



A TASTE OF THE *CITY OF LOGAN* 3





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My approach to food is heavily influenced by my childhood memories of growing up in Bordeaux.

With little money, my mother kept our family of nine well fed, collecting what we needed daily from our extensive veggie garden.

It meant we hardly had to buy anything, except meat or chicken, once or twice a week.

Learning a valuable lesson early, about how vegetables should be the primary ingredients of our meals, the dishes I create focus on bringing out the tastes, freshness and textures of produce through different cooking techniques.

As a rule I always use what's in season—harvested at its peak—to provide my food with its ‘wow’ factor.

Using Logan's diversity of traditional and Asian vegetables, exotic spices, fruits, liquors and spirits and locally grown meats, I have developed a suite of recipes, using local seasonal produce and organic meats prepared with tried and true methods.

With these recipes you will be able to create some truly delicious home-cooked meals, worthy of a Michelin star restaurant.

Bon appétit!

BRUNO LOUBET

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EASY WHOLE MILK RICOTTA



INGREDIENTS

- 4L whole milk
- 1 to 1¼ tsp citric acid, diluted in ¼ cup of non-chlorinated water
- 1 tsp cheese salt (optional)

EQUIPMENT

- Stainless steel pot large enough to hold 4L of milk
- Dairy thermometer
- Stainless steel perforated spoon
- Stainless steel ladle
- Loose weave cheese-making cloth



To make *whole milk ricotta*, pour milk into a stainless steel pot, add citric acid in water. If you choose to add salt, dilute this in ¼ cup of water and add this at the same time. The salt is optional and for taste only. Heat the milk to 85°C-90°C, stirring frequently, but gently, to avoid scorching the milk. When you see the curds and whey separate, remove the pot from the heat and allow it to rest for 5 minutes. This separation should happen between 85°C and 90°C. If this does not occur, add the remaining ¼ of a teaspoon of citric acid and stir.

Carefully ladle the curds into a colander lined with the loose weave cheese-making cloth and allow to drain for a few minutes. Tie the corners of your cheesecloth together to form a bag. Hang and drain for 15 minutes, or until the cheese reaches the consistency you prefer. Once the cheese has reached the desired consistency, it is ready to eat.

Common mistakes making ricotta: Over stirring—if you are too rough, you will shatter the curd and the particles of curd will be so small that they will pass straight through the loose weave cheese making cloth. Over cooking—will shatter the curd and you will be left with the same problem as with over-stirred curd. This can still be saved by using a tight weave cheese cloth. The flavour will not be harmed, but the texture of the cheese will be quite different than the usual ricotta texture. It will also take much longer to drain. Burning the curd—there is no remedy for this mistake. Feed it to the chickens and start again.

STORAGE: This cheese will keep for up to a week in an air tight container in the refrigerator. If you need to keep it longer, you may freeze this cheese.

The ricotta recipe is an excerpt from the *Home Cheese Making in Australia* cookbook by Valerie Pearson.

GREEN LIVING AUSTRALIA

23/25 Parramatta Rd, Underwood
P: 3808 2576

Green Living Australia is a family-owned and operated business in the City of Logan which offers a wonderful range of DIY kits and supplies to create home-made, preservative and additive-free foods and body products. Founded in 2004 by Valerie Pearson, author of *Home Cheese Making in Australia* and *Sugar Free Home Preserving*, the team's passion for combatting the ever increasing food allergy and chemical sensitivity within our society is evident on every shelf.

CUCUMBER AND AVOCADO GREEN GAZPACHO



FRESH, LIGHT AND SATISFYING IS WHAT WILL COME TO MIND WITH THE FIRST SPOONFUL OF THIS UNUSUAL STARTER

This dish is an interesting way to use cucumber and avocado, it's delicious and striking to the eye. Fairly easy to do, it's definitely a winner for a Queensland summer dinner party.

Bruno Loubet, City of Logan Food Ambassador.

