

# THE STAR OF *Christmas* COOKBOOK

*How to make*  
**PERFECT PASTRY**

**NEW TWIST**  
ON THE  
*Classics*

**15+** *Festive*  
**RECIPES**





Christmas is a time to gather family and friends and share a celebration feast that keeps everyone at the table longer. Good food is always the star of the show and at Western Star, we believe in creating great recipes that you'll enjoy year after year.

Our new cookbook has something for everyone. For the traditionalist, you'll love our Crispy Rolled Pork with best-ever crackling, Rosemary and Lemon Lamb and Shortbread ideas. If you're looking for the wow factor, then Muffin Tin Gratin Potatoes, Maple Glazed Roast Chicken and Eggnog Custard Slice are the ones to try.

And then there's our star recipe on the cover; the Giant Fruit Mince Pie. Making one pie takes the stress and time out of making individual pies, plus the recipe includes how to make the best shortcrust pastry from scratch and a recipe for creating your own fruit mince filling, which is so satisfying. You can also watch the step-by-step cooking video for this, the Crispy Rolled Pork, Potato Gratin Muffins and more Christmas recipes on our website.

We hope you enjoy making many of our new Christmas recipes. Simply grab the star ingredient, Western Star, and you'll be ready for a Christmas feast to remember.





*Contents*

**YOUR GUIDE TO 'WHICH BUTTER IS BEST?'**

**MAINS & SIDES**

**PASTRY MASTERCLASS**

**SHOWSTOPPING DESSERTS**

**3 WAYS WITH SHORTBREAD**

**CHRISTMAS PLANNER**



# WHICH BUTTER IS BEST?



## **SAVOURY** *Star*

Salted butter is a versatile cooking staple. Made with just two ingredients, Australian cream and salt, pure and natural salted butter enhances the flavour of food while adding an exceptional creamy texture.



## **PASTRY** *Star*

When you really want your pastry and baking to shine, unsalted cultured butter delivers with that sought after creamier continental taste.



## **VERSATILE** *Star*

We know that unsalted butter and everyday baking are a perfect match. But you don't have to relegate unsalted butter to only the world of sweet cooking. Use pure and natural butter in any dish where you want to have control over the seasoning.

Learn more about cooking with Western Star Butter

[westernstarbutter.com.au](http://westernstarbutter.com.au)

# Mains & SIDES

There's nothing quite like the moment you place your show-stopping Christmas main on the table.



*Star Tip*  
You can freeze these butters for up to three months!

**SPICED CITRUS BUTTER**



**SHALLOT, OREGANO AND LEMON BUTTER**



**SPRING ONION, CHILLI AND LIME BUTTER**





# THREE FLAVOURED BUTTERS FOR ROAST CHICKEN OR TURKEY



Prep 10 mins | Difficulty Easy

## INGREDIENTS

### SHALLOT, OREGANO AND LEMON BUTTER

- 185 g Western Star Original Salted Butter, softened
- 2 large French shallots, finely chopped
- 2 tablespoons fresh oregano, finely chopped
- 1 tablespoon finely grated lemon rind

### SPICED CITRUS BUTTER

- 185 g Western Star Original Salted Butter, softened
- Finely grated rind of 1 orange
- Finely grated rind of 1 lime
- ½ teaspoon cinnamon
- Pinch ground cloves
- Freshly ground black pepper, to taste

### SPRING ONION, CHILLI AND LIME BUTTER

- 185 g Western Star Original Salted Butter, softened
- 4 spring onions
- 2 small red chillies, seeded and finely chopped
- Finely grated rind of 2 limes

## METHOD

### TO MAKE ANY OF THE FLAVOURED BUTTERS

1. Combine all ingredients for chosen butter in a bowl until smooth and combined. Place flavoured butter on a large piece of baking paper and roll up to form a log. Twist and tie the baking paper ends with kitchen twine. Refrigerate until required.

## NOTES

- Any leftover butter can be portioned and frozen and then defrosted as required.
- Flavoured butters can be used for almost anything; try tossing any of these butters through steamed asparagus or green beans in a pan. Try cooking an omelette in shallot or lime and chilli butter, or simply spread over grilled steak or chicken.
- Use butter to make the most delicious roast chicken or turkey. Stuff butter under the skin of chicken or turkey breasts to keep the breast moist during cooking. Using fingers and working from the base of each breast, gently separate the skin from the breast meat to form two pockets. Stuff a handful of chosen butter into each pocket and from the outside, massage the butter evenly over the meat. Roast the bird in the usual way.



*Step-by-step*  
**RECIPE VIDEO**  
**CLICK HERE**





# CRISPY ROLLED PORK WITH EASY HERB STUFFING



Prep 35 mins | Cook 1 hour 45 mins | Serves 8 | Difficulty Easy

## INGREDIENTS

- 150 g Western Star Spreadable Original Soft
- 1 brown onion, finely chopped
- 4 garlic cloves, crushed
- ¼ cup fresh rosemary, finely chopped
- 2 tablespoons fresh thyme leaves
- 200 g crustless sourdough bread, torn into small pieces
- ⅓ cup fresh flat-leaf parsley, finely chopped
- 2½ cups (625 mL) chicken stock
- Salt, to taste
- Pepper, to taste
- 2 kg rolled pork loin (scored – see Notes)
- 1 tablespoon olive oil
- 1 tablespoon sea salt flakes
- 8 red-skinned apples, halved, cored and seeded
- ¼ cup (35 g) plain flour
- ½ cup (125 mL) dry white wine or chicken stock

## SERVING SUGGESTION

- Serve the Crispy Rolled Pork with gratin potatoes, broccolini, or a simple tray of mixed seasonal roast vegetables.

