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# CHRISTMAS COOKING





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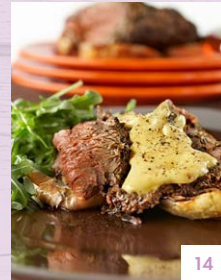
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APPETISERS







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## DRIED FIG & GINGER PASTE



SERVES: 8-10

### INGREDIENTS:

300g dried figs  
Optional sugar syrup if required  
250ml water

½ cup (110g) caster sugar  
50g glace ginger  
2 tsp orange blossom water

### METHOD:

1. For best results use the KitchenAid Stand Mixer.
2. Attach the fruit and vegetable strainer attachment to stand mixer and turn to speed 6. Place a bowl under the straining attachment. Add the figs, followed by the ginger pushing them gently into the hopper with the pusher. The paste will extrude from the actual strainer cone and from the end of the strainer cone.
3. This firmer paste from the end of the cone can be placed back into the hopper to re-strain. Remove the cover from the attachment and scrape all the paste from the whole of the cone into the mixing bowl. Attach the flat beater and add the orange blossom water.
3. Mix for 5 seconds to combine. Refrigerate until using. Serve a large dollop of paste with crisp almond bread and a selection of cheeses.

### TIPS & HINTS:

The fruit and vegetable strainer can also be used to puree softer fruits. In this recipe it produces a simple paste.

Depending on the brand, some dried figs are very firm and dry, others are very soft and pliable. If very dry and very firm to touch, the figs will need to be poached first in a light sugar syrup.

To poach: Place the water and sugar into a frying pan. Bring to the boil stirring until the sugar has dissolved. Add the figs and toss to coat in the syrup. Simmer 3-5 minutes until figs are plump and soft. Cool 15 minutes and drain well. If the figs are soft within the packet, poaching is not required.



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## SALTED FLORENTINE BARK & BLUE CHEESE



PREP: 15 MINUTES



COOK: 15 MINUTES + COOLING



SERVES: DINNER PARTY (8-10)



DIFFICULTY: EASY

### INGREDIENTS:

40g Australian butter  
2 tablespoons brown sugar  
2 tablespoons honey  
40g plain flour  
2 tablespoons pinenuts  
1/4 cup chopped walnuts

1/4 cup flaked almonds  
2 tablespoons pepitas  
2 tablespoons raisins, roughly chopped  
2 sprigs thyme, leaves picked  
1 teaspoon sea salt flakes, for sprinkling  
300g wedge of blue cheese, for serving

### METHOD:

1. Bring butter, sugar and honey to the boil in a small saucepan. Boil for 2 minutes.
2. Stir flour into the butter mixture followed by nuts, pepitas, raisins and thyme.
3. Line a baking tray with paper ensuring it extends up and over both sides on the tray. Dollop scant tablespoonfuls of the mixture onto the tray about 5cm apart. Bake at 180°C for 7-10 minutes or until spread, bubbling and deep golden in colour.
4. Remove and sprinkle with salt. Cool on tray for 10 minutes before transferring to a cooling rack to cool completely. Repeat with the remaining mixture. Note that the mixture will have formed one large thin sheet and will harden upon cooling.
5. Break sheet into shards and serve with blue cheese.

### TIPS & HINTS:

This bark could be matched with a range of cheese, but matches especially well with strong flavoured blue and washed rind cheese. This recipe can be served after dessert or can be made into canapes- simply place slices of blue cheese onto shards of bark and sprinkle lightly with fresh thyme leaves.

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## MUSHROOM & AVOCADO TOASTIES



COOK: 15 MINUTES



MAKES: 18

### INGREDIENTS:

1 baguette, thinly sliced  
Olive oil cooking spray  
2 tbs olive oil  
1 tbs freshly grated ginger

400g cup mushrooms, sliced  
1 lime, halved  
2 tbs thyme leaves  
2 large ripe avocado, roughly mashed

### METHOD:

1. Preheat oven 180°C fan forced. Lightly spray both sides of bread with oil and place in a single layer on a large baking tray. Bake 5-8 minutes or until lightly toasted. Set aside to cool.
2. Heat a large frying pan over high heat until hot. Add oil, ginger and mushrooms and cook, tossing often, for 5 minutes until mushrooms are light golden and tender. Remove from heat, squeeze over the lime juice and scatter over the thyme leaves. Season with salt and freshly ground pepper.
3. Spoon the avocado onto toasted baguette and top with a spoonful of mushrooms. Serve.



