

Chilli jam pork & cashew nut stir-fry
Serves 4 as main meal

1 bunch gai lum, leaves and stems separated
1/2 cup cashew nuts or almonds
1 1/2 tablespoons peanut oil
500g pork fillets, trimmed, thinly sliced
1 small red onion, cut into thin wedges
1cm piece fresh ginger, peeled, grated
1/4 cup chilli jam
1 tablespoon ketchup manis (abc brand)
4 green onions, shredded
1 cup Thai basil leaves
2 small firm pears, thinly sliced
steamed jasmine rice, to serve

1 Chop the stems and shred the leaves of gai lum and keep in separate bowls.

2 Place the cashews or almonds into the cold wok and place over high heat. Stir-fry for 5 minutes until golden and toasted. Remove to a plate. Heat the wok over high heat until hot.

3 Add 2 teaspoons oil to the hot wok and swirl to coat. Add half the pork and stir-fry for 2 minutes or until light golden. Transfer to a plate, cover to keep warm. Repeat with 2 teaspoons oil and remaining pork.

4 Add remaining 2 teaspoons of oil to wok with onion and stir-fry for 1 minute. Add the ginger and gai lum stems and stir-fry for 1 minute. Return pork and any juices to wok, add chilli jam and ketchup manis and stir-fry for 2 minutes or until pork is coated in chilli jam. Add gai lum leaves, green onions, basil and nuts and stir fry until combined. Remove from the heat, stir in the pears and serve over steamed rice.

Free-form pear & macadamia tart
Serves 6

¼ cup caster sugar
1/2 cup macadamia nuts
30g butter, softened
1 egg yolk
1 teaspoon vanilla extract
3-4 Beurre Bosc pears, quartered, cored, thinly sliced
1 tablespoon white sugar
Thick cream, ice-cream or yoghurt, to serve

pastry

1 1/2 cups plain flour
1/3 cup caster sugar
100g butter, chilled, cubed

1 For the pastry, place the flour, caster sugar and butter in a food processor. Process until mixture resembles fine breadcrumbs. Add ¼ cup chilled water and process until mixture comes together. Turn onto a lightly floured surface and knead lightly until smooth. Shape into a rectangle. If it's a warm day, wrap in greaseproof paper and refrigerate 15-20 minutes until firm enough to roll out.

2 Preheat oven and large flat baking tray 200°C no fan/190°C fan forced. Roll the pastry out between 2 sheets of non-stick baking paper to form a 20cm x 30cm rectangle. Remove the top sheet baking paper.

3 Process the sugar and macadamia nuts until nuts are finely chopped. Add butter, egg yolk and vanilla and process until mixture comes together. Carefully spread the macadamia mixture over the pastry leaving a 1cm boarder around all four edges.

4 Arrange the pears over the macadamia mixture. Fold the pastry over the pears, leaving half the fruit exposed. Brush the top of the pastry with water and sprinkle over the white sugar.

5 Slide the tart onto the hot tray and bake for 25-30 minutes or until pastry is golden and crisp. Set aside for 10 minutes to cool slightly. Serve warm with thick cream, ice-cream or yoghurt.

Baked pears with crumble top
Serves 4

1/2 cup self raising flour
1 tsp ground cinnamon
125g butter, chopped
1/2 cup, firmly packed brown sugar
1/4 cup toasted muesli
4 pears, halved, cored
Custard or vanilla ice-cream, to serve

- 1 Preheat oven to 180°C fan forced. Lightly grease a baking dish.
- 2 Combine the flour and cinnamon in a large bowl. Add the butter and use your fingertips to rub it into the flour until the mixture resembles coarse breadcrumbs. Stir in the brown sugar and muesli, use fingers to mix until crumble almost comes together.
- 3 Place the pears into the baking dish, press crumble mixture evenly over the pears. Bake for 15-20 minutes or until pears are just tender and crumble golden (if the top begins to brown too much, cover loosely with foil during cooking. Serve warm with custard or ice-cream.