

THE BEST OF ALISON HOLST Free

Alison Holst. Alison Holst Recipes. Best Alison Holst by Alison Holst.



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Alison Holst
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Food Without Fuss by Alison Holst. Marvellous Muffins by Alison Holst. Meals for 1 or 2 by Simon Holst and Alison Holst. Meals with the Family by Alison Holst. Recipes to Remember by Alison Holst. Biography The authors have now sold over 3 million books between them and live in New Zealand. Website holst. Already a Member? Sign In Email or Username. Chinese Spices. Asian Pork. Pork Belly. Mashed Potatoes. Slow Cooker. Good Food. Recipe: Spiced simmered pork belly. Tv On The Radio. My Son. Son shares heartbreak of seeing Alison Holst unable to cook. Mother and son team Alison and Simon Holst. Cinnamon Swirls. Something Sweet. Apple Pie.

Yummy Food. Our projects - Tierra Creative. Cinnamon swirl by Alison and Simon Holst. Peanut Butter. Private Site. This is a delicious soup adapted from the very first meat free cookbook I bought, Meals without meat by Alison Holst. Yummy Zucchini Recipes. Slow Cooker Recipes. Crockpot Recipes. Crock Pot Desserts. Healthy Snacks For Kids. How Sweet Eats. Slow Cooker Chocolate Zucchini Cake. Our Daily Bread. Yummy Recipes. No Bake Desserts. Sweet Treats. Entertainment at Australia's Bonus Casinos. Yoghurt Rolls. Easy Cooking. Delicious Desserts. Louise Cake. Kiwi Dessert. Favorite Recipes. Light Golden Brown. Cold Cream. Baking Tins. Best Gluten Free Recipes. Gluten Free Baking. Healthy Cooking. Healthy Eating. Gluten Intolerance. Fodmap Recipes. Egg Free. Wine Recipes. Gluten free, anyone? New Years Dinner. Tv Series. Easy Meals. An everyday kind of meal may be what many people around the country would like for New Year's dinner. ThriftBooks Store thrift.

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We like these truffles dressed up so that they look like mini-Christmas puddings. If you feel this is too time-consuming, serve them as plain truffles rolled in coconut. They taste very good both w. Winter Warmers.

Baking Ingredients. Macaroni And Cheese. Ethnic Recipes. Rhubarb and Spice and all things nice Shortcake. Real Food Recipes. Cake Recipes. Meals Without Meat. Cocoa Cinnamon. Zucchini Cake. Square Cakes. Cake Tins. Vegetarian Chocolate. Serving Size. Courgette Chocolate Cake Recipe - Food. A moist delicious take on the traditional chocolate cake. Baking Recipes. Dessert Recipes. Lolly Cake. Cake Stall. New Zealand Food. Food Journal. Recipe Journal. Biscuit Cake. Lolly cake. Lolly cake - now that little one can have dairy - this is a hit!

Top Recipes. Sweet Recipes. No Bake Treats. Everyday Food. Sweet And Spicy. Food Inspiration. Vegemite Recipes. Mini Quiche Recipes. Vegetarian Quiche. Tea Snacks. Mini Quiches. Pastry And Bakery. Le Chef. Puff pastry quiche. Chinese Spices. Asian Pork. Pork Belly. Mashed Potatoes. Slow Cooker. Good Food. Recipe: Spiced simmered pork belly.

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New Zealand Apricots give the slice more intense flavour. Line the base and long sides of a pan about 18x18cm with baking paper. Finely chop the dried apricots and heat them in the orange juice or sherry in a large pot until there is no liquid left. Add the butter and stir over low heat until melted. Add condensed milk and brown sugar and heat gently, stirring often until the condensed milk is golden brown, then take off the heat. Crumb the biscuits, and stir them and the coconut into the apricot mixture. Sprinkle the lined baking pan with extra coconut, then tip in the mixture. Press in evenly to the depth you like it need not cover the whole tin. Sprinkle the top with more coconut, then refrigerate for at least 2 hours before cutting into pieces the size you like.

Serve with tea or coffee, or pack in lunches. Refrigerate in a covered container, up to a month. This special occasion cake tastes very good! Toast almonds until straw-coloured in a frypan over low heat, or in a sponge roll pan under a grill. Or chop nuts and crackers in a food processor. In either case, mixture should be in small pieces coarser than breadcrumbs. Add baking powder and chopped apricots. In a large, grease-free bowl, beat the egg whites to soft peaks. Add sugar and vanilla, and beat again until peaks stand up when beater is removed.

