



off the
pallet

homewares

12 Plates of Christmas

e-cook book



Aussie Christmas sausage rolls

Makes 40

500g beef sausage mince
500g beef regular mince
¼ cup bread crumbs
half a bottle of good Australian beer
2 tbsp soy sauce
2 cloves garlic finely chopped
1 red onion finely chopped
1 large carrot grated
juice of half a lime
1 tbsp salt
1 tbsp pepper
5 sheets of puff pastry semi thawed
1 egg whisked to brush
sesame seeds

Preheat fan forced oven to 200°C.

In a large bowl combine with your hands sausage mince, regular mince, bread crumbs, beer, soy sauce, garlic, onion, carrot, lime juice, salt and pepper.

Slice puff pastry sheets in half so you have 10 long sheets and lightly brush egg on the edges. Spoon the filling onto the sheets and roll. Be careful to not overfill. Slice each roll in half, then half again so you have 4 mini sausage rolls per sheet. repeat.

Evenly space the sausage rolls onto a baking tray lined with baking paper. Brush the top of each sausage roll with egg and top with a pinch of sesame seeds.

Bake for 20-25 minutes or until golden brown. Place on wire rack to cool for 10 minutes before serving.

King prawns with chimichurri

Serves 4

prawns

- 12 fresh king prawns
- juice of half a lime
- 1 tbsp smoked paprika
- 2 tbsp extra virgin olive oil
- 1 clove garlic crushed
- 1 tbsp salt
- 1 tbsp pepper

chimichurri

- 1 bunch of parsley finely chopped
- 1 bunch of fresh coriander finely chopped
- 1 clove garlic crushed
- 125ml extra virgin olive oil
- 1 tbsp red wine vinegar
- half a small red chilli finely chopped

In a bowl combine parsley, coriander, garlic, olive oil, vinegar & chilli and set aside chimichurri.

In a large bowl combine lime juice, paprika, olive oil, garlic, salt & pepper. Coat prawns in the rub.

On the BBQ or in a grill pan cook the king prawns for 1-2 minutes on each side or until cooked.

Serve with chimichurri and enjoy.





Oysters 4 ways

Serves 4

- 1 dozen fresh shucked oysters
- 2 lemons quartered
- 1 lime quartered
- 50ml tequila
- 50ml gin
- 50ml hot sauce
- 2 rashers streaky bacon cooked & chopped finely
- 1 spring onion
- 1 large red chilli sliced finely
- 1 finely chopped lebanese cucumber

Natural

A squeeze of lemon and that's it!

Hot damn, thank you ma'am

Add a dash of tequila, a dash of hot sauce and a squeeze of lime.

G & C

Add a dash of gin, chopped cucumber and chilli.

Pig in the sea

Add chopped bacon, spring onion and a squeeze of lemon.

Fennel & thyme roast pork

Serves 10

- 2kg boned and rolled pork shoulder**
- 2 tsp fennel seeds**
- 2 tsp of thyme finely chopped**
- 1 tsp black peppercorns**
- 2 tsp sea salt**
- 4 garlic cloves crushed**
- 2 tbsp olive oil**

Preheat fan forced oven to 160°C

Remove netting from pork and unroll. Pat pork dry with paper towel. Use kitchen string to roll the pork again. Combine fennel seeds, thyme, peppercorns, salt and oil with a mortar and pestle. Rub mixture all over the pork. Place pork on rack in a large roasting pan.

Roast for 3 hours. Increase heat to 220°C and cook for a further 20 minutes or until the crackling is crisp and golden. Rest for 20 minutes before slicing and serving.





Hasselback potatoes

This recipe is for 10-15 potatoes. Please add more oil/butter as needed for larger quantities.

2-3 medium potatoes per person washed
3 tbsp of oil
3 tbsp of butter
2 tsp garlic
salt and pepper
chopped chives for garnishing

Preheat fan forced oven to 200°C degrees.

Cut slits into the potato, stopping just before you cut through so that the slices stay connected at the bottom of the potato. Space the slices 1cm apart. You can rest the potato between two wooden spoons and use that as a guide for when to stop slicing - slice straight down and when your knife hits the edge of the spoon, stop slicing.

