



# the Flavours of an Australian Christmas

A FREE COOKBOOK FOR A MODERN AUSTRALIANA CHRISTMAS USING



Honey



Thyme




Ginger


**TuffSteel**

nova

PROTEUS




# A cohesive Christmas feast needs key ingredients that pair perfectly together




Fresh ginger is a must for Christmas. This versatile ingredient creates flavourful savouries and sweets. Ginger can be crushed, sliced, shaved and grated adding different textures to your dish.

Ginger



Add natural sweetness to your Christmas feast with oozing delectable honey. Be sure to purchase quality whole honeycomb for the occasion. Whole honeycomb can be found at speciality grocers or local markets.

Honey




The herb of Christmas with a beautiful aroma pairs perfectly with your family roast and can add provocative flavour complexity to traditional sweets. Purchase fresh thyme on sprigs and remove the leaves yourself.

Thyme





## STARTING WITH SEAFOOD



# King prawns with a mango & ginger salsa

Serves: 4



## INGREDIENTS

### Prawns

Zest and juice of 1 lime  
2 tbsp garlic, freshly minced  
2 tbsp ginger, freshly minced  
1 tbsp chilli, freshly minced  
2 tbsp soy sauce  
800g fresh king prawns  
1 tbsp extra virgin olive oil  
Salt and pepper to taste

### Salsa

1 bunch spring onions, thinly sliced  
1 tsp ginger, freshly minced  
2 ripe mangoes, peeled and cubed  
4 red chillies, seeded and finely diced  
(or less depending on heat preferences)  
1/2 a bunch of mint, chopped  
1/2 a bunch of coriander leaves only,  
chopped  
Salt and pepper, to taste

### Dressing

Juice 2 limes  
1 tbsp extra virgin olive oil  
1 tbsp tamari  
(use light salt-reduced soy if you can't get  
tamari)  
Pinch of salt

Add lime juice, zest, garlic, ginger, chilli, soy and olive oil into a large bowl. Add prawns and fold well to combine. Cover and chill in the fridge for one-hour minimum.

In a large bowl combine cubed mango, spring onions, ginger, chilli, mint leaves and coriander leaves, add salt and pepper to taste. In a small bowl mix the juice of 2 limes, olive oil and tamari, season to taste, set aside. Heat the BBQ to medium/high and spray with olive oil.

Cook prawns for around 3 minutes on each side or until cooked through. Transfer prawns to a serving dish and surround with the mango salsa. Top off the dish with a generous drizzle of the lime and tamari dressing.

# 3 way gingered oysters



## INGREDIENTS

### Hot Damn Oysters

- 1/2 bird's eye chilli, finely sliced
- 1 tsp of fresh ginger, cut into thin long strips
- 1/8 cup rice wine vinegar
- 1 tsp hot sauce

### Zesty Oysters

- 1 tbsp of lemon juice
- 2 tsp of light soy sauce
- 1 tsp fresh ginger, grated

### Pickled Ginger Oysters

- 1 tsp pickled ginger, finely chopped
- 1 tbsp fresh cucumber, finely chopped
- 1 tsp of lemon juice

Combine all ingredients in separate small bowls and serve on fresh oysters.





POP THAT  
BOTTLE!

# Honey and pear all spice whiskey

Serves: 1



## INGREDIENTS

60ml whiskey  
15ml lemon juice  
8ml of honey syrup  
30ml of pear juice  
1 cup of ice  
1/4 tsp allspice  
Sliced pear for garnish  
Cinnamon sticks and rosemary for garnish

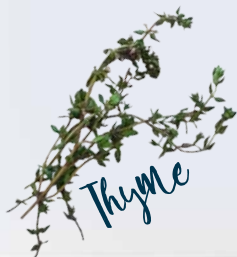
Begin by adding whiskey, lemon juice, honey syrup, pear juice, allspice and ice into a cocktail shaker. Shake the mixture well, and strain into serving glass over fresh ice.

Garnish with thinly sliced fresh pear, cinnamon stick and rosemary.



# Raspberry & thyme Prosecco

Serves: 4



## INGREDIENTS

Raspberry syrup  
1/3 cup raspberries  
1/3 cup water  
1/3 cup sugar  
1 sprig of thyme

### Alcohol & Garnish

1 bottle of Prosecco or Champagne  
4 sprigs of thyme  
Fresh raspberries

In a small saucepan, bring raspberries, thyme, water and sugar to the boil. Turn to low heat and let simmer for 10 minutes, remove the thyme sprig and crush the remaining berries.

Add 2 tbsp of the raspberry syrup to the bottom of each glass. Top with champagne and add in a sprig of thyme and fresh berries for garnish.