## METHOD

1. Heat 70 g of the Spreadable in a large frying pan over medium heat. Cook onion and garlic, stirring, for 5 minutes or until onion softens. Add 2 tablespoons of rosemary, half the thyme and bread pieces. Cook, stirring, for 2 minutes or until fragrant. Remove from heat. Add parsley and ½ cup stock. Stir to combine. Season with salt and pepper, to taste.
2. Preheat oven 250°C / 230°C fan-forced. Lay out pork, skin side up, on a rack in a heatproof large deep plate or baking dish, then pour a full kettle of boiling water over the pork to blister the skin. Drain and use paper towel to pat the skin completely dry.
3. Turn over pork and place, skin-side down, on a clean dry board. Slice through thickest part of pork horizontally, without cutting all the way through. Open out to form one large piece. Press herb and garlic stuffing along centre of pork. Roll pork to enclose stuffing, securing with kitchen string at 2 cm intervals.
4. Give the skin an extra pat dry with paper towel, then brush with the oil and rub with the 1 tbsp of sea salt. Place pork on a rack in large shallow baking dish. Roast for 30 minutes or until the rind crackles.
5. Reduce oven to 180°C / 160°C fan-forced. Roast pork for a further 45 minutes.
6. Melt 50 g of the Spreadable and brush over apples. Place apples around pork. Roast for a further 25 minutes or until pork juices run clear and apples are tender. Remove pork and apples from tray. Stand covered loosely with foil, for 10 minutes.
7. Meanwhile, to make a gravy using pan juices, discard any excess oil from roasting pan. Heat remaining Spreadable, rosemary and thyme until melted and fragrant. Add flour. Cook, stirring, for 1 minute or until mixture bubbles and thickens. Gradually stir in wine, remaining 2 cups stock and any resting juices. Bring to the boil. Cook, stirring, until gravy thickens. Strain into a serving jug.
8. Serve sliced pork with apples and gravy.

## NOTES

- Scoring pork means to cut the skin just before hitting the meat so that the fat separates. This allows for better crackling. Most pork is already scored but if not, simply ask your butcher to do this for you, or use a very sharp knife.



Step-by-step  
RECIPE VIDEO  
[CLICK HERE](#)





# MUFFIN TIN GRATIN POTATOES



Prep 20 mins | Cook 1 hour | Makes 12 | Difficulty Easy

## INGREDIENTS

- 100 g Western Star Spreadable Original Soft
- 4 garlic cloves, crushed
- 2 fresh thyme sprigs
- ½ cup (125 mL) Western Star Thickened Cream
- 2 kg medium white skinned potatoes
- ½ cup finely grated parmesan cheese
- Salt, to taste
- Pepper, to taste

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Using 15 g of the Spreadable, lightly grease a 12 -hole 1/3 cup-capacity non-stick muffin pan.
2. Heat remaining Spreadable in a small saucepan over medium heat. Cook garlic and thyme, stirring, for 2 minutes or until fragrant. Add cream. Bring to the boil. Remove from heat. Season. Set aside to allow flavours to infuse.
3. Meanwhile, using a mandolin or v-slicer, cut potatoes into very thin slices. Transfer to a bowl. Strain cream mixture over potatoes. Discard solids left in the strainer. Add cheese. Season with salt and pepper to taste. Toss to coat.
4. Divide the potatoes between holes of prepared pan (see Notes). Spoon over remaining cream mixture. Cover with baking paper and foil. Place on a large baking tray. Bake for 30 minutes. Remove the foil and baking paper. Bake for a further 20-25 minutes or until golden and potatoes are tender.
5. Stand gratins in pan for 10 minutes to allow them to firm up. Run a sharp knife around each stack and remove from pan.

## SERVING SUGGESTIONS

- Serve with roast chicken, pork or beef.

## NOTES

- Stack potato slices nicely so they cook evenly and are easy to remove from pan. The potato will sit above the rim of the muffin pan holes but will shrink as it cooks.





# MAPLE GLAZED ROAST CHICKEN



**Prep** 25 mins | **Cook** 1 hour 15 mins | **Serves** 6 | **Difficulty** Easy

## INGREDIENTS

- 125 g Western Star Original Salted Butter, softened
- 2 teaspoons Dijon mustard
- ¼ cup (60 mL) pure maple syrup
- 2 kg whole fresh chicken
- Salt, to taste
- Pepper, to taste
- 6 baby or pickling brown onions
- 2 fresh rosemary sprigs
- 3 fresh thyme sprigs

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Combine butter, mustard and half the maple syrup in a small bowl.
3. Carefully slide your fingers between the flesh and skin of the chicken breast to loosen. Spoon the mixture under the skin. Use your hands to spread the mixture evenly over the chicken, brushing any of the remaining mixture over top of chicken. Season with salt and pepper. Use kitchen string to tie the legs together.
4. Place chicken and onions in baking dish. Scatter with herbs. Drizzle remaining maple syrup over top of chicken. Bake for 1 hour to 1¼ hours or until the juices run clear when the thickest part of the thigh is pierced with a skewer. Transfer to a serving platter. Set aside for 10 minutes to rest before serving.

## SERVING SUGGESTIONS

- Serve the Maple Glazed Chicken with roast pumpkin, gratin potatoes and steamed green beans.

## NOTES

- You can reduce the cooking juices in a saucepan and pour into a jug to serve with the chicken.



## GRAB THE STAR INGREDIENT

Salted butter is a versatile cooking staple. Made with just two ingredients, Australian cream and salt, pure and natural salted butter enhances the flavour of food while adding an exceptional creamy texture.

