

myfoodbook[®]

COLLECTIONS SERIES

Celebrate Christmas



TRADITIONAL & MODERN RECIPES



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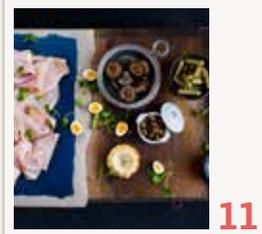
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Get into the Spirit

There's nothing like a cocktail to get everyone in the festive spirit. Serve up a couple of these classic combinations to get the party started.

The Perfect Present

 SERVES: 1

Recipe by **Schweppes** cocktailrevolution.com.au

INGREDIENTS

30ml Tanqueray Gin

Schweppes Indian Tonic Water

4 cherries de-stoned-fresh, frozen or from a jar or tin

4 basil leaves (1 for garnish)

Ice to serve

METHOD

1. Gently crush cherries & basil leaves together in a short glass with a wooden spoon
2. Add ice and gin, then stir before topping with tonic water
3. Garnish with basil leaves

The Resolution

 SERVES: 1

Recipe by **Schweppes** cocktailrevolution.com.au

INGREDIENTS

30ml Smirnoff Vodka

Schweppes Soda Water

6 raspberries, plus extra for garnish

6 mint leaves

Ice

METHOD

1. Crush raspberries & mint leaves together in a tall glass.
2. Stir in vodka and ice until combined.
3. Top with soda water and garnish with extra raspberries.

The Piccadilly Citrus

 SERVES: 1

Recipe by **Schweppes** cocktailrevolution.com.au

INGREDIENTS

30ml Tanqueray Gin

Schweppes Orange Grapefruit & Bitters

Lime wedge

1 mint sprig for garnish

1 slice pink grapefruit

Ice

METHOD

1. Pour 30ml Tanqueray Gin over ice.
2. Top with Schweppes Orange Grapefruit & Bitters.
3. Add squeeze of fresh lime, mint sprig and pink grapefruit slice to garnish.

The 'Ello Guv'nor

 SERVES: 1

Recipe by **Schweppes** cocktailrevolution.com.au

INGREDIENTS

50ml PIMM's
.....
Schweppes Lemonade with Citrus & Cucumber
.....
4 mint leaves for garnish
.....
2 strawberries, sliced
.....
2 slices cucumber
.....
Ice
.....

METHOD

1. Pour 50ml PIMM's over ice.
2. Top with Schweppes Lemonade with Citrus & Cucumber.
3. Garnish with mint, sliced strawberries and cucumber.

HOSTING THE PERFECT Christmas Party



GET ORGANISED

If you don't normally write lists, the festive season is a good time to start! A couple of weeks before the big day decide on what type of party you want to have, finalise the guestlist, invites and nail down the all important menu!



PREPARE AHEAD

You'll have a much more relaxed day if you prepare what you can ahead of the party. Lay out the table a couple of days ahead to make sure you have the correct tableware to serve each dish. Also check which recipes can be made earlier so that you only spend minimal time in the kitchen on the day!



GLAM UP YOUR TABLE

Christmas is definitely the time of year to go all out on table decoration. That doesn't mean you have to spend a fortune. Use cocktail glasses of different shapes and sizes and fill them with candles, herbs, dried fruit, cookies and ornaments to make the table shine!



HAVE FUN!

The most important part of any Christmas party is to have a good time with family and friends. That might mean you'll have to delegate a few tasks giving you the time to relax with your loved ones over a cocktail or two!

Enjoy responsibly.



Find more about the cocktail revolution at **Schweppes** cocktailrevolution.com.au



Setting the Scene

Spoil your friends and family with these simple and sophisticated entrees to set the scene for what's to come.

