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# *Celebrate Christmas* **FOODBOOK**



*Christmas* **PARTY STARTERS**  
**CELEBRATION MAINS & SIDES** *Festive Desserts*

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# Christmas **PARTY STARTERS**

Kick-start your festive feast with this selection of delicious entrees and appetisers that will leave guests wanting more.



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# Blinis with Smoked Salmon AND DILL CREME FRAICHE



**PREP: 10 MINS**



**COOK: 15 MINS**



**SERVES: DINNER PARTY (8-10)**

Recipe by **Western Star** | [westernstarbutter.com.au](http://westernstarbutter.com.au)

## INGREDIENTS

150g plain flour  
2 tsp caster sugar  
3 tsp baking powder  
180ml full cream milk  
1 egg  
50g Western Star Salt Reduced Butter, melted  
350g smoked salmon, sliced into bite sized pieces  
250g creme fraiche  
1 tbsp dill sprigs  
1 tbsp lemon juice and zest

## METHOD

1. In a large bowl, sift in the flour, baking powder, sugar and a pinch of salt. In a medium bowl, whisk together the milk, egg, and half of the melted butter.
2. Gradually whisk the wet ingredients into the dry ingredients, until a smooth batter forms. Transfer into the fridge for 30 minutes
3. While the batter chills, prepare the dill creme fraiche. In a small bowl, mix together the creme fraiche, dill, lemon zest and lemon juice. Season with salt and pepper, and place in the fridge until ready to serve
4. Heat a large non-stick fry pan over a medium heat. Lightly brush the pan with a small amount of the remaining melted butter.
5. Add around one tablespoon of batter to the pan, and cook for 1 minute or until small bubbles appear on the surface. Turnover and cook for a further 30 seconds or until cooked. Repeat with the remaining butter and batter
6. To serve, top the blinis with the dill creme fraiche and smoked salmon



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# Sweet Chilli Chicken AND CORIANDER CREAM CROSTINI



PREP: 20 MINS



COOK: 15 MINS



SERVES: 24

Recipe by **Steggles** | [steggles.com.au](http://steggles.com.au)

*Entertain with ease by topping toasted, sliced bread with your favourite toppings like sweet chilli chicken, coriander cream and garnish*

## INGREDIENTS

1 baguette, cut into 24 thin slices  
2 tablespoons extra virgin olive oil  
2 chicken breast fillets  
1/3 cup sweet chilli sauce  
1/3 cup water  
250g sour cream  
1/4 cup finely chopped coriander  
Finely grated rind of 1 lime  
Micro herbs, to garnish

## METHOD

1. To make the crostini, preheat oven to 200°C or 180°C fan-forced. Lay sliced baguette onto a large baking tray and drizzle with half of the oil. Bake for 5 minutes or until golden
2. Meanwhile, preheat a large non-stick frying pan over high heat. Drizzle remaining oil over chicken and season well. Cook for 2-3 minutes each side until golden. Reduce heat to medium.
3. Add sweet chilli sauce and water. Cook, covered, for 7-10 minutes, until chicken is cooked through and sauce has thickened slightly. Set aside to cool then slice thinly
4. Mix together sour cream, chopped coriander and lime rind
5. Spread 1 tablespoon of cream mixture onto each crostini. Top with sliced chicken, drizzle with pan juices and garnish with microherbs



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# 3 Dipping Sauces FOR PRAWNS



**PREP: 15 MINS**



**SERVES: 4**

Recipe by **Western Star** | [westernstarbutter.com.au](http://westernstarbutter.com.au)

## INGREDIENTS

3 egg yolks  
1 tablespoon white wine or sherry  
vinegar  
125g Western Star Chef's Choice  
Butter  
Prawns or fresh seafood, for serving

### INGREDIENTS FOR VARIATIONS:

VARIATION 1: Honey Mustard  
Dipping Sauce:

2 teaspoons wholegrain mustard  
1 ½ teaspoons honey

VARIATION 2: Coriander, Ginger and  
Citrus Sauce:

2 tablespoons finely chopped  
coriander  
1 teaspoon finely grated ginger  
1 teaspoon finely grated orange rind  
Finely grated rind of 1 lime  
Salt and white pepper, to taste

VARIATION 3: Roasted Red Capsicum  
Aioli:

2 cheeks roasted red capsicum,  
chopped  
1 clove garlic, crushed

## METHOD

1. Combine the yolks and vinegar in a small food processor bowl and pulse well to combine
2. Melt the butter in a saucepan until very hot. With the motor running, add the butter to the processor in a slow, steady stream
3. For variations, add desired ingredients to the processor and blend briefly to combine
4. Serve warm or cold as a dipping sauce with prawns or seafood

## TIPS & HINTS

Makes 1 - 1 ½ cups of each sauce. Sauces can be made a day ahead and refrigerated until required. Stir gently to combine before spooning into serving dishes. For breakfast with a twist, try serving your favourite dipping sauce variation with poached eggs!



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# White Fish AND NECTARINE CEVICHE



PREP: 1 HOUR



SERVES: 4

Recipe by **Summer Stonefruit** | [summerfruit.com.au](http://summerfruit.com.au)

## INGREDIENTS

100g skinless firm white fish,  
such as snapper or kingfish,  
cut into 1cm pieces

1/4 small red onion, finely chopped

100ml lime juice

1 yellow nectarine, cut into  
1cm pieces

1 tbs finely chopped coriander

1 tbs finely chopped mint

1 long red chilli, seeds removed,  
finely chopped

2 x 30g radish, julienned

1/2 ripe avocado, finely diced

toasted bread or butter lettuce  
leaves, to serve

## METHOD

1. Combine fish, onion and lime juice in a glass or ceramic bowl, season and leave for 45 minutes to "cook" and become opaque
2. Add remaining ingredients to bowl, and stir gently to combine. Set aside in the fridge for 15 minutes to allow flavours to develop. Serve ceviche with bread or lettuce as desired



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# Warm Cheese Custards

## WITH SMOKED SALMON



PREP: 20 MINS



COOK: 30 MINS



SERVES: 8

Recipe by **Everyday Delicious Kitchen** | [everydaydelicious.com.au](http://everydaydelicious.com.au)

