Made with Love

Eight comforting recipes to make and share

For the kitchens that bring us together.

A warm breakfast. A simple supper. Something sweet at the end of the day. This little collection celebrates the everyday meals that become family favourites.

A digital recipe gift from Stirvale. No special appliance required.

Make yourself at home

These recipes use familiar ingredients and everyday pans. Read each recipe before you begin, measure what you need and keep your cooking tools within reach. Times are approximate; adjust to your equipment and use doneness as your guide.

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A few kitchen notes

Check ingredient labels for allergens and suit recipes to your household. Use oven mitts with hot cookware. Keep handles away from counter edges and protect surfaces from heat. Refrigerate perishable leftovers promptly. Follow the care and temperature guidance supplied with your utensils.

Sunday morning pancakes

Serves 4 | About 25 minutes

INGREDIENTS

1 1/2 cups all-purpose flour

2 tbsp sugar

2 tsp baking powder

1/4 tsp salt

1 1/4 cups milk

1 large egg

3 tbsp melted butter, plus a little for the pan

1 tsp vanilla extract

LET'S COOK

1. Whisk the flour, sugar, baking powder and salt together in a large bowl.

2. In another bowl, whisk the milk, egg, melted butter and vanilla. Stir into the dry ingredients just until combined; small lumps are fine. Rest for 5 minutes.

3. Warm a lightly buttered nonstick pan over medium-low heat. Pour in 1/4 cup of batter per pancake, leaving room to flip.

4. Cook until bubbles appear and the edges look set, about 2-3 minutes. Flip with a turner and cook for another 1-2 minutes, until the centre is cooked through. Repeat with the remaining batter.

Serve with berries and a little maple syrup. Keep the pan at moderate heat so the middle cooks before the outside gets too dark.

Cozy tomato & basil soup

Serves 4 | About 35 minutes

INGREDIENTS

2 tbsp olive oil

1 medium onion, diced

2 garlic cloves, minced

2 tbsp tomato paste

1 can (28 oz / 800 g) crushed tomatoes

2 cups vegetable broth

1/4 cup cream, optional

1/4 cup fresh basil leaves

Salt and black pepper, to taste

LET'S COOK

1. Heat the oil in a saucepan over medium heat. Add the onion and cook for 6-8 minutes until softened.

2. Stir in the garlic and tomato paste for 1 minute. Add the tomatoes and broth, then bring to a gentle simmer.

3. Partially cover and simmer for 20 minutes, stirring occasionally.

4. Remove from the heat. Blend carefully with an immersion blender if you prefer a smooth soup. Stir in the cream and torn basil; season to taste.

Serve with toast or grilled cheese. If using a countertop blender, cool the soup first and follow the blender instructions for warm liquids.

Lemon & pea pasta

Serves 4 | About 25 minutes

INGREDIENTS

12 oz / 340 g pasta

1 1/2 cups frozen peas

2 tbsp olive oil

2 garlic cloves, thinly sliced

Zest and juice of 1 lemon

1/2 cup finely grated Parmesan

2 tbsp butter

Black pepper, to taste

LET'S COOK

1. Cook the pasta in salted boiling water according to the packet. Add the peas for the final 2 minutes. Reserve 1 cup of cooking water, then drain.

2. Warm the oil in a large pan over medium-low heat. Add the garlic and stir for about 1 minute without browning.

3. Add the pasta, peas, butter, lemon zest and 1/4 cup of the reserved water. Toss gently.

4. Take the pan off the heat. Stir in the Parmesan and lemon juice a little at a time, adding more pasta water as needed for a light sauce. Finish with pepper.

Add the lemon juice gradually and taste as you go. A little chopped parsley makes a lovely finish.

Crisp skillet potatoes

Serves 4 as a side | About 35 minutes

INGREDIENTS

1 1/2 lb / 680 g potatoes, cut into 3/4-inch cubes

2 tbsp olive oil

1 tbsp butter

1 tsp smoked paprika

1/2 tsp garlic powder

1/2 tsp salt, plus more to taste

2 tbsp chopped parsley

LET'S COOK

1. Put the potatoes in a saucepan and cover with cold water. Bring to a boil, then simmer for 6-8 minutes until the edges soften but the cubes hold their shape.