English Ham and Cheese Platter with Heirloom Tomatoes and Pumpkin Marmalade

 SERVES: 2 (MAKES 1 PLATTER)

Recipe by **Don Smallgoods** isdonisgood.com.au

INGREDIENTS

250g pumpkin, peeled and cut into fine (1mm) dice

1 orange, quartered and sliced

½ cup orange juice

1 tbsp currants

½ cinnamon quill

½ cup jam sugar

1 star anise

500g Don Sliced English Leg Ham

6-8 mixed colour and sized heirloom tomatoes, halved and/or quartered

40g Montasio

40g Manchego

40g Ridder

60g mustard cress

1 baguette

METHOD

1. Combine pumpkin, oranges, orange juice, currants, cinnamon, sugar and star anise in a heavy based saucepan.
2. Bring to the boil then reduce to simmer for 90 minutes. Transfer to sterilised jars and chill before serving.
3. Arrange ham, tomatoes and cheeses on serving platter. Garnish with mustard cress and serve with marmalade and baguette.



ABOUT MYFOODBOOK



CREATE A COOKBOOK



VIEW RECIPE COLLECTION

Leg Ham and Baked Ricotta Platter with Quail Eggs and Pickled Walnuts

 **SERVES:** 2 (MAKES 1 PLATTER)

Recipe by **Don Smallgoods** isdonisgood.com.au

INGREDIENTS

2 tbsp butter, softened
100g fresh ricotta
¼ cup Parmesan cheese, finely grated
1 egg, lightly whisked
Seasoning, to taste
500g Don Champagne Shaved Leg Ham
100g pickled walnuts
8-10 cornichons
1 cup smoked olives
6 quail eggs, boiled for 3 minutes, iced, peeled and halved
¼ bunch watercress

METHOD

1. Preheat oven to 180°C. Grease four ramekins with butter.
2. Combine ricotta, parmesan, egg and seasoning. Fill into ramekins and bake for 12-15 minutes or until an inserted skewer comes out clean. Chill.
3. Remove chilled ricotta from ramekin, place on platter with ham, walnuts, cornichons, olives, quail eggs and watercress.



ABOUT MYFOODBOOK



CREATE A COOKBOOK



VIEW RECIPE COLLECTION

Lemongrass Turkey Rice Paper Rolls

 PREP: 15 MINUTES

 COOK: 15 MINUTES

 MAKES: 15

Recipe by **Steggles** steggles.com.au

INGREDIENTS

Turkey sausage

500g Steggles turkey mince
5 spring onions, chopped
1 stalk lemongrass, white part only
2 tablespoons ginger, finely chopped
2 cloves garlic, finely chopped
1 tablespoon fish sauce
1 tablespoon Shao Xing wine, or sherry
1 handful chopped coriander
1 tablespoon sweet chilli sauce
1 egg
½ teaspoon white pepper or cracked black is fine if it's all you have

Sauce

¼ kecap manis (Indonesian sweet soy)
4 teaspoons fish sauce
4 teaspoons white vinegar
50g chopped roasted peanuts

Vegetable Filling

1 large carrot julienned
½ red capsicum julienned
3 spring onion cut into lengths and julienned
1 cup mint leaves only
1 cup coriander leaves only
1 packet bean shoots
1 packet of rice paper
100g rice vermicelli

METHOD

Turkey sausage

1. Remove the outer two layers of lemongrass stalk and then using the back of a large knife bash the stalk until it separates. Cut the white part finely and toss in a bowl with the rest of the turkey sausage ingredients.
2. Mix well with clean hands until combined.
3. Take small handfuls of the turkey mix, shape them into sausages about 5cm long. BBQ or pan fry until cooked through, then remove from heat and set aside to cool. Cut them in half, lengthways.

Sauce

4. Prepare the sauce by combining the sauce ingredients and finish by adding peanuts.

Vegetable Filling

5. Create a work station so everything you need is at hand.
6. Fill a baking tray with hot water, not scalding, and dip your rice paper in ensuring all of it gets wet.
7. Place the cut sausage on the bottom, add some vegetable filling, then your herbs, and bean shoots. Top off with leftover cooked noodles, if available.
8. Add a small teaspoon of sauce to the top. Fold the bottom of the rice paper up, creating a semi-circle. Fold in the sides, one at a time and then simply roll the rest into a neat cigar.
9. Serve with remaining sauce.



