

---

# CHRISTMAS MADE SIMPLE

---



*Recipes and tricks for a  
stress-free Christmas*



**CHRISTMAS IS A TIME TO CELEBRATE WITH FAMILY AND FRIENDS AND FABULOUS FOOD. AT WESTERN STAR, WE BELIEVE THAT CREATING THE RECIPES SHOULD BE AS ENJOYABLE AS EATING THEM.**

With that in mind, we've put together this ebook that's filled with seasonal entertaining dishes that have been tried and tested to wow you and your guests. This book is packed with a wealth of hints and tips that will ensure your Christmas table is made simple.

From finger food to show-stopping desserts plus all the trimmings, Western Star have you covered for a stress-free occasion, using quality products and recipes you can trust.

We hope you enjoy making these recipes as much as we've enjoyed creating them and that they make your Christmas simply memorable.



# Your essential Christmas ingredients

WHEN IT COMES TO COOKING DURING CHRISTMAS TIME, THERE ARE A FEW TRUSTED INGREDIENTS YOU MUST HAVE ON HAND TO ENSURE YOUR MENU TASTES AND LOOKS AMAZING.

## Western Star Thickened Cream

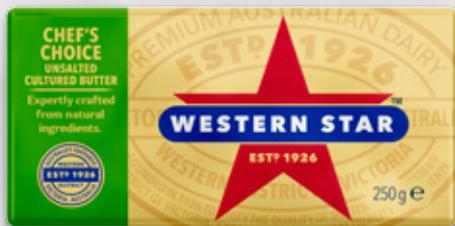
Why...because this classic cream is perfect for cooking, whipping and pouring which is what you need over the Christmas period. If you're making a pav or trifle be sure to use thickened cream as it's ideal for whipping and holding its form.

## Western Star Chef's Choice Unsalted Cultured Butter

Why...this premium quality butter has an extra creamier taste and texture, which is ideal for baking. If you're after a creamy shortbread and rich gingerbread than Chef's Choice Unsalted butter is what you need. Keep Chef's Choice on hand this Christmas for even better tasting baked treats.

## Western Star Spreadable Original Soft

Why...because this irresistibly soft and creamy spreadable is the perfect accompaniment to steamed veggies, roast veggies and to marinate your Christmas roast lamb or other meats. It's as good in the kitchen to cook with as it is on the table to spread.





# CONTENTS



**FUSS-FREE FINGER FOOD**

**CHRISTMAS LUNCH**

**3 WAYS WITH SHORTBREAD**

**SHOW-STOPPING DESSERTS**





---

★

# FUSS-FREE *FINGER FOOD*

---



**FUSS-FREE FINGER FOOD**





# Cheese Devils on Horseback

**PREP TIME:** 15 MINS **COOKING TIME:** 20 MINS  
**MAKES:** 10 **DIFFICULTY:** EASY



## INGREDIENTS

10 fresh dates, pitted  
80 g cream cheese  
1 tablespoon chives  
10 rashers thick cut smoky  
bacon  
Toothpicks

## METHOD

1. Pre-heat oven to 180°C.
2. Slice dates down middle without cutting through, to make a pocket.
3. Mix cream cheese with chives.
4. Fill dates with approx. one teaspoon of cream cheese mix. Wrap bacon around dates and secure with a toothpick.
5. Place on an oven tray lined with baking paper and cook for approximately 20 minutes or until bacon is cooked through.

## TIP

*If desired, substitute blue or washed rind cheese, for a fuller flavoured pre-dinner treat.  
Try using balsamic glaze instead of honey.*

**FUSS-FREE FINGER FOOD**





# Goats' Cheese and Honey Crostini

**PREP TIME:** 10 MINS **COOKING TIME:** 13 MINS  
**SERVES:** PARTY (20 OR MORE) **DIFFICULTY:** EASY



## INGREDIENTS

20 thin slices baguette

100 g Western Star Chef's Choice Cultured Unsalted Butter, melted

2 x 120 g logs fresh goats' cheese, each cut into 10 slices

20 small sprigs thyme, for garnish

2 tablespoons honey, for drizzling

Freshly ground black pepper, to taste

## METHOD

1. Brush both sides of the bread with butter and place on a baking tray. Bake at 200°C for 8-10 minutes, turning once, until lightly browned.
2. Top each crostini with a slice of goats' cheese and return to oven for 2-3 minutes to warm. Drizzle with honey and garnish with thyme and a grinding of pepper, serve immediately.