### INGREDIENTS

40g butter  
8 shallots, chopped  
1 ½ cups milk  
250 ml PHILADELPHIA Light Cream  
For Cooking, cream alternative  
1 bay leaf  
4 thyme sprigs  
2 cups grated KRAFT Tasty Cheese  
6 eggs, lightly beaten  
500g hot smoked salmon,  
flaked for serving  
Green salad, to serve

### METHOD

1. Heat the butter and gently saute the shallots. Add the milk, PHILLY and herbs. Bring to the boil then remove from the heat, allow to cool then strain and discard onion and herbs
2. Add the cheese and beaten eggs, then pour into greased and base lined 8 x ½ cup capacity moulds. Place into a water bath so that the water comes half way up the sides of each mould
3. Bake in a moderately slow oven 160°C for about 30 minutes or until just set. Allow to settle for 10-15 minutes before unmoulding onto serving plates. Serve with smoked salmon and a little green salad. Serve immediately



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# Roasted Plum MARTINI

 **SERVES: 8**

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Recipe by **Summer Stonefruit** | [summerfruit.com.au](http://summerfruit.com.au)

## INGREDIENTS

3 ripe plums, plus extra slices  
to garnish

1/4 cup (55g) brown sugar

160ml Chambord

240ml vodka

650ml cranberry juice

2 limes, halved

## METHOD


1. Preheat oven to 180°C
2. Halve plums and place cut-side up in a small roasting pan. Sprinkle with brown sugar and place in the oven for 40 minutes or until very tender
3. Strain plum mixture through a fine sieve, slightly pushing down with the back of a spoon to push through the syrup and puree. Discard solids. You should have about 125ml (½ cup) of plum syrup. Set aside to cool completely
4. Place ingredients into cocktail shaker with ice cubes and shake until chilled
5. Pour into martini glasses, and garnish with a plum slice. Enjoy responsibly



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A glass bottle of chocolate liqueur sauce with a red ribbon bow around its neck. In the foreground, a square chocolate cake sits on a white plate, topped with a dollop of white cream and drizzled with the sauce. The background is a soft-focus white surface.

**CHOCOLATE  
LIQUEUR  
SAUCE**

A wire cooling rack filled with golden-brown, almond-shaped biscotti. The biscuits are studded with dark cranberries and green pistachios. The rack is placed on a white surface with a gold star pattern. In the background, there are wooden blocks with the letters 'H' and 'O' and some festive decorations.

**CRANBERRY,  
PISTACHIO  
AND WHITE  
CHOCOLATE  
BISCOTTI**

*Edible*  
**GIFTS FOR THE  
FESTIVE SEASON**

A large, rectangular panforte cake, dark brown in color and studded with almonds, is shown on a silver platter. The cake is partially unwrapped from its clear plastic packaging. The background is a simple white surface.

**SIENNESE  
PANFORTE**

A white plate is filled with several small, round fruit mince pies. The pies have a golden-brown crust and are dusted with powdered sugar. Some of the pies have a star-shaped vent in the center of their lids. The plate is set against a festive background with red tinsel and a silver Christmas ball.

**FRUIT MINCE  
PIES WITH  
PHILLY PASTRY**



## CHOCOLATE LIQUEUR SAUCE

PREP: 5 MINS COOK: 10 MINS MAKES: 2 CUPS

### INGREDIENTS

½ cup water

½ cup bourbon

⅓ cup caster sugar

250g CADBURY Dark Chocolate Melts

¼ cup cream

### METHOD

1. Combine the water, bourbon and sugar in a small saucepan and stir until the sugar has dissolved then bring to the boil
2. Add the chocolate and stir continually until the mixture boils. Stir in the cream and allow to cool
3. Pour the sauce into sterilised bottles and seal. Will keep refrigerated for up to 2 weeks. If the sauce firms a little in the bottle, stand the bottle in warm water for 10 minutes to loosen the contents

### TIPS & HINTS:

Perfect poured over a slice of mud cake with a scoop of your favourite ice-cream

## CRAISIN, PISTACHIO AND WHITE CHOCOLATE BISCOTTI

PREP: 15 MINS COOK: 50 MINS SERVES: PARTY (20 +)

### INGREDIENTS

1 cup caster sugar

3 eggs

2 ½ cups flour

1 ½ teaspoons baking powder

⅓ cup craisins

½ cup shelled pistachios, roughly chopped

125g CADBURY White Chocolate Baking Chips

### METHOD

1. Beat together the sugar and eggs until pale and thick. Add the sifted flour and baking powder, craisins, nuts and chocolate and stir until well combined. Turn out onto a lightly floured surface and knead until smooth
2. Divide the mixture in half and shape into two 30cm x 5cm logs. Place on lined baking trays and bake in a moderate oven 180°C for 25-30 minutes until lightly browned and firm to touch. Allow to cool for 10 minutes
3. Reduce the oven to 150°C. Using a serrated knife, cut the logs on a slight diagonal into 1cm thick slices, then lay them cut side down on the tray and bake for 10 minutes. Turn the biscotti over and bake for a further 10 minutes. Cool completely and store in an airtight container for 2-3 weeks

## SIENNESE PANFORTE

PREP: 15 MINS COOK: 30 MINS SERVES: PARTY (20 +)

### INGREDIENTS

½ cup plain flour

¼ cup CADBURY BOURNVILLE Cocoa

1 cup almonds, roasted and roughly chopped

¾ cup hazelnuts, roasted and roughly chopped

¾ cup mixed glace fruit eg. cherries, peaches, apricots, pineapple, peel, figs etc, roughly chopped

⅓ cup honey

½ cup light brown sugar

### METHOD

1. Combine the sifted flour and cocoa with the nuts and fruit and mix well
2. Combine the honey and sugar in a small saucepan and stir over a low heat until the sugar dissolves. Bring to the boil without stirring again, reduce the heat to low and cook for 5 minutes, uncovered
3. Pour the hot honey into the fruit and nut mixture and mix well. Press the mixture into a greased and lined 20cm springform pan
4. Bake in a moderately slow oven 160°C for 25 minutes. Allow to cool completely in the pan before slicing

### TIPS & HINTS:

This cake will keep for several weeks if stored wrapped in baking paper then placed in an airtight container (do not store in the fridge). Package in cellophane for a delicious gift.

