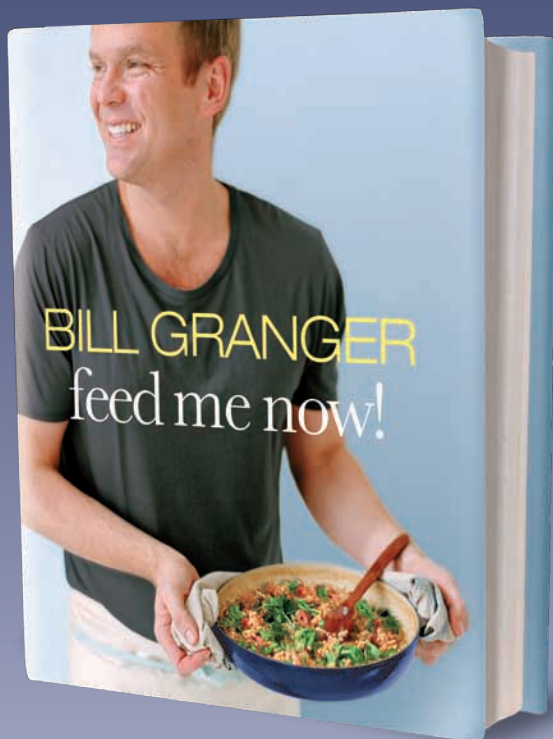


BILL GRANGER

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Fast food for busy lives



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serves 8

topping

100g good quality dark chocolate

150g raspberry jam

125ml cream

cake

30g good quality cocoa powder

60ml milk

1/2 teaspoon natural vanilla extract

90g raspberry jam

115g butter, softened

65g caster sugar

2 medium eggs

125g plain flour

1 1/2 teaspoons baking powder

pinch of sea salt

80g raspberries, plus extra

“The beauty of this cake is that it virtually self-ices. It also works terrifically well with apricot jam”

gooey chocolate cake with raspberries



Preheat the oven to 180°C. Generously grease a 22cm round cake tin. For the topping, put the chocolate, jam and cream into a small pan over a medium heat. Stir until smooth, then pour into the prepared tin.

In a bowl, mix the cocoa powder with 125ml boiling water, stirring until smooth, then add the milk, vanilla and jam, whisking to combine.

In a large bowl, cream the butter and sugar together until light and fluffy, then add the eggs one at a time, mixing well after each. Sift the flour, baking powder and salt into a separate bowl. Using a large spoon, fold the dry ingredients and the cocoa mix into the creamed mixture, alternating the two, then fold the raspberries through.

Pour the mixture into the cake tin, ensuring you spread it right to the edge and cover the topping completely. Bake for 30–35 minutes or until firm. Leave the cake to cool in the tin for 15 minutes. (If not serving straight away you can refrigerate the cake in the tin, but you will need to warm it in the oven before turning it out.)

Turn the cake out onto a plate. You may need to scrape some sauce out of the tin and spread it over the top of the cake. Serve warm or cold, with fresh raspberries.

serves 4

2 tablespoons mild-flavoured oil, such as sunflower
20 large green prawns, shelled and deveined, with tails intact
2 tablespoons red curry paste
1 large onion, cut into thin wedges
400g asparagus, trimmed and cut into 4cm lengths on the diagonal
1 red capsicum, cored, deseeded and cut into thin strips
200ml coconut milk
2 tablespoons lime juice
1 tablespoon fish sauce
1 teaspoon sugar

to serve

coriander leaves
steamed rice

“Like a cross between a curry and a stir-fry, this is rich and satisfying but still crunchy and alive”

spicy prawn stir-fry



Heat 1 tablespoon oil in a wok or large frying pan over a high heat. Add the prawns and stir-fry for 2 minutes or until they turn pink and are just cooked. Remove and set aside.

Return the wok to a high heat, add the remaining oil, followed by the curry paste, and cook, stirring, for 1 minute or until fragrant. Add the onion and asparagus and stir-fry for 2 minutes, then add the capsicum and cook for a further 1 minute.

Add the coconut milk, lime juice, fish sauce and sugar, and stir to combine. Return the prawns to the wok and cook for a further minute or until they are heated through. Scatter over some coriander leaves and serve with steamed rice.