## TIP

*Bread can be buttered and baked a day ahead and stored in an airtight container.*

**FUSS-FREE *FINGER FOOD***





# Smoked Salmon on Avocado with Special Dressing

**PREP TIME:** 20 MINS

**MAKES:** 20 APPETISERS **DIFFICULTY:** EASY



## INGREDIENTS

200 g packet smoked salmon (or trout)

1 long baguette

1 large or 2 small ripe avocados

## SPECIAL DRESSING

$\frac{1}{3}$  cup olive oil

$\frac{3}{4}$  cup lemon juice

$\frac{1}{2}$  small red onion, finely diced

$\frac{1}{2}$  cup fresh dill, finely chopped

$\frac{1}{2}$  teaspoon hot English mustard

2 teaspoons honey

Salt & Pepper to taste

## METHOD

1. Arrange Salmon or Trout on large serving platter.
2. Slice baguette into long, diagonal pieces and lightly toast then add to platter.
3. Mash avocado in bowl, adding a little lemon juice to prevent browning. Place bowl with spoon on platter.

## SPECIAL DRESSING

1. Place all ingredients in a screw top jar and shake to combine. Pour sauce into a vessel and add to platter.

## TIP

*Baguette can be replaced with storebought blinis, crispbread or thinly sliced sourdough toasts.*



# Fruit and Cheese Platter Christmas Tree

PREP TIME: 15 MINS SERVES: 6 DIFFICULTY: EASY



PEARS

CRAISINS

APRICOTS

RED AND WHITE CHERRIES

BLUEBERRIES

CHEDDAR CHEESE

PISTACHIO NUTS

MATURE CHEDDAR

WHOLE STRAWBERRIES

CAMEMBERT

RED AND GREEN GRAPES

ROASTED ALMONDS

RED AND WHITE CHERRIES



# 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 divide up the work.

## 2. Take advantage of time 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 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.

## 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.



---

★

# CHRISTMAS *LUNCH*

---

★  
**CHRISTMAS LUNCH**





# Rosemary, Garlic and Lemon Roast Lamb

**PREP TIME:** 20 MINS **COOKING TIME:** 1 HOUR 10 MINS  
**SERVES:** 6-8 **DIFFICULTY:** EASY



## INGREDIENTS

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

## METHOD

1. Preheat oven to 200°C (fan forced).
2. Put the lamb into a large roasting dish. Spread the Western Star 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 tips) or cooked to your liking.

## TIPS & SERVING SUGGESTIONS

- Replace carrots with 420g (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.
- Serve with steamed green beans lightly tossed in 10 g Western Star Spreadable, and steamed broccolini with a squeeze of lemon.

★  
**CHRISTMAS LUNCH**

**SPICED CITRUS BUTTER**

**SHALLOT, OREGANO  
AND LEMON BUTTER**

**SPRING ONION, CHILLI  
AND LIME BUTTER**





# Three Flavoured Butters for Roast Chicken or Turkey

**PREP TIME:** 10 MINS

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

### TIPS & SERVING SUGGESTIONS

- 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.

★  
**CHRISTMAS LUNCH**





# Garlic Roast Potato and Sage Wreath

**PREP TIME:** 20 MINS **COOKING TIME:** 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 (fan forced). Put the potatoes and sweet potatoes in two separate large bowls. Mix the Western Star Spreadable Original Soft 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.

## TIPS & SERVING SUGGESTIONS

- 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 over, cover loosely with foil for the first half an hour, then removing foil for final half an hour.
- Serve with roast chicken, pork, lamb or beef, along with some steamed greens or a mixed leaf salad.

★  
**CHRISTMAS LUNCH**





# Crispy Bacon and Caramelised Onion Stuffing Tray Bake

**PREP TIME:** 15 MINS **COOKING TIME:** 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 (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 Western Star 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.

## TIPS & SERVING SUGGESTIONS

- 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 3.
- Serve with roast chicken, pork, lamb or beef, along with some steamed greens or a mixed leaf salad.

