



Miguel's Icy Poles

Serves: Makes 6 each

Sugar Syrup

- 1 cup water
- 1 cup white sugar

Method

Dissolve the sugar in hot water and set aside to cool completely.

Watermelon & Kiwi Pop

- 2 cups watermelon, chopped
- ½ cup choc chips
- 4 kiwifruit, peeled and cut
- ¾ cup sugar syrup

Method

In a blender, puree watermelon and ¼ cup of the of sugar syrup, until smooth. Set aside the mixture and quickly rinse the blender.

Repeat the process with kiwifruit and the remaining sugar syrup.

First, half fill your mould with the watermelon. Sprinkle a few choc chips in and stir so they sink.

Fill to top with kiwi mixture and freeze overnight.

Yoghurt Berry Pops

- 2 cups fresh berries
- 2 cups Greek yoghurt
- ½ cup sugar syrup

Method

In a blender, puree berries, yoghurt and sugar syrup until smooth.

Divide evenly into moulds and freeze overnight.

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Miguel's Flatbread with Jamon y Queso

Serves: 4-6

Ingredients

- 550g self-raising flour
- 1 tbs maldon salt
- 1 tsp baking powder
- 500g natural Greek yoghurt (or local)
- Pinch paprika
- 1 zest lemon
- 100g manchego, grated (or any local hard cheese)
- 50g manchego, thickly shaved
- 100g Jamon Serrano, thinly sliced, torn apart (or any local prosciutto)
- ¼ bunch thyme leaves only

Beetroot Puree

- 12 beetroots, peeled and roughly chop
- ½ cup milk

Add to food processor and mix until combined.

Method

Mix flour, salt, baking powder, yogurt, paprika, lemon zest, grated manchego and 1 cup beetroot puree in a food processor and mix till combined and dough consistency, add more flour if needed. Fold in shaved manchego, jamon and thyme. Knead for 2 minutes onto a floured surface.

Cut dough into 10 small pieces, roll out into 10 thin circles. Grill on BBQ hot plate.

Flatbread toppings

- 1 punnet of assorted tomatoes
- 200g Jamon Serrano, thinly sliced
- 1 bottle extra virgin olive oil
- 150g manchego cheese, grated
- Flakey salt

BBQ Sirloin

- 400g wagyu sirloin

Method

Using your hands massage the steak with salt and pepper, allow to reach room temperature. Cook on BBQ, turning every 2 minutes at least 4 times. Set on a chopping board and let it rest for 2 minutes.

Carve steak against the grain thinly and serve on top of flatbread with other garnishes.

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