



FINE-ISH DINING
**AUTUMN
FAVOURITES**

MONDAY



ROAST PUMPKIN SOUP WITH CHEESE PASTRY SCROLLS | Serves 4

Ingredients

750g pumpkin
1 brown onion
200g Australian washed white potatoes
150ml Farmdale thickened cream
2 sheets Elmsbury puff pastry
400g can New Season chick peas
100g Westacre shredded tasty cheese
¼ cup Remano tomato paste

Pantry items

2 tbsp olive oil
1 egg
3 chicken stock cubes
4 cups water

1. Preheat oven to 200°C (or 180°C fan-forced). Line 2 baking trays with baking paper. Chop the pumpkin into 2cm cubes and place on tray. Bake for 15 minutes or until nearly tender and golden.
2. Place 2 sheets of puff pastry, plastic sheet side down, onto a clean work surface. Spread with tomato paste. Brush with beaten egg. Sprinkle over cheese. Starting from one side, roll up the pastry, enclosing the cheese.
3. Cut each roll into 8 slices and gently push back into a circular shape. Place cut-side up on baking tray and brush with remaining egg. Bake for 12-15 minutes or until golden.
4. Meanwhile, dice the onion. Heat the olive oil in a large saucepan. Add onion and cook over a medium heat for 5 minutes or until softened.
5. Chop the potatoes into 2cm cubes and add potatoes, water and stock cubes to the saucepan and bring to the boil. Simmer for 10 minutes or until the potato is tender. Add the roasted pumpkin and cook for 5 minutes.
6. Set aside to cool slightly, then blend with a stick blender or in food processor. Rinse and drain chick peas, then fold through.
7. Spoon the soup into warm bowls and swirl through a tablespoon of cream into each.
8. Serve with cheese pastry scrolls.

Tip: Garnish with chopped parsley or chives from your garden.



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TUESDAY

BEEF AND VEGETABLE PIE WITH GREEN BEANS AND ROAST CARROTS | Serves 4

Ingredients

1 brown onion
200g pumpkin
200g Australian washed white potatoes
500g 4 star beef mince
1/3 cup Remano tomato paste
4 sheets Elmsbury puff pastry
500g carrots
250g green beans

Pantry items

1/4 cup olive oil
1 cup water
1 beef stock cube
2 tsp dried oregano
1 tbsp soft brown sugar
2 tsp paprika
1 egg

1. Preheat oven to 180°C (or 160°C fan-forced). Line a baking tray with baking paper.
2. Peel and cut the potatoes into 1cm cubes. Cut the pumpkin into 1cm cubes.
3. Steam or microwave the cubes of pumpkin and potato until tender. Set aside.
4. Dice the onion. Heat 1 tablespoon oil in a medium saucepan. Add onion and cook over medium heat for 5 minutes or until softened.
5. Add beef mince and brown over high heat. Add tomato paste and cook for 1 minute. Stir through cooked potato, pumpkin, dried oregano, beef stock, water and brown sugar. Bring to the boil and simmer for 10 minutes or until cooked and tender.
6. Season with salt and black pepper. Cool slightly.
7. Peel the carrots and cut into halves. Slice carrots lengthways. Place carrots in a large bowl. Toss together with the oil, paprika and season with salt and black pepper. Place in a single layer on the prepared tray. Bake in oven for 20-25 minutes or until cooked.
8. Meanwhile, spoon the meat mixture into 4 x 1 cup oven-safe ramekins or mini pie dishes. Cut each sheet of pastry in half. Brush one side with beaten egg and top with the other half of the pastry sheet. Place on a baking tray and cook in the oven for 30 minutes or until the pastry is crisp and golden.
9. While the pies and carrots are cooking, trim green beans and steam over boiling water for 2-3 minutes, or until just tender.
10. Serve the beans with the pies and roasted carrots.

Tip: Garnish with fresh thyme.



FINE-ISH DINING

AUTUMN FAVOURITES

WEDNESDAY



CHICKEN AND PLUM TRAY BAKE WITH SMASHED POTATOES | serves 4

Ingredients

1 Broad Oak Farms
whole fresh chicken
6 plums
4 cloves garlic
1/3 cup Asia Specialities
hoisin sauce
800g Australian washed
white potatoes
250g green beans

Pantry items

2 tbsp olive oil
2 tbsp soy sauce

1. Preheat oven to 200°C (or 180°C fan-forced). Line a baking tray with baking paper for the potatoes.
2. Peel and cut the potatoes into quarters and trim the green beans. Crush the garlic.
3. Combine hoisin sauce, soy sauce and garlic in a large bowl. Season with black pepper. Cut chicken into 8 pieces (discarding backbone) and toss through hoisin mixture. Place chicken pieces in large baking dish in a single layer and bake for 30 minutes.
4. Halve the plums and remove the stones. Add plums to the baking tray, cut-side up and bake for a further 15 minutes or until the chicken is cooked and plums soft. Remove from oven and set aside for 5 minutes before serving.
5. As soon as you have put the chicken into the oven to cook, boil the potato pieces in salted boiling water for 10-12 minutes until just tender, then drain.
6. Place potatoes on a baking tray and lightly squash with a potato masher or fork. Drizzle with oil and season with salt and black pepper. Bake in oven along with the chicken for 30 minutes or until golden and crisp.
7. Remove chicken and increase oven temperature to 220°C (or 200°C fan-forced). Cook potatoes for another 5 minutes to get them extra crisp.
8. Lightly steam the green beans over boiling water for approximately 3-4 minutes until bright and tender. Serve alongside the chicken, plums and potatoes.