★  
**CHRISTMAS LUNCH**





# Beans and Cherry Tomatoes with Pine Nut Butter

**PREP TIME:** 5 MINS **COOKING TIME:** 10 MINS  
**SERVES:** 8 **DIFFICULTY:** EASY



## INGREDIENTS

125 g Western Star Original Salted Butter, chopped

750 g green beans, trimmed and blanched

375 g cherry tomatoes

¼ cup pine nuts

2-3 cloves garlic, crushed

1 tablespoon parsley, roughly chopped

## 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.

## TIP

*Make flavoured butter a day ahead and refrigerate until required. On the day, simply melt the butter in a frypan and toss through tomatoes and beans.*



★  
**CHRISTMAS LUNCH**





# Iceberg Wedges with Prosciutto and Rosemary Butter

**PREP TIME:** 25 MINS **COOKING TIME:** 10 MINS  
**SERVES:** 8 **DIFFICULTY:** EASY



## INGREDIENTS

*2 thick slices sourdough bread, crusts removed*

*6 slices prosciutto*

*Olive oil spray*

*3 egg yolks*

*1 tablespoon sherry vinegar*

*1 teaspoon finely chopped rosemary*

*125 g Western Star Unsalted Butter*

*Salt and white pepper, to taste*

*1 iceberg lettuce, outer leaves removed and cut into 8 wedges*

*Shaved parmesan, for garnish*

*Chives, snipped into 2cm pieces, for garnish*

## METHOD

- 1.** Process bread in a food processor to make coarse breadcrumbs. Place prosciutto and breadcrumbs on separate baking paper lined oven trays, Lightly spray crumbs with oil and bake both at 180°C for 8-10 minutes or until crisp. Drain prosciutto on paper towel and break into pieces when cooled.
- 2.** Combine yolks, vinegar and rosemary in a small food processor bowl and pulse to combine.
- 3.** Melt the butter in a saucepan until very hot. With the motor running, add the butter in the processor in a slow, steady stream. Season to taste and cool to room temperature.
- 4.** Arrange the lettuce wedges on a platter and drizzle with Rosemary Butter Dressing. Scatter over prosciutto and breadcrumbs and sprinkle with shaved parmesan and chives before serving.

## TIPS

- Rosemary Butter Dressing can be made a day ahead and refrigerated until required, then brought to room temperature before serving.
- If the Rosemary Butter Dressing is too thick dilute with a little water before drizzling.
- Breadcrumbs can be baked ahead and stored in an airtight container.

# 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 ham, turkey 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. Make a mess

The brilliant thing about leftover pavlova is that it lends itself wonderfully to that great British invention, the Eton Mess dessert. Crush the leftover meringue and layer it into the base of a serving glass. Mash berries slightly with a fork and swirl through whipped cream, and layer it on top of the meringue. Repeat and drizzle with any strawberry jam and top with white chocolate curls.

## 3. Eggs-tra yolk ideas

It takes a lot of egg whites to make the Christmas Pav, so to ensure that the yolks don't go to waste, make a custard using Western Star Thickened Cream and egg yolks. This can be poured over any leftover Christmas pudding or as the base to a Summer ice-cream.

## 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.



---

★

# 3 SIMPLE WAYS WITH *SHORTBREAD*

---

*Shortbread doesn't only have to be a Christmas gift. Get baking and use shortbread for decorations and a stellar dessert as well!*



CHRISTMAS *DECOR*





# Christmas Shortbread Star Wreath

**PREP TIME:** 30-35 MINS **COOKING TIME:** 30 MINS  
**MAKES:** 1 GARLAND **DIFFICULTY:** AVERAGE



## INGREDIENTS

250 g *Western Star Chef's Choice Premium 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. 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 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.

## TIPS

- 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.

2

CHRISTMAS *DESSERT*





# Shortbread Stars with Lemon Butter Filling



**PREP TIME:** 25 MINS + 30 MINS CHILLING **COOKING TIME:** 15 MINS  
**MAKES:** APPROX. 16 SANDWICHED BISCUITS **DIFFICULTY:** EASY



## INGREDIENTS

### SHORTBREAD

1 ½ 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 (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 5mm 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 Western Star Chef's Choice Unsalted Cultured 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.