# GRAVY FROM SCRATCH



Prep 5 mins | Cook 10 mins | Makes 2 cups (500mL) | Difficulty Easy

## INGREDIENTS

- 60 g Western Star Spreadable Original Soft
- 1 tablespoon fresh rosemary, finely chopped
- 1 tablespoon fresh thyme leaves
- ¼ cup (35 g) plain flour
- ½ cup (125 mL) dry white wine (optional, see notes)
- 2 cups (500 mL) beef stock

## METHOD

1. Melt the Spreadable in a saucepan over medium heat. Add the rosemary and thyme and cook until fragrant. Add the flour and cook, stirring, for 1 minute or until mixture bubbles and thickens.
2. Gradually stir in wine and stock. Bring to the boil and cook, stirring, until gravy thickens. Strain gravy into a serving jug.

## NOTES

- You can replace the white wine with an extra ½ cup of beef stock if you prefer a non-alcoholic gravy.







# ROSEMARY, GARLIC & LEMON ROAST LAMB



Prep 20 mins | Cook 1 hour 10 mins | Serves 6-8 | Difficulty Easy

## INGREDIENTS

- 80 g Western Star Spreadable Original Soft
- 2.5 kg lamb leg, bone-in
- 6 garlic cloves, thickly sliced
- 4 rosemary springs, cut into 4 cm pieces
- 1/3 cup (80 mL) malt vinegar
- 2 tablespoons brown sugar
- 1 small lemon, halved
- 4 x bunches Dutch carrots (see Notes), trimmed and peeled
- Sea salt and cracked black pepper, to taste

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Put the lamb into a large roasting dish. Spread the Spreadable evenly over the lamb. Cut 15 small slits into the lamb and press a slice of garlic and a piece of rosemary into each slit.
3. Put the vinegar and sugar in a small bowl and stir to combine. Pour over the lamb.
4. Put the lemon halves into the roasting dish and sprinkle the lot with salt and pepper.
5. Cover with foil and cook for 1 hour. Remove the foil, add the carrots to the roasting dish and cook for another 20-30 minutes or until golden brown and the lamb is cooked to medium (see Notes) or cooked to your liking.

## SERVING SUGGESTION

- Serve with steamed green beans lightly tossed in 10 g Western Star Spreadable, and steamed broccolini with a squeeze of fresh lemon.

## NOTES

- Replace carrots with 420 g (12) chat potatoes or 800 g jap pumpkin, peeled and chopped. Add them to the roasting dish in step 4.
- To check if your meat is cooked to medium, you can either use a meat thermometer or insert a sharp knife into the leg at the thickest point until it touches the bone. Leave it inserted for 30 seconds then remove it. Carefully touch the knife blade. If it is hot all the way through, then the lamb is cooked to medium.

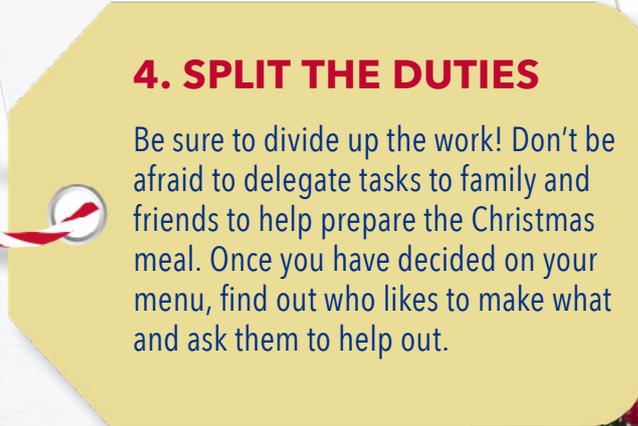


# 5 TIPS TO MAKE *Christmas Day* LESS STRESSFUL



## 1. CREATE A CHRISTMAS PLAN

Whether you're hosting a big get-together or having a quiet family day, ensuring your Christmas menu is all planned and ready to go will make your day a lot easier. Write everything you need down, including recipe ingredients, Christmas decorations and who is coming to your event so when things get hectic, you have a touch point to get you back on track.



## 4. SPLIT THE DUTIES

Be sure to divide up the work! Don't be afraid to delegate tasks to family and friends to help prepare the Christmas meal. Once you have decided on your menu, find out who likes to make what and ask them to help out.

## 5. 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 the day before Christmas (that is if you have the room). This also leaves you with time to get any last-minute bits and pieces.



## 2. TAKE ADVANTAGE OF TIME-SAVERS

Anything that you can make ahead of time, do it! It will save you a lot of time on Christmas Day. Meals that can be served cold or just popped into the oven to warm through are good to prep-ahead.



## 3. GET KITTED OUT

If you know you're cooking a certain dish, be sure you have the correct saucepans, knives and roasting tray you need. Also if you're hosting, be sure you have enough cutlery, plates, bowls and even check on the amount of seating you need.





*Step-by-step*  
**RECIPE VIDEO**  
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# GARLIC ROAST POTATO & SAGE WREATH



**Prep** 20 mins | **Cook** 1 hour | **Serves** 8-10 as a side | **Difficulty** Easy

## INGREDIENTS

- 1.2 kg (about 5) large red skinned potatoes, thinly sliced
- 1.2 kg (about 3) medium sweet potatoes, thinly sliced
- 9 tablespoons (150 g) Western Star Spreadable Original Soft, melted
- 3 garlic cloves, crushed
- 3 teaspoons sea salt flakes
- 1 teaspoon cracked black pepper
- 1/3 cup sage leaves

## METHOD

- 1.** Preheat the oven to 200°C / 180°C fan-forced. Put the potatoes and sweet potatoes in two separate large bowls. Mix the Spreadable and garlic together in a bowl, season generously with the salt and pepper. Divide the garlic mixture between the potatoes and sweet potatoes, and toss to coat.
- 2.** Using your hands, pile together 5-6 slices each of the potatoes and stack vertically along the inside edge of a large round baking dish. Continue adding vertical stacks of the combined potatoes, tucking in sage leaves at intervals, until you have a complete circle. Repeat with remaining ingredients to make another smaller circle inside the bigger circle.
- 3.** Cook in the oven for 1 hour or until roasted and golden brown.