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## BASIL RICOTTA TARTLETS WITH SMOKED TROUT



PREP: 15 MINUTES



COOK: 10-12 MINUTES



MAKES: 16



DIFFICULTY: EASY

### INGREDIENTS:

1 sheet butter puff pastry semi-thawed	160g mixed coloured cherry tomatoes, thinly sliced
160g fresh ricotta	2 tablespoon olive oil
1 tablespoon shredded fresh basil, plus extra small leaves to serve	1/4 cup baby capers, well-drained (optional)
1 teaspoon finely grated lemon rind	1/2 whole smoked trout, skin and bones discarded, flesh flaked
1-2 tablespoons milk	

### METHOD:

1. Cut puff pastry into 16 squares before it thaws fully, transfer squares to a baking paper lined oven tray.
2. Combine ricotta, basil and lemon zest until smooth and season with salt and pepper. Add milk if the mixture seems a little dry and crumbly. Spread ricotta mixture over pastry pieces, leaving a narrow border. Top each with 2 slices tomato.
3. Bake at 220°C for 10-12 minutes or until puffed, golden and cooked through.
4. Meanwhile, pat capers dry with paper towel. Heat oil in a small saucepan over medium-high heat, add capers and fry for 3-4 minutes until crisp. Remove with a slotted spoon and drain on paper towel.
5. Top tartlets with flaked trout, capers and extra basil. Serve warm or at room temperature.

### TIPS & HINTS:

Swap the trout with smoked salmon if it is more to your taste. This recipe is equally delicious if you leave the trout off altogether, for a vegetarian option. If you are feeding a crowd, this recipe is easy to double or triple.

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MAINS & SIDES







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## ROAST CHICKEN WITH MACADAMIA, ALMOND & ORANGE STUFFING



SERVES: 6 PEOPLE



DIFFICULTY: EASY

### INGREDIENTS:

5 spring onions, cut into 5cm pieces  
2 sticks celery, cut into 5cm pieces  
2 cloves garlic, peeled  
4cm ginger, peeled, roughly chopped  
4 rashers bacon, roughly chopped  
50g butter  
7 slices (200g) wholegrain bread, torn  
50g macadamia nuts, toasted  
50g almonds, toasted  
3 sprigs thyme

Rind & juice of 1 small orange  
1 egg  
Salt and black peppercorns, freshly ground  
1 x size 18 corn fed chicken or free range chicken  
30g butter, extra, cut into tiny cubes  
2 tbs olive oil  
350g sweet potato  
1 medium onion  
1 large zucchini

### RED WINE GRAVY

2 tsp olive oil  
200ml red wine  
300ml chicken stock

2 tbs blackberry jam  
2 tbs tomato paste

### METHOD:

1. For best results use the KitchenAid Food Processor.
2. Preheat oven to 200°C (180°C fan forced).
3. Fit the food processor with the work bowl and the multipurpose blade. Add the spring onions, celery, garlic, ginger and bacon to the bowl and process on speed 1 until chopped. Remove from the bowl and set 1 tbs of this mixture aside for the gravy.



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4. Melt the butter in a frying pan over a medium heat, cook the onion mixture for 3 minutes or until softened.
5. Return cooked mixture to the processor. Add the bread, nuts, thyme, orange rind and juice, egg and season well with salt and pepper. Process on speed 1 until chopped and well combined.
6. Wash the chicken under cold water and dry well with paper towel. Tuck wing tips under chicken. Fill the cavity with the stuffing-wrap any excess stuffing in a square of foil and twist the ends. Secure the chicken opening with toothpicks and tie the legs together with string.
7. Using your fingertips carefully separate the skin from the breast and place in a couple of pieces of butter. Smear the remaining butter over the skin and rub over the oil.
8. Fit the work bowl with the adjustable slicing disc and slice the vegetables on the thickest setting on speed 2.
9. Place the sliced vegetables on the base of a medium sized baking dish. Place roasting rack over the top and sit the chicken onto the rack, breast side up (the delicious chicken juices will baste the vegetables during cooking). Sit the extra stuffing parcel on the rack also. Roast for 1 1/2 hours.
10. Remove the chicken from the dish, cover with foil and rest for 15 minutes. Return the vegetables to the oven to keep warm, reduce the temperature to low.
11. Serve the chicken on the roasted vegetables and accompany with the gravy.

