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# Easiest-ever CHRISTMAS

CHRISTMAS GIFTS ✱ FINGER FOOD ✱ WOW DESSERTS

**65+**  
RECIPES

**DRUM ROLL!**  
Choc-chip candy cane  
ice-cream cake, p64



# Welcome

We wanted to do something meaningful for our taste members this year. So here is a special gift from us to you - a collection and keepsake of essential recipes to create a magical Christmas to share with your friends and family.



**T**he Christmas season is all about showing those around us how much we care. And I can't think of a better way of doing this than by making food from the

heart. Aside from connecting with loved ones, food is one of the things we remember most about this time of year. That moreish dip Aunt Sally made, or that sensational ice-cream cake Granny makes every year.

I really enjoy whipping up batches of chocolates, biscuits and jams, popping them into giftboxes and jars, then adding pretty ribbon and a gift tag. It's so simple to do, and to see that look of wonder on someone's face as I hand it to them as a gift is worth every little minute in the kitchen. I've included loads of my favourite treats in this cookbook, just perfect for gifting to family, friends, neighbours and teachers - anyone who has made a special impact on your life this year.

What is a Christmas without entertaining family and friends? This is when finger food makes an appearance. And, my, can it be impressive! Spectacular layered dips always go down a treat at my place, as do stunning barbecued prawn bites and turkey sausage rolls. But my favourite would have to be a giant retro cheese ball we've shaped into a Christmas tree and decorated with cocktail onions, pretzels and crackers. It's easy to make, plus a huge amount of fun to look at... and to eat! Take a look for yourself on page 33.

After the main meal, there is ALWAYS room for dessert. With our Christmas in summer, I find that frozen desserts are always welcome. And they're really easy to put together! Using bought ice-cream and sorbets, biscuits and chocolates, you can have a show stopper on the table in no time at all!

From the heart, I wish you a Merry Christmas, filled with wonderful food and even more wonderful memories.

*Kim*

**KIM COVERDALE,  
FOOD DIRECTOR**



## OUR COVER STAR

What better way to end a Christmas meal than our fabulous Choc-chip candy cane ice-cream cake? Get the kids involved with the decorating!

**Choc-chip candy cane ice-cream cake, p64**

## *What's inside*



### *Christmas gifts*

Biscuits, chocolates, fudges, jams and cakes - all easy to make into thoughtful gifts.

p04



### *Finger food*

Start your celebrations with retro cheese logs, fun dips, bruschetta, seafood bites and more!

p26



### *Wow desserts*

A finale worth waiting for! Easy desserts that look amazing and taste unbelievable.

p44

#### Key guide



This icon denotes recipes that can be frozen ahead of serving.



This icon denotes recipes that are gluten free.



This icon denotes recipes that can be made ahead of serving.



This icon denotes recipes that require no cooking.



This icon denotes recipes that are vegetarian.

# Christmas gifts

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The sweetest way to spread around Yuletide love is with homemade gifts packaged up prettily. Go all out with classic baked goodies such as mince tarts, shortbread and fruit cake, or get the kids to help you mix up a moreish rocky road.



## CHRISTMAS GIFTS

THIS SUPER-EASY  
ROCKY ROAD IS ALL  
WRAPPED UP AND  
READY TO GIVE

**SPICED ROCKY  
ROAD, p20**

### THE INFO

+ CLASSIC MAKEOVER  
+ GREAT FOR KIDS  
+ SUPER EASY





**GINGERBREAD  
MINCE PIES,**  
p8

**THE INFO**

+ CLASSIC MAKEOVER



EYES WILL TWINKLE  
WHEN THESE STARRY  
LITTLE MINCE PIES  
ARE RECEIVED.



CRANBERRY AND PISTACHIO



DOUBLE-CHOC COOKIES AND CREAM



PEANUT BUTTER PRETZEL CRUNCH



MANGO, GINGER AND SESAME



**CHEAT'S  
CHOCOLATE  
BLOCKS, p8**

**THE INFO**

+ GREAT FOR KIDS  
+ SUPER EASY

CHUNKY FRUIT AND NUT







GINGERBREAD MINCE PIES

## GINGERBREAD MINCE PIES

**MAKES** 24

**PREP** 30 MINUTES (PLUS 30 MINUTES REFRIGERATION)

**COOK** 25 MINUTES

**2 ¼ cups plain flour**

**½ cup firmly packed brown sugar**

**1 teaspoon ground ginger**

**1 teaspoon ground cinnamon**

**½ teaspoon ground nutmeg**

**185g butter, chilled, chopped**

**1 egg, lightly beaten**

**1 tablespoon chilled water**

**410g jar fruit mince**

**2 teaspoons finely grated orange rind**

**1 small green apple, coarsely grated**

**½ cup dried cranberries**

**Icing sugar, to dust**

1 Place flour, sugar, ginger, cinnamon, nutmeg and butter in a food processor. Process until fine crumbs form. With motor running, add egg and enough chilled water until dough just comes together. Turn out onto a lightly floured surface. Knead until just smooth. Shape into a disc. Wrap in baking paper. Refrigerate for 30 minutes.