## PICK A SIDE

# Grilled peach salad with honey & mint vinaigrette

Serves: 4



## INGREDIENTS

### Salad

6 cups rocket salad, fresh  
3 peaches, sliced  
1 cup blueberries  
200g goat cheese

### Vinaigrette

1½ tbsp honey  
2 tbsp white balsamic vinegar  
1 handful of fresh mint, finely chopped  
5 tbsp extra virgin olive oil  
1/2 shallot, finely chopped  
Salt & freshly ground black pepper, to taste

Warm a grill pan over high heat. Lightly grease the pan with cooking spray or oil and add peaches, cut side down. Grill for 1-2 minutes

or until you have golden-brown grill marks. Transfer peaches to a cutting board and let cool while you prepare the rest of the salad.

Lay rocket on a large salad plate, add blueberries, and top with goat cheese.

To make the vinaigrette, combine vinegar, honey, mint, shallot, salt, pepper, and oil in a small mason jar. Tighten the lid and shake until well blended.

Once the peaches are cooled, add them to the salad. Drizzle with the honey vinaigrette and serve immediately.





# Brown butter honey glazed carrots

Serves: 4

## INGREDIENTS

600g of Dutch carrots, peeled  
3 tbsp butter  
2 tbsp honey  
1/2 tsp garlic powder  
1/2 tsp salt and black pepper to taste  
Sprigs of fresh rosemary

Preheat fan forced oven to 180C°.

Place carrots in a baking pan and season well with salt and pepper then set aside.

In a non-stick saucepan add butter, sugar and rosemary, whisk the mixture constantly for about 5-10 minutes. Turn the stove off once the syrup appears a deep brown colour. Stir in garlic powder, honey and season to taste.

Drizzle the warm syrup over carrots in the baking pan, toss to coat. Bake the carrots for 35-40 minutes. Check carrots and flip them around after 15 minutes. Pierce carrots with a fork, if it feels tender, they are done. Place in a serving dish, garnish with fresh rosemary and serve warm.





THE MAIN  
EVENT!

Christmas lunch  
revolves around  
a beautifully  
prepared roast



# Bacon wrapped turkey breast roulade with thyme gravy

Serves: 8-10

## INGREDIENTS

### Roulade

2kg turkey breast, skinless, deboned and butterflied  
1kg middle bacon (Rind removed)  
1 tsp sea salt  
1/2 tsp freshly ground black pepper  
Butchers twine

### Stuffing

4 slices of shortcut bacon, finely chopped  
500g assorted mushrooms, finely chopped  
1 bunch spring onions, finely chopped  
Handful of chopped fresh flat-leaf parsley  
1/4 cup dry white wine  
3 tbsp fresh bread crumbs  
3 sprigs of fresh thyme  
Sea salt and freshly ground black pepper

### Thyme gravy

Pan drippings, from turkey roulade  
1/3 cup dry white wine (such as Sauvignon Blanc)  
4 tbsp unsalted butter  
1/2 cup plain flour  
2½ cups low salt chicken stock  
Sea salt and pepper  
12 sprigs thyme

### Roulade

Preheat fan forced oven at 190°C

Start by preparing the stuffing. Cook bacon in a large fry pan over medium heat until it crisps. Add mushrooms, spring onions, parsley and thyme and sauté for 5 minutes. Pour wine into pan; simmer until wine evaporates, roughly 3 to 4 minutes. Remove from heat, discard thyme sprigs and stir in bread crumbs, season with salt and pepper and allow it to cool.





Place the butterflied breast on a board and add a film of plastic wrap on top. Pound the meat with the smooth side of a mallet and create an even thickness, roughly 2-3cm, be careful not to rip the turkey in the process. Remove the plastic wrap and season with salt and pepper.

Cut a square of baking paper the length of the turkey. Line up middle bacon pieces alternate, making sure they overlap and set it aside ready for wrapping turkey breast.

Scoop the filling and scatter in the centre of the butterflied turkey. Slowly roll the turkey breast, tightly tucking in the filling as you wind. Once the roulade is tightly secured, lay the turkey horizontally on the edge of the vertically lined up bacon. Use the baking paper to fold the turkey around the bacon, once it's rolled, remove the baking paper. Use butcher's twine to fasten the roulade before transferring it to the roasting tray.

Cover the roulade with aluminium foil and roast for 1 hour. Remove the foil and allow the turkey to roast for a further 30 minutes or until turkey is cooked through.

Remove from the oven and allow it to rest at room temperature for at least 15 minutes. Keep drippings and carve 2-3cm thick slices and serve with the warm thyme gravy.

### Thyme Gravy

Start by straining the pan drippings into a large heat proof measuring cup. Let sit for 10 minutes before removing and discarding the fat from the surface, set aside.

