

Food | SUMMER DELIGHTS

Pack a picnic



Dominique Rizzo is a food favourite nationally, through roles such as TV's *Ready, Steady, Cook!*. At this year's Ginger Flower and Food Festival she will present demonstrations on how to create, serve and enjoy perfect picnic food. We asked for a sneak peak at a few of the recipes. WORDS LISA CHANT

PEACH JAM AND YOGHURT CRUMBLE SLICE

Serves 20

This country slice makes a great finger food for a picnic. It is easily transported and will be a favourite for the kids. You can interchange the peach conserve for any other conserves.

Ingredients

Base
1½ cups whole unbleached flour
2 tsp baking powder
156g unsalted butter
¾ cup sugar
1 egg
1 tbsp cold water

Filling
300g good quality chunky peach conserve
340g Greek yoghurt
200g sour cream
2 tbsp honey
3 large eggs

Crumble
1 cup plain flour
156g butter
½ cup oats
½ cup sugar
Good pinch cinnamon



Method

Preheat oven to 180C. For crumble, between your fingers, combine butter and flour, add sugar and oats, and stir to blend, keeping the mix crumbly. Add cinnamon. To make the base, place flour, baking powder and butter in a food processor and pulse until crumbed. Add sugar and pulse again. Combine egg and water. Add to the mix, pulsing again until

party just comes together. Tip on to a bench and press to form a flat disk. Grease a 23-inch baking tin and press in party, spread over the peach conserve and fill sides. Blend yoghurt, sour cream, honey and eggs until smooth. Pour over the peach jam and top with the crumble. Bake for 40 minutes until golden brown. To brown top place under grill for 3-4 minutes. >>

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