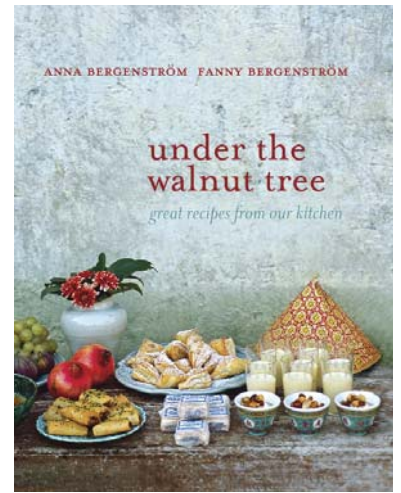


Under the Walnut Tree is an inspiring cookbook by mother and daughter team, Anna and Fanny Bergenstrom. Combining international and Scandinavian flavours, recipes are organised by ingredient, such as coconut, ginger, chillies, chocolate and vanilla. There are also menu suggestions covering everything from small, intimate dinners to large parties. Filled to the brim with 400 recipes and over 300 colour photographs, this is a cookbook to be used and relished year after year. Anna and Fanny Bergenstrom have previously collaborated on a number of best-selling titles in their native Sweden.

Under The Walnut Tree published by Hardie Grant Books RRP \$49.95

Photography: Fanny Bergenstrom



Minced fish on lemongrass

For 6 skewers

- 400g firm white fresh fish fillets
- 2 shallots, finely chopped
- 1 fresh red chilli, finely chopped
- 2-3 tablespoons chopped fresh coriander leaves
- 2 kaffir lime leaves, finely chopped
- 1 tablespoon fish sauce
- juice of ½ a lime
- 1 tablespoon caster sugar
- 2 tablespoons plain flour
- a scant ½ teaspoon salt
- 1 egg white
- 6 lemongrass stalks

Cut the fish into very small pieces, or pulse very briefly (or it will become tough) in a food processor. Place the minced fish in a bowl and add the shallots, chilli, coriander, lime leaves, fish sauce, lime juice, sugar, flour and salt. Stir gently until combined.

In another bowl, lightly beat the egg white and carefully fold it into the minced fish. Shape the mince into 6 balls (or flat patties), transfer them to a plate, then cover and refrigerate for a couple of hours.

Take the fish balls out just before grilling, then press the balls around the lemongrass stalks, reshaping the fish mince into oblong patties. Barbecue the skewers for a few minutes on each side and serve them straight away.

One-Pot Chicken with fragrant Saffron Rice *Serves 4*

350g basmati rice
50g almonds, blanched and peeled
1 tablespoon olive oil for the rice
2 litres water + 1 teaspoon salt
15-20 saffron threads + 200 ml boiling water
1 tablespoon butter
2 tablespoons olive oil
6-8 chicken thighs
1 large onion, roughly chopped
50 g sultanas
10 whole green cardamom pods
1 small cinnamon stick
½ teaspoon cumin seeds
4 whole cloves
1 teaspoon salt, or to taste
about 2 tablespoons butter
2 fresh bay leaves

Pour the basmati rice into a fine sieve and rinse thoroughly with cold water. Soak the rice for 1 hour in a saucepan with plenty of cold water.

Toast the almonds on a baking tray in a 200C oven for about 8 minutes, or until nicely coloured. Tip the almonds onto a plate and set aside. Rinse the soaked basmati rice once more in a fine sieve.

Pour the oil, 2 litres of water and salt into a heavy-based pot, add the rice and bring to the boil. Set aside and let stand for 5 minutes. Carefully pour out the excess water not absorbed by the rice. The rice should now be half-cooked; set it aside for now.

Next, grind the saffron in a mortar and mix it with the boiling water. Set it aside.

Heat a frying pan with the butter and oil and brown the chicken thighs over medium heat. Cook the chicken until nicely browned all over, and gradually transfer the pieces and cooking juices to the rice pot. Add the chopped onion, sultanas, toasted almonds and whole spices as well. Season with salt and drizzle over the saffron water, but don't stir (this will give the rice pretty yellow stripes).

Bring to the boil, then lower the heat and simmer, covered, over very low heat for about 35 minutes. Dot with a few knobs of butter and garnish with the bay leaves. If you like, serve some thick natural yoghurt on the side.



Tiramisu *Serves around 8*

24 savoiardi biscuits (ladyfingers or sponge fingers)
300ml strong coffee, cooled
2 large eggs, separated
5 tablespoons caster sugar
2-3 tablespoons amaretto (almond liqueur)
250g mascarpone, at room temperature
about 2 tablespoons sifted cocoa

Dip 12 of the biscuits in the coffee: they should just soak up a little coffee without becoming mushy. Arrange them in a dish that will fit two snug layers of biscuits. Beat the egg whites in a bowl until stiff and then set aside.

Whisk the egg yolks and sugar in another bowl until light and fluffy. Stir in the amaretto and mascarpone. Gradually fold in about half of the egg whites, then fold in the rest and stir to combine.

Pour half of the mascarpone cream over the biscuits in the dish. Place another layer of coffee-dipped biscuits on top, and cover with the rest of the lovely cream. Cover with plastic wrap and place the tiramisu in the fridge for a couple of hours. Just before serving, dust the tiramisu with a generous layer of sifted cocoa.

