

Ready.Set.

Cook.

Unleash your inner chef this Easter with 6 free delectable recipes curated by Instagram chef [@culinarymary](https://www.instagram.com/culinarymary).

EASTERN
CREEK
QUARTER



@easterncreekquarter
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LOADED LABNEH CROSTINI

Makes 12

- ▶ *Bakers Choice*
 - 1 half French bread stick sliced 1cm thick on diagonal
- ▶ *ECO Fruit World*
 - 12 heaped tbs labneh
 - 1 Lebanese cucumber diced
 - 1/2 punnet mini roma tomatoes quartered
 - 10 pitted Sicilian green olives quartered
 - Extra virgin olive oil
 - Sea salt flakes

DRESSING

- ▶ *ECO Fruit World*
 - 1 grated garlic clove
 - 50ml fresh lemon juice
 - Small handful of mint leaves finely chopped
 - Small handful of parsley leaves finely chopped
 - Small handful of dill finely chopped
 - 1 cup of extra virgin olive oil
 - Pomegranate to garnish

1. Line a baking tray with greaseproof paper. Drizzle with oil, then lay your cut bread rounds flat. Drizzle again generously with extra virgin olive oil and sprinkle with sea salt flakes. Bake under a grill until golden.
2. To make the dressing place the garlic, mint, parsley, dill, lemon juice, and extra virgin olive oil in a mixing jug and stir.
3. Spread each crostini with labneh, smoothing over with the back of a spoon.
4. Then load with cucumber, tomato, and olives. Drizzle over generously with the dressing. Give it a good grind of freshly ground pepper, and garnish with pomegranate.

▶ Find all your ingredients at our retailers here:



Serves 4

- ▶ *Costi's Seafood and Grill*
 - 4 salmon fillets, with skin, deboned
 - Extra virgin olive oil
 - Sea salt

TAHINI

- ▶ *ECO Fruit World*
 - 1/2 cup tahini
 - 50ml lemon juice
 - 1tsp salt
 - 1/2 cup water
- ▶ *Woolworths*
 - 3 Tbs plain Greek yogurt

ZESTY HERB TOPPING

- ▶ *ECO Fruit World*
 - 2 handfuls of pine nuts toasted in butter
 - 2 handfuls of pomegranate seeds
 - 2 bunches of parsley finely chopped
 - 2 bunches of coriander finely chopped
 - Handful of mint leaves finely chopped
 - 1/2 Spanish red onion finely chopped
 - 2 tsp sumac
 - 100ml of fresh Lemon juice
 - 1 tsp salt
 - 1/2 cup extra virgin olive oil

1. Preheat your oven to 200 degrees.
2. Get your salmon up to room temperature. Line a baking tray with greaseproof paper and drizzle extra virgin olive oil. Lay the fillet's skin side down. Drizzle the tops with more oil and season with sea salt. Place on the middle shelf in the oven for approximately 25 minutes or until cooked through.
3. To make the tahini place tahini, lemon juice, and salt in a food processor. Whizz up. It will be very gluggy, add some water a little at a time and keep whizzing until you get a thick cream consistency. Add the yogurt. Pulse until it's just combined. Leave aside.
4. In a bowl mix together parsley, coriander, mint, onion, sumac, salt, lemon juice, and olive oil. It Should be a wet mixture.
5. Once the salmon is finished place it on a big serving platter. Paste the tahini on top generously. Next top with the herb mixture. Finally, pop some toasted pine nuts and pomegranate seeds on top.

TAHINI & ZESTY HERB SALMON



▶ Find all your ingredients at our retailers here:



ZA ATAR TOMATO BUTTER ROAST CHICKEN

Serves 4

- ▶ *Redly Chicken*
 - 1 size 14 whole chicken
- ▶ *ECO Fruit World*
 - 1 kilo baby roasting spuds halved
 - 2 garlic heads halved
 - Handful of fresh thyme sprigs
 - Rind of one lemon
- ▶ **ZAATAR TOMATO BUTTER**
 - ECO Fruit World*
 - 4 plum tomatoes quartered
 - 2 tbs zaatar
 - Extra virgin olive oil
 - Sea salt
 - 1 x 250g stick unsalted butter, at room temperature
 - Rind of one lemon

1. Add the quartered tomatoes to a baking tray lined with baking paper. Drizzle them with extra virgin olive oil and sea salt, and place under the grill for 10 minutes or until lightly charred. Set aside and allow the tomatoes to cool to room temperature.
2. When cool, transfer the tomatoes and any juices to a food processor. Cut the butter into cubes and add to the food processor along with the lemon rind and zaatar Blitz until well combined.
3. Preheat your oven to 200 degrees.
4. In a roasting pan add some extra virgin olive oil. Add in all the spuds and the garlic heads. Add a few sprigs of thyme as well. Drizzle with a little more extra virgin olive oil and season with sea salt.
5. Bring your chicken up to room temperature and place it on a plate. Carefully and gently slide your fingers between the skin and the meat to loosen it a bit starting from the neck, then apply a little bit of tomato zaatar butter between the meat and the skin. Transfer the chicken now onto the spuds in the roasting pan. Rub the rest of the butter on the outside of the skin. Take the remaining thyme sprigs and shove them into the cavity of the chicken. Sprinkle with sea salt. Cover with foil and bake on the middle rack in the oven for 45 minutes.
6. After an hour, remove the foil, and cook for another 25 minutes uncovered.
7. Then place underneath a grill for 10 minutes to brown the top.