Shredded Ham & Cranberry Pockets

 PREP: 20 MINUTES

 COOK: 20 MINUTES

 SERVES: 10

Recipe by **Don Smallgoods** isdonisgood.com.au

INGREDIENTS

1 tbs olive oil
1 leek, sliced
250g Don Shredded Ham
3 sprigs of thyme, leaves picked
¼ cup dried cranberries
½ cup thickened cream
1 tbs seeded mustard
2 ½ sheets puff pastry, thawed
2 tbs butter, melted
1 tsp poppy seeds

METHOD

1. Heat oil in a fry pan. Add the leek and cook until softened.
2. Add the ham, thyme, cranberries, cream and mustard and cook for a further 4 minutes or until cream has thickened slightly. Remove from heat and set aside to let cool.
3. Meanwhile, cut each pastry sheet into 4 squares. Place 2 tbs of cooled ham mix onto each square.
4. Moisten the edges of the pastry with a bit of water and roll filling into pastry creating a cigar shape placing the seam side down. Using a fork, crimp the edges of the cigar shape, ensuring a tight seal.
5. Arrange pockets on a baking paper lined tray. Brush each pocket with the melted butter and a sprinkle of poppy seeds. Place in a 200°C oven for 15-20 minutes or until pastry is golden brown.

Wine, Saffron and Chilli Infused Mussels

 PREP: 5 MINUTES

 COOK: 15 MINUTES

 SERVES: 6

Recipe by **KitchenAid®** kitchenaid.com.au

A wonderful, simple, fresh recipe, with a delicious flavour.
Serve with crusty bread to soak up all the sauce.

INGREDIENTS

2 onions, peeled and halved
2 red chillies, stem removed
2 tbs olive oil
½ tsp saffron threads, soaked in
2 tablespoons hot water
300ml dry white wine
500ml fish stock
2 tbs tomato paste
Sea salt flakes and freshly
ground black pepper
1kg fresh mussels, beards removed
and cleaned
Several thyme sprigs

METHOD

1. For best results, use a KitchenAid® Stand Mixer and Food Processor Attachment.
2. Fit the Food Processor Attachment to the Stand Mixer with the slicing disc. Place the mixing bowl under the chute. Select 'thin' and turn to speed 10. Add the onions and chillies and slice.
3. Add the oil to the KitchenAid® Copper Core 3.3L Braising pan. Place the pan over a medium low heat, add the onions and chillies and cook stirring for 5 minutes until the onions glisten and soften.
4. Add the saffron thread mixture and cook 30 seconds. Add the wine, fish stock, tomato paste and season well with the salt and pepper. Bring to the boil, reduce the heat to low and simmer 5 minutes.
5. Increase the heat to high, when the sauce is boiling add the mussels and thyme sprigs. Cover with the lid and cook 3-5 minutes, shaking the pan occasionally, until the mussels steam open.
6. Serve immediately with crusty bread.



Grilled Lime and Chilli Prawns with Garlic Aioli

 PREP: 20 MINUTES

 COOK: 8-10 MINUTES

 SERVES: 4

Recipe by **Western Star** westernstarbutter.com.au

INGREDIENTS

GRILLED LIME AND CHILLI PRAWNS

2kg uncooked large prawns
60g Western Star Original Butter
1 garlic clove, finely chopped
2 limes
1 long red chilli, seeded and finely chopped
2 tbsp flat leaf parsley, chopped

AIOLI

3 egg yolks
2 garlic cloves, finely chopped
½ tsp dijon mustard
1 tbsp lemon juice
250ml extra virgin olive oil

METHOD

GRILLED LIME AND CHILLI PRAWNS

1. To butterfly the prawns, remove the heads from the prawns, and then split down the centre. Devein and remove the legs.
2. Melt the butter in a small saucepan over a low heat. Once the butter has melted, remove the pan from the heat and stir through the garlic, juice and zest of one lime, chilli and chopped parsley.
3. Drizzle the flavoured oil over the prawns, and then sprinkle with the zest of one lime. Season with salt and pepper.
4. Preheat the barbeque to a high heat. Once hot, place the prawns on the grill, flesh side up. Cook the prawns for 3-5 minutes or until the flesh is just cooked through.
5. Arrange the prawns on a serving platter alongside lime wedges and the garlic aioli.

