

# WHATS ON THE MENU TONIGHT?

*From simple meals to show-stopping feasts, there's something for everyone.*



## FETTUCCHINE WITH MUSHROOM BOLOGNESE

🕒 15m prep    🍳 20m cook    🍽️ 4 servings

### INGREDIENTS

- 3 cloves garlic, finely chopped
- 1 medium carrot, finely chopped
- 250g cup mushrooms, sliced
- 500g Beef Mince
- 2 tbsp Balsamic Vinegar
- 400g can Diced Tomatoes
- 350g Fettuccine
- 3 tbsp extra virgin olive oil
- 1 loosely packed cup fresh basil leaves, torn
- 1/4 cup Parmesan Cheese Shredded
- 3 tbsp olive oil
- 1 small brown onion, finely chopped

### METHOD

1. Heat the olive oil in a large frying pan until hot. Cook onion and garlic for 2 mins, then add the

carrot and cook for 1 min, or until just softened. Add mushrooms and cook for 2 mins. Season with salt and pepper.

2. Add the beef and stir over high heat for 3 mins, or until lightly browned and no lumps of meat remain.

3. Stir in the balsamic vinegar, allow to bubble for 1 min. Add the tomatoes.

4. Meanwhile, cook the fettuccine according to packet directions. Remove 1 cup of the pasta water carefully and add it to the sauce. Cook the sauce for a further 10-12 mins, until slightly thickened. Turn off the heat and add the extra virgin olive oil. Drain the fettuccine.

5. Add the fettuccine to the sauce in the pan and mix well. Scatter over the basil. Divide between four bowls and serve with the parmesan cheese.

## TOBLERONE MOUSSE TARTS



🕒 1h 40m prep    🍳 5m cook  
 🍽️ 12 servings

### INGREDIENTS

- 200g packet malt biscuits
- 150g butter, melted
- 100g dark chocolate, chopped
- 100g milk chocolate, chopped
- 1 1/2 cups thickened cream
- 2 tbsp honey
- 50g Toblerone, finely chopped, plus extra chopped
- Toblerone, to serve

### METHOD

1. Process biscuits until fine crumbs. Add butter. Process until combined. Press mixture over base and side of 12 x 2cm-deep, 6cm round (base) loose-based fluted flan tins. Refrigerate for 30 minutes.

2. Meanwhile, place dark and milk chocolate, and 1/3 cup cream in a microwave-safe bowl. Microwave on HIGH (100%), stirring halfway through, for 1 to 2 minutes or until mixture is smooth. Cool for 15 minutes.

3. Using an electric mixer, beat remaining cream and honey until just-firm peaks form. Gradually fold 1/2 the cream mixture into the chocolate until just combined. Fold in Toblerone. Refrigerate remaining cream mixture.

4. Divide mousse among cases. Refrigerate for 30 minutes or until set. Remove tarts from tins. Dollop with remaining cream mixture. Top with extra Toblerone. Serve.

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