3

CHRISTMAS GIFTS





# Delicious Shortbread

**PREP TIME:** 20 MINS **COOKING TIME:** 25-30 MINS  
**MAKES:** 1 GARLAND **DIFFICULTY:** EASY



## INGREDIENTS

250 g *Western Star Chef's Choice Premium 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

## METHOD

1. 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 5mm thick.
4. Using a snowflake-shaped cutter, cut shapes from dough. Transfer to prepared trays. Sprinkle with caster sugar if desired. Bake at 160°C for 30 minutes or until dry and firm but still pale. Transfer to a wire rack to cool completely. Dust with icing sugar. Serve.

## TIP

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



---

★

# SHOW-STOPPING *DESSERTS*

---

★  
**SHOW-STOPPING** *DESSERTS*





# Gingerbread and Caramel Trifle

**PREP TIME:** 25 MINS + 40 MIN CHILLING TIME **COOKING TIME:** 22 MINS  
**SERVES:** 8-10 **DIFFICULTY:** EASY



## INGREDIENTS

### GINGERBREAD

125 g *Western Star Chef's Choice Unsalted Cultured Butter, chopped*  
 $\frac{1}{3}$  cup (75 g) *brown sugar*  
 $\frac{1}{3}$  cup (80 ml) *golden syrup*  
1 egg  
2  $\frac{1}{2}$  cups (375 g) *plain flour*  
1 *tablespoon ground ginger*  
2 *teaspoons cinnamon*  
 $\frac{1}{4}$  *teaspoon ground cloves*  
1 *teaspoon bicarbonate of soda*  
*White icing pens, to decorate*

### TRIFLE

1.5 L *Western Star Thickened Cream*  
1 cup (280 g) *store-bought thick caramel*  
2 *tablespoons warm water*

## METHOD

### GINGERBREAD

1. Melt butter, brown sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
2. Whisk egg and butter mixture in a large bowl. Sift flour, spices and bicarbonate of soda over the butter mixture and mix until combined into a smooth dough. Flatten into a disc shape, cover with plastic wrap and refrigerate for 30-40 minutes or until just firm.
3. Preheat oven to 180°C (fan forced). Roll out one-third of the dough on baking paper to 5mm thick. Cut into gingerbread men using 10 cm and 8 cm gingerbread man cutter and place on a baking tray lined with baking paper. Cook for 8-10 minutes or until golden brown. Cool completely. Decorate the gingerbread men using a white icing pen to draw faces and buttons.
4. Roll out the remaining gingerbread dough into a 1cm thick (25 cm x 30 cm) rectangle. Place on a large baking tray lined with baking paper and cook for 10-12 minutes, or until golden brown. Cool completely.

### TRIFLE

1. Whip the cream in a large bowl using a hand-held mixer until firm peaks.
2. Put the caramel and water in a small bowl and mix to combine.
3. To assemble. Crumble the gingerbread slab into pieces. Place one third of the gingerbread pieces into a trifle dish. Top with one third of the cream and half the caramel. Swirl the caramel into the cream. Repeat with another third of the remaining gingerbread pieces and cream and remaining caramel. Swirl the remaining cream on top. Place the gingerbread men on top.
4. Serve with fresh seasonal fruit.

★  
**SHOW-STOPPING** *DESSERTS*





# Berries and Cream Tray Pavlova

**PREP TIME:** 20 MINS + 1 HOUR COOLING **COOKING TIME:** 1 HOUR  
**SERVES:** 8 **DIFFICULTY:** EASY



## INGREDIENTS

### PAVLOVA

7 (225 ml) egg whites  
1½ cups (330 g) caster sugar  
1½ teaspoons white vinegar

### QUICK STRAWBERRY JAM

250g strawberries, hulled and halved

½ cup caster sugar

1 teaspoon vanilla essence

### TOPPING

1 x 600 ml bottle Western Star Thickened Cream

1 teaspoon vanilla essence

125 g blueberries

125 g raspberries

Icing sugar, for dusting

## METHOD

### PAVLOVA

1. Preheat oven to 150°C (fan forced).
2. Place the egg whites in the bowl of an electric mixer and whisk on high speed until stiff peaks form.
3. Gradually add the sugar, 1 tablespoon at a time, waiting 30 seconds before adding another tablespoon. Once all the sugar is added, whisk for a further 6 minutes or until the mixture is stiff and glossy.
4. Add the vinegar and whisk for a further 2 minutes or until glossy and combined.
5. Place spoonfuls of the meringue onto a large baking tray lined with non-stick baking paper. Reduce oven temperature to 120°C (fan forced) and cook for 1 hour. Turn the oven off and allow the pavlova to cool completely in the oven.

