

Halloween Monster Burgers



Serves: 4

Ingredients

500g beef or chicken mince
1/2 cup panko breadcrumbs
1 teaspoon garlic powder
2 spring onions, thinly sliced
1/2 cup tomato sauce
1 tablespoon extra-virgin olive oil
4 slices tasty cheese
4 brioche buns, split, toasted
1 head gem lettuce, leaves separated
2 tomatoes, sliced
4 cherry tomatoes, halved
4 black olives, halved

Method

Step 1: Combine beef or chicken mince, breadcrumbs, garlic, spring onion and 2 tbs tomato sauce in a large bowl. Shape mixture into 4 patties and place on a large plate. Refrigerate for 20 minutes or until firm.

Step 2: Heat oil in a large frying pan over medium heat. Cook patties for 5 minutes each side, until cooked through.

Step 3: Meanwhile, trim one side of each cheese slice in a zigzag pattern to create sharp teeth.

Step 4: Place bun base on a board. Top each with lettuce, a patty, cheese and sliced tomato. Drizzle with half the remaining tomato sauce. Sandwich with bun tops.

Step 5: Arrange 2 cherry tomato halves and 2 olive halves on each bun top. Using toothpicks, secure in place to create eyes. Serve with tomato sauce.

Mummy Sausage Rolls



Serves: 16

Ingredients

400g Beef Chipolata Sausages
1 sheet frozen puff pastry, just thawed
1 egg, lightly whisked
1 slice tasty cheddar
1 smoke flavoured cheese slice
Chocolate writing icing, to decorate
Tomato sauce, to serve

Method

Step 1: Preheat oven to 200°C. Line a baking tray with baking paper.

Step 2: Preheat a grill on medium. Line another baking tray with foil. Place the sausages on the foil-lined tray. Cook under the grill, turning occasionally, for 5-7 mins or until golden brown and just cooked through. Set aside to cool.

Step 3: Place the pastry on a clean work surface. Cut into 5mm-thick strips. Wrap 5-6 pastry strips around each sausage. Place on the lined tray. Lightly brush with egg. Bake for 20-25 mins or until pastry is golden. Cool slightly.

Step 4: Cut 1cm and 5mm discs from the cheese slices and Cheddar slices. Use a little tomato sauce to attach the cheese discs to each sausage roll to make eyes. Decorate with the writing icing. Serve warm or at room temperature with the tomato sauce.

Spooky Skeleton Caprese Salad



Serves: 3

Ingredients

500g cherry tomatoes
Fresh basil
Extra virgin olive oil
Balsamic vinegar
220g cherry mozzarella or bocconcini balls
Salt and pepper to garish

Method:

Step 1: Preheat oven and spray skeleton mould with olive oil.

Step 2: Drain the liquid from the fresh mozzarella or bocconcini balls and soak up excess moisture with paper towel.

Step 3: Add cheese balls to silicone mould and heat in oven or air fryer at 180 degrees for 5-6 minutes. You just want to soften the cheese, rather than melt it.

Step 4: Remove from oven and use the back of a spoon to work the softened cheese into the mould.

Step 5: Transfer the mould into the fridge and allow to chill for 10 minutes.

Step 6: Prepare the tomato salad, then add the cheese skulls. Dress with olive oil and balsamic vinegar, and top with fresh basil.

Jack-o-lantern Cakes



Get arty with a knife and carve faces into these navel oranges gouged out, filled with cake and topped with frosting and sprinkles. A-peel-ing!

Serves: 8

Ingredients

8 navel oranges
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1 pkt Woolworths chocolate cake mix 340g
1 packets Woolworths chocolate cake mix 340g
2 free range eggs, lightly beaten
2 free range eggs, lightly beaten
2/3 cup milk
2/3 cup milk
60g unsalted butter, softened
60grams unsalted butter, softened
1/3 tub vanilla frosting 400g
1/3 tub vanilla frosting 400g
1 tbs gold sprinkles

Method

1. Preheat oven to 180°C/160°C fan-forced. Grease and line a baking tray with baking paper. Using a small sharp knife, cut tops from oranges. Carefully cut around the inside of the orange to loosen flesh, then use a spoon to scoop flesh out, leaving an orange shell.
2. Prepare cake mix using eggs, milk and butter.
3. Spoon cake mixture (about cup per orange) equally among oranges, leaving room for rising. Place on prepared tray. Bake for 20 minutes or until a skewer inserted at centre comes out clean. Cool completely.

- Using a small sharp knife, cut shapes from the front of each orange to create words and faces. Top with frosting. Decorate with sprinkles.

Grape Snakes



What you'll need:

24 currants
bamboo skewers or spaghetti
600g seedless grapes

Method:

Thread grapes onto skewers or spaghetti.
Make 2 holes in the front grape. Insert a currant in each and serve!