AIOLI

1. Place the egg yolks, garlic, mustard, lemon juice and a pinch of salt in a food processor and blitz to combine. With the motor running, slowly drizzle in the oil and blend until thick. Transfer the aioli into a bowl and set aside.



BUTTER WITH A *Twist*

Flavoured butters are a great way of adding that little bit of extra magic to your Christmas dishes. They can be prepared ahead of time and refrigerated for 3-4 days, or even frozen up to 1 month in advance to have on hand whenever you need them.

SEAFOOD

Pan fry or top grilled seafood with flavoured butter for a delicious and simple sauce.

CHICKEN AND TURKEY

Stuff flavoured butter under the skin of your turkey or chicken before roasting. This will add a flavour kick and keep the bird succulent.

VEGETABLES

Finish off roasted potatoes and vegetables with a couple of teaspoons of flavoured butter for a touch of sophistication.

Top 5 FLAVOURED BUTTERS FOR CHRISTMAS

HORSERADISH AND
SHALLOT BUTTER

GARLIC, PARSLEY
AND LEMON BUTTER

GARLIC AND
HERB BUTTER

LIME, GINGER AND
CHILLI BUTTER

CAPERS, MUSTARD
AND CHIVE BUTTER





The Main Event

Spoil your guests with these festive mains to share and side dishes fit for a proper celebration!

Whole Atlantic Salmon Fillet with Almond, Thyme and Lemon Crust

 PREP: 20 MINUTES

 COOK: 20 MINUTES

 SERVES: 8

Recipe by **Western Star** westernstarbutter.com.au

Impress your guests by bringing the whole salmon fillet to the table and serving it up in front of them. This crust is also delicious used on individual portions of salmon.

INGREDIENTS

125g Western Star
Chef's Choice Butter

1 clove garlic, crushed

4 cups fresh breadcrumbs

½ cup slivered almonds

1 tablespoon thyme leaves

Finely grated rind of 2 lemons

Salt and freshly ground black pepper,
to taste

1.4kg whole fillet
Atlantic Salmon, pinboned

Lemon wedges and fresh herbs
(eg. parsley, mint, chives, dill),
for serving if desired

METHOD

1. Gently heat butter and garlic in a saucepan until butter has melted. Combine breadcrumbs, almonds, thyme, lemon and pepper in a large bowl and stir in butter.
1. Place the salmon skin side down on a baking paper lined oven tray. Press breadcrumbs over the fish to completely cover.
2. Bake at 220°C for 12-15 minutes or until just cooked. Rest for 10 minutes before scattering with fresh herbs, slicing and serving with lemons.

TIPS & HINTS

Breadcrumb crust can be made a day ahead and refrigerated in an airtight container. Try serving this salmon with a salad of blanched peas, asparagus, green beans or broad beans with a zesty lemon dressing and scattered with marinated feta.



Traditional Brined Roast Turkey



PREP: 40 MINUTES



COOK: 3.5 - 4.5 HOURS



SERVES: 6-10 (DEPENDING ON TURKEY SIZE)

Recipe by **Steggles** steggles.com.au

INGREDIENTS

1 Steggles turkey
240 grams of salt
5 litres of water
3 bay leaves
1 brown onion peeled and chopped
6 juniper berries
4 thyme sprigs
10 peppercorns
½ teaspoon coriander seeds
Lemon, for cooking
A bunch of thyme, for cooking
Cranberry sauce, for serving

METHOD

1. To prepare the brine, dissolve the salt in 1 litre of boiling water in a large vessel. Add remaining 4 litres of water, and toss in the aromatics. Leave to cool.
2. Take the turkey out of the wrapping, remove the neck from the cavity and cut away any large bits of skin near cavity opening.
3. When the brine is lukewarm, slowly lower the turkey in. If it looks like it will overflow just carefully remove some liquid with a cup. Ensure the vessel is as full as it can be to ensure proper coverage. Place in the fridge overnight.
4. When it is time to cook the turkey, remove it from the brine, rinse well, and pat dry with paper towels. Preheat the oven to 160°C.
5. Place a whole lemon and a bunch of thyme in the turkey's cavity, and pop it in the oven. Cook it half an hour per 500 grams.
6. When cooked, rest for 15-20 minutes covered in foil, before carving at the table.