GREEN GAZPACHO

- 1 sliced cucumber
- 1 sliced ripe avocado
- 2 sliced spring onions
- 1 small garlic clove sliced
- 1 tsp of picked mint cut finely
- ½ tsp of honey
- 1 tbsp cider vinegar
- Salt and pepper to taste

FRESH CURD

- 600ml full cream milk (non-homogenized)
- 20g cider vinegar
- 4 pinches of salt

GARNISH

- 2 tbsp picked Thai basil (small leaves)
- 2 tbsp extra virgin olive oil



Start with the *curd*. Have your measured cider vinegar ready. Heat the milk in a saucepan until it reaches 80°C. At this precise moment, add the vinegar, and give a quick light stir. Keep the temperature at 80°C for about 5 minutes (use a liquid thermometer to keep track).

Take off the heat, set aside for 3 minutes then pour in a colander lined with a mousseline cloth (or cheesecloth). Place in the fridge.

To make the *green gazpacho*, place all the ingredients of the gazpacho recipe in a blender except the olive oil. Be careful with the seasoning. It is always easier to add some later. Process until smooth. Stop the blender then add the olive oil and give 2 pulses only to mix. If you blend it too much with the olive oil, it will give an unappetizing “mousy” texture. Place in the fridge until you are ready to use it.

Pour the gazpacho equally in 4 plates and spoon a dollop of curd on the middle of each plate. Drizzle some olive oil and carefully place the basil leaves on top. (Cut large leaves in two).

TIP: If you like the curd more creamy, place in a blender with ⅓ tablespoon of milk and give a few pulses to smooth it.

TOMATO TART FINE



LOGAN ENTERTAINMENT CENTRE

170 Wembley Road, Logan Central
P: 3412 5626

The city's premier entertainment venue, the Logan Entertainment Centre (LEC) hosts a variety of events ranging from theatre shows and concerts to exhibitions, business functions, school productions and awards dinners. The centre can cater for every need: from small and intimate cocktail parties to sit-down three-course award ceremonies, to full-scale festivals and productions. Executive Chef, Adam Gleaves, trained in a five star international hotel and loves utilising produce grown in the region. With a passion for everything renewable, sustainable, native and organic, Adam joined the team at Logan City Council to better integrate these themes into Councils' kitchens, including the LEC.



BASE

4 sheets, frozen puff pastry, thawed
1 egg
1 punnet heirloom tomatoes
1 jar store bought pesto
Sea salt and freshly ground pepper

DRESSING

100ml cider vinegar
50g caster sugar
1 tsp Dijon mustard
300ml olive oil
Sea salt and freshly ground pepper

SALAD

Continental parsley
Chives
Young basil
Rocket (any garden leaf will do)

Preparing the *base*, cut a 15cm circle from each pastry sheet, then place the circles on baking paper-lined baking trays. Using a fork, prick the pastry all over, then chill for 30 minutes. Whisk the egg and brush the top of the pastry circles. Preheat the oven to 180°C.

Top the pastry with another sheet of baking paper, then weigh the pastry down with a second tray, this will stop the pastry from rising too high. Bake for 8 minutes or until golden and crisp. Set aside to cool completely. Brush with pesto evenly.

Slice the tomatoes into 5mm rings, and lay neatly over the pastry, carefully overlapping. Season with sea salt and a crack of fresh pepper. Bake again until slightly coloured and allow to cool. Cut the heirloom tomatoes into different shapes, let your imagination take over here.

To prepare the *dressing*, heat a heavy bottomed saucepan and add sugar. Bring to a deep caramel, deglaze with vinegar. If no vinegar is left add a little water so the result is lightly syrupy. Cool.

In a blender or food processor add syrup, dijon mustard and a good crack of fresh pepper and sea salt. Blend while slowly pouring in olive oil until glossy.

To finish, pick basil and the tips of parsley, chop the chives into 2cm batons, mix gently in a bowl with rocket leaves and a little dressing. Arrange the heirloom tomatoes in a gorgeous mosaic over the tart. Finish with a handful of thoughtfully arranged salad.

Recipe by Adam Gleaves, Logan Entertainment Centre Executive Chef.