Edible  
GIFTS FOR THE  
FESTIVE SEASON



## FRUIT MINCE PIES WITH PHILLY PASTRY

PREP: 30 MINS COOK: 15 MINS SERVES: PARTY (20 +)

### INGREDIENTS

1 ½ cups plain flour

¼ cup almond meal

2 tablespoons caster sugar

125g chilled butter, chopped

125g PHILADELPHIA Block Light Cream Cheese, softened

1 egg yolk

410g jar fruit mince

1 Granny Smith apple, peeled and grated

Finely grated rind of 1 lemon

1 egg, lightly beaten, for glazing

Icing sugar, extra, for sprinkling

### METHOD

1. Combine the flour, almond meal, sugar, butter and PHILLY in a food processor and process just until the mixture forms a soft dough. Add the yolk and process briefly to combine
2. Turn onto a lightly floured surface and gently knead until smooth. Wrap pastry in cling wrap and chill for 1 hour
3. Combine the fruit mince, apple and lemon rind in a bowl
4. Roll out pastry to 3mm thickness. Cut out 24 x 7cm circles and press into shallow patty pans. Divide fruit mince equally between the pastry. Moisten pastry edges with water
5. Cut out 24 x 5.5cm circles from the remaining pastry. Top each pie with the pastry, press and pinch to seal. Brush lightly with beaten egg
6. Bake in a moderate oven 180°C for 15-18 minutes or until golden brown. Cool completely on a wire rack. Dust with icing sugar to serve



# *Celebration* **MAINS & SIDES**

From fuss-free family roasts to flavour-infused pork and delicious fish dishes, these recipes are sure to deliver a show-stopping main event.





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# Festive Family Roast

## WITH FIG AND ALMOND STUFFING



**COOK: 30 MINS (DEPENDING ON WEIGHT OF CHICKEN)**



**SERVES: 4-6**

Recipe by **Steggles** | [steggles.com.au](http://steggles.com.au)

*It's festive without the fuss! Thanks to the Steggles Family Roast with a delicious fig and almond stuffing. Simply put in the oven and your Christmas main is sorted.*

### INGREDIENTS

1 x Steggles Festive Family Roast  
with Fig and Almond Stuffing

Available at Woolworths  
and Select Independent Stores

### METHOD

1. Preheat fan forced oven to 180° C
2. Remove chicken from the bag and place onto a lined baking tray and cover with foil
3. Cook for 30 minutes per 500g, or until internal temperature reaches 75°C. Remove the foil for the last 15 minutes. All appliances are different, that's why it is important to use this as a guide only
4. Serve with the Potato & Baby Cucumber Salad or Roast Carrot & Beetroot Salad with Crisp Lentils. Or both



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# Hot Smoked Salmon with HERB AND PINE NUT CRUST



PREP: 30 MINS



COOK: 35 MINS



SERVES: 4

Recipe by **Everyday Delicious Kitchen** | [everydaydelicious.com.au](http://everydaydelicious.com.au)

## INGREDIENTS

1 x 30cm baguette or ciabatta,  
cut into very thin slices

Olive oil spray

250 g PHILADELPHIA Spreadable  
Cream Cheese

$\frac{1}{3}$  cup finely chopped basil

2 Tbsps. finely chopped chives

1 Tbsp. finely chopped dill

1 Tbsp. capers, finely chopped

2 tsps. Dijon mustard

Freshly ground white pepper,  
to taste

4 x 150g pieces hot smoked salmon

$\frac{1}{2}$  cup pine nuts

## METHOD

1. Arrange the bread in a single layer on baking trays and spray with oil. Bake in a moderate oven 180°C for 25-30 minutes or until crisp and evenly browned
2. Cool on a wire rack. Store in an airtight container until required
3. Combine the PHILLY, herbs, capers, mustard and pepper
4. Place the salmon skin side down onto a paper lined baking tray and spread the PHILLY mixture on top. Press the pine nuts into the PHILLY
5. Bake in a very hot oven 220°C for 5-8 minutes or until just warmed through. Place onto serving plates with toast. Serve immediately



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# Festive Family Roast

## HAZELNUT AND CRANBERRY STUFFING



**COOK: 30 MINS (DEPENDING ON WEIGHT OF CHICKEN)**



**SERVES: 4-6**

Recipe by **Steggles** | [steggles.com.au](http://steggles.com.au)

*The Steggles Festive Family Roast promises less time in the kitchen so that you have more quality time to spend with the family, this Christmas.*

### INGREDIENTS

1 x Steggles Festive Family Roast  
with Hazelnut and Cranberry  
Stuffing

Available at Woolworths  
and Select Independent Stores

### METHOD

1. Preheat fan forced oven to 180°C degrees
2. Remove chicken from all packaging. Place chicken onto a lined baking tray and cover with foil
3. Cook for 25 - 30 minutes per 500g, or until the internal temperature reaches 75°C. All appliances are different, that's why it is important to use this as a guide only
4. Serve with the Potato & Baby Cucumber Salad or Roast Carrot & Beetroot Salad with Crisp Lentils. Or both



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# Fennel Roasted Pork Rack

## WITH PORT AND FIG SAUCE

 **PREP: 25 MINS**  **COOK: 1 HOUR 20 MINS (PLUS STANDING TIME)**  **SERVES: 8**

Recipe by **Western Star** | [westernstarbutter.com.au](http://westernstarbutter.com.au)

### INGREDIENTS

2 teaspoons sea salt flakes	½ cup port
½ teaspoon black peppercorns	½ cup red wine
1 teaspoon fennel seeds	½ cup beef stock
1.5 kg rack of pork (8 points)	1 cinnamon stick
1 large onion, unpeeled, roughly chopped	1 sprig rosemary
2 large carrots, roughly chopped	½ cup chopped dried figs
2 sticks celery, roughly chopped	70g Western Star Original Butter, diced