### RED WINE GRAVY:

1. Heat oil in a small saucepan. Place the reserved onion mixture in the saucepan and cook for 5 minutes or until onion has softened. Add the red wine, stock, jam, tomato paste and season with salt and pepper. Simmer for 10 minutes to thicken and reduce.



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## SNAPPER FILLETS WITH SAUTEED MIXED MUSHROOMS & ROASTED POTATOES



COOK: 30 MINUTES



SERVES: 4



DIFFICULTY: EASY

### INGREDIENTS:

80g butter, chopped  
400g cocktail chat potatoes, halved  
4 garlic cloves, unpeeled  
2 sprigs thyme, optional

400g mixed mushrooms (see chef's tip)  
4x180g portions of white fish fillets  
(see chef's tip)  
1-2 tbs vegetable oil

### SAUCE:

100g butter, chopped  
1 tbs small capers

1 tbs chopped, flat leaf parsley leaves  
1 lemon, juiced

### METHOD:

1. Place a non-stick frying pan over a medium-high heat. Add the 80g of butter and when it is starting to bubble, add the potatoes, garlic, thyme and season to taste. Slowly cook potatoes for 12-15 minutes until tender and golden.
2. When the potatoes are ready, transfer to a tray and remove the thyme and garlic. Cover to keep warm.
3. Place the pan back on a high heat, add the mushrooms and saute for 3-5 minutes until tender. Return the potatoes to the pan and toss through with the mushrooms. Transfer to a tray and keep warm.
4. Preheat oven to 200°C fan-forced. Season the fish with salt and pepper, heat oil in a frying pan over a medium high heat. Seal the fish on both sides to caramelize the surface.
5. Transfer the sealed fish to a baking tray and bake for 8-10 minutes or until cooked through. Place the tray with potatoes and mushrooms underneath the fish to warm through.



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#### SAUCE:

1. Meanwhile, to make the sauce, drain the oil from the pan the fish was sealed in and add the 100g of butter. Place the pan back on a medium heat and watch it carefully. When the butter starts to brown, add the capers, parsley and lemon, swirl to combine.
2. To Serve: Divide the mushrooms and potatoes between 4 warm serving plates. Place a piece of fish on top, spoon over the sauce and serve with steamed asparagus and lemon wedges.

#### TIPS & HINTS:

Fish can be snapper, blue eye, barramundi, bass groper, harpuka or jewfish. Mushrooms can be a mix of buttons, shiitake, Swiss brown and king brown. Don't use delicate mushrooms like enoki or oyster as this is a robust dish.



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## CRUSTED BEEF WITH LEMON THYME BÉARNAISE



SERVES: 6



DIFFICULTY: EASY

### INGREDIENTS: BÉARNAISE SAUCE

3 tbs white wine vinegar  
2 tbs lemon juice  
2 tbs shallots or 3 spring onions,  
finely chopped  
2 tbs thyme leaves, finely chopped

Black peppercorns, fresh ground, to taste  
1 bay leaf (optional)  
4 free range egg yolks  
250g salt reduced butter, roughly chopped  
1-2 tbs lemon juice extra

### CRUSTED BEEF:

3 tsp dried thyme  
2 tsp fennel seeds  
3 tsp black peppercorns  
2 tsp rock salt  
2 bay leaves, crumbled

1.5kg pieces beef fillet or 4 chicken breasts  
with skin on  
3 tbs olive oil  
4 medium brown onions, very thickly sliced  
with skin on

### METHOD: BÉARNAISE SAUCE

1. For best results use the KitchenAid Blender.
2. Place the vinegar, lemon juice, spring onions, thyme, pepper and bay leaf into a small saucepan. Bring to the boil and simmer reducing to about 2 tbs. Set aside to cool. Drain and reserve liquid.
3. Place the egg yolks and vinegar reduction into the blender jug. Cover and select the speed 3 (Mix). Pulse 6 seconds.
4. Heat the butter in a heavy based non-stick saucepan over a medium low heat until hot and very foamy, swirling the pan occasionally.