TIPS & HINTS

You can add any aromatics you like to your brine.

- Chopped carrot, celery, onion, bay leaves, fennel seeds, and peppercorns.
- Onion, sage, garlic, mustard seeds, and parsley.



ABOUT MYFOODBOOK



CREATE A COOKBOOK



VIEW RECIPE COLLECTION

Mini Bacon, Pork and Pistachio Meatloaves

 PREP: 15 MINUTES

 COOK: 20 MINUTES

 SERVES: 4

Recipe by **Don Smallgoods** isdonisgood.com.au

INGREDIENTS

250g Don Diced Bacon
700g pork mince
1 onion, finely chopped
1 clove garlic, crushed
¾ cup bread crumbs
1 tbls wholegrain mustard
2 tbls tomato paste
1 tbls Worcestershire sauce
2 eggs
¼ cup plus 2 tbls pistachios,
roughly chopped
2 tsp rosemary leaves, finely chopped

METHOD

1. Prepare 4 x 250ml mini loaf tins by spraying or brushing with a bit of oil and line bases with baking paper.
2. Place all ingredients, except the extra 2 tbls pistachios, into a large mixing bowl and combine well.
3. Top each loaf with the remaining pistachios and bake in a pre-heated 180°C oven for 20 minutes or until cooked through.
4. Serve with a fresh green salad.



Pan fried Turkey Breast Fillet with Apples & Colcannon

 PREP: 15 MINUTES

 COOK: 30 MINUTES

 SERVES: 4

Recipe by **Steggles** steggles.com.au

INGREDIENTS

4 Steggles turkey steaks cut from Turkey Breast Fillets
750g potatoes, peeled and chopped
½ cup hot milk
80g butter
Cabbage, thinly sliced
6 shallots, chopped
Salt and pepper to season
½ cup flour
½ teaspoon cinnamon
2 apples, cut into wedges
¾ cup apple cider
1 Tbsp wholegrain mustard
1 cup beef jus

METHOD

1. Cook the potatoes in boiling water for about 15 minutes or until very soft. Drain well, and mash. Add the milk, half the butter, whip with a wooden spoon until smooth.
2. Cook the cabbage in boiling water for about 2 minutes, drain well. Add to potato mixture with the shallots, mix well. Season with salt and pepper. Cover and keep warm.
3. Lightly pound turkey with a meat mallet. Combine the flour and cinnamon on a large plate, season with salt and pepper. Dust turkey steaks with flour mixture.
4. Melt half remaining butter in a frying pan over medium heat. Brown the turkey in batches. Remove from pan, set aside.
5. Add remaining butter to pan. Add apples and gently fry until golden. Return turkey to pan, increase heat. Pour in cider, add mustard and jus.
6. Bring to boil, and gently boil until sauce is a little syrupy and turkey has cooked through. Serve with Colcannon.



Turkey and Vegetable Meatloaf

 PREP: 20 MINUTES

 COOK: 1 HOUR 30 MINUTES

 SERVES: 6

Recipe by **Steggles** steggles.com.au

INGREDIENTS

TURKEY AND VEGETABLE MEATLOAF

1kg Steggles Turkey Shortcuts mince

1 medium capsicum, diced

1 medium carrot, grated

1 medium zucchini, grated

2 x 59g eggs, lightly beaten

3 cloves garlic, crushed

2 tblsp chopped parsley

2 tsp ground sage

3 tsp dry mustard

SAUCE

2 tsp olive oil

1 small onion

1 x 400g can chopped tomatoes

METHOD

TURKEY AND VEGETABLE MEATLOAF

1. In a large bowl mix together the turkey mince, vegetables, eggs, garlic, parsley, sage, and mustard. Season with pepper. Mix until well combined.
2. Place mince mixture into a large, lightly greased, baking paper lined loaf tin. Bake in a 180°C preheated oven for 1 hour 10 minutes.
3. Drain off excess liquid from pan. Let meatloaf stand for 5 minutes before turning out.
4. Serve meatloaf with leafy green salad of steamed beans.

