

Creative cooking with Koradji

Flour & Water

%%%%% FAIR DINKUM FRITTERS %%%%%

Fritters are a simple and versatile dish to use up leftovers, especially cooked meats.

Fritter Batter

1 Cup of Plain Flour,	½ Cup Milk
1 egg	1 Dessertspoon Baking powder

Combine flour and baking powder in a bowl. Separate egg white from yolk, add yolk and milk to the mixture and beat until smooth. Beat egg white until stiff, then fold into mixture.

Add one dessertspoon of sugar for sweet fritters.

Food Suitable For Fritters

Savoury

Cooked Meat: cold corned beef, roast lamb or beef, chicken and fritz. Fish. Onion rings

Sweet

Pineapple rings, sliced apple, peaches, pears and bananas.

Dip the food in plain flour before placing in the batter.

Always use clean oil or dripping.

Make sure dripping is at the right temperature, it should be fairly hot, can be tested by dropping in a little batter, this should immediately rise to the surface and brown in 2 - 3 minutes. Cook only one layer of food at a time.

Drain the cooked fritters on absorbent paper (paper towel) to remove any surplus oil and so avoid them being too greasy.

+++++ ASHTON APPLE FRITTERS +++

Use Sweet Batter Mix

Core and peel a large Granny Smith apple, cut across into thick slices.

Roll in plain flour and dip into the batter using a fork. Cover the apple slices evenly, but not thickly with batter.

Lift out slices and drain off any excess batter.

Place slices in heated oil and cook bottom side until brown, turn over with fork and other side until brown.

Drain on paper towel. Serve hot sprinkled with sugar and cinnamon, sprinkle with lemon juice and smother in cream if desired.

== PARACOMBE PUFTALOONS ==

Puftaloons are scones fried instead of baked. They puff up into light and tasty mouthfuls, and are eaten with honey, Golden Syrup or jam. If preferred savoury with bacon.

2 Cups S.R. Flour	1 desert spoon butter
¼ Teaspoon salt	¾ cup milk
Oil for Deep Fry ng	

Combine flour and salt in a bowl, rub in butter, make a well in the centre and mix in milk to make a soft dough. Turn out on a lightly floured board and kneed lightly until smooth. Roll out to 2 cm thickness, cut into rounds with a scone cutter (4 - 6 cms diameter). Heat oil in a large thick based frying pan and gently fry until puffed, golden and cooked through, approx 4 - 5 minutes. Drain on paper towel. Serve hot with the accompaniment of your choice.

FALLING OFF A LOG DAMPER ITS SO EASY

This is by far the easiest and best recipe I know for this traditional Australian Bush Loaf.

2 Cups S.R. Flour	½ Teaspoon salt
1 Dessertspoon Butter	1 Cup of Water or Milk

Cream the butter in a mixing bowl by working it with a wooden spoon, spatula or fork until it is soft and creamy. Then add the flour and salt and beat in the milk. Mix well with a fork or a round bladed knife until the dough leaves the side of the bowl.

Turn out onto a lightly floured board and kneed quickly and lightly for 3 - 4 minutes. Shape the dough for the container in which you are cooking the damper. The container should be buttered or greased to prevent sticking. Place the dough in the container and cook in a camp oven for 30 - 40. When fully cooked a damper will sound hollow when tapped on the base and have a nice light crust.

A foil take takeaway dish is a good size container for cooking a damper of this size.

Allow to cool wrapped in a clean tea towel. Serve spread with lots of good Aussie butter.

PARRA WIRRA PANCAKES

¾ Cup Plain flour	1 Egg
Pinch Salt	¾ Cup of Milk

Combine flour and salt in a mixing bowl, make a well in the centre and break in the egg, add a little milk, beat slowly. Gradually add remaining milk until you have a nice smooth batter, beating slowly. If possible allow the mixture to stand from 30 minutes to 24 hours. If you don't have the time the mixture can be used straight away.

The main skill in making good pancakes is in the cooking.

Take your pan and place in a small dob of fat or butter and heat gently until the pan is lightly greased all over, drain off all surplus liquid.

Heat the pan over a hot fire until blue smoke lightly issues, add 2 to 3 tablespoons of mixture, immediately tilt and swirl the pan so that the mixture is evenly distributed and just covers the bottom of the pan.

Cook until pancake is lightly browned or golden, loosen pancake with a spatula, edge first until completely free, then TOSS OVER with a quick flip of the wrist, cook other side until golden.

Slide out of pan onto a warm plate.

Can be eaten with jam; maple syrup or honey.

My favourite is to sprinkle with sugar and squeeze on lemon juice and then roll up, smother in cream, then "Go for your life".

@@@@@ GOLDEN SYRUP PIKELETS @@@@@

1 Cup S.R. Flour	2 Dessertspoons Golden Syrup
Pinch salt	1 Cup Milk
2 Tablespoons Sugar	Butter or Oil

Combine dry ingredients in a bowl, add the eggs, syrup and milk, beat well until a smooth mixture. Allow to stand for at least 30 minutes. Lightly grease a thick based fry pan with butter or oil and drop in a dessertspoon of batter.

Cook for approx 3 minutes until golden on underside, then turn over and cook until golden on other side. Serve, spread with butter and extra Golden Syrup if desired.

XXXX GUNNAS GRIDDLE SCONES XXXX

2 cups S. R. Flour	½ Teaspoon Salt
2 Teaspoons Sugar	1 Tablespoon Butter

Combine flour, salt and sugar in a bowl, before rubbing in the butter. Make a well, add milk, mix quickly into a dough. Rollout on a floured board until about 6 mm thick and cut into score size pieces.

Heat a hot-plate until fairly hot and dust with flour. Place scones on hot-plate and cook approximately 5 minutes each side, turning once.

To cool, wrap in a clean tea towel and let stand for at least ten minutes. Split in half and butter, can be eaten with jam, honey or Golden Syrup. Can also be cooked in a camp oven (with lid off) or in a heavy base fry pan.

***** DESERT DROP SCONES *****

¾ Cup Plain Flour	1 Egg
Pinch Salt	Milk
2 Teaspoons Sugar	Butter

Combine dry ingredients in a bowl and form a well into which an egg is broken and mixed into the dry ingredients, adding milk to make a thin batter. Heat butter on the hot-pate and drop tablespoons of the mixture onto the hot surface. When cooked underneath to a light brown, turn over and cook other side until a light brown.

\$\$\$\$ PIRIE PIKELETS \$\$\$\$\$

1 Cup S.R. Flour	1 Egg - beaten
Pinch salt	1 Dessertspoon melted butter
¼ Teaspoon Bicarbonate of Soda	Butter
2 Tablespoons Sugar	½ Cup Sour Milk

To sour milk, add 1 teaspoon vinegar or lemon juice to ½ cup fresh milk. Combine flour, salt, Soda and sugar in a bowl, add egg, melted butter and milk. Beat until smooth and well mixed.

Heat and grease a pan or hot plate and drop dessertspoons of batter onto hot surface. Cook until bubbly on the top and light brown underneath. Turn over and cook other side until golden brown. Eat warm with butter, jam, honey or Golden Syrup.