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5. Select speed 3 (Mix) and begin blending. With the blender running, remove the ingredient cap and slowly add the butter in a fast thin stream. As the sauce begins to thicken add the hot butter a little faster.
6. Continue blending and adding the butter. Add the lemon juice if needed to create desired consistency, and season to taste.

### CRUSTED BEEF:

1. For best results use the KitchenAid Stand Mixer.
2. Preheat the oven to 220°C (200°C fan forced).
3. Attach the grain mill to the stand mixer. Add the spices, salt and pepper to the hopper and mill on a fine setting.
4. Rub the meat with the oil and spice mixture. Heat large heavy based pan. Add oil, and brown the meat well on all sides.
5. Lay the onions in a baking dish and place the meat on top. Roast for 30-40 minutes. Wrap in foil and let stand 15 minutes before carving.
6. Stand 5 minutes before serving with the bearnaise.
7. To make the crusted chicken breast, take 6 large cornfed chicken breasts with skin on. Spread the skin firmly over the flesh. Carefully oil then coat with the spice mixture. Tie in three places along the breast with string to secure the skin.
8. Brown quickly on both sides as with beef. Place on the bed of onions and roast for 15 minutes or until just tender.
9. Stand 5 minutes before serving with the bearnaise.

### TIPS & HINTS:

Remove the beef from the refrigerator 10 minutes before roasting. Bearnaise can be made up to 1 hour in advance and covered with plastic wrap on the surface to prevent a skin forming.



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## MUSHROOM RAGU WITH SLOW-COOKED LAMB



COOK: 6 HOURS 30 MINUTES



SERVES: 4-6



DIFFICULTY: EASY

### INGREDIENTS:

- |   |  |
|---|--|
| 1.5kg lamb shoulder (with the shank attached) | 600g mixed mushrooms, sliced (i.e. cups, Swiss brown, oyster & shiitake) |
| 2 tbs olive oil                               | 375ml chicken stock  |
| 2 tsp smoked paprika                          | 1 lemon, cut into wedges   |
| 1 tsp ground cumin                            | 1 cup chopped flat-leaf parsley leaves                                   |
| 1 tsp ground coriander                        | 1 large lemon, finely grated   |
| 3 drained anchovy fillets, finely chopped     | 1/4 cup slivered almonds, toasted  |
| 2 brown onions, halved, thinly sliced         | Flat-bread and natural yoghurt, to serve                                 |
| 4 garlic cloves, peeled, sliced               |  |

### METHOD:

1. Preheat the oven to 130°C fan-forced. Score the fat-side of the lamb. Combine 1 tablespoon of the oil with paprika, cumin, coriander and salt and pepper then rub all over the lamb.
2. Heat a deep, flameproof roasting pan or baking dish over a medium-high heat. Add the remaining oil, then the lamb, skin-side down. Cook until the lamb is well browned all over. Remove the lamb to a tray.
3. Turn the heat down to medium, add the anchovy fillets and stir until dissolved. Add the onions and garlic and cook for 5 minutes until soft, then stir in the mushrooms and cook for 3 minutes. Pour in the stock and bring to the boil. Turn the heat off.
4. Place the lamb on top of the mushrooms. Add the lemon wedges. Place a sheet of baking paper right down on the surface of the lamb, then cover tightly with a lid or 2-3 layers of foil. Roast for 5-6 hours or until lamb meat falls from the bone easily.
5. Strain the juices into a jug. Carefully skim the excess fat from the surface of the juices then pour 1-1 1/2 cups juices back over the lamb. Preheat grill on high heat. Place the lamb under the grill to crisp up the skin if desired.
6. Combine the parsley, lemon rind and almonds and scatter over the lamb. Serve with warm flat-bread and yoghurt.