SAUCE

1. Heat oil in a small pan and cook the onion until light golden brown. Pour in the tomatoes and cook for 2 minutes until heated through.



Beans and Cherry Tomatoes with Pine Nut Butter



PREP: 15 MINUTES



COOK: 15 MINUTES



SERVES: 8

Recipe by **Western Star** westernstarbutter.com.au

This is a simple side dish to prepare last minute, but if you want to get ahead, make a flavoured butter a day ahead with the butter, garlic, parsley and pine nuts and refrigerate until required. On the day, simply melt the butter in a frypan and toss through tomatoes and beans.

INGREDIENTS

125g Western Star Original Butter,
chopped

750g green beans, trimmed and
blanched

375g cherry tomatoes

1/4 cup pine nuts

2-3 cloves garlic, crushed

1 tablespoon roughly chopped
parsley

METHOD

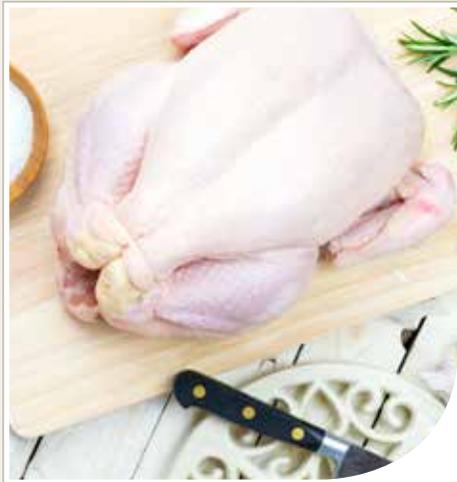
1. Melt the butter in a large frypan, add the beans and tomatoes and pine nuts and saute over medium-high heat until tomatoes have blistered.
2. Stir through garlic and parsley and cook for one minute. Serve immediately.



TIPS FOR THE PERFECT

Roast Turkey

Steggles



PREPARE

If you're starting with a frozen turkey be sure to defrost it all the way through before cooking. The best way to do this is to place the turkey in the fridge for a couple of days until thawed out completely.



BRINE

To get a perfectly seasoned moist turkey immerse it in a salt-water solution for at least 24 hours before cooking. You can also add herbs and spices to the solution to add extra flavour.



ROAST

Remove the turkey from the fridge at least 2 hours before cooking. Start roasting in a very hot oven for the first 20 minutes and turn down to a moderate heat until cooked through (when the thickest part of the thigh reaches 80 °C). Let the turkey rest for about 20 minutes after cooking.



CARVE

Firstly make sure your chef's knife is sharp! Start by removing the wings and thighs and then move onto the breast. Slice close to the rib cage with the flat of your knife right up against the bone to remove the breast and then slice into individual slices. Arrange on a platter and serve!



The Finale

No Christmas menu is complete without a stellar dessert to finish off the festivities. Choose from both traditional and modern recipes and wrap up your celebrations on a sweet note!

Christmas Shortbread Star Wreath

 PREP: 30-35 MINUTES

 COOK: 30 MINUTES

 SERVES: 2

Recipe by **Western Star** westernstarbutter.com.au

INGREDIENTS

250g Western Star Chef's Choice
Premium Cultured Unsalted Butter,
chopped and softened

.....
⅔ cup pure icing sugar

.....
2 cups plain flour

.....
1 cup rice flour

.....
¼ cup cranberries

.....
Zest of 1 orange

.....
Icing sugar, to dust

METHOD

1. Preheat the oven to 160°C. Line a large baking tray with baking paper and set aside.
2. In the bowl of an electric mixer, beat the butter and sugar until just combined. Add the plain flour, rice flour, cranberries and orange zest, and mix until a dough forms.
3. Transfer onto a lightly floured surface and gently knead until smooth.
4. Roll out the dough between 2 sheets of nonstick baking paper until it is 1cm in thickness. Peel off the baking paper and use a star shaped cookie cutter to cut stars from the mixture.
5. Arrange the stars on the baking tray in a circle, overlapping the corners slightly (making one or two wreaths, depending on the size of the stars). Press down on the corners gently to seal.
6. Transfer into oven and bake for 25 minutes or until the stars turn light golden. Remove from the oven and set the trays aside to cool completely.
7. Before serving, dust the stars generously with icing sugar.