Arrange potatoes onto a baking tray. Place oil and butter in a saucepan and heat until the butter and melted and combined with the oil.

Coat your potatoes with half the oil and butter mixture, you can use a pastry brush to get the mixture into the cuts in the potato. Season to your liking with salt and pepper. Place in the oven for 20-30 minutes.

Remove potatoes from oven and pour over the remaining mixture. Cook until golden brown for a further 20-30 minutes. Serve with a garnish of chives.

Feel free to experiment with your toppings, try hasselbacks with melted cheese and crispy bacon. Or dip in sour cream.



Simple apple & cranberry salad

Serves 8

- 1 oak lettuce
- 1 butter lettuce
- 1 apple sliced
- ½ cup dried cranberries
- ¼ cup slithered almonds
- ½ red onion sliced thinly in rings
- ¼ cup sliced feta
- 2 rashers bacon cooked & chopped finely
- 1 lemon
- 1 tbsp olive oil

In a large salad bowl place lettuce leaves to form a base. Layer with apple, cranberries, almonds, onion, feta and bacon. Lightly toss.

Dress the salad with a squeeze of the lemon wedge and olive oil. Serve and enjoy.

Christmas pudding

Serves 8-10

300g dried fruits, chopped
25g mixed citrus peel, chopped
Zest and juice of half an orange
1.5 tbsp milk
1 tbsp brandy or whiskey
75g self-raising flour
1 tsp ground cinnamon
1 tsp grated nutmeg
Pinch of salt
85g unsalted butter, plus a little extra for greasing
75g breadcrumbs
2 medium eggs, beaten
50g brown sugar

In a large bowl, mix together chopped dried fruits, citrus peel, orange zest and juice, milk and brandy/whiskey and set aside. In a separate bowl, mix together the flour, cinnamon, nutmeg and a pinch of salt. Melt the butter in the microwave or on the stove and let cool slightly. Pour butter over the dried fruit mixture and add the breadcrumbs, eggs, brown sugar and the flour mixture, mix to combine.

Grease the inside of your Tuffsteel 2lt Pudding Steamer and pour in the mixture. Place the lid onto the pudding steamer, align the circles and turn to lock. Place filled pudding steamer into a large stockpot and fill the stockpot halfway with boiling water (ensure that water level does not reach opening of pudding steamer). Place a lid onto the stockpot and simmer on low for 4 hours

or until a skewer inserted into the centre of the pudding comes out clean.

Once cooked, lift the pudding steamer out of the stockpot by the handle located on the lid (wear oven mitts to protect your hands). To serve, unfasten the lid of your pudding steamer and carefully turn the pudding out onto a serving plate. Top pudding with custard, icing sugar, brandy butter or ice cream.

Christmas red velvet layer cake

Serves 10

250g plain flour
½ tsp of fine salt
1 ¼ tsp bicarbonate of soda
40g cocoa powder
240ml vegetable oil
300g golden granulated sugar
2 large free-range eggs
2 tbsp red food colouring
½ tbsp good quality vanilla extract
100ml freshly brewed coffee, cooled
240ml buttermilk
½ tbsp white wine vinegar
175g unsalted butter, at room temperature
400g icing sugar
300g full-fat cream cheese

Preheat your fan forced oven to 180°C. Grease 3 x 8" cake tins and line bases. Sift the flour, salt, bicarbonate of soda and cocoa into a large bowl and put to one side. Pour the oil into the bowl and add the granulated sugar. Beat with electric mixer on a low speed until pale. Add the eggs, beating them in one at a time, and then mix in the red food colouring and vanilla extract.

Spoon in a third of the flour mixture, and mix together. Combined the cooled coffee and buttermilk, and add half to the mixing bowl and beat in. Add half the remaining flour mixture and mix. Stir the white wine vinegar into the remaining buttermilk and pour it into the cake mixture. Beat it in well and finish by folding in the remaining flour mixture.

Evenly divide cake mixture between the tins and bake for around 40 minutes, or until skewer comes out cleanly. Leave to cool in the tins for 10 minutes, and then transfer to a wire rack to cool completely.

