



How to create the perfect Australia Day feast

Each year, families across the country gather to celebrate the Australia Day public holiday with a big summer barbeque. There's just nothing like the smoky flavours of a roasted entrée, or the caramelised notes in a barbequed dessert on a hot summer day. If you've got a <u>NEFF oven</u>, putting on an Australia Day feast is even easier – with multiple <u>functions</u> and <u>accessories</u> to elevate the cooking experience and get the best out of your ingredients without standing in the hot sun all day. So, we've pulled together our favourite grilled and roasted recipes to try out this year.

From satay skewers to stone fruits cooked <u>on your NEFF griddle</u>, here are 6 of our favourite Australia Day-worthy recipes for the whole family to enjoy:

Chicken Satay Skewers

Australians take pride in having such a multi-cultural population with a diverse range of cuisines. All the way from the streets of Thailand, this <u>chicken satay recipe</u> with a spicy coconut dipping sauce is an excellent grilled entrée for your Australia Day table.

Greek Lamb Souvlaki

This slow-cooked summer recipe is best paired with a fresh Greek salad. Bring out the best in your cut of lamb with subtle herbs and flavours, prepare a light and crispy souvlaki pita and let your NEFF oven do the rest.

Lime and Ginger Salmon

Nothing says Australian summer like fresh salmon. This citrus-lined recipe will be the star of the table. Served with a light coriander rice and greens, the glazed seasonal delicacy is best cooked with your NEFF oven set to <u>CircoRoast</u>, perhaps with a quick stint on the griddle pan for extra colour and flavour.

Chilli Coconut Prawns

It's the age-old "<u>shrimp on the barbie</u>" tradition, but with a little more spice. Get inspired by the spices of the East and adapt for the grill by turning that chilli coconut curry profile into a delicious marinade. If you're not a fan of heat our coconut and lime grilled prawns recipe is perfect for you.

Grilled Honey Peaches

Grills aren't just for great savoury dishes. Stretch your griddle expertise by trying out these cinnamon-honey stone fruits, halved and heated on the NEFF griddle pan. Serve with fresh ice cream and a summer syrup.

Summer pavlova

Its true origin is a hotly debated topic between Australians and Kiwis, but the humble pavlova is a staple at many Australia Day feasts. The combination of meringue, cream and fresh summer desserts are the perfect way to cap off your delicious feast.