

# COOKING

**Enquiries to: Margaret Lyons Ph: 0429 168 061**

Entry forms to be submitted by 7:00 pm Thursday 7th July.

Exhibits to be in the hands of the steward at the Showground between 7:00 am and 8:30 am Saturday 9th July Judging will commence at 9:00 am

**PLEASE NOTE:**

⇒ **Exhibits to be covered by CLEAR plastic bag tied with a twist tie ONLY. No plastic wrap.**

⇒ Packet mixtures *not* to be used, unless specified.

⇒ Exhibits to be un-iced unless specified.

⇒ Set ingredients and sizes must be used where specified.

⇒ Exhibits (except novelty section) will be cut open and displayed at the Judge's discretion.

⇒ Exhibits to be collected from the Stewards

**AT 4:00pm ONLY on Saturday 9th July**

⇒ Uncollected exhibits will be sold - proceeds going to the Show Society.

**Trophy's Donated By**

**GROUP 1 YEAST GOODS (HAND KNEADED ONLY)**

Class 1200 Plain white loaf

Class 1201 Wholemeal loaf

Class 1202 Gluten free loaf

Class 1203 Other bread

Class 1215 Cheese bread

**Kimbercrust Bakery**

**GROUP 2 MACHINE MADE BREAD**

Class 1204 Plain white loaf

Class 1205 Wholemeal loaf

Class 1206 Other bread



**KAS**

**GROUP 3 GENERAL SECTION**

Class 1207 Sweet slice (6)

Class 1208 Muffins, wholemeal (6)

Class 1209 Muffins, fruit (6)

Class 1210 Muffins, savory (6)

Class 1211 Scones, plain (6)

Class 1212 Scones, pumpkin (6)

Class 1213 Gluten free cake

Class 1214 Biscuits, 4 distinct varieties, (3 ea)

Class 1216 Set Recipe— **Country Club Resort** Lemon Myrtle Tart Pastry  
(see page 44)

**Walkabout Souvenirs**



**Ord Valley CWA**

**Ord Valley CWA**

Class 1217 Carrot cake

Class 1218 Chocolate cake

Class 1219 Sponge sandwich, 18 or 20cm diameter

Class 1220 Lamingtons (6)

Class 1221 Boiled fruit cake

Class 1222 Shortbread (6)

Class 1224 Packet mix cake, any type

Class 1225 Any other cake—winning recipe may be used in 2012 for Class 1216

**Ord Valley CWA**

**Ord Valley CWA**

**GROUP 4 SPECIALTY SECTION**

**Walkabout Souvenirs**

- Class 1226 Decorated small cakes (6)
- Class 1227 Decorated cake for special occasion - Theme - Forests
- Class 1228 Decorated novelty cake for child
- Class 1229 Novelty bread/pastry
- Class 1230 Cattleman's Smoko (3 various items)

**GROUP 5 CONFECTIONERY**

**Walkabout Souvenirs**

- Class 1232 Butterscotch pieces (6)
- Class 1234 Chocolate fudge (6)

**GROUP 6 MICROWAVE**

- Class 1240 Any cake (may be iced) - winning recipe may be used in 2012
- Class 1241 Set Recipe (see page 45)
- Class 1242 Almond brittle

**GROUP 7 PASTRY**

- Class 1244 Plate of 3 Any item

**MOST SUCCESSFUL EXHIBITOR**

Trophy by Gulliver's Tavern

**'CHAMPION CAKE OF THE SHOW'**

Frank Cruttenden Perpetual Trophy and Champion Rosette

**KIMBERLEY COOK OFF**

**And Junior Kimberley Cook Off**

Friday afternoon from 3:30 PM  
And Saturday morning from 8:00 AM  
outside the Show Office



**Scenic flights to be won!  
Sponsored by the Hoochery &  
Slingair/Heliwork WA**



# Set Recipe

## The Kununurra Country Club Resort Lemon Myrtle Tart Pastry

If you require Lemon Myrtle for this recipe, the Country Club will provide you with a sample.

### INGREDIENTS

- 162g (1 cup plus 1 tablespoon) plain flour
- 38g (1/4 cup) self-raising flour
- 60g (1/3 cup, firmly packed) pure icing sugar, sifted
- 100g cold butter, chopped into about 15 pieces
- 1 large egg yolk (we use eggs with a minimum weight of 59g)

### Lemon Filling

- 4 large eggs (we use eggs with a minimum weight of 59g)
- 40g (2 tablespoons plus 1/2 teaspoon) butter, chopped into a few pieces
- 166ml (2/3 cup) cream (35 to 40 percent fat)
- 166ml (1/2 - 2/3 cup) fresh lemon juice to taste
- 200g (3/4 cup plus 2 tablespoons) sugar
- Lemon myrtle to taste

### Pastry

1. Place plain flour, self-raising flour and icing sugar in a food processor and process on medium speed for about 20 seconds to combine the ingredients.
2. Add the cold butter to the flour mixture. Add the egg yolk.
3. Tip the dough onto a large sheet of baking paper (the paper can be reused when rolling out the pastry).
4. Use your hands to bring the pastry together into a smooth ball. Refrigerate for two to three hours.
5. After at least two hours resting time, remove the pastry from the refrigerator and leave it at room temperature for 10-30 minutes, until just soft enough to roll out.
6. Ease the pastry into the pan. Place pan on the lowest oven rack and bake pastry for 25 minutes.

### Filling

1. When ready to start the filling, preheat oven to 160 degrees Celsius (140 degrees Celsius fan-forced).
2. One-quarter fill saucepan with water. Sit a bowl on top of the saucepan
3. Place eggs in the bowl and lightly whisk with a fork or whisk to combine, but not aerate. Add butter, cream, lemon juice, lemon myrtle and sugar to the bowl and use a heatproof spatula to stir to combine
4. Sit the bowl on top of the saucepan, and stir the mixture constantly—don't allow the water to boil. Continue stirring the mixture until it thickens slightly and a thin layer clings to the spatula (about 15-20 minutes). If you draw your finger across the spatula, a clear trail should remain in the filling clinging to the spatula.

### Baking, Serving and Storage

Bake for about 18-20 minutes on the lowest oven rack. The tart filling should be set around the edges and the centre should be slightly wobbly when the tart is gently shaken.

# Set Recipe

WINNING CAKE RECIPES IN CLASSES 1225 & 1240  
MAY BE USED IN 2012 SCHEDULE  
(with permission of the winning chef's!)

## Micro-waved Brownies

### INGREDIENTS

120g butter  
200g caster sugar  
2 tablespoons cocoa powder  
1 teaspoon vanilla essence  
2 eggs  
100g flour



### Preparation method

1. Prepare a microwave safe non-metallic tray by spraying it with cooking oil and ensuring it is fully coated.
2. Weigh out the butter into a microwave safe bowl and melt in the microwave on low.
3. Add the sugar, cocoa powder and vanilla essence then mix well.
4. Add each egg one at a time mixing well after each addition.
5. Stir in the flour and ensure it is all incorporated.
6. Spoon the mixture into the prepared tray and spread to the edges. Place in the microwave on high for 5 minutes.
7. Check progress, it will probably need around 3 more minutes. Keep watching it. It will be ready when it starts to shrink away from the edges. In the centre there may be a spot which looks uncooked but the mixture continues to cook while cooling so this will soon disappear.
8. Leave to cool completely and then cut in the tray. Transfer to a serving plate.