MISO EGGPLANT



PASTE

250g Shiro miso

40ml sake

50g caster sugar

15ml mirin

20ml soy sauce

1 tsp sesame oil

2 egg yolks

EGGPLANT

2 large eggplants

CRUNCHY TEXTURES

100g sunflower seeds

100g pumpkin seeds

20g sesame seeds

60ml soy sauce



To prepare the *eggplant*, steam for 15 minutes until soft to the touch. Press between two baking sheets with a weight (a tin or two of tomatoes works well). Cool. Heat sake in a saucepan and light vapour with a flame, be careful of your fingers, reduce a little, stir in mirin and sugar, then cool. Mix in miso, soy sauce, sesame oil and finally egg yolk. Spread evenly onto eggplant. Cook at 110°C for 30 minutes, then cool. Using a knife dipped into very hot water, cut eggplant into neat rectangles.

To prepare the *crunchy textures*, heat a non-stick pan and toast seeds over a high heat until they start to pop. Add soy sauce and stir constantly until seeds are well toasted and dry. Cool. Chop roughly and set aside.

To finish, heat eggplant in a moderate oven, serve with a spoonful of crunchy textures.

THIS IS A GREAT DISH TO START AN ADVENTURE INTO JAPANESE FOOD

You could serve it on its own as a vegetarian entrée or incorporate into a main course dish. Miso is an extraordinarily versatile ingredient made from fermented soy beans, great for gut health and well-being. There are many varieties of miso, ranging from light and sweet to dark and pungent. Here we use Shiro miso which is light and sweet and pairs beautifully with eggplant.

Adam Gleaves, Logan Entertainment Centre Executive Chef.

MUSHROOM AND EGGPLANT PATTIE, CUCUMBER AND HERBS IN COCONUT YOGHURT, WITH CHILLI INFUSED HONEY



A SIGNATURE DISH CREATED FROM LOGAN— GROWN INGREDIENTS

There is so much fantastic produce from passionate growers to choose from in Logan, so I decided to create a dish using a lot of them. Good balance and harmony is a must when making a new recipe and I think this dish does just that. The depth of flavour from the mushrooms, the creaminess from the eggplant, the spices and ginger, the freshness of the cucumber and the final honey drizzle brings it all together like “yin and yang”.

Bruno Loubet, City of Logan Food Ambassador.



PATTIES

- 125g finely diced onions
- 10g chopped garlic
- 180g cooked chickpeas
- 200g finely diced eggplants
- 200g mixed mushrooms sliced thickly (oyster, shitake, king oyster, swiss brown)
- 5g grated fresh ginger
- ½g turmeric powder
- 2g smoked paprika
- 3g ground cumin
- 6g salt
- 1g ground black pepper
- 20g breadcrumbs
- A little splash of olive oil

CRUMBLINGS

- 1 whole egg
- 40g flour
- 60g Panko breadcrumbs

CUCUMBER SALAD

- 380g sliced cucumber
- 50g red onions
- 6g flat parsley
- 10g coriander
- 6g mint
- 20ml olive oil
- 6g lemon juice
- 70g coconut yoghurt
- Salt and pepper

GARNISH

- 1 tbsp of Bee All Natural citrus honey
- 2 tbsp of Bee All Natural chili honey
- Mix the two honeys together

To make the *patties*, cook the onions with a film of olive oil in a frying pan. Gently soften for a few minutes then turn up to high heat to get some golden brown colour. Add the garlic, paprika, cumin and turmeric. Give it a stir and pour into a large mixing bowl.

Add a bit of olive oil. Cook the eggplant on moderate heat, mixing often to get a bit of colour around. When the eggplants are coloured and soft, add the cooked onions and spices. Keep aside.

Add a bit of olive oil to a frying pan. When fairly hot, add the mushrooms. Keep the heat on maximum for the mushrooms to cook without releasing too much water so you can get a bit of colour.

Place the mushrooms on a chopping board and chop quite finely (about the size of green lentils) then add to the onion and eggplants. Add to the bowl, the chickpeas, salt, pepper, ginger and breadcrumbs. With a large spoon, mix well, pushing the mix to the side of the bowl to crush the chickpeas. Form 4 balls.

To make the *crumblings*, in 3 different plates, have flour and egg whipped with 2 tablespoons of water and finally Panko breadcrumbs. Place the balls in flour first, then egg and finely dust in the Panko. Lightly flatten then place in the fridge.