In a hot saucepan, add wine and cook for 2 minutes. Remove from heat and pour into the cup with the pan juices.

Melt butter in a large fry pan over medium heat. Sprinkle with flour and cook, stir regularly for about 5 minutes, until golden brown. While stirring, slowly add chicken stock and reserved pan juices and the thyme. Bring to the boil then reduce heat, keep stirring until it thickens, roughly 10 minutes. Finally, remove from heat. Discard the thyme sprigs and stir in salt and pepper to taste. Serve on top of the hot turkey roulade.





*Guaranteed Christmas  
lunch favourite!*

**Stout & ginger rack of Lamb  
with pistachio crumb**

Serves: 6



# INGREDIENTS

## Marinate

- 4 x 4-cutlet French-trimmed lamb racks
- 1 bottle of good quality stout
- 2 tbsp ginger, minced
- Juice of half a lemon
- 1/4 cup extra virgin olive oil
- 1 tbsp oregano
- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tbsp cumin
- 2 tbsp salt and pepper

## Crumb

- 100g shelled unsalted pistachios
- 6 slices day-old bread
- 1 tbsp chopped fresh rosemary
- 1 tsp ginger powder
- 1 tsp smoked paprika
- 1 tsp onion powder
- 1 tsp oregano
- 2 tbsp salt and pepper



In a large bowl mix the stout, minced ginger, lemon juice, olive oil, oregano, onion powder, paprika, cumin and salt and pepper. Add the lamb racks, coating the meat thoroughly. Cover and store in the fridge to marinate over overnight.

Preheat fan forced oven at 190C°

To make the crumb, process the bread, pistachios, rosemary, powdered ginger, paprika, onion powder and oregano in a food processor until coarse bread crumbs form. Transfer to a bowl.

Crumb the marinated lamb generously, press firmly over the lamb racks to evenly coat. Season with salt and pepper.

Place lamb racks, crumb-side up, in a large baking dish and lightly spray crumbs with cooking oil. Cover with aluminium foil. For medium rare bake for 25 minutes then remove foil and let the crumb crisp for a further 10 minutes or until cooked to your liking. Transfer to a large plate aside for 10 minutes to rest. Drizzle with any pan juices and serve with seasonal vegetables.



NOT  
FINISHED  
YET

# Baked brie with honey, rosemary & raspberries

Serves: 4-6



## INGREDIENTS

1/2 cup walnuts  
1 wheel quality brie  
1 tbsp brown sugar  
1/2 cup of honeycomb  
1/2 cup raspberries  
Hand full of rosemary sprigs

Preheat fan forced oven at 190C°

Lay brie in an ovenproof dish lined with baking paper. Sprinkle brie with brown sugar and add a few rosemary sprigs on top.

Place in the oven for 10-12 minutes or until brie is baked through. Remove from oven and allow cooling for 5 minutes.

Discard the cooked rosemary and place the brie on small stand or cheese platter. Top it off with honeycomb, walnuts and a generous amount of fresh raspberries. Garnish with some fresh rosemary sprigs and serve warm with crackers and fine wine.

# Ginger spiced cookie sandwich with lemon cream cheese

Serves: 20 cookies

## INGREDIENTS

### Cookies

3/4 cup butter, room temperature  
1 cup sugar  
1/3 cup molasses  
1 large egg, room temperature  
3 cups plain flour  
2 tsp baking soda  
1/2 tsp salt  
1 1/2 tsp ground ginger  
1 tsp ground cinnamon  
1 tsp ground allspice

### Filling

225g cream cheese  
3 3/4 - 4 cups icing sugar  
1/4 cup salt  
2 tbsp fresh lemon juice  
1 1/2 tbsp fresh lemon zest

In a bowl mix flour, baking soda, ginger, cinnamon, allspice and salt. In a separate bowl, whisk together butter, sugar and egg, then slowly stir in molasses. Gradually add in the dry mixture, stirring until incorporated.

Chill the cookie dough for at least 30 minutes, or up to 2 hours, this will help the cookies maintain their shape while being baked.

Preheat fan forced oven at 160C°, and line a baking tray with baking paper.

Make rounded scoops with the batter and place on the baking tray overlaid with non-stick baking paper. Bake for 12-15 minutes. Let the cookies rest of the pan for least 10 minutes before transferring to a wire rack.

To make the filling combine butter and cream cheese in a large bowl and beat it on medium-high speed with an electric mixer until light and fluffy. Change the mixer to low speed and gently add the icing sugar, keep whipping the mixture until all the sugar has dissolved and incorporated. Add sea salt, lemon juice and lemon zest.

