

## DIAL A DISH

Good Foodie Miguel Maestre's new iPhone application, Miguel's Spanish Fiesta, \$5.99, puts his favourite recipes, shopping lists, insider tips, and a little bit of Spanish fun in the palm of your hand. You can find this app at the iTunes store.



## BLISS BOX

Surprise your sweet-toothed friends and family with a beautiful box of quality handmade chocolates. Order a Koko Black Christmas Parcel Box, from \$19.90 for eight choccies, from [www.kokoblack.com](http://www.kokoblack.com) and it will be delivered to their door.

## NICE 'N' ICY

For a cool, creamy alternative to warm pudding, Coles Finest White Christmas ice-cream, \$6.99 for 500ml, is up there on the wish list. Call 1800 061 562 for your nearest store.



## TOP TOY

Mini chefs will love playing with the Sushi Train set, \$89, from [www.larkmade.com.au](http://www.larkmade.com.au).



## 5 quick bites

French-born chef David Bitton owns and runs Bitton Gourmet café and grocer in Sydney's Alexandria, and produces Bitton Gourmet food products. Here are five of his recipes.

**Rum & mango lassi** Place 2 peeled, chopped ripe mangoes, 1 cup Greek-style yoghurt, ½ cup water, 2 tbsp honey, a pinch of ground cardamom, 6 ice cubes and a splash of white rum, if you like, in a blender. Blend until smooth. Pour into four cocktail glasses and top with chopped pistachios. Serves 4.

**Pacific oysters with French vinaigrette** Whisk together 50g very finely diced eschalot, 1 egg yolk, 400ml vegetable oil, 1 tbsp Dijon mustard and 200ml red wine vinegar. Pour a little over 24 shucked Pacific oysters in half shells. Season. Serves 4. Refrigerate remaining vinaigrette and use to dress salad.

**Chilli garlic prawns** Combine 1 cup extra virgin olive oil, 2 finely chopped long red or green chillies and 3 finely chopped garlic cloves. Season. Add 500g green prawns, shells on, and turn to coat. Cover and chill for 2 hrs, to marinate. Preheat a barbecue or chargrill on medium-high. Cook prawns for 1 min each side, until pink. Serve with lemon wedges. Serves 4.

**Apple & chestnut stuffing** Heat a frying pan on medium. Cook 1 peeled, chopped green apple for 5 mins, until just soft. Cool. Combine apple, 2 cups fresh breadcrumbs, ½ cup sliced canned chestnuts, 1 tsp each finely chopped marjoram and lemon thyme, and 50g melted butter. Use to stuff a 5kg turkey. Serves 12.

**Chocolate friands with candied orange** Preheat oven to 170C or 150C fan. Grease two 12-hole mini muffin pans. Whisk 6 eggwhites until soft peaks form. Gently fold seeds from 1 split and scraped vanilla bean, ½ cup rice flour, 1½ cups pure icing sugar and 1 tsp cocoa into eggwhite, then gently fold in 150g melted butter. Spoon into prepared pans. Bake for 15 mins, until just firm. Meanwhile, blanch peel of 2 oranges in boiling water for 2 mins. Remove from pan and rinse under cold water. Repeat blanching process twice more, then finely julienne. Heat 1 cup water and 1 cup sugar in a pan on medium, until a thick syrup consistency. Cool slightly. Dip blanched orange peel in sugar syrup. Transfer to a wire rack to cool. Serve with chocolate friands. Makes 24.

*David Bitton: A French-Inspired Café Cookbook* (Messenger Publishing, \$39.95) is on sale now.