

# RECIPES

## *picnics*

Picnics are a simple and easy way to invite friends and guests to your lunch event. Just set up long tables or lots of picnic rugs and enjoy friendship and food outdoors.

2019  
**LONGEST**  
LUTHERAN LUNCH

GOURMET  
**GRACE**  
GATHERING

LUTHERAN  
CHURCH  
OF AUSTRALIA  
*where love comes to life*

### BACON & CORN COB LOAF

Cob bread loaf  
2 tsp olive oil  
175g shortcut bacon rashers, diced  
250g Cream Cheese, softened  
250g Sour Cream  
2 x 125g tins creamed corn  
2 shallots, thinly sliced

Preheat oven to 180C. Line a baking tray with paper. Cut 4cm off top of cob loaf to form lid. Scoop bread from centre of loaf, leaving 1.5cm edge. Tear or roughly chop bread pieces. Heat oil in large pan over medium heat. Add bacon, cook stirring until bacon is browned, remove from heat. Add cheese, sour cream, corn and most of the shallots. Season with salt and pepper. Spoon mixture into loaf, top with lid. Place on tray, arrange bread pieces around loaf and bake 20 mins until golden. Sprinkle with shallots and serve with vegetable sticks.

**Q:** How do you make the best picnic sandwich?

**A:** Make a massive one – buy the longest French stick you can find, fill it with something delicious and you have perfect food to share.

### ZUCCHINI SLICE (not like you know it!)

4 zucchinis  
1 carrot  
2 tabs oil  
1 onion, finely chopped  
2 garlic cloves, crushed  
1 lemon, zest finely grated  
½ tsp Chilli flakes  
6 eggs  
¼ cup SR flour  
2 tabs coriander leaves, chopped  
1 cup cheddar cheese, grated  
2 tabs pine nuts, toasted  
1 baguette, quartered, sliced lengthways  
½ cup mint leaves  
½ mixed salad leaves  
Chilli sauce; mayonnaise, long red chilli to serve

Preheat oven to 180C. Grease and line a 22cm square cake pan with baking paper. Using a mandoline (or food processor), thinly slice zucchini and carrot lengthways into strips. Combine in a bowl with 2 tsp salt and set aside for 5 mins to soften. Rinse then squeeze excess liquid, set aside. Heat oil in pan and cook onion until soft. Add garlic, lemon zest and chilli and cook for 1 min or until fragrant. Remove from heat and cool slightly. In a large bowl whisk eggs and flour, season and add carrot and zucchini, coriander, cheese and onion mix and stir to combine. Pour in pan and scatter over pine nuts. Bake 35 mins until set and golden. Cool slightly then cut into thin strips. Fill each baguette with mint and salad leaves, top with zucchini slice, drizzle with sweet chilli sauce and mayo and garnish with red chilli.

### GIANT NUTELLA CRACKLE CAKE

6 cups Puffed Rice  
1 cup coconut  
¼ cup cocoa powder  
¾ cup coconut oil  
½ cup Nutella  
Toasted coconut flakes  
Topping:  
¼ cup Nutella  
2 tsp coconut oil

Mix puffed rice and coconut in a large bowl. Place cocoa, oil and Nutella in a heatproof bowl over simmering water and stir until Nutella melts and mixture smooth. Pour Nutella mixture over puffed rice and stir until combined. Place in a 26cm fluted tart tin with removable base. Press down gently to compact. Refrigerate 6 hours. Place Nutella and coconut oil in a pan over simmering water, stir until smooth. Pour over crackle cake and spread with toasted coconut.