## SERVING SUGGESTION

- Serve with roast chicken, pork, lamb or beef, along with some steamed greens or a mixed leaf salad.

## NOTES

- You can use any red-skinned potatoes including desiree or red royale. These are the best for baking.
- We've added a few more sage leaves to the dish during the last 10 minutes of cooking for presentation.
- If you notice potatoes browning quickly in the oven, cover loosely with foil for the first half an hour, then removing foil for final half an hour.



*Step-by-step*  
**RECIPE VIDEO**  
**CLICK HERE**





# CRISPY BACON & CARAMELISED ONION STUFFING TRAY BAKE



Prep 15 mins | Cook 35 mins | Serves 6 as a side | Difficulty Easy

## INGREDIENTS

- 2 (300 g) brown onions, thinly sliced
- ½ cup malt vinegar
- ⅓ cup brown sugar
- 400 g white sourdough bread, sliced and cut into 2cm pieces
- 100 g Western Star Spreadable Original Soft, melted
- ½ cup chopped flat-leaf parsley, plus extra to serve
- 300 g streaky bacon, chopped
- ½ cup almonds, chopped
- 1 egg, lightly beaten

## METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Put the onions, vinegar and sugar in a medium frying pan over high heat. Cook for 15 minutes, stirring occasionally, until golden brown and liquid has been absorbed. Set aside to cool.
2. Put the onion mixture, bread, melted Spreadable, parsley, bacon, almond and egg in a large baking dish and use your hands or a large spoon to mix to combine.
3. Cook in the oven for 20 minutes, or until golden brown. Serve sprinkled with extra parsley.

## SERVING SUGGESTIONS

- Serve with roast chicken, pork, lamb or beef, along with some steamed greens or a mixed leaf salad.

## NOTES

- If you need to save time, you can use 1 cup store-bought caramelised onions rather than making your own. Simply start recipe at Step 2.



## GRAB THE STAR INGREDIENT

Our original and creamiest Spreadable. We've taken the five-star Western Star taste you know and love and made it soft and spreadable. Ideal for use in savoury dishes such as this easy stuffing tray bake.





# HONEY GLAZED ROAST CARROTS



**Prep** 10 mins | **Cook** 30 mins | **Serves** 4 | **Difficulty** Easy

## INGREDIENTS

- 2 bunches Dutch carrots, washed
- 2 tbsp olive oil
- 2 tbsp honey
- 2 garlic cloves, finely chopped
- 4 sage leaves
- 40 g Western Star Original Salted Butter, chopped
- ½ cup watercress

## METHOD

1. Preheat the oven to 200°C / 180°C fan-forced.
2. Trim the carrot tops, leaving 1-2cm of stem. Peel the carrots and slice any larger carrots in half lengthwise, so that they are roughly the same size.
3. Place the carrots in a large baking dish, and toss with the olive oil, honey, garlic and sage. Season with salt and pepper.
4. Transfer the carrots into the oven for 25-30 minutes or until they have caramelised. Remove from the oven, and toss the butter through the carrots.
5. Transfer to a serving platter, scatter over the watercress before serving.



# PASTRY



## Masterclass

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### RESTING

When making pastry it's important to rest it so that the moisture evens out and the gluten has time to relax. Wrap pastry in baking paper or plastic wrap and refrigerate for 30 minutes (or as per recipe instructions). Resting helps to minimise any shrinking of the pastry while baking.

### PIE TOPPING

When covering your pie with pastry, always make sure to cut into strips or circles larger than you need so that you can be sure the pastry will reach the edge of the pie. Simply remove excess once assembled.

### BLIND BAKING

Recipes often call for Blind Baking because pastry can take a little longer to cook than fillings. To blind bake, simply prick the base of the prepared pastry a few times with a fork then line with baking paper, top with pastry weights and place in the oven to cook as per recipe instructions. You can use dried pulses or rice if you don't have pastry weights.