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## ROAST VEGETABLE WREATH



SERVES: 4-6



DIFFICULTY: EASY

### INGREDIENTS:

#### ROASTED VEGETABLE WREATH

1 large zucchini, ends trimmed  
2 baby yellow squash  
2 tbs olive oil  
1 tsp each salt flakes and freshly ground black pepper

4 small carrots, peeled, ends trimmed  
1 red onion, peeled, cut into quarters  
4 baby beetroots, ends trimmed

### DRESSING:

1/4 cup basil leaves  
3 tbs (1/3 cup) olive oil  
1 tbs lemon juice

1 tsp Dijon mustard  
Pinch sugar  
Salt and pepper, to taste

### METHOD:

#### ROASTED VEGETABLE WREATH

1. For best results use the KitchenAid Food Processor.
2. Preheat the oven to a hot 230°C (210°C fan forced). Line 2 large baking sheets with baking paper.
3. Fit the food processor with the multipurpose slicing blade. Select thin and speed 1, add the zucchini and squash and slice. Remove to a small mixing bowl.
4. Select speed 2 and thinly slice the carrots and red onions. Remove and place in another separate small mixing bowl. Lastly, select speed 2 and thinly slice the beetroots, remove to a separate mixing bowl (the beetroots colour will bleed if mixed with other vegetables).



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5. Drizzle each of the 3 mixing bowls with a little of the salt, pepper and oil. Lightly toss to coat the vegetables. Arrange the vegetables, keeping them separate from each other over the lined baking trays (keep the beetroot separate).
6. Bake for 12-18 minutes removing when lightly brown on the base and the edges are crisp. Allow to cool.
7. Carefully combine all the vegetables in a large bowl or platter. Drizzle over the dressing and toss gently. Arrange in a small wreath shape, layering the vegetables onto a serving platter. Best served close to layering.
8. Serve at room temperature.

**DRESSING:**

1. Fit the mini bowl and mini blade to the processor. Add all the dressing ingredients and pulse until well combined and the basil is finely chopped



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## ROASTED MUSHROOMS, TOMATO & CASHEW SALAD



COOK: 15 MINUTES



SERVES: 6



DIFFICULTY: EASY

### INGREDIENTS:

800g button mushrooms, trimmed  
8 sprigs fresh thyme  
100ml olive oil  
1 cup raw cashews  
1 tbs honey

2 tbs sesame seeds  
180g semi dried tomatoes  
100g baby spinach leaves  
1 tbs red wine vinegar  
1 tsp Dijon mustard

### METHOD:

1. Preheat oven and a large roasting pan to 220°C fan forced. Add the mushrooms to the hot pan. Add the thyme and drizzle over 2 tbs of the olive oil, shake the pan to coat all the mushrooms.
2. Roast 15 minutes or until the mushrooms are just tender.
3. Meanwhile, heat a medium non-stick frying pan over medium heat. Add 1 tablespoon oil and the cashews, cook, shaking the pan for 3-4 minutes until cashews light golden.
4. Add the honey and sesame seeds and toss gently to coat. Remove cashews to a tray lined with baking paper to cool.
5. Add the cashews, tomatoes and spinach to the mushrooms. Combine the remaining 2 tablespoon olive oil, vinegar, mustard and salt and pepper in a screw-top jar, shake to combine.
6. Pour the dressing over the mushroom salad and toss gently to combine. Serve warm or at room temperature with roast turkey, pork or ham.



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DESSERTS







## KAHLUA CUSTARD PROFITEROLE



PREP: 15 MINUTES



COOK: 20 MINUTES



SERVES: PARTY (20 OR MORE)



DIFFICULTY: MODERATE

### INGREDIENTS: PROFITEROLES

120ml (1/2 cup) water  
50g (1/4 cup) diced Copha

100g (3/4 cup) Plain flour  
4 Eggs

### KAHLUA CUSTARD FILLING AND CHOCOLATE TOPPING

#### Custard Filling:

250ml (1cup) Thickened cream  
250ml (1cup) Milk  
80ml (1/3 cup) Kahlua  
1 tsp Vanilla bean paste  
6 Egg yolks  
60g (1/3 cup) Castor sugar  
4 tbsp Corn flour  
1/4 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

### 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.



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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 1/2 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.

#### KAHLUA CUSTARD FILLING AND CHOCOLATE TOPPING:

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

#### TIPS & HINTS:

Decorate with silver edible balls or sprinkles. Store in an airtight container in the fridge for up to 3 days.