To prepare the *cucumber salad*, salt the sliced cucumber. Leave to marinate 5 minutes then drain in a colander. Finely cut the herbs for the salad. Place in a mixing bowl with all the ingredients for the salad and mix well. Taste the seasoning. Keep in the fridge.

Pan-fry the patties with olive oil on medium heat. Turn on each side to get an even colour all around. To dress, plate the cucumber salad then place a pattie and drizzle with the honey.

TIP: if you want to make sure the patties are really hot inside, place in oven at 180°C for 6-8 minutes after pan-frying.

GINGER CHICKEN WONTONS

WITH LOCAL CHILLI-INFUSED RAW HONEY DIPPING SAUCE



WONTON

- 20 wonton wrappers
- 200g chicken mince
- ¼ bunch fresh chives sliced
- 1 whole egg
- 20g fresh ginger finely grated (micro planed)
- 2 tsp chicken stock powder

DIPPING SAUCE

- 2 tsp Bee All Natural chilli-infused raw honey
- 1 tbsp light soy sauce
- ½ fresh lime juice
- 1 tsp fresh coriander, finely sliced
- 1 tsp sesame oil
- Combine all ingredients well



To make the *wonton*, mix chicken mince, chives, egg, ginger and chicken stock powder together in a bowl. Lay wonton wrappers flat on work surface and add 1 heaped teaspoon of the chicken mix to the centre of the wrapper. Use your finger to brush around the edge of the wonton pastry with a little water. Fold the pastry over to form a triangle and pinch the edges to seal in the mixture. Place the wontons into boiling water and cook for approx. 3 minutes, stirring occasionally so they don't stick to the bottom. Remove and drain when cooked. Serve hot.

Adam Gleaves, Logan Entertainment Centre Executive Chef teamed up with Bee All Natural Honey to create a simple but smashing warm winter dish.



BEE ALL NATURAL HONEY

Jimboomba, online wholesale and retail
P: 0412 850 065 | beeallnatural.com.au

Bee All Natural Honey's commitment is to continue with the age-old techniques adopted from previous generations of beekeepers who have practiced sustainable, natural and organic methods. These methods have proven to guarantee that their products today are of the highest taste and quality. Bee All Natural Honey has also been an industry pioneer and developed and produced a wide range of infused raw honey flavours to complement an assortment of dishes, ranging from canapes through to desserts.

THAI PAPAYA SALAD



INGREDIENTS

- | | |
|--|--|
| 1-2 cloves garlic crushed | 1 tbsp lime juice |
| 1-3 chillies chopped
(add more if you like spicy) | 2 tbsp fish sauce |
| 2 tbsp roasted peanuts | 2-3 tbsp palm sugar (liquid form so
you have to melt it from its hard form) |
| 2 snake beans cut to 4cm lengths | 2-3 tbsp asian anchovy sauce |
| 2 cups green papaya from 1 small firm
fruit (cut in strips) | 1 salty crab |
| 8 cherry tomatoes, halved,
or 1 large tomato, diced | 1 tbsp tamarind sauce |
| | 2 tbsp dried shrimp
(soak it in water first for 10mins) |

To make the Thai papaya salad, add red chillies and garlic cloves in a mortar. Then smash it together with the pestle.

Add snake beans, tomatoes, palm sugar, anchovy sauce, salty crab, tamarind sauce, fish sauce, lime juice, roasted peanuts and dried shrimp into the mortar, mix through but do not smash it with the pestle. Mix well, then add papaya strips. Toss all together and place in a bowl to serve.

GLOBAL FOOD MARKET

Station Rd & Croydon Rd, Woodridge
Every Sunday, 6am to noon

Voted Brisbane's best ethnic market—the Global Food Market is a bustling multi-cultural food bazaar. With the best selection of exotic fruits and vegetables from around the world, you can find all the fresh ingredients you will need for this recipe there.