### TEMPERATURE

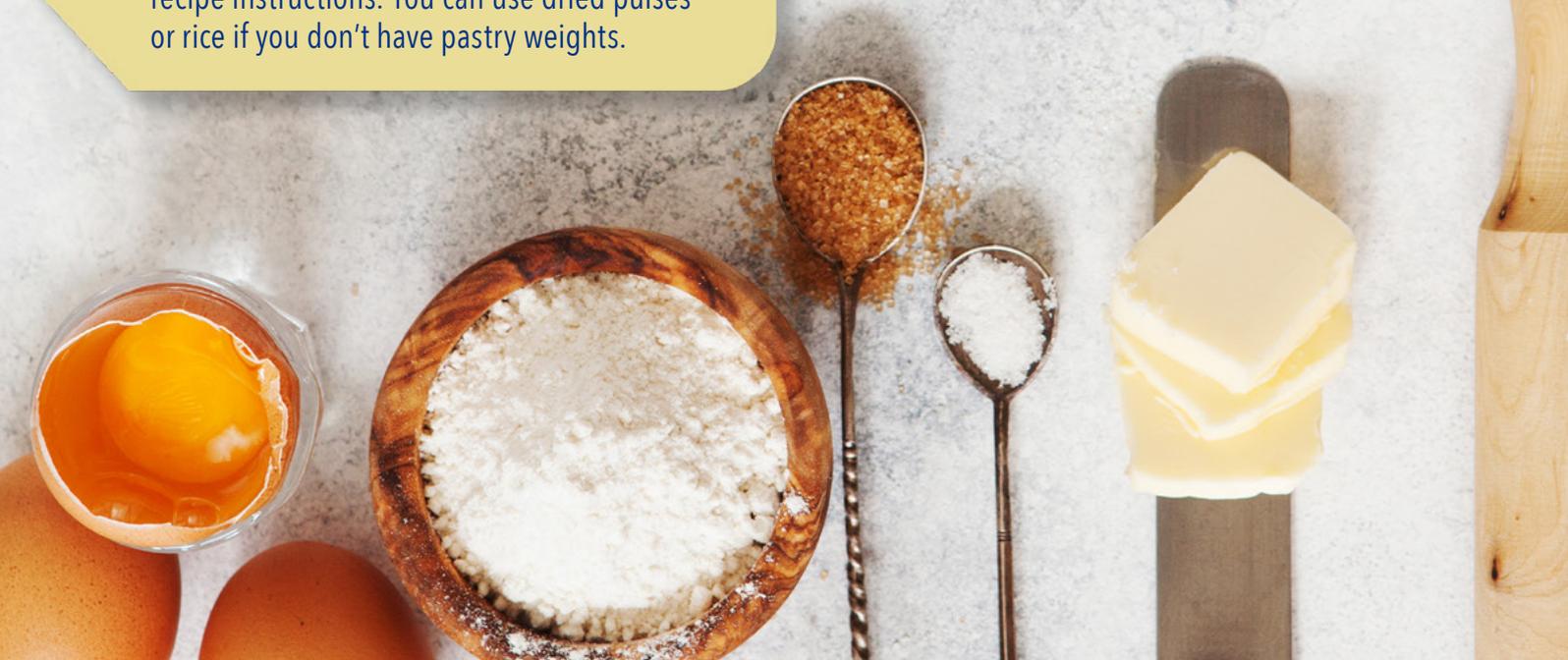
When working with pastry that's been resting in the fridge, always allow time for it to come to room temperature. Factor in around 30 minutes as this will make it easier to work with. That said, your kitchen, benchtop and hands should all be cool so that the pastry doesn't become too soft when rolling and shaping.

### WORKING THE PASTRY

Only sprinkle a small amount of flour on your work surface. Too much and you run the risk of drying the pastry dough out. You can always use baking paper when rolling and avoid using flour altogether.

### FILLINGS

Make sure your fillings are either chilled or at room temperature before adding to prepared pastry bases. Warm ingredients can cause the pastry fat to melt and result in soggy pastry.





*Step-by-step*  
**RECIPE VIDEO**  
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# GIANT FRUIT MINCE PIE



**Prep** 45 mins (plus 1 hour 40 mins cooling + 1 hour chilling time)

**Cook** 55 mins | **Serves** 8-10 | **Difficulty** Easy

## INGREDIENTS

- 1 green-skinned apple, peeled, coarsely grated
- 1 cup (160 g) sultanas
- $\frac{3}{4}$  cup (125 g) pitted prunes, chopped
- $\frac{3}{4}$  cup (110 g) raisins
- $\frac{1}{2}$  cup (80 g) currants
- $\frac{1}{2}$  cup (100 g) red glace cherries, chopped
- $\frac{1}{4}$  cup (60 mL) dry sherry or dark rum (optional, see tip)
- 1 orange, rind finely grated and juiced
- $1\frac{1}{2}$  teaspoons mixed spice
- 50 g Western Star Chef's Choice Unsalted Cultured Butter, chilled
- $\frac{1}{3}$  cup (75 g) firmly packed brown sugar
- Thickened cream, to serve