Tip: Garnish the chicken with fresh rosemary sprigs.



Watch video

To watch our quick how-to
videos, scan the QR code or visit
aldi.com.au/fine-ish-dining



FINE-ISH DINING

AUTUMN FAVOURITES

THURSDAY



PULLED PORK AND BEAN GNOCCHI | Serves 4

Ingredients

400g Taste Nation smokey pulled pork, defrosted

420g New Season 4 bean mix

500g Remano potato gnocchi

2 cups The Fresh Salad Co baby spinach leaves

1 brown onion

¼ cup Remano tomato paste

1 pear

Pantry items

2 tbsp olive oil

2 tsp red wine vinegar

1 beef stock cube

Water

Balsamic vinegar

1. Finely chop onion and heat 1 tablespoon of olive oil in a medium saucepan. Add the onion and cook over medium heat until softened. Add the tomato paste and cook for another minute, stirring. Add the defrosted pulled pork, water and beef stock cube and cook over medium heat while stirring for 3-4 minutes or until heated through.
2. Rinse and drain the beans and fold through. Cook for another minute or until heated through. Add 2 teaspoons red wine vinegar and season with salt and black pepper. Keep warm while you cook the gnocchi.
3. Heat the remaining oil in a large frying pan. Add the gnocchi and pan-fry over high heat for 3-4 minutes or until golden.
4. Add ⅓ cup water and cook until the water evaporates and the gnocchi is tender.
5. Divide amongst 4 shallow bowls and spoon over the pulled pork mixture.
6. Thinly slice the pear and toss with spinach leaves. Drizzled with olive oil and balsamic vinegar.

Tip: Garnish the gnocchi with freshly chopped parsley.



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FRIDAY



CHICKEN AND MUSHROOM PARMIGIANA | Serves 4

Ingredients

800g Australian washed white potatoes
200g cup mushrooms
1 clove garlic
150ml Farmdale pouring cream
600g Ready, Set...Cook! parmigiana chicken breast schnitzels
100g Westacre shredded tasty cheese
300g Broccoli head

Pantry items

2 tbsp olive oil
30g butter
1 tbsp plain flour

1. Heat oven to 200°C (or 180°C fan-forced). Line a baking tray with baking paper.
2. Peel and cut potatoes into wedges, then place in a single layer on tray and drizzle with oil. Season with salt and black pepper. Bake for 30-40 minutes or until golden and crisp.
3. Slice the mushrooms and finely dice the garlic. In a medium saucepan, heat 1 tablespoon of oil. Add mushrooms and cook over high heat for 5 minutes or until softened. Add garlic and cook for 1 minute. Add flour and cook for 1 minute, stirring. Lift off the heat and stir through the cream. Return pan to medium heat and cook while stirring until mixture begins to bubble and thicken. Set aside.
4. When the potatoes have about 15 minutes to go, line another baking tray with foil. Place schnitzels in a single layer on the tray and bake in oven, turning once, for 15 minutes, until golden crisp and cooked.
5. When potato wedges are cooked, remove from oven and keep warm. Heat the grill to high. Spoon mushroom sauce over the cooked schnitzels. Sprinkle with shredded cheese and heat under the grill until the cheese melts and goes golden.
6. Cut the broccoli into florets and thinly slice the stem. Steam over boiling water until bright and just tender.
7. Serve the chicken and mushroom parmigiana with the potato wedges and broccoli.

Tip: Accompany with tomato relish and chilli flakes.



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Print and take into your local ALDI to make your shop easier. Check your pantry for the staple items before shopping. Ingredient items could also be sold loose, pre-packed or vary in weight.

SHOPPING LIST

- 1 x 500g pack 4 star beef mince
- 1 x Broad Oak Farms whole fresh chicken
- 1 x 400g pack Taste Nation smokey pulled pork
- 1 x 600g pack Ready, Set...Cook! oven bake chicken breast schnitzels
- 1 x 120g pack Fresh Salad Co baby spinach leaves
- 1 x 2kg pack Australian washed white potatoes
- 1 x 950g pumpkin
- 1 x 200g pack cup mushrooms
- 1 x broccoli head
- 1 x 1kg pack Australian carrots
- 1 x 500g pack green beans
- 6 x plums
- 1 x pear
- 5 x garlic cloves
- 3 x brown onions
- 1 x 300ml Farmdale thickened cream
- 1 x 300ml Farmdale pouring cream
- 1 x 500g pack Westacre shredded tasty cheese
- 1 x 1kg pack Elmsbury puff pastry
- 1 x 500g jar Remano tomato paste
- 1 x 500g pack Remano potato gnocchi
- 1 x 365g jar Asia Specialities hoisin sauce
- 1 x 420g can New Season 4 bean mix
- 1 x 400g can New Season chick peas

Pantry items

- Olive oil
- Eggs
- Chicken stock
- Beef stock
- Dried oregano
- Brown sugar
- Paprika
- Soy sauce
- Red wine vinegar
- Balsamic vinegar
- Butter
- Plain flour
- Salt and pepper
- Water