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## LAYERED PAVLOVA CAKE WITH CHOCOLATE MARSALA CREAM



PREP: 25 MINUTES + COOLING TIME



COOK: 1 HOUR



SERVES: 12



DIFFICULTY: EASY

### INGREDIENTS:

6 egg whites	100g dark chocolate, finely chopped
1 1/2 cups caster sugar	300ml thickened cream
2 teaspoons white vinegar	1 tablespoon marsala (optional)
1 tablespoon cornflour	2 teaspoons instant espresso coffee powder
2 teaspoons vanilla extract	200ml crème fraîche
3/4 cup flaked almonds	500g fresh mixed berries

### METHOD:

1. Draw a 20cm circle on 3 pieces baking paper and line 3 baking trays. Preheat oven to 120°C.
2. Use an electric mixer to beat egg whites in a clean, dry bowl until soft peaks form. Gradually add sugar, beating well between additions until the sugar dissolves and the mixture is thick and glossy. Beat in the vinegar, cornflour and vanilla until combined.
3. Divide the meringue between the prepared trays and spread evenly to the edges of the circles. Sprinkle with almonds. Bake at 120°C for 50-60 minutes, rotating the trays every 20 minutes, or until firm to touch. Turn off oven. Leave meringues in the oven, with the door ajar, to cool completely.
4. To make Chocolate Marsala Cream, bring 100ml of the cream, marsala and coffee powder just to the boil in a small saucepan over low heat. Remove from heat and pour over the chocolate. Set aside for 4-5 minutes to melt, and then stir until smooth. Cool to room temperature.



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5. Beat the crème fraiche and the remaining cream together with an electric mixer until firm peaks just form. Do not over-beat. Add the cooled chocolate mixture and fold together until combined. Refrigerate for 30 minutes or until thickened slightly, if necessary.
6. Place one meringue disk on a serving plate or stand and spread with half of the chocolate marsala cream. Repeat with remaining meringue and chocolate marsala cream, finishing with the last meringue. Scatter with berries and serve.

**TIPS & HINTS:**

Use a few dollops of meringue to stick the baking paper to the oven trays to help stop the paper slipping when you spread the meringue.

The meringues can be made a day ahead and stored in an airtight container.

The chocolate masala cream can be made several hours ahead and stored in the fridge.

Assemble the cake close to serving time and enjoy it on the day it is made. If berries are abundant, add a few between the layers of the cake as well.



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GREAT  
GIFT IDEA



## RED VELVET CUPCAKES



PREP: 30 MINUTES



COOK: 20 MINUTES



MAKES: 12



DIFFICULTY: MODERATE

### INGREDIENTS:

#### RED VELVET CUPCAKE

225g (1 1/4 cup) Self-raising flour  
25g (1/4 cup) Cocoa powder  
150g (1/2 cup) Castor sugar  
60g (1/4 cup) diced Copha  
2 Eggs

1 tsp Vanilla essence  
125ml (1/2 cup) Buttermilk  
1 tbsp Red food colouring  
1 tsp Bi-carbonate of soda  
1 tbsp White vinegar

#### CREAM CHEESE FROSTING:

250g (1cup) Softened cream cheese  
125g (1/2 cup) Softened Copha

250g (2 cups) Icing sugar  
1tsp Vanilla essence

### METHOD:

#### RED VELVET CUPCAKE

1. Pre-heat oven to 180°C (fan forced 160°C) 350°F/ 320°F. Line a standard 12-hole cupcake/muffin pan with paper cases for standard sized cupcakes, or a 24-hole pan for mini-cupcakes.
2. Sift together self-raising flour and cocoa powder. Soften Copha in microwave in 30second increments until just soft enough to beat.
3. Cream Copha and castor sugar using an electric mixer; adding eggs one at a time.
4. Combine vanilla essence, buttermilk and food colouring in a bowl, microwave on high for 30 seconds. Turn mixer to low speed. Add flour mix and buttermilk in batches.



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5. In a small bowl, stir together the bi-carbonate soda and vinegar. Add to the cup cake batter.
6. Divide batter equally into the prepared pan and bake for 15 -20 minutes or until skewer inserted into the centre comes out clean.
7. Set aside for 5 - 10 minutes in the pan before turning onto a wire rack for cooling. In a small bowl, stir together the bi-carbonate soda and vinegar. Add to the cup cake batter.

#### CREAM CHEESE FROSTING:

1. Soften Copha in microwave in 30 second increments until just soft enough to beat.  
Pre-warm the outside of your electric mixer bowl with running hot water (to keep Copha soft).  
Add Copha, cream cheese, icing sugar and vanilla essence to your bowl and beat until well combined.

