



summer

entertaining ideas

**10 mouth-watering
recipes inside**



PROSCIUTTO GRISSINI WITH PESTO DIP



Makes 16

- 1 cup basil leaves
- 1 clove garlic, crushed
- ¼ cup grated Parmesan cheese
- Ground black pepper
- ½ cup (125g) S&W Whole Egg Mayonnaise
- 8 thin slices prosciutto
- 16 grissini

Pesto Dip. Process basil leaves in food processor until chopped. Add garlic, Parmesan cheese, pepper, S&W Mayonnaise and blend. Spoon into a bowl and refrigerate.

Grissini. Trim fat from prosciutto. Cut slices in half lengthways. Wrap slice of prosciutto around top of grissini. Repeat with remaining grissini. Serve with dip.



WITLOF WITH SMOKED OCEAN TROUT & CHIVE MAYONNAISE



Makes 24

- ¾ cup (185g) S&W Whole Egg Mayonnaise
- 2 tsp lemon juice
- ¼ cup chives, sliced
- 2 x 300g witlof
- 200g smoked ocean trout, sliced

Chive Mayonnaise. In a bowl, gradually beat S&W Mayonnaise and lemon juice together with a spoon. Stir in chives.

Witlof Cup. Trim witlof bases and separate the leaves. Arrange leaves on a platter. Fill each leaf with a tsp of chive mayo. Add slice of trout. Garnish each with a piece of chive and serve.



GRILLED CHICKEN STRIPS WITH BLUE CHEESE DIP



Makes 16 – 20

½ cup sour cream

150g Blue Castello cheese

1½ garlic cloves, crushed

½ cup (125g) S&W Whole Egg Mayonnaise

4 x 150g chicken breast fillets

Blue Cheese Dip. In a food processor, pulse to combine sour cream, Blue Castello, garlic and S&W Mayonnaise. Mix with a little warm water to make smoother, if needed.

Chicken. Cut chicken crossways into 1½ cm strips. Brush with oil and grill or BBQ until cooked. Serve with dip.



BRUNCH SALAD



Serves 4

⅓ cup (80g) S&W Whole Egg Mayonnaise

2 tsp hot water

1 tbs lemon juice

1 clove garlic, crushed

Salt & ground black pepper

½ ciabatta loaf, crust removed

Olive oil spray

100g prosciutto, sliced

100g mixed lettuce

1 avocado, sliced

250g cherry tomatoes, halved

3 boiled eggs, cut in quarters

¼ cup chives, chopped

Lemon & Garlic Dressing. Place S&W Mayonnaise in a bowl. Combine water & lemon juice, then using a spoon gradually beat into mayonnaise. Stir in the garlic, salt & pepper.

Salad. Tear the bread into 1½ cm pieces and spray with olive oil on non-stick baking paper. Bake in 180°C oven until crisp. Cook prosciutto in a pan until crisp. Drain on paper & break into pieces when cool.

Combine lettuce, avocado, prosciutto, cherry tomatoes, bread pieces & egg onto a platter. Scatter chives over salad & drizzle dressing.



CHAR GRILLED LAMB & VEGETABLE WRAPS



Serves 4

- 2 tbs olive oil
- 1 tsp rosemary leaves, chopped
- Ground black pepper
- 500g lamb fillets
- 300g eggplant
- 1/3 cup (80g) S&W Whole Egg Mayonnaise
- 1 clove garlic, crushed
- 4 lavash wraps
- 100g baby spinach
- 3/4 cup bottled char-grilled capsicum
- 1/2 red onion, sliced
- 150g marinated feta

Combine 1 tbs olive oil, rosemary and pepper in bowl. Add lamb and stir to coat. Set aside. Cut eggplant into 1cm thick slices and brush with remaining oil. Grill or BBQ until tender. Remove and cover with foil. Cook lamb on the grill 3 minutes each side. Rest for 5 minutes.

Wrap. Combine S&W Mayonnaise and garlic. Spread on lavash wraps, then top with spinach, eggplant, capsicum, onion and feta. Diagonally cut the lamb into thin slices and divide between wraps. Roll wraps firmly and cut in half diagonally to serve.