## PASTRY

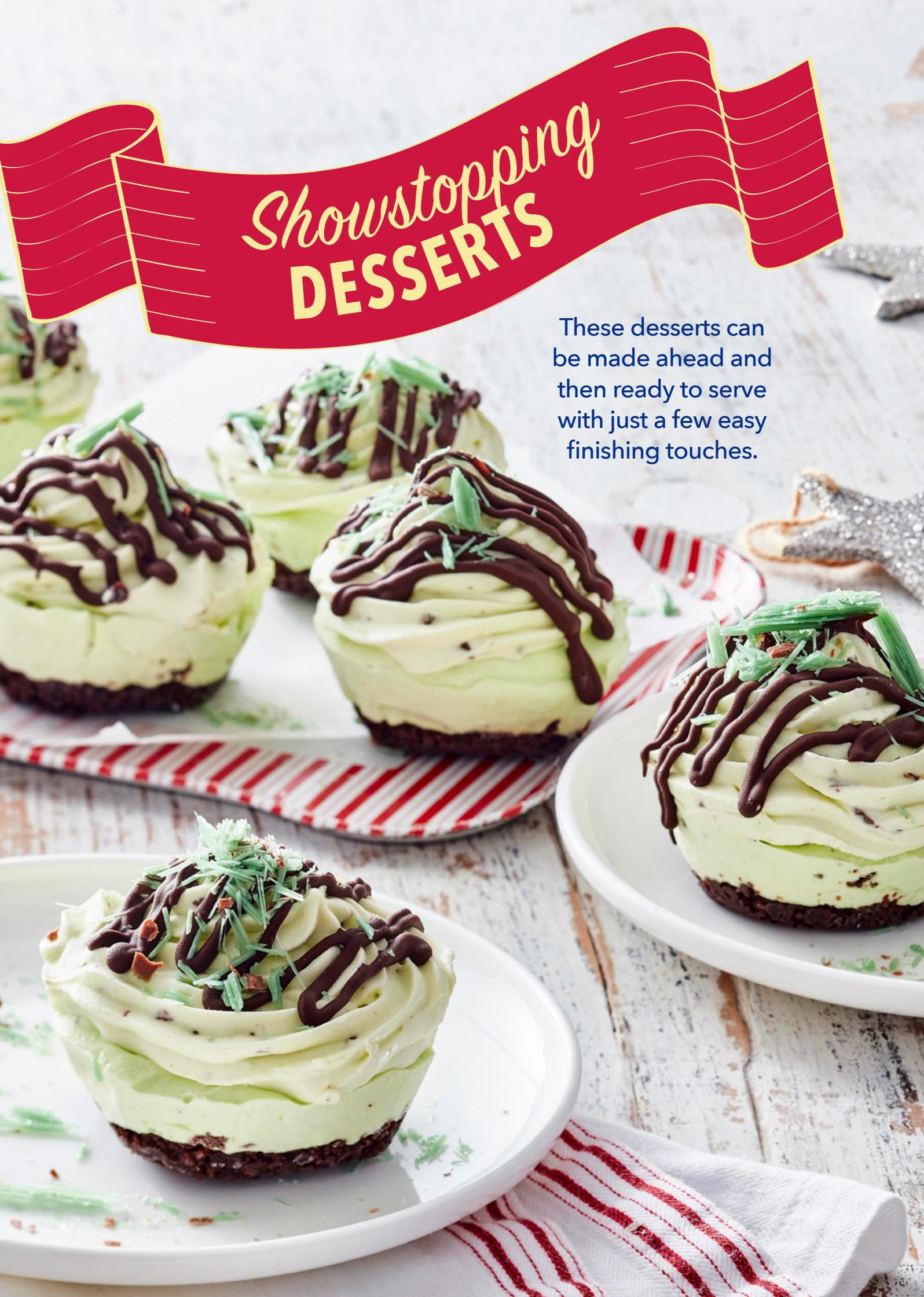
- $2\frac{1}{3}$  cups (350 g) plain flour
- $\frac{1}{4}$  cup (55 g) caster sugar
- 200 g Western Star Chef's Choice Unsalted Cultured Butter, chopped and chilled
- 2 eggs
- 2 tablespoons chilled water
- 1 tablespoon white sugar

## METHOD

1. Combine apple, dried fruit, sherry, orange rind and juice, mixed spice and 1 cup water in a saucepan. Cook over low heat, stirring occasionally, for 10 minutes until liquid has been absorbed. Set aside for 40 minutes to cool to room temperature. Coarsely grate butter over fruit mince. Add brown sugar and stir well to combine.
2. Meanwhile, to make the pastry, add flour, caster sugar and chopped butter to a food processor and process until mixture resembles fine breadcrumbs. Add 1 egg and chilled water. Process until pastry just comes together, adding more water if necessary.
3. Turn pastry onto a lightly floured surface. Knead gently until smooth. Shape into a 2 cm-thick disc. Wrap in baking paper. Refrigerate for 30 minutes or until firm enough to roll out.
4. Preheat oven to 200°C / 180°C fan-forced. Lightly grease a 2.5 cm-deep, 22 cm (base measurement), loose-based square flan tin. Roll pastry between 2 sheets of baking paper until 4 mm thick. Line tin with pastry. Trim and reserve excess. Freeze for 30 minutes.
5. Place tin on a baking tray, line pastry case with baking paper then fill with ceramic pie weights or uncooked rice. Bake for 10 minutes. Remove paper and weights. Bake for a further 10 minutes or until light golden. Cool.
6. Roll reserved pastry between 2 sheets baking paper to form a 24 cm long rectangle. Using a knife, cut pastry lengthways into fourteen 1.5 cm-wide strips, re-rolling dough as needed. Fill pastry case with fruit mince. Lightly beat remaining egg. Brush edges with egg.
7. Arrange pastry strips in a lattice pattern over filling. Press edges to seal. Trim excess. Brush lattice with egg. Sprinkle with white sugar. Bake for 20-25 minutes or until golden. Set aside for at least 1 hour to cool. Serve with thickened cream.

## NOTES

- You can replace sherry or rum with extra  $\frac{1}{4}$  cup orange juice if you prefer a non-alcoholic option.
- Save time and buy pre-made fruit mince in a jar (410g) instead of making your own.



# Showstopping DESSERTS

These desserts can be made ahead and then ready to serve with just a few easy finishing touches.



*Step-by-step*  
**RECIPE VIDEO**  
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# EGGNOG CUSTARD SLICE



**Prep** 30 mins (plus 4 hours 30 mins chilling time) | **Cook** 15 mins

**Serves** 9 | **Difficulty** Easy

## INGREDIENTS

- 18 lattice biscuits
- 1 cup (250 mL) full-fat milk
- 2 cups (500 mL) Western Star Thickened Cream
- 50 g Western Star Original Unsalted Butter, chopped
- 2 teaspoons vanilla extract
- $\frac{2}{3}$  cup caster sugar
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{4}$  teaspoon ground cloves
- $\frac{1}{2}$  cup cornflour
- 6 egg yolks
- Edible gold stars, to decorate

## ICING

- 2 cups icing sugar
- 60 g Western Star Unsalted Butter, melted, cooled
- 1 teaspoon vanilla extract

## METHOD

- 1.** Grease a 3 cm-deep, 20 cm (base) square cake pan and line base and sides with baking paper, extending 3 cm over all sides. Place 9 biscuits, trimming to fit if needed, in a single layer, in pan to cover base.
- 2.** Place milk, thickened cream, unsalted butter, vanilla, sugar, cinnamon, nutmeg and cloves in a medium saucepan. Bring to a simmer over medium heat.
- 3.** Meanwhile, whisk cornflour and yolks in a large bowl. Gradually add warm cream mixture to cornflour mixture, whisking continuously until smooth and combined. Return cream mixture to saucepan and heat over medium-low heat. Cook, whisking constantly, until mixture boils and thickens (do not overheat or mixture will separate).
- 4.** Pour warm custard over biscuits. Top with another layer of 9 biscuits, with the glazed side up. Refrigerate for 4 hours 30 minutes or until chilled and set.
- 5.** To make the icing, place icing sugar in a large bowl. Pour in melted butter, 1 tablespoon of warm water and the vanilla. Stir until smooth (see Notes).
- 6.** Remove slice from pan and cut slice into squares, using shape of biscuits as a guide.
- 7.** Spread the icing over the slice pieces and scatter with gold stars.