2 Meanwhile, combine fruit mince, orange rind, apple and cranberries in a bowl.

3 Preheat oven to 200°C/180°C fan-forced. Grease 2 x 12-hole, 1½-tablespoon-capacity, patty pans. Roll out dough between 2 sheets of baking paper until 3mm thick. Using a 6.5cm round cutter, cut 24 rounds, re-rolling trimmings as needed. Line holes of pans with rounds. Using a 5cm star-shaped cutter, cut 24 stars from remaining dough.

5 Divide fruit mixture evenly among pastry cases, pressing with back of spoon to level.



CHEAT'S CHOCOLATE BLOCKS

## CHEAT'S CHOCOLATE BLOCKS

**MAKES** 10 BLOCKS

**PREP** 1 HOUR (PLUS 3 HOURS STANDING)

**COOK** 1 MINUTE

**Festive Cranberry Pistachio Chocolate**

**2 x 200g blocks dark chocolate**

**100g dark chocolate, melted, cooled**

**2 tablespoons finely chopped dried cranberries**

**1½ tablespoons finely chopped pistachio kernels**

**1½ tablespoons toasted coconut flakes**

**Double-choc Cookies and Cream Chocolate**

**2 x 23g packets mini Oreo cookies**

**2 x 200g blocks milk chocolate**

**90g white chocolate, melted, cooled**

**Mango, Ginger and Sesame Chocolate**

**2 x 180g blocks white chocolate**

**90g white chocolate, melted, cooled**

**1 teaspoon sesame seeds, toasted**

**50g dried mango, thickly sliced**

**20g uncrystallised ginger, thinly sliced**

**Chunky Fruit and Nut Chocolate**

**2 x 200g blocks dark chocolate**

**100g dark chocolate, melted, cooled**

**4 dried apricots, chopped**

**2 dried figs, chopped**

**1 tablespoon sultanas**

**8 pecans**

**12 skinless hazelnuts, chopped**

**10 almond kernels**

Top each pie with a pastry star, pressing to secure. Bake for 20 to 25 minutes or until golden. Set aside for 5 minutes in pans. Transfer to wire racks to cool completely.

6 To gift, pack mince pies into display boxes, dust with icing sugar and secure with ribbon.

## Peanut Butter Pretzel Crunch Chocolate

**2 x 200g blocks milk chocolate, plus extra 100g milk chocolate, chopped**

**1½ tablespoons smooth peanut butter**

**12 pretzels, chopped**

**2 tablespoons Rice Bubbles**

**1 tablespoon cacao nibs**

### 1 Make Festive Cranberry Pistachio

**Chocolate** Place chocolate blocks, flat-side up, on a baking paper-lined tray. Drizzle with melted chocolate. Top with cranberries, pistachios and coconut. Stand for 3 hours or until set.

### 2 Make Double-choc Cookies and Cream

**Chocolate** Crush 1 packet of cookies. Place chocolate blocks, flat-side up, on a baking paper-lined tray. Drizzle with melted chocolate. Top with crushed and whole cookies. Stand for 3 hours or until set.

### 3 Make Mango, Ginger and Sesame

**Chocolate** Place chocolate blocks, flat-side up, on a baking paper-lined tray. Drizzle with chocolate. Top with sesame seeds, mango and ginger. Stand for 3 hours or until set.

### 4 Make Chunky Fruit and Nut Chocolate

Place chocolate blocks, flat-side up, on a baking paper-lined tray. Drizzle with melted chocolate. Top with apricot, fig, sultanas and nuts. Stand for 3 hours or until set.

### 5 Make Peanut Butter Pretzel Crunch

**Chocolate** Place chocolate blocks, flat-side up, on a baking paper-lined tray. Place extra chocolate and peanut butter in a microwave-safe bowl. Microwave on HIGH (100%), stirring halfway through, for 1 minute or until melted and smooth. Set aside to cool slightly. Spread over chocolate blocks. Top with pretzels, Rice Bubbles and cacao nibs. Stand for 3 hours or until set.