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# Fennel Roasted Pork Rack

## WITH PORT AND FIG SAUCE

### METHOD

1. Pound the salt, pepper and fennel in a mortar and pestle into a coarse powder
2. Pat the surface of the meat dry with paper towel and rub the fennel salt all over the surface. Scatter the onion, carrot and celery in the base of a flameproof baking dish and top with the pork
3. Bake at 230°C for 15 minutes. Reduce the heat to 180°C and bake for a further 45 minutes or until cooked. Remove pork from pan, cover with foil and stand in a warm place for 20 minutes
4. Pour juices from pan through a strainer into a jug and stand for 5 minutes before spooning off and discarding fat
5. Place the baking dish over moderate heat, add the port, wine, stock, cinnamon stick and rosemary and cook, scraping dish to dislodge any cooked on pork remnants from the bottom of the dish
6. Pour the skimmed cooking juices back into the pan along with any from the resting meat. Strain sauce through a fine sieve into a saucepan, add the figs and simmer gently for 10 minutes to reduce and thicken slightly
7. Remove cinnamon stick and rosemary if desired. Gradually whisk in the butter, a cube at a time melting between each addition. Keep warm while carving meat

### TIPS & HINTS

Ask your butcher to 'chine' the pork rack, this will allow easy slicing once it's cooked. Stand pork rack at room temperature for 30-60 minutes before cooking, depending on the weather.



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# STEGGLES' GUIDE TO A FUSS-FREE *Christmas*

Spend less time in the kitchen,  
so that you have more  
quality time to spend  
with the family this  
Christmas.

1

## **Pick only a few show-stopping menu items**

It's tempting to pick a menu that is full of incredibly show-stopping dishes. However, it's best to pick a few extra special mains and pair with simple sides that you know are always a success.

2

## **Say yes when your guests offer to bring a plate**

Even the most put-together host or hostess could do with a helping hand. Focus on the main course and get your guests to bring the dessert or some nibbles to start.

3

## **Buy a delicious roast that has done the work for you**

Achieve a gorgeous roast stuffed with festive flavours like hazelnut and cranberry, without all the timely preparation. With the Steggles Festive Family Roast, you can simply put your chicken in the oven and your Christmas main is sorted.

4

## **Don't wait until the last minute to set your table**

Often one of the biggest jobs of the day, there's no reason that the festive table can't be set and ready to go a day or two before Christmas. This also leaves you with time to organise any last minute bits and pieces.

5

## **Know which food items can be prepared the day before**

Get the potato peeling and ingredient preparation completed the day before Christmas. This way, the Christmas day cooking will be all about the finishing touches.







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# John Dory with Nectarine AND LYCHEE SALSA



**PREP: 10 MINS**



**COOK: 8 MINS**



**SERVES: 4**

Recipe by **Summer Stonefruit** | [summerfruit.com.au](http://summerfruit.com.au)

## INGREDIENTS

3 ripe nectarines, stone removed  
and cut into 1cm cubes  
8 lychees, stone removed and  
roughly chopped, juices reserved  
1 small red chili, deseeded and finely  
diced  
2 tablespoons mint, finely shredded  
1 tablespoon fish sauce  
4 tablespoons lime juice  
1 tablespoon coconut oil, for cooking  
½ cup macadamia nuts  
roughly chopped  
4 x 180g John Dory fillets  
1 bunch young asparagus  
1 bunch broccolini

## METHOD

1. Add nectarines, lychees and juices, chili and mint into a small bowl. Mix together fish sauce, lime juice and sugar and toss through nectarine mixture
2. Season fish with salt and pepper. Heat a fry pan over a medium/high heat, add 1 tablespoon of coconut oil and place fish in skin side down. Cook for 3 minutes until the skin is crispy. Turn over and cook for a further minute until cooked through
3. Bring a saucepan of water to the boil, season with some salt and add asparagus and broccolini, blanch for 1 to 2 minutes, drain. Serve hot vegetables with dory topped with salsa



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# Spiced-Pork Cutlets

## WITH BLOOD PLUM SAUCE



PREP: 10 MINS



COOK: 35 MINS



SERVES: 4

Recipe by **Summer Stonefruit** | [summerfruit.com.au](http://summerfruit.com.au)

### INGREDIENTS

#### BLOOD PLUM SAUCE

½ cup water

75g (⅓ cup) brown sugar

3, about 250g Blood Plums,  
quartered

1 tbs Shao Xing rice wine

1 cinnamon quill

4cm piece ginger, julienned

2 star anise

2 tbs fish sauce

2 tsp malt vinegar

#### SPICED-PORK CUTLETS

1 tbs ground five spice

Freshly ground white pepper

2 tbs peanut oil

4 x 200g Frenched pork cutlets

Steamed Chinese broccoli and  
steamed rice, to serve

### METHOD

#### BLOOD PLUM SAUCE

1. To make sauce, combine water and sugar in a saucepan over medium heat, stirring until dissolved. Add plums, cinnamon, star anise and ginger, stir to combine
2. Bring mixture to the boil, then reduce heat to medium-low and continue to simmer, covered, for 6 minutes or until plums are tender
3. Add fish sauce and vinegar, stir to combine
4. Remove from heat and keep warm

#### SPICED-PORK CUTLETS

1. Preheat oven to 180°C fan-forced
2. Combine five spice, pepper, oil and salt in a shallow dish. Coat pork cutlets in marinade
3. Heat a large non-stick ovenproof frying pan over medium-high heat. Cook cutlets for 2 minutes each side, then transfer to oven for a further 5 minutes. Remove from oven, transfer to a plate, and cover loosely with foil. Allow to rest for 5 minutes
4. Serve pork with plum sauce, broccoli and steamed rice



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# Roast Carrot and Beetroot Salad

## WITH CRISP LENTILS



PREP: 20 MINS



COOK: 30 MINS



SERVES: 8

Recipe by **Steggles** | [steggles.com.au](http://steggles.com.au)

