

Wash your hands and get cooking with some of Buxton Chelsea's favourite recipes.

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There is no better time like self-isolation to get creative in the kitchen.

Our team have put together some of their favourite recipes that are fun to make and even better to eat!

We would love to see your creations, so please don't forget to take a picture and tag us - @Buxton_Chelsea.

Stay Healthy.

Ally's Truffle Balls

Ingredients

- 250g Marie Biscuits
- 1 tin Condensed Milk
- 4 tsps. of cocoa
- 1 cup of coconut
- 1 tsp of Vanilla essence

Method

- Crush biscuits finely
- Mix biscuits, condensed milk, cocoa, coconut and vanilla essence together
- Roll into balls and toss in extra coconut
- Keep in fridge overnight



- Ally Rouvray, Client Relation Specialist

Britt's Vegan Curry

Ingredients

- 1 whole cauliflower
- 1 bag of spinach
- 1 white onion
- 2-3 cloves garlic
- 1 shallot
- 1 chili
- 3 tsp. ginger
- 2 tsp. tomato paste
- 5 tsp. curry powder
- 2 tsp. paprika
- 1 tsp. cayenne pepper
- 2 tsp. cumin
- 1 tsp. all spice
- 270ml lite coconut milk
- 2 tsp. water
- Salt and pepper to taste

Method

- Slice onion, shallot and garlic thinly
- Slice chili to desired size
- Fry onion, shallot, garlic and chili in some vegetable oil or coconut oil
- Add in generous amount of salt and pepper
- Once onions are translucent, add in all spices and grated ginger
- Fry off for 2-3 minutes and add tomato paste
- Continue to fry off and add water
- Keep cooking until all ingredients are mixed well
- Add cauliflower and mix until coated
- Add in coconut milk and reduce heat and leave to simmer for 15-20 minutes
- Stir in spinach at the last minute and serve hot on brown rice
- Serve with a dollop of Greek yoghurt to make it non-vegan



- Brittany Rusciano, Business Operations Manager

Tara's Warm Haloumi Salad

Ingredients

Salad

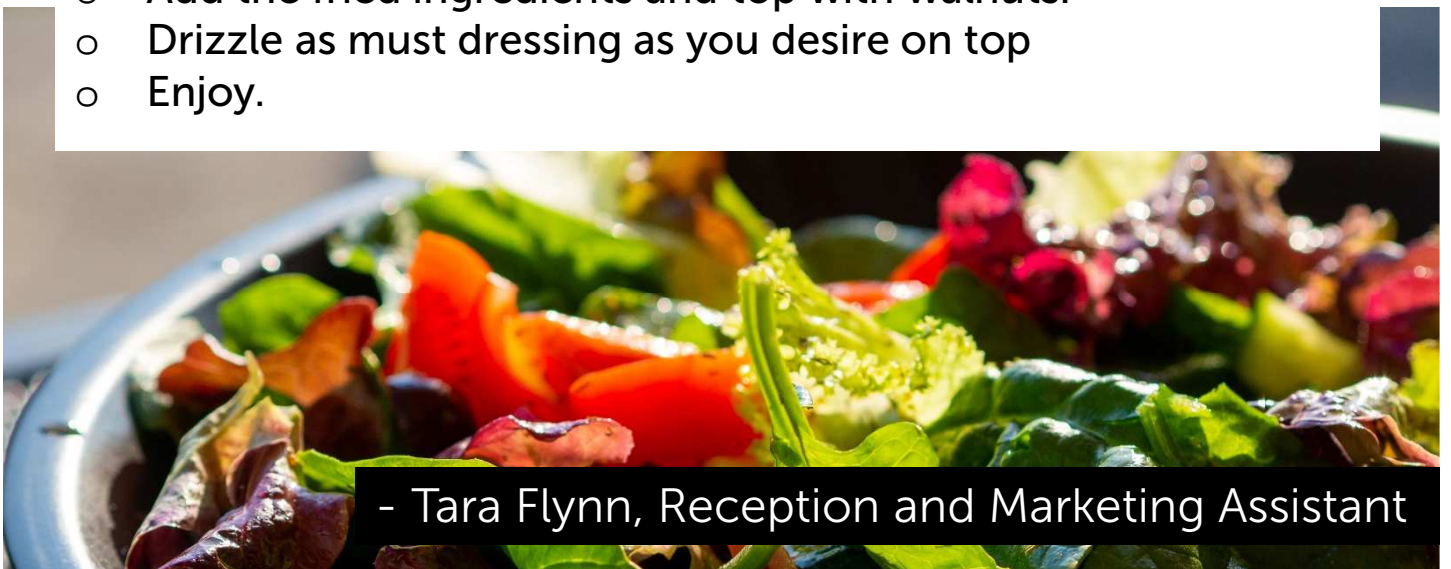
- Handful of spinach and rocket mix
- 4 cherry tomatoes
- 1/2 zucchini
- 1 tsp olive oil
- 1/4 of an avocado
- 3 slices of Haloumi
- A few slices of red onion
- 1/4 of a cup of walnuts

Dressing

- 1 tbsp of extra virgin olive oil
- A tsp of raw, unfiltered apple cider vinegar
- 1 tsp of Dijon mustard
- Pinch of salt and pepper
- 1 tsp of lemon juice

Method

- Combine all dressing ingredients and whisk
- Add a splash of olive oil to a fry pan on low heat
- Fry the haloumi, sliced zucchini and the cherry tomatoes
- In a bowl add the spinach, rocket, avocado, and sliced onion.
- Add the fried ingredients and top with walnuts.
- Drizzle as much dressing as you desire on top
- Enjoy.



- Tara Flynn, Reception and Marketing Assistant

Brodie's Butter Cake

Ingredients

- 1 cup of butter
- 1 cup of caster sugar
- 4 eggs
- 2 cups of SR flour
- 2 tablespoons of milk
- 1 teaspoon of cinnamon sugar
- 1 teaspoon of vanilla essence.

Method

- Cream the sugar and butter with an electric mixer or stick mixer
- Add the eggs one by one, mixing as you go
- Add the milk and vanilla essence
- Lastly add the flour and cinnamon
- Pour into a cake tin and bake in the oven for 45 – 50 minutes at 180°C – fan forced oven.



- Brodie McPhie, New Business Manager

Ebony's Scones

Ingredients

- 1 cup pure cream
- 1 cup lemonade
- 3 cups of self raising flour
- Pinch of salt
- Extra flour for dusting
- Jam and cream to serve

Method

- Preheat oven to 220°C (200°C fan-forced)
- Lightly flour a baking tray
- Sift flour and salt into a large bowl
- Add lemonade and cream and mix to a soft sticky dough.
- Scrape onto a generously floured surface. Knead very lightly
- Knead very lightly and press into 3cm thick discs
- Place on baking paper lined oven tray
- Lightly brush tops with melted butter and bake for 15-20 minutes or until tops are browned
- Serve with jam and cream.



- Ebony Dunkley, EA to Daniel Wright

Kristine's Mango Graham

Ingredients

- Ripe Mangoes (slice or cubes)
- Arnott's Marie biscuits
- 2 cans of all purpose cream
- 1 can of Condensed milk

Method

- Combine both the all purpose cream and the condensed milk in a bowl
- Crush Marie biscuits and add to cream mix
- Add a layer of the biscuit/cream mix to the bottom of a baking tin
- Add the mangoes and repeat to as many layers as you desire
- Chill or freeze overnight.