SMOKY RED WINE AND GARLIC LAMB SHANKS



INGREDIENTS

- | | |
|--|---|
| 2 tsp olive oil | 700ml bottle Italian cooking sauce |
| 2 tbsp plain flour | 600g potatoes, peeled, chopped |
| Salt & freshly ground pepper | 1/3 cup (80ml) milk, warmed |
| 4 lamb shanks, french trimmed | 250g green beans |
| 200g Andrew's Meats smoked speck cut into quarters | 1/3 cup chopped fresh continental parsley |
| 1 brown onion, chopped | 1 lemon rind, finely grated |
| 2 garlic cloves, crushed | 1 extra garlic clove, crushed |
| 2/3 cup (160ml) red wine | |

Heat oil in a large heavy-based saucepan over a medium-high heat. Wipe the lamb shanks with a damp cloth. Season flour with salt and pepper then roll the lamb shanks in flour, covering them evenly, shaking off excess. Add to pan and cook, turning often, for 5-6 minutes or until browned. Remove from pan.

Add onion and 2 cloves crushed garlic, and cook for 3-4 minutes until softened slightly. Add the four pieces of speck to the pan and brown off to release the deep smoky flavour.

Increase heat to high and add wine to pan. Cook for 2 minutes. Stir in your chosen cooking sauce and bring to a simmer. Add lamb shanks to pan. Cover and reduce heat to low. Cook, covered, for 1-1.5 hours or until lamb is very tender. Season with salt and pepper.

Meanwhile, cook potatoes in a large saucepan of boiling water until tender. Drain well, mash and beat in milk. Steam beans. In a separate bowl combine parsley, lemon and extra garlic.

Divide lamb shanks and sauce on plates, making sure to include a piece of the delicious speck. Top with parsley mixture.

Serve with the creamy mashed potato and beans.

ANDREW'S MEATS LOGAN

Shop 28, Logan Hyperdome Shopping Centre
P: 3209 9743

Andrew's Meats is a family owned and operated butchery that has been satisfying meat lovers since 1987 and has been at the forefront of the industry since then. With an intimate knowledge of local and regional produce, their quest for quality is epitomised in this succulent dish, featuring Darling Downs pasture-fed lamb shanks and their own wood-smoked speck. With a range of hand crafted wood-smoked smallgoods made on the premises by some of the best in the industry, Andrew's also stock a vast range of black puddings, pork pies, and gourmet salamis that will satisfy even the most discerning critic.

GEORGE'S GRILL

QUEENSLAND BARRA BURGER



INGREDIENTS

- | | |
|---|--------------------|
| 4 pieces 150g fresh Queensland Barramundi fillets | 2 avocados |
| 2 tbsp lemon pepper seasoning | 2 tomatoes |
| 4 Turkish rolls halved | 200g tartare sauce |
| 8 rinsed cos lettuce leaves | 100g butter |

Heat BBQ plate to medium-high. Cut each of the four fillets in half and spread a little butter on each piece. Place buttered side down on BBQ plate and cook for 3-4 minutes then using a spatula, flip the fish and sprinkle with lemon pepper seasoning to taste. Cook for a further 3-4 minutes or until just cooked through.

Lightly butter the Turkish rolls and place buttered side down onto BBQ plate until golden brown. Spread the avocado on the base of the toasted rolls

Top with the lettuce and sliced tomatoes. Place two Barra halves on each roll and spread with tartare sauce. Finish with Turkish roll top.

GEORGE'S GRILL SEAFOOD & BURGERS

Cornubia Shopping Centre, Cnr Bryants Rd and Redland Bay Rd, Loganholme
P: 3209 8041

Visit George's Grill to see why it has been voted in the top 5 best fish and chips shops (Courier Mail 2019) in Brisbane.

For the past 28 years, George's has served Logan families their cooked and fresh seafood and home-made burgers with a smile. Open 7 days 9am to 8pm and fully licensed, George's is the perfect place to bring family and friends and relax.

BEENLEIGH RUM AND FRESH STRAWBERRY “EGG NOG” DESSERT



INGREDIENTS

2 egg yolks

150ml milk

100ml double cream

50ml to 80ml Beenleigh Rum

40g honey

1 tbsp agar agar

350g strawberries

½ lime zest finely grated

To start, boil the milk and add the agar agar. Whisk well and simmer for 30 seconds. Keep aside. Place the egg yolks, honey and three tablespoons of hot water in a bowl over a pan of simmering water and whisk (or use an electric mixer) until the mix becomes creamy white and fluffy.

