

# the Blades MAGAZINE

## To Cook from This Issue... **The Dinner Party Issue**

### BREADS & DOUGHS

- Ciabatta with Olive Oil and Balsamic
- Margarita Pizza

### DRINKS

- Campari Cooler
- Kombucha Mule
- Mango Peach Spritzer
- Mulled Cider
- Raspberry Frozen Margaritas
- Summertime Punch
- Watermelon Sangria

### STARTERS, SNACKS & LIGHT MEALS

- Apricot and Almond Cheese Ball
- Chargrilled Corn and Black Bean Salsa
- Crumbed Boccancini
- Red Capsicum Soup

### MEAT & POULTRY

- Mexican Chicken Tacos
- Mexican Stuffed Zucchini
- Middle Eastern Crumbed Lamb Rumps
- Pineapple Beef Kebabs
- Rosemary Mustard Racks of Lamb
- Slow Cooked Beef Fajitas

### VEGETARIAN MAIN MEALS

- Chickpea, Rocket and Feta Pasta Salad
- Lemon, Garlic and Parmesan Stuffed Zucchini
- Mushroom Ravioli
- Penne Napoletana
- Roast Sweet Potato, Onion and Goat Cheese Tart
- Tomato Pesto Tart

### SEAFOOD

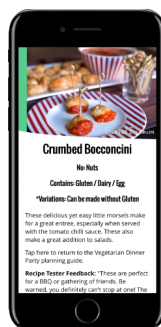
- BBQ Prawns with Mango Dipping Sauce

### SALADS / VEGETABLES

- Balsamic Baked Brussels Sprouts
- BBQ Potatoes with Herb Rub
- Beetroot, Quinoa and Goat Cheese Salad
- Cauliflower Broccoli Bake
- Corn Wheels with Lemon Pepper Butter
- Dutch Carrots with Honey Mustard Butter
- Egg and Olive Salad
- Kale, Cranberry and Almond Salad
- Panzanella Salad

### SWEETS

- Berry Ice Cream Pie
- Chocolate Chilli Pots
- Chocolate Millefeuille
- Flourless Chocolate Beetroot Tart
- Italian Lemon Ricotta Cheesecake
- Orange and Honey Almond Cake
- Rhubarb Tart



[www.the4blades.com](http://www.the4blades.com)