*Complete your Christmas spread with a sensational side featuring roasted carrots, beetroot and crisp lentils.*

### INGREDIENTS

4 small beetroot, ends trimmed,  
washed  
2 bunches baby carrots, trimmed,  
peeled  
¼ cup extra virgin olive oil  
400g can lentils, rinsed, drained well  
1 bunch watercress, sprigs picked,  
washed well  
60g goats cheese  
1 tablespoon pepita seeds

### METHOD

1. Preheat oven to 200°C or 180°C fan-forced. Line a baking tray with baking paper. Wrap beetroot in foil, place on prepared tray. Lay carrots on same tray, drizzle with 1 tablespoon of oil and season well. Bake for 30 minutes, until tender. Cool slightly.
2. Meanwhile, heat 1 tablespoon of the oil in a large frying pan over high heat. Cook lentils, stirring occasionally, for 10 minutes, until crisp and dry. Set aside to cool
3. Peel beetroot and cut into thick wedges. Arrange watercress on a platter, top with carrots and beetroot wedges. Crumble over goats cheese, drizzle over remaining oil and top with crisp lentils and pepita seeds
4. Serve with the Steggles Festive Family Roast



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# Traditional White Christmas

A traditional Christmas favourite everyone loves and is so easy to make. Don't forget White Christmas is a great gift idea - just package squares in clear cellophane wrap and tie with colourful ribbons.

## INGREDIENTS

250g Copha  
3 cups Kellogg's Rice Bubbles®  
1 cup desiccated coconut  
¾ cup icing sugar, sifted  
1 cup powdered milk  
1 cup packaged, dried mixed fruit  
Glace cherries for topping

## METHOD

1. Combine dry ingredients in a mixing bowl
2. Melt Copha slowly over low heat. Cool slightly, pour onto dry ingredients. Mix well
3. Working quickly, spoon into paper patty cases or press into a lamington tin
4. Freeze until set (about 15 minutes), then store in the refrigerator
5. Cut into fingers, top with glace cherries and serve





# *Festive* **DESSERTS**

Create the perfect end to your festive feast with these indulgent and scrumptious Christmas desserts.



# Tips for the perfect, **CHRISTMAS SHORTBREAD**

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**SHORTBREAD  
RECIPES**

## USE UNSALTED BUTTER

Baking is a game of precision, and as such, even the salt in butter can impact the outcome of your bake. Using unsalted butter allows better control over the amount of salt that is added into your mixture, bettering your chance at achieving a successful result.

## USE ICING SUGAR

Different recipes call for various types of sugar, however for the soft, melt-in-your-mouth texture that shortbread is renowned for, icing sugar is the way to go. Caster sugar will produce a sandier, crunchy texture, while brown sugar will result in a slight caramel taste and golden colour.

## LOW OVEN TEMPERATURE

Shortbread should always be cooked at a low temperature to avoid browning and achieve a light buttery texture.

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# Baked Coconut AND RASPBERRY CHEESECAKE



**PREP: 30 MINS**



**COOK: 65 MINS**



**SERVES: DINNER PARTY (8-10)**

Recipe by **Everyday Delicious Kitchen** | [everydaydelicious.com.au](http://everydaydelicious.com.au)

## INGREDIENTS

1 cup sweet biscuit crumbs

¼ cup toasted desiccated coconut

80 g butter, melted

750 g PHILADELPHIA Block Cream  
Cheese, softened

1½ cups coconut sugar

3 eggs, lightly beaten

1 cup coconut milk

125 g raspberries

Raspberries, extra, for decoration

Raspberry sauce, for serving,  
optional

## METHOD

1. **COMBINE** the biscuit crumbs, coconut and butter. Press into the base of a greased and lined 24cm spring form pan. Wrap the pan in a double layer of extra wide foil. Chill. (Ensure the base is water tight)
2. **BEAT** the PHILLY and sugar with an electric mixer until smooth. Beat in the eggs and then stir through the coconut milk. Pour filling over the prepared base and scatter over the raspberries
3. **PLACE** in a baking dish and pour boiling water into dish to come half way up the side of the cheesecake pan. Bake the cheesecake in a moderate oven 175°C for 60-65 minutes or until just set. Cool in the oven with door ajar. Chill
4. **DECORATE** with extra berries and serve sliced with a drizzle of sauce if desired

## TIPS & HINTS

When lining the inside of the pan for a baked cheesecake extend the paper 3-4cm above the top of the springform pan



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# Layered Chocolate CRACKLE SLICE



**PREP: 30 MINS + 25 MINS TO SET**



**MAKES: 16-20 SLICES**

Recipe by **Copha** | [copha.com.au](http://copha.com.au)

*Get busy with the kids in the kitchen and make these tasty Christmas delights to give as gifts to friends and family...or as a treat for yourself!*

## INGREDIENTS

### BISCUIT BASE

250g (1 packet) Arnott's Choc Ripple Biscuits®

100g Copha

### LAYERED CHOCOLATE CRACKLE SLICE

60g (¼ cup) Copha

80g (¾ cup) white chocolate, chopped  
(not compound)

65g (½ cup) icing sugar

25g (1 cup) Kellogg's Rice Bubbles®

30g (¼ cup) milk powder

20g (⅓ cup) dessicated coconut

### DARK CHOCOLATE CRACKLE

60g (¼ cup) Copha

80g (¾ cup) dark cooking chocolate (chopped)

65g (½ cup) icing sugar

25g (1 cup) Kellogg's Rice Bubbles®

2 tbsp cocoa powder

20g (⅓ cup) dessicated coconut



**VIEW THIS RECIPE ON MYFOODBOOK**

# Layered Chocolate CRACKLE SLICE

## METHOD

### BISCUIT BASE

1. Grease and line with baking paper a 25cm x 16cm x 2 ½cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2cm over hang
2. Melt Copha in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs
3. Mix melted Copha and biscuit crumbs together. Then press biscuit mix into baking tray firmly, using the back of a spoon if necessary. Put in the fridge to set for 10 to 15 minutes