To assemble the sandwiches, divide the filling among half the cookies, spreading out to the edges, then lightly sprinkle with some more lemon zest. Serve with a cold glass of milk!







A glorious pav  
is a must for an  
Aussie Christmas!

## INGREDIENTS

### Pavlova

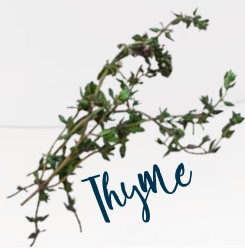
2 egg whites  
1 ½ cups caster sugar  
1 tsp cornflour  
1 tsp white vinegar  
1 tsp vanilla essence  
3 tbsps boiling water


### Topping

300ml thickened cream, cold  
2 tbsps of caster sugar  
10 nectarines, sliced  
1/4 cup roasted almonds, roughly chopped  
Fresh thyme sprigs, garnish

### Syrup

1 cup sugar  
3/4 cup water  
5 fresh thyme sprigs  
Zest of 1 orange, finely grated





# Pavlova with grilled nectarots, thyme & orange syrup

Serves: 6

Preheat fan forced oven at 160C° and arrange a baking tray with non-stick baking paper.

Mix egg whites, sugar, cornflour, vinegar, vanilla essence and boiling water in a large bowl. Whip with electric beaters on high until stiff peaks form (You will know it's ready when you remove the mixers, and the batter develops a nice firm peak).

Transfer the mixture to the baking tray with the non-stick paper, use a spoon or spatula to create a round shape, form soft peaks at the top of the batter or smooth out if preferred. The meringue should create a rough 22cm diameter Pavlova.

Bake for 20 minutes at 160C° until lightly brown. Switch off the heat and leave in oven to cool for approx 1 hour.

To make the syrup combine sugar and water in a small saucepan over medium heat, stirring until the sugar dissolves. Bring to the boil, before removing from the heat. Add thyme and orange zest; let the syrup infuse

for 1 hour, then strain into a container with a tight-fitting lid.

Place the cold thickened cream in a large bowl. Beat it on high for approximately 5-10 minutes, once the liquid starts to thicken gradually add the sugar. The whipping should look thick and glossy; once it forms hard peaks chill in the fridge until you are ready to plate the Pavlova.

Finally, warm a grill pan over high heat. Lightly smear the pan with cooking oil and add nectarots, cut side down. Grill for 1-2 minutes or until golden brown grill marks appear. Transfer the nectarots to a plate and let them cool.

To build the Pavlova start by carefully placing the meringue base on the serving stand or plate. Top with the generous amounts of chilled whipped cream and add the grilled nectarots, drizzle with the orange and thyme syrup and sprinkle with roasted almonds. Decorate with fresh thyme sprigs, serve immediately and enjoy.



# Zesty mince pies with cranberry & thyme

Serves: 16 pies

## INGREDIENTS

### Pastry

2 cups plain flour, sifted  
120g butter, cold cut into cubes  
2 tbsp white sugar  
Pinch of salt  
1 tbsp grated orange zest  
1/3 cup orange juice

### Filling

3 cooking apples  
2 oranges  
Juice of 1 additional orange  
1 tsp orange zest  
6 tbsp dried cranberries  
1-2 tbsp runny honey or maple syrup  
1 tsp ground cinnamon  
1 1/2 tsp dried thyme

Peel the apples and oranges and dice into 1 cm cubes.

Combine apples and oranges into a saucepan with orange juice and zest, dried cranberries, honey, cinnamon and thyme. Heat the pan gently for 25 minutes until the fruit is soft. Once it's ready, set aside and let cool.

In a bowl, sift the flour and salt together. Add the butter and rub into the flour until it forms a bread crumb texture.

Combine the sugar, grated zest and orange juice and mix until the dough comes together. Fold the dough into a ball and cover with cling wrap. Store the dough in the fridge for 30 minutes.

Preheat fan forced oven at 180C°.

Roll out the dough to about 2mm in thickness and with a round cookie cutter, cut the bases out of the mixture and place them in an oiled muffin tin, gently pressing the bottoms down. Add a tbsp of fruit mince in each casing.

Cut out the tops of the mince pies – the dough can be a little thinner for this, and you can be creative with shapes and patterns. Place on top of the fillings.

Bake pies for 30-35 minutes or until the pastry has browned beautifully.

Let mince pies cool in the muffin pan for at least 15 minutes before removing. Dust with icing sugar and serve!



# TuffSteel

## PUDDING STEAMER

*Just in time for Christmas!*



**1.3L PUDDING  
STEAMER**

**2L PUDDING  
STEAMER**



Handles for  
easy lifting



Locking lid to  
keep in moisture



Nonstick coating  
for effortless  
release and cleaning