

1. Preheat the oven to 180°C. Heat the oil in a large saucepan over medium heat and cook the onion, carrot and celery for 5 minutes or until soft. Add the mince and cook for a further 5 minutes or until mince is browned.
2. Stir through the tomato paste, tomatoes or passata, thyme and salt and pepper to taste. Simmer for 30 minutes, most of the liquid should have evaporated.
3. Pour the meat mixture into a 24cm pie dish and carefully cover with pastry sheet. Press down the pastry edges, trim excess, brush with egg and cut a slit in the centre of the pastry. Bake for 25 minutes or until pastry is puffed and golden brown.

Notes

- I try to be organised and make the meat sauce the night before I want to serve the pie. You can have it simmering away while you cook today's meal, then tomorrow all you have to do is throw on the pastry!
- A pastry sheet should just cover a 24cm dish. You may need to cut bits off and cover up some gaps if using a different size.
- Recipe created by Melissa Hughes for [Kidspot](#).

Sausage and Onion Jam Rolls



These tasty little morsels have the dipping sauce included right inside the crispy pastry filling. The kids will love them, and they also make fantastic, quick-to-prepare party food.

Ingredients

- 1 tbs olive oil
- 2 red onions (finely sliced)
- 1 tbs brown sugar
- 1 tsp balsamic vinegar
- 2 sheet frozen puff pastry (defrosted)
- 500 g chipolata sausage
- 1/2 cup good quality tomato chutney
- 1 egg (beaten)

Method

1. Preheat oven to 210°C (190°C fan-forced).
2. Place oil and onions in a saucepan with a lid, and cook over very low heat, stirring occasionally, for 10 minutes. Add sugar and vinegar and cook for a further minute until caramelised and sticky. Set aside.
3. Cut each pastry sheet into nine equal squares. Place a teaspoon of onion jam in the centre of a square and top with a sausage. Spoon over a little chutney then bring up two diagonally opposite corners and seal well, encasing the filling. Continue with remaining pastry.
4. Place sausage rolls on an oven tray lined with baking paper. Brush the pastry with beaten egg. Bake for 15-18 minutes until puffed and golden.

Notes

- Serve with remaining chutney or tomato sauce.
- You could replace the chipolatas with little frankfurts if you prefer.
- Recipe by Greer Worsley, who blogs at [Typically Red](#).

Home Made Chiko Roll



The Chiko roll is iconically Australian and the ingredients are really a mystery to everybody. Here we have tried to capture the flavour so you can have them at home.

Ingredients

- 2 tsp butter
- 1 cup green cabbage (finely shredded)
- 1 celery stalk (finely sliced)
- 1 carrot (coarsely grated)
- 1 onion (finely sliced)
- 200 g cooked lamb (finely diced)
- 1 chicken stock cube
- 1 tbs plain flour
- 8 sheet spring roll wrappers
- 1 egg (lightly beaten)
- vegetable oil (for frying)

Method

1. Remove the spring roll pastry from the fridge to defrost.
2. Melt the butter on a medium heat in a frying pan.
3. Add the onion, cabbage, celery and carrot to the frying pan and cook until soft.
4. Add the lamb and the chicken stock cube and cook until heated through. Add the flour and mix in.
5. Lay out 1 pastry sheet at a time keeping the rest under a moist clean tea towel. Lay 3 tablespoons of mixture at the bottom centre of the sheet and fold the sides in to the middle and roll.
6. Brush the end with egg to adhere to the pastry. Cover rolls with a moist tea towel. Repeat until all the mixture is used.

7. Heat the oil in a frying pan. It is ready when you drop a tiny corner of pastry in and it sizzles in the oil.
8. Add all of the spring rolls to the oil and cook until golden.
9. Drain on paper towel. Serve with sweet chilli sauce.

Notes

- These are delicious and fairly close to the real thing inside although I never remember the outside being crisp like these homemade ones.
- You could use a bit of leftover roast lamb leg, I got a mini rump roast and cooked it especially to make these. Keeping that pastry moist is very important and it dries just as fast as filo. I popped the leftover pastry back in the freezer for next time.
- This recipe was created by Jennifer Cheung for Kidspot, Australia's best [recipe finder](#).