THE ULTIMATE STEAK SANDWICH



Serves 4

- 1/2 cup (125g) S&W Whole Egg Mayonnaise
- 1 clove garlic, crushed
- 1 brown onion, sliced
- 2 tbs olive oil
- 4 x 125g fillet steaks
- Salt & ground black pepper
- 8 slices sour dough bread
- 50g rocket
- 2 vine ripened tomatoes, sliced

Combine S&W mayonnaise and garlic in small bowl, set aside. Combine onion and 1 tbs oil, then cook until golden.

Steak. Cover the steaks with non-stick baking paper. Flatten with mallet or rolling pin until 1cm thick. Brush steaks with olive oil, season with salt & pepper. Grill steaks for 2 mins each side. Remove and cover with foil.

Sandwich. Grill bread until toasted. Spread with garlic mayo then top with rocket, tomato, steak & onion. Top with remaining toasted bread.



KIPFLER POTATO SALAD

Serves 6 as side dish

- 750g kipfler potatoes
- 150g bacon, chopped
- ½ cup (125g) S&W Whole Egg Mayonnaise
- 1 tbs white wine vinegar
- 3 tsp Temeraire Dijon mustard
- Salt & ground black pepper
- ½ cup shallots, sliced
- ¼ cup mint leaves
- 3 boiled eggs, cut in quarters

Boil scrubbed potatoes for 10-12 minutes or until tender. Cool, then cut into quarters. Cook bacon in a frypan, stirring frequently, until crisp. Drain on kitchen paper.

Dijon Dressing. In a bowl, slowly beat S&W Mayonnaise and vinegar together with a spoon. Then stir in mustard, salt and pepper.

Salad. Combine potatoes, bacon, shallots, torn mint leaves and eggs in a bowl. Add dressing & gently toss to coat. Garnish with mint leaves.



BBQ STEAK WITH GRAIN MUSTARD MAYONNAISE

Serves 4

- ⅓ (80g) cup S&W Whole Egg Mayonnaise
- 1 tbs white wine vinegar
- 2 tbs wholegrain mustard
- 1 tbs tarragon leaves, chopped
- 2 x 300g New York steaks
- 1 tbs olive oil
- Sea salt & ground black pepper
- 1 bunch watercress

Mustard Mayonnaise. In a bowl, gradually beat S&W Mayonnaise and vinegar together with a spoon. Stir in mustard and tarragon. Cover and set aside.

Steaks. Brush steaks with oil and sprinkle with salt & pepper. Grill for 4 mins each side for medium rare. Set aside and cover loosely with foil. Rest for 10 minutes then slice and serve with mustard mayo and watercress cut into sprigs.



SPICY CHICKEN & MANGO SALAD



Serves 4

- 500g chicken tenderloins
- 1 tbs vegetable oil
- 2 tbs Thai seasoning
- 1/3 cup (80g) S&W Whole Egg Mayonnaise
- 2 tsp water
- 1 tbs lime juice
- 1 1/2 tsp grated lime rind
- 100g mixed salad leaves
- 2 mangoes, peeled & sliced
- 1 red onion, sliced
- 1/2 cup coriander

Spicy Chicken. On non-stick baking paper, brush both sides of chicken with oil & sprinkle Thai seasoning. Gently pat to adhere seasoning. BBQ or grill tenderloins 2-3 minutes each side, or until cooked. Set aside.

Lime Dressing. Place S&W Mayonnaise in a bowl. Combine water and lemon juice, then using a spoon gradually beat into mayonnaise. Stir in lime rind.

Salad. Arrange salad leaves, mango, onion and coriander on a platter. Place chicken on top of salad. Drizzle with dressing.



BBQ SALMON WITH DILL & CAPER SAUCE



Serves 4

- 1/2 cup (125g) S&W Whole Egg Mayonnaise
- 1 tbs lemon juice
- 1 tbs parsley
- 2 tbs capers
- 2 tbs dill
- Ground black pepper
- 4 x 200g salmon fillets
- 2 tbs olive oil
- 2 bunches asparagus
- 50g rocket

Dill & Caper Sauce. In a bowl, gradually beat S&W Mayonnaise and lemon juice together with a spoon. Stir in finely chopped parsley, capers, dill and pepper. Cover and set aside.

Salmon. Brush salmon fillets with 1 tbs oil & cook on BBQ or grill for 2-3 mins each side. Set aside. Toss asparagus in remaining oil & cook, turning occasionally for 2-3 minutes. Arrange rocket and asparagus on 4 plates. Top with salmon. Serve with dill & caper sauce.