TIPS & HINTS

Makes 1 Garland. If hanging, reinforce the back of the wreath with a cardboard ring, which can be stuck down with either icing or melted chocolate.

Passionfruit Ripple Cheesecake

 **PREP:** 30 MINUTES

 **COOK:** 4-6 HOURS CHILLING TIME

 **SERVES:** 8

Recipe by **KitchenAid®** kitchenaid.com.au

Serve whole as a gorgeous dessert or cut out and serve individually.

INGREDIENTS

BASE

200g plain shortbread style biscuits
100g unsalted butter, melted and cooled
2 teaspoons finely grated lemon rind

CHEESECAKE FILLING

4 teaspoons gelatine
50ml boiling water
375g cream cheese, chopped into pieces and softened to room temperature
250ml thickened cream
½ cup (100g) castor sugar
1 tbsp lemon juice
2 teaspoons vanilla extract
Pulp 3 passionfruit
Whipped cream and extra passionfruit to serve

METHOD

BASE

1. For best results use a KitchenAid® Blender.
2. Grease and line the sides and base of a 23cm KitchenAid® springform pan.
3. Place the biscuits, butter and lemon into blender jug. Select the symbol for chop. Blend for 5 seconds or until biscuits are finely chopped.
4. Remove crumbs and press into the pan, chill while preparing filling.

CHEESECAKE FILLING

1. Wash and dry the blender jug.
2. Sprinkle the gelatine into the boiling water and whisk well with a fork until gelatine is dissolved. Set aside to cool a little.
3. Place the room temperature cream cheese, cream, sugar, lemon juice, vanilla and gelatine mixture into the jug. Cover. Select the symbol for shake and blend for 15 seconds or until well combined.
4. Pour into the chilled pan. Swirl through the passionfruit and chill 4-6 hours or until firm. Cut into slices or individual rounds to serve.
5. Dollop with a little whipped cream and top with extra passionfruit if desired.

TIPS & HINTS

To cut into small rounds lightly oil a scone cutter. Press firmly into cheesecake until it hits the bottom and lift out carefully with a spatula or lifter. Remove cheesecake gently from cutter and place on serving plate. Repeat with remaining cheesecake, cutting each circle as closely as possible to the next. Refrigerate until serving.

Chocolate Brownies with Raspberry Sauce

 PREP: 15 MINUTES

 COOK: 60 MINUTES

 SERVES: 6

Recipe by **KitchenAid®** kitchenaid.com.au

INGREDIENTS

CHOCOLATE BROWNIES

125g dark chocolate, coarsely chopped

250g unsalted butter, chopped

2 cups (440g) caster sugar

4 eggs

1 tsp vanilla extract

1 cup (150g) plain flour

25g cocoa powder

½ tsp salt

50g extra dark chocolate, chopped

RASPBERRY SAUCE

500g frozen raspberries

¼ cup (55g) sugar

Fresh raspberries to serve

METHOD

CHOCOLATE BROWNIES

1. For best results, use a KitchenAid® Cook Processor.
2. Preheat oven to 180°C (160°C fan-forced). Lightly spray a KitchenAid® 23cm pan with oil and line base with baking paper. Insert the 'MultiBlade' into the bowl.
3. Add the chocolate. Close the lid and press Pulse for 5-10 seconds. Open the lid and scrape down.
4. Replace the 'MultiBlade' with the 'StirAssist'. Add the butter. Close the lid. Set the temperature to 50°C and the timer to 5 minutes. Press Start and run the machine at speed 1.
5. Add sugar and set the timer for 2 minutes. Press Start and run the machine at speed 2. Scrape down the sides.
6. Add the eggs one at a time at Speed 2, until combined. Scrape down the sides. Add vanilla, flour, cocoa and salt. Press Start and run the machine for 2 minutes on Speed 2. Scrape down the sides.
7. Pour mixture into prepared tin. Sprinkle with the extra chopped chocolate. Bake for 40-45 minutes or until cooked.
8. Remove from oven and cool in the tin. Cut into squares, thin slices or tiny squares and serve with raspberry sauce and fresh raspberries.