Fold in the crumb mixture, then spoon mixture into a ring pan, well coated with non-stick spray. Bake for 30 minutes then carefully tip on to a rack. When cold, turn right way up on to a flat serving plate. Decorate with whipped cream, and garnish with more apricots and lightly toasted almonds. Serve the day it is made. This pie is quite spectacular and is rather fun to make.

Peel and core the apples and cut into quarters. Cut the quarters in half again. Melt the butter in a large frying pan and turn the apple pieces in it, over a fairly high heat. Add the orange juice and wine, then the finely chopped dried apricots. Sprinkle the apples with the mixed sugar and flour, stir in, and cook gently until the apples are just soft, in a small amount of lightly thickened sauce. Stir in half the chopped hazelnuts. Trim the rectangular sheets of filo pastry into squares, then place one sheet on a dry surface and brush it lightly with melted butter or olive oil, using about a teaspoonful per sheet.

Use the remaining sheets to make three more sandwiches. Lie the first sandwich in a lightly buttered or oiled cm pie plate or low-sided cake tin. Place the next sandwich over the first, but at a different angle. Continue layering the sheets until the four sandwiches are used up. Working carefully and gently, fold the filo corners and edges back over the apple filling, one at a time, frilling and arranging them attractively. If the top filo browns too fast, cover it with foil or spray it with water at intervals. When the pie is cooked, brush the exposed apple filling with warmed apricot jam to glaze it, dust the filo edging with icing sugar, and serve warm or reheated, cut into wedges.

Alter cooking times and temperatures to suit the pastry you use. Optional extras: cubed carrots, finely chopped celery, chopped sundried tomatoes, diced red capsicum, lemon juice. Cook onion and garlic in a little olive oil until soft. Add fruit and couscous, cover with heated stock and cook until couscous is al dente, approximately 10 minutes. Remove the lid for a few minutes to reduce all the

liquid. Stir in nut and seed mixture and herbs. Season with pepper. The pistachios, parsley and avocado oil give this, our best pesto ever, a vibrant green color as well as a delightfully nutty flavor. Boil the pasta according to packet instructions. While it cooks, put the parsley, garlic, and oil in the food processor and blend until finely chopped. Add the shelled nuts and salt, and process until nuts are chopped finely but not puree. Add more oil if mixture seems too dry. Drain cooked pasta leaving 2 tablespoons of cooking liquid in the pot.

Toss the pistachio pesto through the pasta, with extra oil if you like. Serve topped with shavings of parmesan and a few extra chopped pistachios, and salad if desired. Melt the butter in a medium-sized pot, and the curry powder and chopped onions. Cover and cook until the onions are soft but not brown. Add the carrots and stock and simmer until the carrots are tender. In a blender or food processor, process the roasted cashew nuts to the consistency of ground almonds the finer the grind, the smoother the soup. Drain the cooked carrots and onion and put into the food processor with the ground cashews. Process, adding enough cooking liquid to reach the thickness you like. Taste and season if necessary. Reheat and serve as is, or top each serving with a spoonful of yoghurt and a little chopped mint or coriander, or more chopped cashews. There are times when you want a small group of people to sit down for a festive dinner which looks special, but is not too complicated or time consuming.

Here is a recipe which fills these requirements. It consists of four flattened chicken breasts. Two are placed on pastry and topped first with stuffing, then with the remaining breasts. They are wrapped in pastry, garnished then baked. The package is best served hot and when sliced should show colourful stuffing between layers of chicken, the whole thing surrounded by pastry. Pound each boneless, skinless breast between two plastic bags using a rolling pin, until the breast is double its original length and width.

Heat the oil in a frying pan and gently cook the onion and herbs until the onion is soft and transparent but not browned. Add the pine nuts and brown very lightly. Wash and chop the spinach. Cook briefly until wilted, then drain and stir into the onion mixture. To make a red layer use sun dried tomatoes or a drained jar of sliced red peppers. If using the tomatoes, chop them and soak them in a little boiling water for 15 minutes. Hard Cover. Condition: Good - Age Spots. No Jacket. Sal Criscillo illustrator. First Reprint. Heavy book, extra postage may apply. Published by Cobra, Australia, Used - Hardcover Condition: Good Plus. From Australia to U. Condition: Good Plus. Date is guesstimate. Dame Alison Holst is a NZ icon. This book has been used, has very sunned spine to pictorial boards, but I guess 30 more years of use in it Size: Folio - over 12" - 15" tall.

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