

GOLDEN® CRUMPETS WARM FRUIT COMPOTE with YOGHURT & HONEY



1/4 cup water
1/4 cup sugar
2-3 stalks rhubarb, chopped into 2.5cm pieces
1/2 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 cup blueberries (fresh or frozen)
3/4 cup strawberries (fresh or frozen)
8 Golden® crumpets
1/2 cup unsweetened natural yoghurt
runny honey to drizzle



Heat the water and sugar together in a small saucepan, stirring at times until the sugar has dissolved. Allow the mixture to boil and then add the rhubarb, vanilla and cinnamon and gently cook for 10 minutes until just tender. Add the berries and cook a further 2-3 minutes, the fruit should be thick and syrupy. Remove the fruit from the heat and set aside. Toast the crumpets until golden and arrange on 4 serving plates. Spoon the fruit on top of the crumpets followed by a dollop of yoghurt and then a generous drizzle of honey.

SERVES 4



SERVING SUGGESTION



SAVOURY GOLDEN® FRENCH TOAST CRUMPETS WITH BACON AND TOMATO

2/3 cup milk

2 eggs

1/2 teaspoon ground cumin

1 tablespoon finely chopped parsley

4 Golden® crumpets (the square ones....)

8 slices of bacon

8 small tomatoes on the vine



Preheat the oven grill.

In a shallow bowl whisk together the milk, eggs, cumin and parsley, season with salt and freshly ground black pepper. Place a crumpet or two into the mixture and allow to absorb the liquid for about 30 seconds before turning over; leave for another 30 seconds or so. Repeat with remaining crumpets. Heat a frying pan over a medium - high heat, add a knob of butter and when sizzling cook the crumpets in batches until golden and the egg set.

At the same time grill the bacon and tomatoes until the bacon is starting to crisp and the tomato skin just starting to split. Snip the tomatoes from the vine. Serve crumpets with bacon and tomatoes.

SERVES 4



SERVING SUGGESTION

GOLDEN[®] CARAMEL BANANAS on CRUMPETS



4 Golden[®] crumpets
50g butter
1/3 cup brown sugar
2-3 ripe but firm bananas, sliced diagonally into 1.5cm thick slices.
1/3 cup cream



Place the butter and brown sugar in a frying pan and stir over a moderate heat until the sugar has dissolved. Add the bananas to the pan and cook for 5 minutes, turning at times until the bananas have softened a little. Carefully lift the bananas from the pan, increase the heat and add the cream, allowing it to bubble and the caramel to thicken.

At the same time toast the crumpets until golden. Serve the crumpets with banana and spoon over caramel sauce.

SERVES 4



SERVING SUGGESTION

Chocolate BANANA GOLDEN® Pikelets

1/2 cup (125ml) cream
125g dark chocolate (or milk)
1/2 teaspoon vanilla extract
8 Golden® pikelets
1 large banana

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Make the chocolate filling at least 2 hours before serving. Place the cream in a saucepan, bring just to the boil and then remove from the heat and add the vanilla and chocolate. Set aside for a few minutes before stirring until glossy and smooth. As the mixture cools it will thicken.

Arrange 4 pikelets on a board and spread with a generous layer of chocolate.

Finely slice the banana and arrange over the chocolate. Top with another pikelet and spread with a top layer of chocolate and a few slices of banana.

Extra chocolate can be covered and refrigerated for up to a week.

SERVES 4



SERVING SUGGESTION

GOLDEN[®] Muffin PIZZAS



4 Golden[®] English muffins, cut in half
2 tablespoons tomato pizza sauce or paste
100g sliced ham or salami
2-3 button mushrooms, sliced
4 Kalamata olives, halved
1/2 small red onion, sliced
1 tomato, sliced
100g grated pizza blend cheese (mozzarella & parmesan)
1 tablespoon chopped parsley
1 tablespoon chopped basil

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Preheat the oven grill. Arrange muffin halves on a tray and grill on each side until lightly golden. Arrange muffins with cut side facing up and spread with tomato pizza sauce. Cover with ham or salami and mushrooms, olives, onion and tomato as using. Top with a light layer of cheese and grill until golden and bubbling. Serve with a sprinkling of chopped herbs.

Makes 8 HALVES



SERVING SUGGESTION

GOLDEN[®] FRUIT MUFFINS with WHIPPED MAPLE BUTTER AND TOASTED Walnuts



100g butter, softened
1/2 teaspoon vanilla extract
2 tablespoons maple syrup
8 Golden[®] fruit muffins
1/4 cup walnuts, lightly toasted and roughly chopped



Place the butter in a bowl and beat with an electric mixer for several minutes.
Add the vanilla and maple syrup and continue to beat for another 5 minutes until the mixture is light and fluffy.
Toast muffins until golden, serve warm with maple butter and a sprinkling of walnuts.
Leftover butter can be kept in a sealed container in the refrigerator for several weeks.

SERVES 4



SERVING SUGGESTION

GOLDEN[®] Apple CRUMBLE BAGEL

4 Golden[®] bagels
100g cream cheese
1/2 cup canned apple pie filling, heated
1/4 teaspoon ground cinnamon
1/4 cup toasted muesli



Toast bagels on each side until golden.
Spread the warm bagels with a generous layer of
cream cheese and then cover with apple. Dust with
cinnamon and finish off with a sprinkle of muesli.

SERVES 4



SERVING SUGGESTION



GOLDEN[®] BAGEL BURGER



600g beef mince
1 onion, finely chopped
1 teaspoon dried oregano
1 teaspoon Dijon mustard
1 egg, lightly whisked
½ cup dried breadcrumbs
4 slices (approx 50g) tasty cheddar cheese, thinly sliced
4 Golden[®] bagels
4 small lettuce leaves
2 medium tomatoes, sliced
1/2 avocado, sliced



Place the mince in a bowl along with the onion, oregano, mustard, egg and breadcrumbs, season with salt and freshly ground black pepper. Mix well and then shape into 4 patties. Heat a frying pan over a medium heat, add a film of oil and cook patties for 5 minutes each side until well coloured and cooked through. Towards the end of cooking top each pattie with cheese. Toast bagels until golden on each side. Place bagel bases on plates or a board and cover with lettuce and then pattie, tomato and avocado. Serve with your favourite sauce.

SERVES 4