### LAYERED CHOCOLATE CRACKLE SLICE

1. In a large bowl, combine together white chocolate and Copha. Place bowl over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat
2. Add icing sugar, Rice Bubbles, milk powder and coconut to the bowl. Stir to combine
3. Pour crackle mix over the biscuit base and spread evenly. Put back in the fridge to set

### DARK CHOCOLATE CRACKLE

1. In a large bowl combine dark chocolate and Copha. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat
2. Add icing sugar, Rice Bubbles, cocoa powder and coconut to the bowl. Stir to combine. Pour dark chocolate crackle mix over white chocolate layer and biscuit base and spread evenly. Put back in the fridge to set
3. Once set, slice crackle cut into 16 to 20 squares

## TIPS & HINTS

Crackle slices can be stored in an airtight container in the fridge for up to 4 days



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# Mini Blond CHRISTMAS CAKES



PREP: 20 MINS



COOK: 1 HOUR



SERVES: 8

Recipe by **Western Star** | [westernstarbutter.com.au](http://westernstarbutter.com.au)

*This is a great alternative for those who might not enjoy traditional Christmas cake. Bursting with Australian flavours like macadamia, pineapple and ginger, these cakes are deliciously moist and moreish!*

## INGREDIENTS

200g dried apricots, chopped

150g dried apples, chopped

100g dried pears, chopped

50g sultanas

$\frac{1}{4}$  cup chopped glace ginger

440g can crushed pineapple, undrained

$\frac{3}{4}$  cup sugar

125g Western Star Salt Reduced Butter

1 teaspoon mixed spice

$\frac{3}{4}$  teaspoon cinnamon

$\frac{3}{4}$  teaspoon ground ginger

$\frac{2}{3}$  cup roughly chopped macadamia nuts

1 teaspoon bicarbonate of soda

2 eggs, lightly beaten

1 cup self raising flour

1 cup plain flour

$\frac{2}{3}$  cup macadamia nut halves, extra

2 tablespoons honey

20g Western Star Salt Reduced Butter,  
extra, melted



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# Mini Blond

## CHRISTMAS CAKES

### METHOD

1. Combine dried fruits, ginger, pineapple, sugar, butter and spices in a saucepan and bring to the boil stirring occasionally. Simmer for 5 minutes
2. Remove from heat and stir in macadamia nuts and bicarbonate of soda. Allow to cool
3. Line the sides and base of 8 x 1 cup capacity dariole moulds with baking paper. Stir eggs and flours into fruit mixture and spoon into the moulds
4. Bake at 160°C for 45-50 minutes or until golden and cooked when tested with a skewer
5. Combine remaining macadamia nuts, honey and butter and spoon over each cake. Return to the oven and bake for a further 8-10 minutes or until nuts are golden. Cool in moulds before turning out carefully

### TIPS & HINTS

Decorate with brown paper and twine and wrap in clear cellophane for a gorgeous gift idea. One (1) cup capacity dariole moulds are available at specialty cookware stores, however, these cakes may be baked in a variety of individual cake pans or moulds, simply adjust the cooking time and test regularly with skewer. Try baking these cakes in sturdy paper baking cases (used for panettone), they are often available in individual shapes from specialty stores



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# Kahlua Custard

## PROFITEROLE



**PREP: 15 MINS**



**COOK: 20 MINS**



**MAKES: 18 PROFITEROLES**

Recipe by **Copha** | [copha.com.au](http://copha.com.au)

*Made for celebrations, these divine tasting profiteroles with kahlua custard filling will get everyone in the Christmas spirit!*

### INGREDIENTS

#### PROFITEROLES

120ml (½ cup) water

50g (¼ cup) diced Copha

100g (¾ cup) plain flour

4 eggs

#### KAHLUA CUSTARD FILLING

250ml (1 cup) thickened cream

250ml (1 cup) milk

80ml (⅓ cup) Kahlua

1 tsp vanilla bean paste

6 egg yolks

60g (⅓ cup) castor sugar

4 tbsp corn flour

¼ cup pouring cream

#### CHOCOLATE TOPPING

200g milk cooking chocolate, chopped (can also substitute with dark cooking chocolate)

100g white chocolate, chopped

Silver edible balls or sprinkles to decorate



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# Kahlua Custard

## PROFITEROLE

### METHOD

#### PROFITEROLES

1. Preheat oven to 220°C (fan forced 200°C) 420°F/ 390°F. Lightly grease and line 2 baking trays with parchment paper
2. Combine water and Copha in a medium-sized saucepan; bring to the boil. Reduce heat to low, add flour and stir to combine, stirring continuously for 3 to 5 minutes until mixture leaves sides of the pan and forms a mass
3. Remove from heat and set aside for 5 minutes. Using an electric mixer add eggs in one at a time, beating well between each addition on medium speed. The mix should be stiff and glossy and hold up on the tip of a spoon
4. Using a tablespoon, spoon 18 walnut sized balls on the tray spacing 6cm apart. Alternatively, you can also spoon mix into a piping bag fitted with a 1 ½ cm nozzle and use that for piping pastry onto tray. Bake for 10 minutes, rotate trays, and reduce heat to 200°C/180°C
5. Continue baking puffs for a further 10 minutes, until brown and springy to the touch
6. Set aside on the tray for 5-10 minutes. Then turn onto a wire rack to cool completely
3. Pour mix back into the saucepan and return to a low heat. Stir continuously until the custard thickens and coats the back of the spoon. Remove from heat, set aside to cool. Cover with cling film and put in the fridge until ready to use
4. To assemble Profiteroles, put Kahlua custard in a piping bag fitted with a 5mm nozzle
5. Make a small hole in the bottom of the cream puff with a sharp knife and pipe custard in

#### CHOCOLATE TOPPING

1. Melt the milk chocolate and add in pouring cream in batches and mix thoroughly till smooth
2. Melt white chocolate separately. Spoon milk chocolate mix over profiterole
3. Allow milk chocolate mix to set before drizzling white chocolate over profiterole, as per image