## NOTES

- You may need a little more warm water to get a smooth icing consistency. If so, add water gradually (a tablespoon at a time) until smooth.
- This slice is best left in the fridge for several hours or overnight to allow biscuits to soften and custard to set.
- Edible gold stars are available in the baking aisle of most supermarkets.





# 5-STAR BROWNIE BITES



Prep 40 mins | Cook 30 mins | Serves 8 | Difficulty Easy

## INGREDIENTS

- 150 g Western Star Unsalted Butter
- 300 g good-quality dark chocolate, chopped
- 1½ cups (330 g) firmly packed brown sugar
- 4 eggs, lightly beaten
- 1 cup (150 g) plain flour
- ½ cup (120 g) sour cream
- 1 tablespoon red food colouring
- Crushed candy canes, to decorate

## VANILLA BUTTERCREAM

- 100 g Western Star Unsalted Butter
- 2 teaspoons vanilla bean paste
- ⅔ cup (110 g) icing sugar
- 1-2 tablespoons milk

## METHOD

1. Preheat oven to 180°C / 160°C fan-forced. Grease a 20 cm x 30 cm lamington pan and line base and sides with baking paper, extending 3 cm over long sides.
2. Stir the butter and chopped chocolate in a saucepan over low heat until mixture is smooth. Transfer to a medium bowl.
3. Stir in sugar and eggs until combined. Stir in flour, sour cream and colouring until smooth and combined. Pour mixture into prepared pan. Bake, uncovered, for about 30 minutes. Cool completely in pan.
4. Meanwhile, to make vanilla buttercream, place 100 g butter and vanilla in a large bowl. Use a mixer to beat the butter mixture until pale. Gradually add sugar until smooth and combined. Adjust thickness of icing with milk.
5. Remove brownie from pan. Using a 6 cm star cutter, carefully cut 16 stars from brownie. Spread a layer of buttercream over half the brownie stars. Stack with remaining brownie stars to form 2 layers. Add a little dollop of buttercream to the top brownie star and scatter with crushed candy canes.



## GRAB THE STAR INGREDIENT

Unsalted butter is ideal when you need full control over the seasoning of your dish. Perfect for everyday baking and cooking.





# CHOC-MINT ICE-CREAM CAKES



**Prep** 25 mins (plus 6 hours freezing time) | **Cook** 5 mins

**Makes** 12 | **Difficulty** Easy

## INGREDIENTS

- 125 g plain chocolate biscuits
- 50 g Western Star Unsalted Butter, melted
- 600 mL Western Star Thickened Cream
- 395 g can sweetened condensed milk
- 1½ teaspoons peppermint extract
- 2-3 drops green food coloring, to tint
- ¾ cup chocolate chips, chopped
- 100 g good-quality dark chocolate, chopped
- 1½ teaspoons Western Star Original Spreadable or vegetable oil
- Peppermint Crisp bar, finely chopped, to serve

## METHOD

1. Line the bases of a 12-hole, ⅓ cup-capacity non-stick muffin pan with baking paper.
2. Place biscuits in a food processor. Process until fine crumbs form. Add melted butter and process until combined. Press mixture into bases of prepared pan holes. Refrigerate until required.
3. Using an electric mixer, beat cream until soft peaks form.
4. Place condensed milk, peppermint extract, a little food coloring and chopped chocolate chips in a large bowl. Stir to combine. Fold condensed milk mixture into thickened cream. Spoon the cream mixture into the prepared muffin holes until three-quarters full.
5. Using an electric mixer, beat remaining cream mixture until firm peaks form. Transfer to a piping bag fitted with a large star nozzle. Working quickly, pipe cream mixture over mixture in muffin holes. Freeze for 6 hours or overnight until frozen.
6. Just before you're ready to serve, place dark chocolate and Spreadable in a heatproof bowl over a saucepan of simmering water (make sure the base of the bowl doesn't touch the water). Stir until chocolate has melted.
7. Remove ice cream from muffin pans. Drizzle with cooled chocolate sauce and serve scattered with the chopped peppermint crisp.

## NOTES

- You could replace the chocolate chips with chopped candy canes for an extra strong mint flavour.



*3 ways with*  
**SHORTBREAD**

The best gifts come from the heart and there's nothing quite like giving and receiving a batch of homemade shortbread at Christmas!



