



## The Great NZ Food Show

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These recipes are a mix of my favourite dishes from travelling and some hometown favourites. They're all super easy to put together and would make for a fabulous mid-week meal or, dress them up for entertaining guests  
COOK EAT ENJOY!

## Caramelised Chicken Claypot

(Serves 4)

This is one of my favourite weeknight dinners – it's easy to prepare, super tasty and your tastebuds will be transported the streets of Hanoi!

### Ingredients:

6-8 chicken thighs, boneless  
2 tablespoons oil  
2 tablespoons fish sauce  
2 onions, sliced  
3 garlic cloves, sliced  
Freshly ground black pepper  
¼ cup light soy sauce  
2 tablespoons brown sugar  
¼ cup water  
Juice from one lime (or lemon)  
Lime wedges to garnish

### Method:

1. Place the chicken in a bowl with the oil, fish sauce, onion slices, garlic and pepper and toss to combine. Cover and refrigerate for 30 minutes (optional).
2. Preheat oven to 200°C.
3. Heat a large frying pan over medium high heat. Add the chicken mixture and stir fry for 5 minutes or until the chicken begins to brown. Add the soy sauce, sugar and water and heat until simmering. Transfer to a clay pot (or casserole dish with a lid). Bake for 35-45 minutes until chicken is cooked through and sauce is rich and syrupy – maybe take the lid off for the last 10 minutes.
4. Garnish with lime wedges and serve with rice and mango salad.



# Homemade Danish Pastries

(Makes 4)

These are wonderful little pastries that are bound to impress and I bet you'll look twice at paying \$4.50 for them from now on!

## Ingredients:

2 firm pears  
400g flaky puff pastry (I use Pannetton or a block)  
Flour for rolling  
½ cup storebought custard  
1 heaped tablespoon ground almonds  
2 tablespoons honey, warmed  
Icing sugar to dust

## Method:

1. Preheat oven to 220°C. Lightly flour an oven tray.
2. Peel, halve and neatly core pears. I use a teaspoon to remove core. Use a small knife and slice thinly keeping each slice attached at the stem end. This is so that you can fan them out.
3. Dust a bench with flour. Roll pastry to 36x36cm square. Divide into 4 smaller squares. Transfer to prepared tray. Score a 1cm border around each square.
4. Mix custard with ground almonds. Dollop a heaped tablespoon onto each pastry. No need to spread. Fan out each sliced pear halve and lay onto custard, keeping within the border. Brush pear with honey.
5. Bake until puffed and golden and pastry bottom is cooked.
6. Brush with more honey whilst still warm and allow to cool. Dust with icing sugar.
7. Serve with coffee or tea and impress your friends!