#### TIPS & HINTS

Store in an airtight container in the fridge for up to 3 days

#### KAHLUA CUSTARD FILLING

1. Combine cream, milk, Kahlua and vanilla bean paste in a saucepan. Bring to boil over medium heat. Remove from stove
2. In a bowl whisk together egg yolks, castor sugar and corn flour. Slowly add cream, whisking continuously, until thoroughly combined



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# Mango and Passionfruit

## TRIFLE



PREP: 30 MINS



COOK: 5 MINS

Recipe by **Everyday Delicious Kitchen** | [everydaydelicious.com.au](http://everydaydelicious.com.au)

*Christmas in a bowl. A gorgeous trifle featuring some true-blue Aussie fruit flavours!*

### INGREDIENTS

85g packet orange flavoured jelly  
4 passionfruits  
16 sponge finger biscuits, broken into pieces  
½ cup sweet sherry  
2 cups thick vanilla custard  
2 mangoes, peeled and chopped  
2 cups green grapes  
2 yellow or green kiwi fruit, peeled and sliced  
2 x 250g PHILADELPHIA Light Spreadable Cream Cheese  
½ cup icing sugar  
2 teaspoons vanilla  
2 passionfruit, extra, for serving

### METHOD

1. MAKE the jelly as per packet directions - only, substitute half of the cold water with passionfruit pulp. Chill until set
2. PLACE the sponge finger biscuits in the bottom of a serving bowl and sprinkle with the sherry
3. Chop the jelly randomly and spoon it over the sponge finger biscuits then pour over the custard and top with the fruit
4. WHISK the PHILLY with the icing sugar and vanilla until smooth then spoon over the fruit. Cover and chill for 4-6 hours or overnight
5. DRIZZLE the extra passionfruit over the PHILLY just prior to serving

### TIPS & HINTS

The great thing about a trifle is you can easily make it the day before. In fact, making ahead helps to intensify the flavours.



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# Rum BALLS



**PREP: 20 MINS + 40 MINS TO SET**



**MAKES: 16 RUM BALLS**

Recipe by **Copha** | [copha.com.au](http://copha.com.au)

*These rum balls are the perfect bite-sized delicacy, coated in coconut sprinkles, cocoa or nuts! Just melt and mix, no baking required!*

## INGREDIENTS

### RUM BALLS

125g Copha  
125g dark chocolate  
1 ½ cups cake crumbs  
(chocolate or plain)  
3 tblsp ground almonds  
2 tblsp rum or brandy  
100g dark chocolate  
30g Copha

### COATINGS

Cocoa powder  
Chocolate sprinkles  
Ground praline  
Shredded coconut

## METHOD

1. In a large microwave safe bowl melt together the Copha & chocolate on medium power for 1 ½ minutes, stirring occasionally until mixture is smooth
2. Fold the cake crumbs, almonds and rum into the chocolate mixture. Allow to cool
3. Shape the mixture into 16 walnut sized balls and place the rum balls onto a tray lined with baking paper. Refrigerate until firm
4. Melt the remaining Copha and chocolate together until smooth
5. Place a bamboo stick into the centre of each rum ball and dip into the chocolate mixture. Roll the rum ball into the chosen coating and allow to set
6. Repeat with remaining balls. Serve as required

## TIPS & HINTS

Dark, milk or white chocolate maybe used as a coating for Rum Balls

Fruit cake crumbs may also be used in place of cake crumbs



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# Individual

## GLUTEN FREE TIRAMISU



PREP: 1-1/2 HOURS



COOK: 20 MINS



SERVES: 8

Recipe by **Copha** | [copha.com.au](http://copha.com.au)

*Prepare for ooohs and aaahs with this decadent single serve, gluten free tiramisu, topped with cream and chocolate shavings.*

### INGREDIENTS

#### SPONGE FINGER BISCUITS

50g (¼ cup) diced Copha

5 eggs separated

160g (⅔ cup) castor sugar

1tsp vanilla essence

150g (1 cup) gluten free plain flour

75g (½ cup) gluten free self-raising flour

½ tsp gluten free baking powder

#### MASCARPONE CREAM

500ml (2 cups) strong black coffee (hot)

125ml (½ cup) marsala

100g (½ cup) castor sugar

4 eggs separated

160g (½ cup) mascarpone

160ml (⅔ cup) thickened cream

Cocoa powder for dusting

50g dark chocolate, grated

Maraschino cherries, to decorate



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# Individual

## GLUTEN FREE TIRAMISU

### METHOD

#### SPONGE FINGER BISCUITS

1. Pre heat oven to 180°C (fan forced 160°C). Lightly grease and line with baking paper two 30cm x 40cm / 11in x 15in flat baking trays. Chill the glasses in the refrigerator
2. Warm Copha in the microwave, just soft enough for creaming (around 1 minute on 50% power)
3. Set aside 2 tablespoons of the castor sugar and cream the remaining castor sugar and Copha using an electric mixer until light and fluffy. Add egg yolks in one at a time followed by vanilla essence
4. Transfer mix to a large bowl and set aside. Beat egg whites using an electric mixer, until soft peaks form. Add the reserved 2 tablespoons of castor sugar and whisk for a further minute
5. Sift together flours and baking powder. Fold half the egg whites into the egg yolks. Fold the flour mix into the egg yolks. Fold the remaining egg whites into the mix
6. Fill a piping bag fitted with a 1 cm plain nozzle with the mix and pipe 24 biscuits 8cm (3 ½in) long
7. Bake for 12 to 15 minutes or until golden brown and firm, alternating trays half way through cooking. Set tray aside for 5-10 minutes before turning onto a wire rack to cool completely

#### TIPS & HINTS

For best results make this the night before serving. Works well with glasses with 180ml – 250ml capacity

Serving sizes are dependent on size of serving glass, and how generous the portions are

#### MASCARPONE CREAM

1. Mix together hot coffee, Marsala and 2 tablespoons of castor sugar. Set aside coffee mixture to cool completely
2. In an electric mixer whisk half of the castor sugar and the egg yolks until thick and creamy. Transfer mix to a large bowl, then fold the mascarpone gently through one third at a time; keep in the fridge until ready to use
3. Beat cream using an electric mixer until soft peaks form; keep in the fridge until ready to use
4. Beat egg whites using an electric mixer, until soft peaks form. Slowly add the remaining castor sugar and whisk for a further 2 minutes
5. Take mascarpone mix and whipped cream from fridge; fold whipped cream gently through one third at a time into the mascarpone mix. Then fold in egg whites gently one third at a time. Keep refrigerated until ready to assemble