At this stage, take the bowl off the water bath and keep whipping until the mix cools down to room temperature. Add the milk and agar agar, mix and whip for another 30 seconds. Place in the fridge in a bowl. Liquidise the strawberries, add the lime zest and the rum.

In another bowl, whip the cream until it just starts to change texture before it sets (or forms soft peaks). With a large spoon, fold the strawberries in the yolk mixture, then fold in the cream. Pour the mix equally into four serving glasses.

THIS RECIPE IS A TAKE ON THE ORIGINAL “BOOZY” EGG NOG

This is still however a very grown up dessert. Indulge yourself with this light sweet with complex notes of caramel and citrus from the rum and freshness from the strawberries.

Bruno Loubet, City of Logan Food Ambassador.

QUESADILLA SALVADOREÑA



INGREDIENTS

- | | |
|---|--------------------------------|
| 2 cups all-purpose flour | 4 eggs, beaten lightly |
| 2 tsp baking powder | 1 cup whole milk |
| 220g grated queso fresco or parmesan cheese | 220g butter, melted |
| 2 cups sugar | 2 tbsp sesame seeds (optional) |



Preheat oven to 180°C. Sift the flour and baking powder together into a bowl. In another bowl add the cheese, sugar, eggs and milk to a large bowl and beat until smooth. Stir in the melted butter. Slowly stir the flour mixture into the cheese mixture until fully incorporated and a smooth batter is formed.

Pour the batter into two well-greased loaf pans, filling them only halfway. If using, sprinkle sesame seeds over the top of the batter. Bake for 20-25 minutes, or until a toothpick inserted into the middle comes out clean. Set on racks and allow to come to room temperature before slicing and serving.

Quesadilla Salvadoreña variations

Try using different types of cheese for your quesadilla: grated cheddar, Monterey Jack, or even grated feta cheese. Many Salvadoran cooks substitute rice flour for the regular wheat flour. Instead of milk, use crema agria, or sour cream thinned with a little half and half. Bake in round cake pans or in muffin tins if you like.



FOOD STORIES FROM ALL OVER THE WORLD

carcamoscaramelapples.com.au

With a culturally diverse community many Logan residents have much loved family recipes that originated in other countries that they love to share. Logan local Julio Carcamo who makes the decadent and edible Gourmet Caramel Apples learned his love of food from his mother including this traditional Salvadoran dessert recipe. Equivalent to the Australian Lamington, the queso in quesadilla is traditionally served as a coffee cake in El Salvador. Made primarily with freshly grated Queso Fresco cheese, a fresh farmers-type cheese but Parmesan cheese is often substituted. Julio now makes delicious gourmet caramel apple that is hand packaged with love and can be purchased online, a perfect gift for any occasion.

STRAWBERRY JAM (LOW OR NO SUGAR)



INGREDIENTS

1kg strawberries, hulled and halved, or quartered, depending on their size
400g xylitol or sugar

2 tbsp lemon juice
2 tsp calcium water
(comes with the Pomona’s Pectin)

2 tsp Pomona’s Pectin (available at Green Living Australia and good health food stores)

Prepare your 250ml jars and lids by sterilising them in boiling water for 10 minutes. The sterilisation step can be skipped and you can use washed, rinsed, hot jars if you are processing for 10 minutes or more in the boiling water bath at the end of the recipe.

Wash, hull and chop your strawberries. Place them into the preserving pan and give them a mash with a potato masher to release some of the juice and natural pectin. Place pot on the heat and bring the strawberries to the boil.

In the meantime, mix the Pomona’s Pectin with 100 grams of xylitol or sugar. Slowly add xylitol-pectin or sugar-pectin mixture, stirring constantly to ensure that it is evenly distributed throughout the fruit mixture. Add lemon juice, calcium water and the remaining xylitol or sugar and mix in well. Using a high heat and stirring occasionally, bring jam mixture to a full rolling boil and boil for 1-2 minutes. Remove from heat.

