**Vegetable Pasties**

**Ingredients**
- 450g potatoes
- 250g broccoli
- 2 t/s olive oil
- Spring onion
- 2 stalks celery
- 1 med carrot
- Kale
- Silver beet
- 1/8 cabbage
- 3 t/s curry powder
- 6 sheets frozen shortcrust pastry
- 1 egg

**Method**

Preheat oven 180°C  
Put saucepan with salted water on to boil.  
Peel wash and chop potato into small cubes, place in boiling water for 8 to 10 mins until tender.  
Wash and cut broccoli into small florets, place in boiling water with potatoes for last 2 mins.  
Drain, return to pan and roughly mash.  
Wash peel and finely chop all other veg.  
Heat oil in the sauté pan, add onion. Cook until softened. Add celery, carrot, kale, silver beet, cabbage, cook until carrot starts to brown.  
Add potato mash and curry powder and mix to combine, remove from heat and cool mixture.  
Cut 11cm rounds from the pastry sheets, place 2 T/S mixture into centre of pastry. Brush edges with beaten egg and fold to enclose filling and seal edges. Place on lined trays brush with egg and bake in oven for 20mins. Cool 5 mins before serving.
**Choc Marshmallow Slice**

**BASE**
3 Weetabix  
2 D/s cocoa  
1 cup brown sugar  
Few drops vanilla  
1 cup SR flour  
1 cup coconut  
125g butter

**MARSHMALLOWS**
1 cup sugar  
1 D/s gelatine  
¾ cup cold water  
Pink food colour

**CHOC TOP**
250g choc melts  
50g copha

**METHOD**
Pre heat oven 180°C

**BASE**
Crush Weetabix, add dry ingredients. Melt butter in microwave, add to dry ingredients and mix well. Press into lined slice tin and bake 15 mins.

**MARSHMALLOWS**
Put water in saucepan, add sugar and gelatine and bring to boil. Boil 3 mins and remove from heat and let cool. Put cooled mix into mixer bowl, add a couple of drops of pink food colour and using whisk attachment, beat until thick creamy marshmallow. Spread over cooled base and place in fridge to cool and set.

**TOP**
Melt choc and copha in glass bowl in the microwave, cool slightly and spread over the set marshmallow.
### Pasta Caesar Salad

**Ingredients**

- 200g large pasta shells
- 140g bacon (chopped fine)
- 1 medium cos lettuce (torn)
- 2 hardboiled eggs (chopped)
- ½ cup parmesan cheese
- Croutons

**Dressing**

- 1 egg
- 2 cloves garlic
- 2 Tablespoons Dijon mustard
- 8 anchovy fillets
- 180ml olive oil

**Method**

Cook pasta drain, rinse, and drain.  
Cook bacon until brown and crisp.  
Place pasta, bacon, lettuce, hardboiled egg and croutons into a large bowl.  
Pour over half the dressing, toss then put in bowls and drizzle with remaining dressing.  
Sprinkle with parmesan.

**Dressing**

Place egg, garlic, anchovy, juice and mustard in food processor and blend well. With motor running, slowly add oil and process until thickened.