2. Drain well and leave to steam dry for 5 minutes.

3. Heat the oil and butter in a large skillet over medium heat. Spread the potatoes in one layer, working in batches if needed.

4. Cook for 12-15 minutes, turning occasionally with a spatula, until golden and tender. Add the paprika, garlic powder and salt during the last minute. Sprinkle with parsley.

Give the potatoes space and time to brown between turns. Crowding the pan makes them steam.

Chickpea & spinach supper

Serves 4 | About 30 minutes

INGREDIENTS

2 tbsp olive oil

1 onion, diced

2 garlic cloves, minced

1 tsp ground cumin

1 can (14 oz / 400 g) chopped tomatoes

2 cans (15 oz / 425 g each) chickpeas, drained and rinsed

3/4 cup vegetable broth

4 cups fresh spinach

1 tbsp lemon juice

Salt and pepper, to taste

LET'S COOK

1. Warm the oil in a deep pan. Cook the onion over medium heat for 6-8 minutes until soft.

2. Stir in the garlic and cumin for 30 seconds. Add the tomatoes, chickpeas and broth.

3. Simmer gently for 15 minutes, stirring occasionally. Mash a few chickpeas with the back of a spoon to thicken the sauce.

4. Fold in the spinach and cook until wilted. Finish with lemon juice and season to taste.

Serve over rice or with crusty bread. A spoonful of plain yogurt is a delicious optional topping.

Soft scrambled eggs on toast

Serves 2 | About 15 minutes

INGREDIENTS

4 large eggs

2 tbsp milk

1 tbsp butter

2-4 slices bread

1 tbsp chopped chives

Salt and black pepper, to taste

LET'S COOK

1. Whisk the eggs and milk with a small pinch of salt. Toast the bread.

2. Melt the butter in a nonstick pan over low heat. Add the eggs and let them sit briefly until they begin to set.

3. Use a silicone spatula to gently push the eggs from the edge toward the centre. Continue slowly folding until the eggs are set and no liquid egg remains.

4. Remove from the heat, spoon onto toast and finish with chives and pepper. Serve immediately.

Low heat and gentle folds give tender curds. Choose a pan that leaves enough room to move the eggs easily.

Warm cinnamon apple crumble

Serves 6 | About 55 minutes

INGREDIENTS

5 medium apples, peeled, cored and sliced

2 tbsp lemon juice

1/4 cup sugar

1 tsp ground cinnamon

1 tbsp all-purpose flour

Topping: 3/4 cup all-purpose flour

1/2 cup rolled oats

1/3 cup brown sugar

6 tbsp cold butter, cubed

A pinch of salt

LET'S COOK

1. Heat the oven to 350 F / 175 C. Lightly butter an 8-inch square baking dish.

2. Toss the apples with lemon juice, sugar, cinnamon and 1 tbsp flour. Spread in the baking dish.

3. Mix the topping flour, oats, brown sugar and salt. Rub in the cold butter with your fingertips until crumbly. Scatter evenly over the apples.

4. Bake for 35-45 minutes until the top is golden and the apples are tender when pierced. Rest for 10 minutes before serving.

Serve warm with yogurt, cream or ice cream. Slice the apples evenly so they soften at the same rate.

Berry compote for sharing

Makes about 2 cups | About 15 minutes

INGREDIENTS

3 cups fresh or frozen mixed berries

2-3 tbsp sugar, to taste

2 tbsp water

1 tbsp lemon juice

1/2 tsp vanilla extract, optional

LET'S COOK

1. Add the berries, 2 tbsp sugar and water to a small saucepan.

2. Bring to a gentle simmer over medium heat. Stir occasionally and cook for 8-10 minutes, until some berries break down and the sauce thickens slightly.

3. Stir in the lemon juice and optional vanilla. Taste carefully and add the remaining sugar if needed.

4. Cool a little before serving. Refrigerate leftovers promptly in a covered container and use within 3 days.

Spoon over pancakes, oatmeal or yogurt. Frozen berries work well straight from the freezer.