Using a ladle and jar funnel, place jam into hot, 250ml jars, leaving a one and a half centimetre headspace. Clean the rims of the jar to ensure a good clean seal and cap with lids. Process filled jars in a boiling water bath for 5 minutes. (See *Green Living Australia’s* website for full instructions). Alternatively, if you did not pre-sterilise jars and lids, process in a boiling water bath for 10 minutes.

The jam recipe is an excerpt from the *Sugar Free Home Preserving* cookbook by Valerie Pearson.

CHAMBERS FLAT STRAWBERRY FARM

912 Chambers Flat Rd, Chambers Flat
P: 5546 3652

The Chambers Flat Strawberry Farm shop is open from June to November, 7 days a week, with fresh strawberries, strawberry ice-cream, jams, sauces and chocolate dipped strawberries available for purchase. From August to November you can pick your own strawberries fresh from the field for that perfect family farm experience.

CUCUMBER, GIN AND TONIC GRANITA



INGREDIENTS

½ cucumber seeds removed,
roughly chopped

15ml Hendricks Gin

10ml sugar syrup

85ml tonic water

For sugar syrup, heat equal parts sugar and water in a saucepan until sugar dissolves, then cool. Blend cucumber, gin and 10ml sugar syrup in a blender until smooth. Pass through a fine sieve, stir in tonic water and transfer to a 20cm x 30cm shallow metal tray and freeze, stirring and scraping occasionally with a fork, until ice crystals form (4-5 hours).

Serve as a palate cleanser or top freshly shucked oysters.



THE WHITE HOUSE OF WATERFORD

9–11 Nerang St, Waterford
P: 3200 7339

The White House of Waterford is committed to creating amazing dining experiences with a focus on locally sourced produce and products that the city is proud of, while bringing the best of Australian hospitality and cuisine to Logan for the community to enjoy and celebrate.

The Cobbing family has been serving the people of Logan for 15 years. The iconic White House of Waterford has grown with the community over the last 3 years to become Logan’s favourite casual fine dining and contemporary events venue overlooking tropical gardens and the Logan River. The Cobbing culinary team is passionate about sourcing local ingredients and producers to highlight the amazing diversity of the city and serving it up to the locals in contemporary menus with great service.



COCKTAIL ‘LESBEHONEST’



INGREDIENTS

- 30ml Tito Texan Vodka
- 30ml Finest Call Strawberry Puree
- 30ml Finest Call Passionfruit Puree
- Sprite



For cocktails, they need to be tasty, and in our case quick to produce. Due to its easy-to-drink fruity punch flavours, this cocktail is regularly underestimated for giving a strong effect.

In a shaker with ice, put Tito Vodka, strawberry puree and passionfruit puree. Shake. Place ice in preferred glass and strain mixture from shaker. Top with Sprite.

THE AMERICAN BOURBON BAR & GRILL

14 Carol Ave, Springwood
P: 3387 6050

The American Bourbon Bar & Grill is the purveyor of American food with a unique bourbon collection based in Springwood. We have influences of Cajun, Hawaiian, Creole and contemporary American cuisine. With more than 32 varieties of Jack Daniel’s alone, various bourbon fans, locals and American tourists dine regularly for that little piece of home.

VISIT **LOGAN**

You'll be amazed by the endless experiences to be enjoyed in the City of Logan. From the eclectic dining venues, vibrant arts and cultural precincts, diverse shopping and dynamic architecture, to historic sites, pristine parklands, natural bushland and world-class sporting and recreational facilities.

Our community is diverse and we have a rich choice of lifestyles with urban, rural and semi-rural precincts across the city. It's easy to feel at home here even when visiting for the day.

The markets and community events in the City of Logan are among the best in the region, and you'll find it easy to fill your days with the diverse range of activities and places to explore here in Logan.

You can find what's on and where, at

VISITLOGAN.COM.AU

SOUTH EAST QUEENSLAND **FOOD TRAILS**

Build your own food adventure using the SEQ Food Trails website. The SEQ Food Trails site allows people with a passion for food experiences to create and follow authentic, year-round food tourism trails. They build a day out exploring and dining at the best of South East Queensland's foodie experiences including farm gates, produce markets, restaurants and cafes, breweries and distilleries, events and street food.

SEQFOODTRAILS.COM.AU