6 To gift, wrap blocks in baking paper and secure with ribbon. >

## Cook's notes:

**+ FOR GINGERBREAD MINCE PIES:**

Pies will keep in an airtight container in the fridge for up to 1 week.

**+ Remove pies from refrigerator 30 minutes before serving.**



WHITE CHOCOLATE  
AND CANDY CANE  
FUDGE SLAB

## THE INFO

+ GREAT FOR KIDS  
+ SUPER EASY



## WHITE CHOCOLATE AND CANDY CANE FUDGE SLAB

**SERVES** 60

**PREP** 15 MINUTES (PLUS 4 HOURS  
REFRIGERATION)

**COOK** 35 MINUTES

2 x 395g cans sweetened condensed milk  
1½ cups caster sugar  
½ cup glucose syrup  
250g butter, chopped  
2 x 180g blocks white chocolate, chopped  
12 mini candy canes, crushed, plus  
extra candy canes to decorate  
2 teaspoons mini silver cachous

1 Grease a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending paper 5cm above edges of pan.

2 Place condensed milk, sugar, syrup and butter in a large heavy-based saucepan over low heat. Cook, stirring occasionally, for 15 minutes or until mixture is smooth and sugar has dissolved.

3 Increase heat to medium-low. Cook, stirring constantly, for 10 minutes or until mixture has thickened. Add chocolate. Stir until melted and smooth. Working quickly, pour mixture into prepared pan. Tap pan on bench to level fudge and remove any air bubbles. Sprinkle with crushed candy cane and cachous. Decorate with extra candy canes, pushing gently into fudge to secure. Refrigerate for 3 to 4 hours or until firm.

4 To gift, wrap the slab in baking paper, or place cut squares in a gift box. Tie on a pretty ribbon and a gift tag.

**I WANT CANDY!  
ESPECIALLY WHEN IT'S  
IN THE FORM OF A  
FESTIVE FUDGE SLAB**



## CRANBERRY AND FIG FRUIT MINCE

### THE INFO

+ VEGAN

GF

MA  
MAKE  
AHEAD



## CRANBERRY AND FIG FRUIT MINCE

**MAKES** 2¾ CUPS

**PREP** 10 MINUTES (PLUS STANDING)

*YOU'LL NEED TO START THIS RECIPE AT LEAST 1 WEEK AHEAD.*

**1 cup sultanas**

**1 cup dried figs, finely chopped**

**½ cup dried pitted prunes, finely chopped**

**½ cup currants**

**½ cup dried cranberries**

**2 teaspoons finely grated orange rind**

**½ cup tawny fortified wine**

**1½ teaspoons mixed spice**

**1 cinnamon stick**

**1 star anise**

**⅔ cup dark brown sugar**

**1** Place all ingredients in an airtight container. Stir to combine. Secure lid. Store in a cool, dark place, stirring every 2 days,

for at least 1 week to allow flavours to develop, before using.

## BASIC CHRISTMAS CAKE

**SERVES** 20

**PREP** 10 MINUTES

**COOK** 2 HOURS (PLUS OVERNIGHT COOLING)

**1 quantity Cranberry and Fig Fruit Mince**  
(see recipe, left)

**185g butter, melted**

**3 eggs, lightly beaten**

**1½ cups plain flour**

**½ teaspoon bicarbonate of soda**

**8 glacé cherries**

**¼ cup blanched almonds**

**¼ cup brandy**

**1** Preheat oven to 150°C/130°C fan-forced. Grease a 7cm-deep, 20cm (base) round cake pan (see notes). Line base and side of pan with 1 layer of brown paper and 2 layers of

baking paper, extending paper 5cm above edge of pan.

**2** Place fruit mince in a large bowl. Discard star anise and cinnamon stick. Add butter and egg. Stir until well combined. Sift flour and bicarbonate of soda over mixture. Stir until well combined.

**3** Spoon mixture into prepared pan and level with a spatula. Using the picture as a guide, decorate top of cake with cherries and almonds.

**4** Bake for 2 hours or until a skewer inserted in the centre comes out clean. Brush hot cake with brandy. Stand for 5 minutes. Fold paper over top of cake and turn upside-down onto a tray lined with baking paper. Leave pan on cake and cover with a clean tea towel. Cool overnight.