### QUICK STRAWBERRY JAM

1. Put the strawberries, sugar and vanilla in a small saucepan over medium high heat. Bring to the boil and cook for 6-7 minutes, or until thickened and jammy. Allow to cool completely.

### TOPPING

1. Put the Western Star Thickened Cream and vanilla in a large bowl and whisk to soft peaks.
2. Serve the pavlova topped with cream, strawberry jam, raspberries and blueberries. Dust with icing sugar.

## TIP

You can substitute the homemade strawberry jam for ½ cup store-bought strawberry jam stirred together with 1 teaspoon warm water.

★  
**SHOW-STOPPING** *DESSERTS*





# Chocolate Mint Ripple Cake

**PREP TIME:** 20 MINS + 8 HOURS CHILLING

**SERVES:** 8 **DIFFICULTY:** EASY



## INGREDIENTS

900 ml Western Star  
Thickened Cream

¼ cup (40 g) icing sugar

1 teaspoon vanilla essence

25 chocolate ripple biscuits

1 x 35 g Peppermint Crisp  
chocolate bar, chopped

Mint sprigs, for garnish

## METHOD

1. Put the Western Star Thickened Cream, icing sugar and vanilla in a large bowl and use hand-held beaters to beat until stiff peaks form.
2. Spread some of the cream on a rectangular serving plate, at least 30 cm long, to form a stable base for the biscuits. Spread a little of the cream onto a biscuit and stand upright onto the serving plate. Sandwich with another biscuit and cream. Repeat until you have a row of 5 biscuits.
3. Repeat with remaining biscuits and cream until there are 5 rows of 5 biscuits to form a log. Carefully spread the remaining cream over the biscuits in delicate swirls.
4. Put in the fridge for 8 hours to set.
5. When ready to serve, sprinkle with the Peppermint Crisp and scatter with the mint leaves.
6. Serve with fresh berries.

# Trouble-shooting desserts

**Q1:** *I forgot to take my butter out of the fridge to soften it. How do I soften it quickly without melting it?*

**A:** One of the fastest ways to soften chilled or frozen butter is to grate it. Cut the amount of butter you need in one piece, then use a grater or microplane to grate it into a bowl. It will soften in seconds.

**Q2:** *How do I move my pavlova to a plate without breaking it?*

**A:** The simple solution to this is to bake it on baking paper on an upside down baking tray. Once cooked, slide the pav onto your serving dish.

**Q3:** *My pavlova always splits and weeps once cooked, how do I avoid this?*

**A:** The key is to add the caster sugar gradually and only continue beating until the sugar has completely dissolved.

**Q4:** *How far ahead can I make my gingerbread men?*

**A:** You can make the gingerbread slab and gingerbread men up to 2 weeks ahead. Keep in an airtight container in a cool dry place.

**Q5:** *What's the secret to perfectly whipped cream for desserts?*

**A:** Start with chilled cream and a chilled bowl. Use a balloon whisk or electric beaters. Try not to overbeat cream or it will split. To rescue split cream, add a little more cream and stir carefully.



# CHRISTMAS MENU



NUMBER OF GUESTS

ADULTS

KIDS

## DRINKS

---

---

---

---

## APPETISERS

---

---

---

---

## SIDES

---

---

---

---

## MAINS

---

---

---

---

## DESSERTS

---

---

---

---

## OTHER

---

---

---

---

## SHOPPING LIST

<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>
<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>	<input type="checkbox"/>	<hr/>





[WESTERNSTARBUTTER.COM.AU](http://WESTERNSTARBUTTER.COM.AU)