#### ASSEMBLY

1. Each glass will hold three biscuits and ½ cup of mascarpone cream.
2. To assemble the tiramisu, cut the biscuits into thirds. Dip four pieces of biscuit at a time into the coffee mixture, squeeze out the excess liquid and arrange in the bottom of the glass.
3. Spoon two tablespoons of mascarpone cream over the biscuit, making a smooth layer.
4. Continue the process until the glass is full, finishing off with a layer of cream (there should be two layers of biscuit and two layers of cream).
5. Dust with cocoa powder and sprinkle grated chocolate over the top, then finish with a maraschino cherry.
6. Serve immediately or keep refrigerated until ready to serve.



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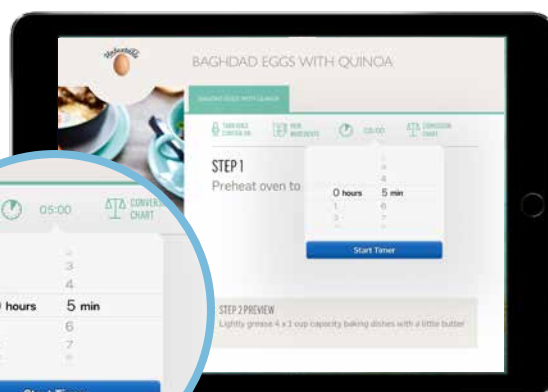
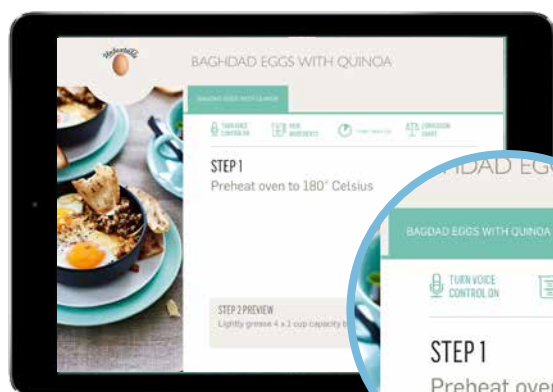




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Set timer to keep track of each recipe step.



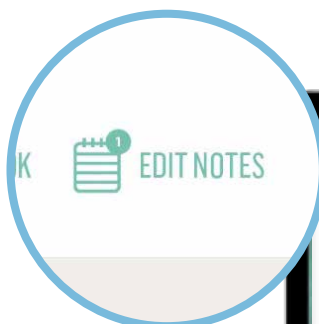
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Metric	Cup	Imperial
30 ml		1 fl oz
60 ml	1/4 cup	2 fl oz
90 ml	1/3 cup	2 3/4 fl oz
120 ml	1/2 cup	3 1/2 fl oz
150 ml		4 fl oz



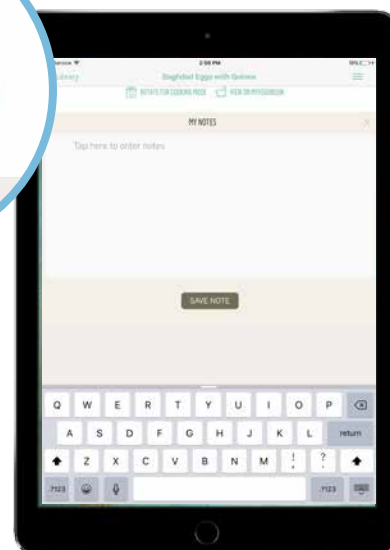
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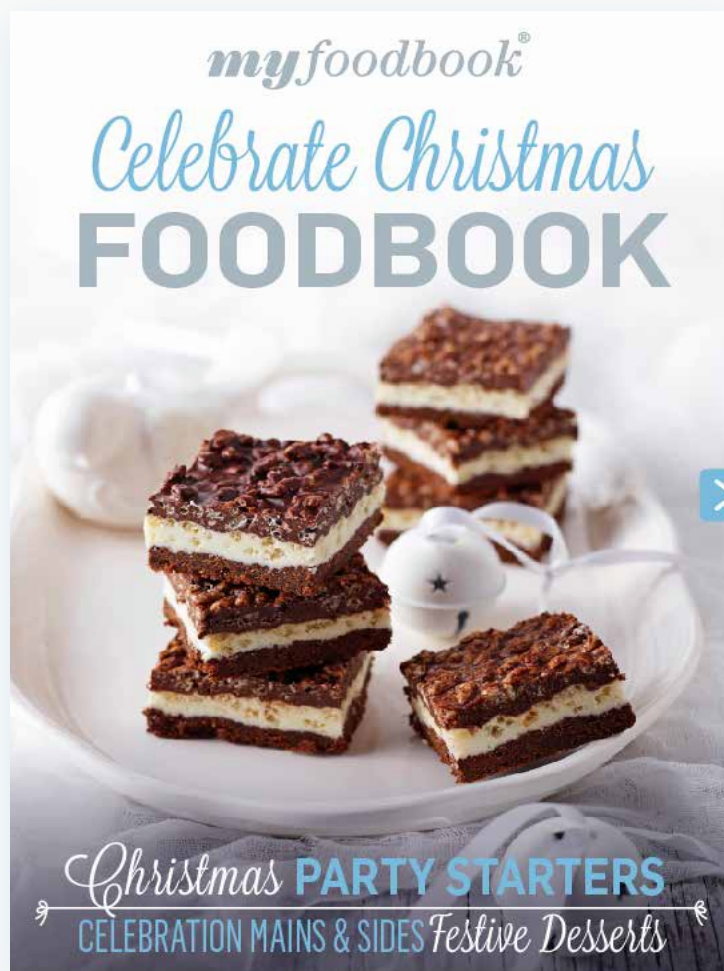
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