

# Relish Mama

Recipes from a shared table and the  
Relish Mama kitchen

Nellie Kerrison

Nellie Kerrison's first book *Relish Mama* is now being re-released by Melbourne Books.

This bestselling cookbook now joins Melbourne Books' growing collection, alongside *Moroccan Soup Bar*, *Sweet Greek*, *Sweet Greek Life*, *Hungry and Fussy*, *Naked for Satan* and *Relish Mama Family*. *Relish Mama* is the perfect companion to *Relish Mama Family*, designed to work together to make your cooking easier every day. Each recipe represents the food Nellie loves most, to share with family, friends and through her acclaimed cooking school. What started as a little dream of sharing her passion and knowledge with others, with Nellie's warm and generous style of entertaining, has grown into a beautifully written and photographed cookbook. With recipes for every occasion, you will relish this book and feel the love on each and every page of this stunning debut.

*I have both of Nellie's Cookbooks and they are fantastic! I use both of them regularly and have an amazing array of recipes between the two books, recipes suitable for entertaining plus family dinners. I love simple recipes that don't have too many ingredients in them and all of Nellie's recipes are like that. I have purchased many additional copies for various members of my family, plus some friends in NZ who just love them also.*

— Maria McGlone

*This is my absolute 'go-to' book.*

— Anna Jacobsen

*I take your recipe book on holidays with me. It is filled with all of the food my whole family love. I love that there are pages and pages filled with everyday food as well as amazing recipes for entertaining that I use when I have a little more time. I just wanted to say thank you so much.*

— Anna Freeman



## The Author

Nellie Kerrison is a highly regarded food enthusiast and cooking teacher and the founder of the acclaimed Relish Mama cooking school. Nellie grew up with a strong love and appreciation of cooking real food with real ingredients and places enormous priority on family and the coming together at a table. She is a well-loved member of the culinary community, also working as a food writer and leading culinary tours to Europe each year. Her second book, a wonderful extension of the collection of recipes in her debut, *Relish Mama Family* was published by Melbourne Books in 2018.

## Teriyaki chicken

Serves 4

You can make a double quantity of this teriyaki sauce to save for another day (in the fridge). It lasts a long time, and you will have dinner in a flash the next time around. This is a great dish for a Saturday night in - it beats fast food hands down.

This is 'real' fast food.

## TERIYAKI SAUCE

2 tablespoons sake (or rice vinegar)

2 tablespoons mirin

3 tablespoons soy sauce

2 tablespoons brown sugar

1 teaspoon grated fresh ginger

Splash of sesame oil

500g free-range chicken thighs (no skin or bones), cut into 3cm strips

1 tablespoon olive oil

1 tablespoon cornflour, for dusting

## TO SERVE

2 teaspoons sesame seeds (black or white seeds)

Spring onion, julienned

Kewpie mayonnaise

Combine the sake, mirin, soy sauce, sugar, ginger and sesame oil in a ceramic dish. Add the prepared chicken pieces and leave to marinate for 15 minutes. Heat the oil in a large, shallow frying pan over a medium heat. Take the chicken out of the marinade using a slotted spoon and reserve marinade. Dust the chicken lightly with the cornflour. Add the chicken pieces to the pan and cook for 5 minutes, turning once, until golden on both sides. Reduce the heat to medium and add half of the teriyaki marinade to the pan with the chicken. Bring to a bubble and then add the other half of the marinade. Stir gently as the sauce thickens.

Transfer the chicken to a plate and cover loosely with foil. Turn the heat up and let the sauce thicken just a little further. Return the chicken pieces back to the pan and stir well so that all the chicken pieces are coated in sauce. Serve garnished with sesame seeds, spring onions and kewpie mayonnaise on the side.

82 • Big Plates



## Nellie's chocolate brownie

Serves 12

This is a recipe that I know many will be happy to see in this book. It has never been part of class recipes, although many have enjoyed it when I may have cooked it to serve for a guest's birthday. I love to share recipes, but this one was definitely my bait to get you all to buy the book. Here it is, gang. I hope you love it! Our youngest daughter, Ettie, is a lot like me. We don't have huge sweet teeth, but we are both mad for this brownie. Ettie told me recently she needed to take some extra slices in that she promised to her teachers. I fear she might be part of a brownie black market!

370g good quality dark chocolate

175 g unsalted butter

320g caster sugar

4 free-range eggs

1 teaspoon vanilla extract

60ml cream

100g plain flour

¼ teaspoon fine salt

40g cacao nibs (always a cacao nib for me and never nuts!)

Preheat oven to 170°C.

Grease or line a 20 x 30cm rectangle baking tray and set aside. Melt the chocolate and butter in a heatproof bowl set over (not in) a pan of simmering water. Stir to combine, then remove from the heat and allow to cool slightly.

Add the sugar to the melted chocolate and stir until combined. Add the eggs one at a time, followed by the vanilla paste and cream. Stir. Add the flour and salt and then whisk hard for at least 1 minute. It is absolutely essential that the batter is whisked hard, by hand, for the full minute. You want to keep whisking until the mixture starts to come away from the sides of the bowl and is super glossy. This is what makes a good brownie. Add the cacao nibs and stir to combine.

Spread in the tray and bake for approximately 35 minutes. The top should be cooked and have a crackly crust and be firm to touch. Set aside to cool.

Do not slice until completely cool or you will end up with a gooey mess. Keeps well in an airtight container for up to 4 days. This brownie freezes beautifully too.

## \*\*\* Tips:

Cacao nibs are basically raw chocolate and pieces of cacao beans that have been roasted and hulled that add great texture and crunch.

202 • Sweet Things

