



Sweet potato shakshuka with sriracha butter and pickled onion

INGREDIENTS

1kg sweet potatoes, skin on and scrubbed clean
 1 small red onion (100g), thinly sliced into rounds
 2 tbsp lemon juice
 3 tbsp olive oil
 150g mature cheddar, roughly grated
 3 garlic cloves, crushed
 1 tsp cumin seeds, roughly crushed with a pestle and mortar
 8 medium eggs
 25g unsalted butter
 ¾ tbsp sriracha (chilli and garlic sauce)
 2 tbsp picked fresh coriander leaves, with some stem attached
 salt and black pepper

METHOD

Preheat the oven to 200C fan-forced (220C conventional). Poke the sweet potatoes all over with a fork (about 8-10 times) and place them on a medium, parchment-lined baking tray. Bake for 45-50 minutes, or until cooked through and softened. Set aside to cool and turn the oven temperature down to 180C fan-forced (200C conventional).

Meanwhile, in a small bowl mix together the onion, 1 tablespoon of lemon juice and a pinch of salt and set aside to pickle. Remove the cooked potato skins and tear them into roughly 4cm pieces. Transfer the potato flesh to a large bowl and set aside. Place the skins back on the baking tray and toss with 1 tablespoon of oil, ¼ teaspoon of salt and a good grind of pepper. Bake for 8 minutes, or until nicely coloured and starting to crisp up. Set aside to cool and crisp up further. Use a fork to mash the potato flesh until smooth, then add the cheddar, garlic, cumin, another tablespoon of oil, the remaining tablespoon of lemon juice, 1 teaspoon of salt and a generous grind of pepper, and mix to combine.

Put the remaining tablespoon of oil into a large frying pan, for which you have a lid, and swirl around to coat the bottom. Spoon the mashed potato mixture into the pan, using your spoon to distribute it evenly. Place on a medium-high heat and leave to cook for about 7 minutes, for the bottom to start to colour. Turn the heat down to medium and use a spoon to make eight wells in the potato mixture, breaking an egg into each. Sprinkle lightly with salt and pepper, cover with the lid and cook for 4-5 minutes, rotating the pan, or until the whites are set and the yolks are still runny. While the eggs are cooking, put the butter and sriracha into a small saucepan on a medium heat and cook until the butter has melted, whisking constantly to emulsify. Remove the mixture from the heat before it starts to bubble – you don't want it to split. When ready, spoon the sriracha butter all over the eggs, then top with a good handful of the crispy potato skins, half the pickled onion and all the picked coriander leaves. Serve right away, with the rest of the potato skins and pickled onion to eat alongside.

Kylie Kwong's Vegetarian Fried Rice

The vegetables in this recipe are chosen for their colour, texture and flavour. I love to use a lot of eggs in my fried rice – they look good, taste good and fill you up. If you are vegan, simply omit the eggs and ramp up the vegetable component. Chinese dried mushrooms also work well with their intensity of flavour.

Ingredients

⅓ cup vegetable oil
 4 free-range eggs, lightly beaten
 1 small red onion, finely sliced
 1 tbsp finely diced ginger
 100g fresh shiitake mushrooms, stems discarded and caps finely sliced
 2 tsp salt flakes
 1 small carrot, julienned
 4 cups steamed jasmine rice
 1 cup beansprouts
 1⅓ cups finely shredded Chinese white cabbage leaves
 2 tbsp finely chopped coriander roots and stems (reserve leaves for garnish)
 1 tbsp light soy sauce or tamari* (check this is gluten-free, if required)
 ⅔ cup finely sliced spring onions
 2 tbsp toasted sesame seeds
 2 large green chillies, finely sliced
 3 tbsp light soy sauce or tamari (extra)

Method

1. Heat half the oil in a wok until the surface seems to shimmer slightly. Pour the beaten eggs into the wok and swirl them around to form a thin omelette. Cook for 1 to 2 minutes or until almost cooked through. Carefully remove omelette from wok with a spatula and drain on kitchen paper. Set aside.
2. Heat remaining oil in hot wok and stir-fry onion, ginger, mushrooms and salt for 1 minute. Add carrot, rice, beansprouts, cabbage, coriander, soy sauce and reserved omelette and stir-fry for about 1½ minutes. Use a spatula to break the egg up into smaller pieces while cooking. Lastly, toss in spring onions and sesame seeds and stir-fry for 30 seconds or until well combined and rice is heated through.
3. Transfer rice to a bowl, garnish with coriander leaves and serve immediately, with green chillies in extra soy sauce on the side.