#### TIPS & HINTS:

Pipe swirls over the cup cakes. Serve at room temperature; suggest take out from the fridge 1 hour before serving. Can be stored in an airtight container in the fridge for up to 3 days.



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## CHOCOLATE MUDCAKE



PREP: 30 MINUTES



COOK: 1-1 1/2 HOURS



SERVES: 12



DIFFICULTY: MODERATE

### INGREDIENTS:

#### CHOCOLATE MUDCAKE

125g (1/2 block) Copha, finely chopped  
250g quality dark chocolate, chopped (can substitute with milk chocolate if desired)  
400g (2 cups) Brown sugar, firmly packed  
200ml (1 cup) Sour cream

4 Eggs  
300g (2 cups) Plain flour  
1/2 tsp Baking powder  
30g (1/4 cup) Cocoa powder, plus extra for dusting

#### CHOCOLATE GANACHE:

180g chopped milk or dark cooking chocolate

80ml (1/3 cup) Thickened cream (plus extra for serving)

### METHOD:

#### CHOCOLATE MUDCAKE

1. Pre-heat oven to 140°C (fan forced 120°C); 280°F/ 240°F. Lightly grease and line a 23cm/9in spring form pan.
2. In a large saucepan combine dark chocolate, brown sugar and sour cream. Gently heat over a low heat, stirring occasionally until completely melted (do not let the mix boil).
3. Soften the Copha in a microwave and add to the mixture, stirring until well combined. Remove from heat and transfer mixture to a large mixing bowl, leaving to cool for 20 minutes.
4. Once cooled, add eggs one at a time to the mixture, whisking between each addition until well combined.



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5. Combine plain flour, baking powder and cocoa powder together and sift over chocolate mix, stirring through until well combined. Pour mix into the prepared pan, baking in the middle of the oven for 1-1 ½ hours or until a skewer is inserted and shows moist crumbs sticking to it.
6. Remove cake from oven. Set aside in the pan for 10 minutes before turning onto a wire rack for 30 minutes or until cooled completely.

**METHOD:**  
**CHOCOLATE GANACHE**

1. In a medium sized saucepan, bring cream to boil over medium heat
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside to cool.
3. To assemble spoon ganache mixture into a piping bag fitted with a 1.5cm fluted nozzle. Pipe rosettes over the top of the cake. Allow ganache to set.

**TIPS & HINTS:**

Serve with pouring cream. If refrigerated, bring to room temperature before serving. Can be stored in an air-tight container in the fridge for up to 3 days.



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## CHRISTMAS COOKIE GIFT JARS



PREP: 20 MINUTES



COOK: 20 MINUTES



SERVES: PARTY (20 OR MORE)



MAKES: 35 COOKIES



DIFFICULTY: EASY

### INGREDIENTS

#### FOR GIFT JARS:

340g self raising flour, sifted  
Pinch salt  
160g brown sugar  
65g dried cranberries

75g dried apricots, roughly chopped  
80g white chocolate, roughly chopped  
80g dark chocolate, roughly chopped

#### FOR BAKING:

125g butter, melted

2 extra-large eggs, lightly beaten

### METHOD

#### FOR GIFT JARS:

1. Starting with the flour, evenly layer the flour, salt, sugar, cranberries, apricot, white chocolate and dark chocolate firmly in a 1 litre jar with lid and seal.
2. Using a ribbon, tie on a gift tag with the following directions: Just mix in 125g melted butter and 2 extra-large eggs. Roll into balls and place on lined baking trays 4cm apart. Flatten slightly and bake at 170°C for 16-20 mins. Cool on wire racks.

#### FOR BAKING:

1. Follow directions on gift tag.

#### TIPS & HINTS:

Cook for 18-22 minutes for crispier cookies. For triple-choc cookies, add 1/3 cup cocoa to the dry ingredients. This makes a great gift for kids to give their teachers-not just for Christmas, but as a lovely thank you gift at other times of the year. At Easter, replace the chocolate with mini chocolate eggs. Try the caramel-filled variety for an extra treat.



