HONEY AS NATURE INTENDED
Honey Walnut Cookie Ice Cream Sandwiches
with citrus honey ice cream

INGREDIENTS
- 3 cups all-purpose flour
- 1 tsp baking soda
- pinch of salt
- ¼ tsp ground cinnamon
- 150g butter
- ¾ cup brown sugar
- ½ cup Tahi honey
- ½ tsp vanilla extract
- 1 large free-range egg
- ¾ cup chopped walnuts

FILLING
- 1 litre premium vanilla ice cream
- ¼ cup Tahi honey
- finely grated zest of ½ a lemon and ½ a lime

FOR THE COOKIES
In a bowl, sift together the flour, baking soda, salt and cinnamon.

In a separate bowl beat the butter and brown sugar together until fluffy. Stir in the honey, vanilla extract, and egg until thoroughly combined. Stir through the walnuts. Mix the flour mixture into the wet ingredients just until combined (don't over-mix), and chill the dough for at least 1 hour or overnight. Preheat oven to 175°C. Line baking sheets with baking paper.

Scoop up about 4 tablespoons of dough per large cookie pictured, and roll into a ball. Place and press slightly onto the prepared baking sheets. Bake until the cookies are just puffy (or a little bit flat in the middle for a gooey texture), about 8 to 10 minutes.

Allow the cookies to cool on baking sheets. Store in an airtight container until needed.

THE FINAL TOUCH
Remove ice cream from the freezer and allow to soften. Stir through the zest well and add honey, stirring only gently to create ripples. Return to freezer to firm.

Serve a large ball of the citrus honey ice cream between two honey walnut cookies.
Honey as Nature Intended
Honey-baked Chicken with roasted grapes and blue cheese

METHOD
Place the chicken in a container or plastic bag with the vinegar, wine, honey, herbs, and salt and pepper and refrigerate for at least 4 hours or overnight.

Preheat oven to 180°C fan-bake.

In a large roasting dish place the marinated chicken skin side up, with the grapes nestled around it. Pour remaining marinade over and drizzle the olive oil, on top.

Bake for 20 minutes then open oven and dot a few teaspoons of extra honey on top of exposed chicken skin. Return to oven and bake a further 10 to 15 minutes until chicken is golden and when tested with a sharp knife the juices run clear.

Place chicken and grapes on a serving platter and sprinkle over blue cheese. Serve with salad greens and crusty bread.

To make the vinaigrette - whisk together the vinegar, honey and mustard. Add some of the olive oil, mix well and then add the rest. Season with salt and pepper.