

Berry Sparkler Mocktail

Ingredients

- 1 cup Woolworths frozen mixed berries (thawed slightly)
- 500 ml Woolworths non-alcoholic sparkling grape juice or sparkling apple juice
- 200 ml Woolworths lemonade or ginger ale
- 2-4 fresh strawberries (for garnish)
- Ice cubes, as needed

Method

1. Divide the thawed mixed berries between two tall glasses (about 1/2 cup per glass).
2. Lightly muddle the berries with a spoon to release some juice, keeping them mostly whole.
3. Fill each glass halfway with ice cubes.
4. Pour 250 ml of sparkling grape or apple juice into each glass, then top with 100 ml of lemonade or ginger ale.
5. Stir gently to combine. Garnish each glass with a sliced strawberry on the rim and serve immediately.

Caprese Salad with Balsamic Glaze

Ingredients

- 3-4 ripe tomatoes (about 400 g), sliced into rounds
- 200 g Woolworths bocconcini or fresh mozzarella, sliced into rounds
- 1 punnet fresh basil leaves (about 20-30 leaves)
- 2 tbsp Woolworths balsamic glaze
- Optional: 1 tbsp Woolworths pesto (for drizzling)
- 4-6 slices Woolworths sourdough or baguette (for serving)

Method

1. On a serving platter or two plates, alternate slices of tomato and mozzarella in a circular or linear pattern.
2. Tuck fresh basil leaves between the slices for even distribution.
3. Drizzle evenly with the balsamic glaze (and pesto if using). Season lightly with salt and pepper.
4. If desired, lightly toast the sourdough slices at 180 C for 5 minutes.
5. Serve immediately with the bread on the side for scooping or dipping.

Creamy Garlic Prawn Pasta

Ingredients

- 250 g Woolworths raw prawns (peeled and deveined)
- 200 g Woolworths fresh fettuccine or linguine
- 2 garlic cloves, minced
- 300 ml Woolworths thickened cream
- 2 cups Woolworths baby spinach (about 100 g)
- 1/2 cup grated Woolworths parmesan cheese, plus extra for serving
- 1 tbsp olive oil
- 1 tbsp butter
- Optional: Pinch of chilli flakes

Method

1. Bring a large pot of salted water to a boil. Add the pasta and cook according to packet instructions (usually 3-4 minutes for fresh). Drain and set aside, reserving 1/2 cup pasta water.
2. In a large frying pan over medium heat, warm the olive oil and butter. Add the garlic (and chilli flakes if using) and saute for 1 minute until fragrant.
3. Add the prawns and cook for 3-4 minutes, stirring occasionally, until pink and opaque.
4. Pour in the thickened cream and bring to a gentle simmer for 2-3 minutes to thicken slightly. Stir in the baby spinach until wilted, about 1 minute.
5. Add the cooked pasta and parmesan to the pan. Toss to combine, adding a splash of reserved pasta water if needed. Season with salt and pepper.
6. Divide between two bowls, top with extra parmesan, and serve hot.

Chocolate-Dipped Strawberries with Chantilly Cream

Chocolate-Dipped Strawberries with Chantilly Cream

Ingredients

- 1 punnet fresh strawberries (about 250 g), washed and dried
- 150 g Woolworths dark or milk chocolate melts
- 300 ml Woolworths thickened cream
- 2 tbsp icing sugar
- 1 tsp vanilla essence

Chocolate-Dipped Strawberries with Chantilly Cream

Method

1. Line a plate or tray with baking paper. Melt the chocolate in a microwave-safe bowl in 30-second bursts, stirring between each, until smooth.
2. Holding each strawberry by the stem, dip halfway into the melted chocolate. Let excess drip off, then place on the prepared tray.
3. Refrigerate the dipped strawberries for 10 minutes to set.
4. Meanwhile, whip the thickened cream with the icing sugar and vanilla until soft peaks form.
5. Serve the set strawberries with a dollop or piped swirl of chantilly cream on the side.