RASPBERRY SAUCE

1. Insert the 'StirAssist' into the bowl. Add the raspberries and sugar. Close the lid. Select BOIL P1 and press Start to confirm. Push mixture through a sieve to remove the pips.



Vanilla Snow Pavlova

 **PREP:** 20-30 MINUTES

 **COOK:** 1 HOUR 45 MINUTES

 **SERVES:** 8-10

Recipe by **KitchenAid®** kitchenaid.com.au

INGREDIENTS

TOPPING

500ml thickened cream
60g caster sugar
2 punnets fresh berries or a
combination of strawberries,
raspberries, blueberries or
pomegranate seeds
Icing sugar, for dusting

VANILLA SNOW PAVLOVA

8 x large egg whites, at room
temperature
Pinch of salt
400g caster sugar
1 vanilla bean (seeds scraped)
or 2 teaspoons vanilla extract
1 tablespoon cornflour
1 teaspoon white vinegar
1 teaspoon boiling water
Cornflour, for dusting

METHOD

TOPPING

1. For best results use a KitchenAid® Stand Mixer.
2. Place the cream and caster sugar in the mixing bowl, attach the wire whisk, beat on speed 6 for 2-3 minutes or until cream makes soft peaks.
3. Spread cream over meringue shell and generously pile with the berries.
4. Dust with icing sugar before serving.

VANILLA SNOW PAVLOVA

1. For best results use a KitchenAid® Stand Mixer.
2. Preheat the oven to 120°C (100°C fan forced). Line a KitchenAid® Jam Roll Pan or Large Biscuit Sheet with baking paper and dust with cornflour.
3. Place the egg whites and salt into the mixing bowl, attach the wire whisk and pouring shield (if available). Mix on speed 2 until egg whites form soft peaks.
4. Add the sugar in one go and mix on speeds 4-6 until sugar is incorporated. Increase to speed 10 and mix for 10-12 minutes (the meringue will be very thick and creamy). Scrape down sides of bowl regularly with a spatula.
5. Add the vanilla, cornflour, vinegar and boiling water and gently mix for 2-3 seconds on speed 1, until just combined. Do not over mix.
6. Dollop and spread the mixture onto the prepared sheet, in a 22cm diameter circle.
7. Bake on the bottom shelf of the oven for 1 hour 45 minutes. Turn off oven and allow meringue to cool completely with the oven door slightly ajar.

TIPS & HINTS

Wire whisk and mixing bowls must be sparkling clean and dry when making a meringue. Ensure the egg whites are completely free of any egg yolk.

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BEST BOXING DAY *Platter*

Boxing day calls for kicking back and spending minimum time in the kitchen after the big cook up on Christmas Day. Here's our guide to creating the perfect platter to graze on while you relax with family and friends (and maybe do some online Boxing Day Sales shopping!)

VEGETABLES FRUIT, SALAD

This will add some freshness into the equation. Keep it to a super simple salad of 1-2 vegetables, fruits and/or salad leaves.

MEAT

Any good platter needs some protein! Think deli style meats like shaved ham, salami, chicken and continental sausages.

BREAD

Crusty bread like a baguette or panini is perfect. Remember you're looking for minimal effort so let everyone help themselves.

PICKLES

Either sweet or savoury pickles will work here as well as chutney (hopefully you got a few jars for Christmas!)

CHEESE

Go for a hefty cheese that will stand up against the acidity/sweetness of the fruit and pickles. A strong Cheddar, Gloucester, Manchego or Stilton are all good options.



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