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## GLUTEN FREE MINI FRUITCAKES



PREP: 30 MINUTES (PLUS SOAKING FRUIT)



COOK: 25 MINUTES



SERVES: 12



DIFFICULTY: EASY

### INGREDIENTS:

#### GLUTEN FREE MINI FRUIT CAKES

100g (2/3cup) Raisins	225g (1 cup) firmly packed brown sugar
100g (2/3cup) Chopped apricots	60ml (1/4cup) Sour cream
100g (1/2cup) Currants	2 Eggs
100g (2/3cup) Chopped dates	150g (1-1/4 cup) Gluten free plain flour
50g (1/3cup) Mixed peel	75g (2/3 cup) Gluten free self-raising flour
80ml (1/3cup) Orange juice	1 tsp Ground cinnamon
2 tbsp Brandy (optional)	1/2 tsp Mixed spice
125g (3/4 cup) diced Copha	1/4 tsp Ground nutmeg

#### CHERRY COMPOTE:

1 cup fresh or preserved pitted cherries	1 cup pre-mix custard
3 tbsp Castor sugar	

### METHOD:

#### GLUTEN FREE MINI FRUIT CAKES

1. This is best done the night before. Combine all the dried fruit, orange juice and brandy (if using) in a bowl, cover and leave to soak overnight.
2. Preheat oven to 170°C (fan forced 150°C) 330°F/ 300°F. Lightly grease 2 six-cup friand pans.
3. Melt Copha in microwave or saucepan until fully melted. Whisk together melted Copha and brown sugar, add sour cream and whisk in eggs one at a time.



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4. Sift together plain flour, self-raising flour, cinnamon, mixed spice and nutmeg in a separate bowl. Fold through the Copha mix. Add the soaked fruit, and stir through.
5. Divide batter equally into the prepared pans and bake for 25 to 30 minutes, or until a skewer inserted into the centre comes out clean. Remove pans from oven. Set cakes aside in the pan for 5-10 minutes before turning onto a wire rack to cool completely.

#### CHERRY COMPOTE:

Combine cherries and sugar in a saucepan. If using fresh cherries, add 50ml of water into the saucepan; if using preserved cherries, add 50ml of the syrup.

Bring mix to the boil over medium heat. Then reduce heat to low and simmer for 5 minutes, or until liquid has reduced and become a syrup.

#### TIPS & HINTS:

Make custard according to instructions on packet. Place cakes onto serving plate; warm in microwave if desired. Drizzle custard over cake and serve with cherry compote on the side. Cake can be kept in air-tight container in pantry for up to 3 days.



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# COCKTAILS







## THE DON'T SWEAT IT



SERVES: 1



DIFFICULTY: EASY

### INGREDIENTS:

50ml PIMM's  
Schweppes Soda Water  
½ kiwi fruit, sliced + 1 slice for garnish

3 pieces pineapple  
Ice

### METHOD:

1. Gently crush kiwi fruit and pineapple together in a short glass with a wooden spoon.
2. Add PIMM's and ice, then stir to combine.
3. Top with soda water, and garnish with a slice of kiwi fruit.

Enjoy Responsibly.



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## THE MIDNIGHT KISS



SERVES: 1



DIFFICULTY: EASY

### INGREDIENTS:

30ml Smirnoff Vodka  
Schweppes Indian Tonic Water  
50ml cranberry juice

4 basil leaves (1 for garnish)  
Ice

### METHOD:

1. Gently bruise basil leaves by clapping between hands and place in a tall glass.
2. Pour in vodka and cranberry juice, add ice and top with tonic water.
3. Garnish with additional basil leaves.

Enjoy Responsibly.



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## THE PERFECT PRESENT



SERVES: 1



DIFFICULTY: EASY

### 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

### 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.

Enjoy Responsibly.



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## THE UMPIRE'S CHAIR



MAKES: 1 JUG (SERVES 3)



DIFFICULTY: EASY

### INGREDIENTS:

150ml PIMM's  
Schweppes Lemonade  
Mint  
Cucumber (sliced)

Orange (cut into wedges)  
Strawberries (cut into halves)  
Ice

### METHOD:

1. Pour PIMM's into a jug and top with chilled lemonade and plenty of ice.
2. Add mint leaves, sliced cucumber, orange and strawberries.
3. Stir well to combine.

Enjoy Responsibly.



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