  
*Idea*  
**1**





# SHORTBREAD STARS WITH LEMON BUTTER FILLING



**Prep** 25 mins (plus 30 mins chilling and 15 mins setting time) | **Cook** 15 mins  
**Makes** Approx. 16 sandwiched biscuits | **Difficulty** Easy

## INGREDIENTS

### SHORTBREAD

- 1½ cups (225 g) plain flour
- ⅔ cup (120 g) rice flour
- ½ cup (110 g) caster sugar
- 225 g cold Western Star Chef's Choice Unsalted Cultured Butter, chopped
- 1 teaspoon vanilla essence

### LEMON BUTTER FILLING

- 120 g Western Star Chef's Choice Unsalted Cultured Butter, softened
- 2 cups (320 g) pure icing sugar, sifted
- 2 teaspoons finely grated lemon rind
- 2 teaspoons lemon juice

### RED AND WHITE ICING

- 2 cups (320 g) pure icing sugar
- 2 tablespoons boiling water
- 4 drops red food colouring gel
- White and silver cachous, to decorate

## METHOD

### SHORTBREAD

1. Preheat oven to 160°C / 140°C fan-forced. Put the flour, rice flour and sugar in a large bowl. Add the butter and use your fingertips to rub the butter into the flour until it resembles sand.
2. Turn out the dough onto a clean work surface and knead gently until smooth. Shape into a disc and wrap in plastic wrap. Refrigerate for 30 minutes, or until firm.
3. Roll out to 5 mm thick and use 6.5 cm, 7.5 cm and 9 cm star-shaped cookie cutters to cut out stars. Place on large baking trays lined with baking paper. Cook for 12–15 minutes or until light brown. Set aside on trays to cool completely.

### LEMON BUTTER FILLING

1. Put the butter, icing sugar, lemon rind and lemon juice in a large bowl. Use electric beaters to beat until light and fluffy.
2. Place filling in a piping bag and pipe small dots of the filling over half the biscuits (alternatively you can spread the lemon butter filling over half the biscuits). Carefully sandwich with the remaining biscuits.

### RED AND WHITE ICING

1. Place the icing sugar and boiling water in a bowl and mix well to combine. You may need to add a few drops more of boiling water if the icing is too stiff.
2. Divide icing between 2 bowls. Add the red food colouring gel to one bowl and mix to combine.
3. Place the red icing in a piping bag with a 1 mm nozzle or use a zip-lock bag. Pipe the red icing around the outside of some of the biscuits. Spoon the plain icing colour into the middle of these and decorate the points with cachous. Repeat with the white and red icing decorating as you like. Allow to set for 15 minutes.



Idea  
2





# CHRISTMAS SHORTBREAD STAR WREATH



**Prep** 30-35 mins | **Cook** 30 mins | **Makes** 1 Wreath | **Difficulty** Average

## INGREDIENTS

- 250 g Western Star Chef's Choice Cultured Unsalted Butter, chopped and softened
- $\frac{2}{3}$  cup pure icing sugar
- 2 cups plain flour
- 1 cup rice flour
- $\frac{1}{4}$  cup cranberries
- Zest of 1 orange
- Icing sugar, for dusting

## METHOD

1. Preheat the oven to 160°C / 140°C fan-forced. 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 non-stick baking paper until it is 1 cm 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 approximately 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.

## NOTES

- Keep an eye on shortbread while baking as cooking times and oven temperatures may vary.
- If hanging, reinforce the back of the wreath with a cardboard ring, which can be stuck down with either icing or melted chocolate.





# DELICIOUS SHORTBREAD



**Prep** 20 mins | **Cook** 30 mins | **Makes** about 20 | **Difficulty** Easy

## INGREDIENTS

- 250 g Western Star Chef's Choice Cultured Unsalted Butter, softened
- $\frac{2}{3}$  cup pure icing sugar
- 2 cups plain flour
- 1 cup rice flour
- 1 tsp caster sugar, for sprinkling

## NOTES

- Shortbread will keep in an airtight container for up to 1 month.

## METHOD

1. Preheat oven to 160°C / 140°C fan-forced. Process all ingredients, except caster sugar, together in a food processor until mixture resembles fine breadcrumbs.
2. Press mixture together until it forms a dough. Divide dough in two.
3. Roll out dough between 2 sheets of baking paper until 5 mm thick. Using a snowflake-shaped cutter, cut shapes from dough. Transfer to prepared trays. Sprinkle with caster sugar if desired.
4. Bake for 30 minutes or until dry and firm but still pale. Transfer to a wire rack to cool completely. Dust with icing sugar to serve.



## GRAB THE STAR INGREDIENT

When you really want your pastry and baking to shine, unsalted cultured butter delivers with that sought after creamier continental taste.

# HOW TO REDUCE WASTE THIS

# Christmas

We understand that it's difficult not to over cater at Christmas time. Here are some ways to help reduce any waste after the last Christmas cracker has been pulled and the guests have all gone home.

## 1. LOVE YOUR LEFTOVERS

Leftover pork, chicken or lamb are the kind of leftovers we love. Use leftover garlic lamb in a Middle-Eastern style wrap with any leftover hummus and salad. Add a squeeze of lemon for that extra zing.

## 2. BROWNIE POINTS

After you cut out the brownie stars in the 5-star Brownie Bites, you may have a few tasty scraps leftover. If you or your kids haven't already snaffled them up, here's how you can turn them into a treat. Defrost a small tub of vanilla ice-cream until softened slightly and stir through chopped pieces of brownie. Refreeze. Serve the vanilla brownie ice-cream drizzled with melted dark chocolate.

## 3. USE YOUR LOAF

If you have leftover sourdough bread from the roast pork stuffing, tear it into pieces and toss it through melted butter and garlic then bake until golden. You can use these garlicky croutons in a salad.

## 4. FABULOUS FRITTATA

If by some chance you have any potatoes leftover from your potato wreath, use them up to make a Spanish-style potato frittata. Just add some Western Star Spreadable to the pan to fry them off and pour over an egg, cream and cheese mixture and pop it in the oven until it's golden. Serve with a green leaf salad.



# Christmas MENU



NUMBER OF GUESTS

ADULTS

KIDS

## DRINKS

## APPETISERS

## SIDES

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## MAINS

## DESSERTS

## OTHER

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## SHOPPING LIST

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