



## 10 recipes that will elevate your spring menu

Ah spring, it's that time of the year where the weather starts to get a little warmer and the days a little longer. We also tend to spend more time outdoors – entertaining in the backyard or by the pool. So, to help get you (and your tastebuds) excited, we've pulled together some of our favourite NEFF recipes for you to add to your spring menu.



### Thai beef salad

For anyone who loves the taste of a fresh salad and tender beef on a warm night, [this dish is a must](#). With the perfect combination of herbs and spices, this recipe is easy to prep and can be ready in under 30 minutes when cooked with the NEFF CircoRoast® oven function – giving you more time to enjoy those spring evenings.



### Vegetable biryani with cucumber raita

If you're after something a little heartier and more flavoursome, this take on the traditional Indian rice dish will have you wanting more. Combining hints

of cinnamon, cardamom, ginger and turmeric, plus the goodness of peas, beans, cauliflower and carrot, this [vegetable biryani recipe](#) is sure to add something different to your spring menu. And while it takes a little longer to cook (one hour), you'll thank us for it later. Want a bonus? It can also be made completely gluten free.



## **Cheese and herb crusted fish with pear and spinach salad**

Fish is one of the best trans-seasonal dishes. It's light, tasty and easy to whip up, meaning it can be cooked mid-week for dinner or on a Sunday while entertaining guests. Bake with the [NEFF CircoTherm® function](#) and [this delicious recipe](#) can be on your plate in 15 minutes and brings together cheese, herbs and a hint of lemon. Serve with a pear and spinach salad – and enjoy!



## **Pearl barley risotto with oven-roasted tomatoes**

Tomatoes are another food that scream warmer weather – and there's nothing like putting them in a good risotto. [This pearl barley risotto](#) is littered with bursts of tomato, garlic and thyme and topped with parsley and basil. It takes just under an hour to cook with the and will keep you full all night.



## Roast beetroot salad

If you're a veggie lover or are cooking for vegetarian friends, this yummy [roast beetroot salad](#) is guaranteed to be a hit. It's got all the goodies: macadamia nuts, beetroot, spinach, cherry tomatoes and Persian fetta and when mixed together, creates a spring recipe you'll love.



## Butterflied chicken with mango salsa

Mangoes are such a versatile fruit – and dishing them up as [salsa with a roast chicken](#) is one of our favourite ways to eat them. Pairing this mango recipe with a traditional roast is a great way to bring new flavours to the table. All it takes is 30 minutes in the oven (for the chicken) using the [CircoRoasting® function on your NEFF](#) oven. Then throw together chunks of mango, avocado, tomato, capsicum, onion and ginger for the salsa. Garnish with coriander and you've got yourself a tasty meal.



## Rice paper rolls with peanut dipping sauce

If you're after some lunchtime inspiration, look no further than these [rice paper rolls](#). They're fresh and full of flavour – including mint, coriander and shallots, and are a healthier choice to fuel your day. Use the oven to quickly bake your chicken, then enjoy with peanut sauce.



## Oven Baked Bhajis

If you love fritters, then you'll love this pocket of hot vegetables and onion. Bhajis are another traditional Indian food and their mix of spices such as chilli, turmeric, cumin and coriander, when served with cucumber and mint raita, are sure to tantalise your tastebuds. This recipe feeds 20 making it perfect to share around at your spring soiree (or to save for yourself!).



## Zucchini and haloumi kebabs with lemon and mint hummus

If you're in need of a light but tasty crowd pleaser, make these zucchini and haloumi kebabs your go-to. They're quick to prep and even quicker to cook and when served with our lemon and mint hummus, they're bound to impress. Plus, who doesn't love haloumi?



## Thai prawn and mango salad

This one is for all the seafood (and mango) fans in your life. And whether you're having a backyard barbecue or a sophisticated gathering, this prawn and mango salad is simple and tasty. Bringing together flavours including toasted sesame oil, soy sauce and chilli with the goodness of a crisp salad, fresh mango and topped king prawn cutlets – delicious!

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### About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](https://www.theneffkitchen.com.au).