▶ Find all your ingredients at our retailers here:



Serves 6

► *Costi's Seafood and Grill*

- 12 fresh tiger prawns, peeled, deveined

► *ECQ Fruit World*

- 2 x baby cos lettuce
- 3 red radishes trimmed and thinly sliced
- 1 punnet mini roma tomatoes halved
- 1 lebanese cucumber cut on diagonal into slices
- 1 capsicum cut into diagonal slices
- 4 green onion stems finely sliced (white and green parts)
- 1/2 small bunch of fresh mint
- 1 small bunch of parsley leaves
- 1 cup of pomegranate

DRESSING:

► *ECQ Fruit World*

- 1 cup of extra virgin olive oil
- 1.5 tbs salt
- 100ml of fresh lemon juice
- 1 crushed garlic
- 1 heaped tsp sumac
- 1/3 cup of pomegranate molasses

1. Make the dressing by combining all the dressing ingredients in a mixing jug.
2. On a large serving platter, leaf and layer the cos lettuce on the bottom, then layer and load all the ingredients on top, finishing off with the prawns. Pour over the dressing. Garnish with pomegranate.

TIGER PRAWN FATTOUSH



► Find all your ingredients at our retailers here:



VEGETABLE & CHICKPEA STUFFED EGGPLANT



Serves 4

- ▶ *ECQ Fruit World*
 - 2 medium eggplants
 - 1 spanish onion finely chopped
 - 4 garlic cloves finely chopped
 - 1 green banana capsicum roughly diced
 - 200g drained can of chickpeas
 - 400g can of diced tomatoes
 - 2 tbs of tomato paste
 - 2 small sized roma tomatoes sliced
 - 1 tsp of cumin
 - 3/4 tsp of allspice
 - 1/2 tsp of ground coriander
 - 1/2 tsp of sumac
 - 1/2 tsp of cinnamon
 - 1 tsp of salt

STOCK

- ▶ *ECQ Fruit World*
 - 2 heaped tbs tomato paste
 - 500ml water
 - 1 tsp allspice
 - 2 tsp salt
 - 2 tbs pomegranate molasses

1. In a large pan, add extra virgin olive oil and sauté onions over medium heat until onions are translucent, then add the garlic and cook till fragrant. Add eggplant, cooking until eggplant has started to soften. Add capsicum, Chickpeas, salt, and all the spices. Cook for 4 minutes. Add tomato paste and cook off for a minute before adding a can of tinned tomatoes. Cook for another 2 minutes then turn off the heat.
2. Place eggplant shells on a baking tray lined with baking paper. Coat and drizzle with Extra virgin olive oil, then season with sea salt and place under a hot grill for 10 minutes until golden.
3. Preheat the oven to 170 degrees.
4. In a large pan, add extra virgin olive oil and sauté onions over medium heat until onions are translucent, then add the garlic and cook till fragrant. Add eggplant, cooking until eggplant has started to soften. Add capsicum, Chickpeas, salt and all the spices. Cook for 4 minutes. Add tomato paste and cook off for a minute before adding a can of tinned tomatoes. Cook for another 2 minutes then turn off heat.
5. Transfer the eggplant shells into a roasting dish and fill each shell up with the vegetable Chickpea mixture. Top with a couple of slices of Roma tomatoes on each.
6. Make the tomato broth by mixing, tomato paste, salt, allspice, pomegranate molasses, and boiling water in a jug. Whisk to remove any lumps.
7. Pour the broth into the baking dish. Cover with foil. Place into the middle of the oven and bake for 30 minutes. Then uncover and place under a grill for 10 minutes.
8. Garnish with fresh parsley and toasted pine nuts.

▶ Find all your ingredients at our retailers here:



Makes 12

- ▶ *Bakers Choice*
 - 12 sweet buns
- ▶ *Woolworths*
 - 600ml of thickened cream
 - 2.5 cups of milk
 - 1/3 cup of castor sugar
 - 6 egg yolks
- ▶ *ECO Fruitworld*
 - A capful of rosewater
 - A capful of orange blossom

SUGAR SYRUP

- 2 cups of sugar
- 1 cup of water
- ▶ *ECO Fruit World*
 - 1 tbsp of lemon juice
 - Dash of rosewater
 - Dash of orange blossom

GARNISH

- ▶ *Woolworths*
 - Crushed pistachio
 - Rose petals

1. To make sugar syrup combine sugar, water, and lemon juice in a pot. Stir over high heat until sugar dissolves. Once boils, reduce heat to a simmer and continue to cook for 8 minutes. Turn off heat and add the syrups. Can be made in advance.
2. Preheat oven to 160 degrees.
3. Fit buns snugly in a baking dish.
4. Put the cream and milk into a saucepan. Bring to just below boiling point stirring constantly, then take off the heat.
5. Place egg yolks in a bowl with the sugar and syrups. Whisk, slowly adding the cream to make a custard.
6. Gradually pour the custard over the buns. Leave for 10 minutes for the custard to soak in, then bake in the oven for 30 minutes, or until the custard has just set.
7. Leave for 20 minutes to set. Garnish with pistachio and rose petals. Drizzle over sugar syrup as desired.

KNAFEH CUSTARD BUN PUDDING



▶ Find all your ingredients at our retailers here:





Ready.Set.

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