Cream cheese icing

With an electric mixer, blend together the cream cheese and butter until smooth and pale. Reduce the speed to low and sift the icing sugar into the bowl in 3 stages, beating well in between. Increase speed to high and beat until light and fluffy.

If your cakes have domed, level them off, keep scraps to one side. Measure half way up your cake and insert toothpicks as a guide. Using a long serrated knife slowly cut through the cake using the toothpicks as a guide. Repeat for all three cakes so you have 6 layers.

Dot a tspful of the cream cheese icing onto your cake stand and top with one of the cakes. Dollop a couple of large spoonfuls of icing into the middle of the cake and evenly spread it to the edges, leaving a bit of a border, as it will spread when you place the next sponge on top. Repeat for each layer. Top your cake with one final layer of frosting and decorate with Christmas truffles or crumble up your cake scraps on top of your cake.





Christmas cup cakes

Makes 18

18 patty cases
200g butter, softened
1 cup caster sugar
1 tbsp vanilla extract
4 eggs
2 cup self-raising flour
1 tsp baking powder

Preheat fan forced oven to 175°C. Line 18 1/3 cup (80ml) muffin pans with patty cases.

Cream the butter, sugar and vanilla bean paste with an electric mixer.

Add the eggs, one at a time, and beat until just combined.

Sift in the flour and baking powder and stir with a wooden spoon until just combined.

Spoon mixture evenly among the patty cases, they should be between 2/3s to 3/4 full. Bake for approximately 20 minutes or until cooked through. Remove from oven and cool for 5 minutes before transferring to wire racks to cool completely.

Buttercream frosting

185g butter, softened
2 1/4 cup icing sugar
2 tbsp milk
1 tbsp vanilla extract
6 candy canes

For the frosting, use an electric mixer to beat the butter until it becomes very pale.

Gradually add the icing sugar while beating. Then add the milk & vanilla extract and beat until well combined.

Divide frosting into small bowls and colour. Use a small palette knife to spread the icing or fill a piping bag and use with your desired nozzle.

Crush candy canes in a mortar and pestle and sprinkle on top of each cupcake.

Berry easy trifle

Serves 10

1 store bought sponge cake
1 punnet raspberries
1 punnet blueberries
1 punnet strawberries cut in half with stalks removed
300ml thickened cream
200ml natural Greek yogurt
¼ cup icing sugar
½ tsp cinnamon
2 tbsp of caster sugar
1 cup water

Sugar syrup

Mix water and caster sugar in a small saucepan and cook over medium heat for 5 minutes until slightly thickened.

Cream

Whisk cream, icing sugar and cinnamon together until soft peaks are formed. Gently fold in Greek yogurt.

Assembling

Slice sponge into 2cm cubes and arrange half at the bottom of the trifle bowl. Pour half the sugar syrup over the chopped sponge. Top with half the berries and spread half the cream on top.

With the remaining sponge create another sponge layer and pour the remaining sugar syrup. Ice with the remaining cream and decorate with berries.

Dust with icing sugar to finish.





Blood orange champagne

Serves 4

- 5 large blood oranges
- seeds of 1 pomegranate
- 1 lime
- 1 bottle of champagne
- thyme to garnish
- 2 tbsp sugar
- 1 tbsp of salt
- ice

In a bowl combine the sugar and salt. Slice 1 of the blood oranges in wedges for serving and use one of the wedges to rub the rim of each glass so the sugar and salt will stick. Place the glass rim down in the sugar and salt bowl so the rim has a fine coating. Fill the glasses with ice.

Juice the remaining 4 oranges and fill each glass about 1/3. Add some pomegranate seeds and a squeeze of lime. Fill glasses with champagne and give each glass a quick stir. Garnish with a sprig of thyme and a blood orange wedge and enjoy.



**Lime & raspberry
moscow mule**

Serves 4

200ml vodka
ginger beer
2 limes cut into quarters
fresh mint to garnish
half a punnet of raspberries
ice

Use a cocktail shaker or jug combine Vodka, limes (lightly squeeze why adding) and raspberries.

Add Ice to Moscow mule mugs and evenly pour vodka mix between mugs. Fill with ginger beer and stir.