**5** To gift, place cake in a cake box and wrap with rustic paper and ribbon. Add a spray of flowers and/or a gift tag. ›

## Cook's notes:

**+ FOR CRANBERRY AND FIG FRUIT MINCE:**

The fruit mince can be made up to 2 months in advance. Store in an airtight container in a cool dark place and stir every 2 weeks.

+ As well as pudding and fruit cakes, you can use this fruit mince in mince pies, rum balls, brownies and fudge, or even fold it through ice-cream for a festive summer treat.

**+ FOR BASIC CHRISTMAS CAKE:** You can also bake this cake in a 19cm square cake pan. Bake for 1 hour 45 minutes.

+ To store, turn cake out of pan. Remove paper. Wrap tightly in plastic wrap. Place in an airtight container. Store at room temperature for up to 1 month, in the refrigerator for up to 3 months, or freeze for up to 1 year. Thaw cake in the refrigerator for 2 days before serving.



**BASIC  
CHRISTMAS  
CAKE, p10**

**THE INFO**

+ HIGH IN FIBRE



**YOU CAN'T BEAT  
A CLASSIC LIKE THIS  
SIMPLY STUNNING  
CHRISTMAS CAKE**







MINI CHRISTMAS LOAVES

## THE INFO

+ HIGH IN FIBRE

### MINI CHRISTMAS LOAVES

**MAKES 8**

**PREP 15 MINUTES**

**COOK 40 MINUTES (PLUS OVERNIGHT COOLING)**

**1 quantity Basic Christmas Cake mixture, prepared to the end of step 2 (see recipe, p10)**

**½ cup blanched almonds, roughly chopped**

**½ cup skinless hazelnuts, roughly chopped**

**⅔ cup dried cranberries.**

**1** Preheat oven to 150°C/130°C fan-forced. Grease an 8-hole (¾-cup-capacity) mini loaf pan. Line bases and sides of pan holes with baking paper, extending paper 2cm above edges.

**2** Divide Basic Christmas Cake mixture among prepared mini loaf pan holes.

**3** Combine almonds, hazelnuts and dried cranberries in a bowl. Top each mini loaf with nut mixture, pressing gently to secure.

**4** Bake mini loaves for 40 minutes or until a skewer inserted in the centres comes out clean. Stand for 5 minutes. Fold paper over top of cake and turn upside-down onto a tray lined with baking paper. Leave pan on cake and cover with a clean tea towel. Cool overnight.

**5** To gift, wrap each mini loaf with a strip of baking paper around the centre and secure with kitchen string. Give individually, or as a group on a tray or in a cake box.

### VEGAN AND GLUTEN-FREE CHRISTMAS CAKE

**SERVES 20**

**PREP 15 MINUTES**

**COOK 2 HOURS (PLUS OVERNIGHT COOLING)**

**1 quantity Cranberry and Fig Fruit Mince (see recipe, p10)**

**2 tablespoons flaxseed meal**

**185g dairy-free spread**

**1 cup almond meal**

**1 cup gluten-free buckwheat flour**

**⅓ cup Brazil nuts**

**⅓ cup pecans**

**⅓ cup halved macadamia nuts**

**¼ cup pistachio kernels**

**1½ tablespoons brandy**

**1** Preheat oven to 150°C/130°C fan-forced. Grease a 7cm-deep, 19cm (base) square cake pan (see notes). Line base and sides of pan with 1 layer of brown paper and 2 layers of baking paper, extending paper 5cm above edges of pan.

**2** Place fruit mince in a large bowl. Discard star anise and cinnamon stick. Add dairy-free spread and stir well to combine.

**3** Place flaxseed and ¾ cup water in a medium bowl. Stir well. Stand for 2 minutes or until mixture thickens. Add to fruit mince mixture and stir to combine. Add almond meal and flour. Stir until well combined.

**4** Spread mixture into prepared pan. Level surface with a spatula. Using the picture as a guide, decorate cake with nuts.

**5** Bake for 2 hours or until a skewer inserted into the centre comes out clean. Brush hot cake with brandy. Stand for 5 minutes. Fold paper over top of cake and turn upside-down onto a tray lined with baking paper. Leave pan on cake and cover with a clean tea towel. Cool overnight.

**6** To gift, wrap in clear cellophane. Secure with coloured string and add a gift tag. >

### Cook's notes:

+ You can also bake this cake in a 7cm-deep, 20cm (base) round cake pan. Bake for 2 hours.

+ To store, turn cake out of pan. Remove paper. Wrap tightly in plastic wrap. Place in an airtight container. Store at room temperature for up to 1 month, in the refrigerator for up to 3 months, or freeze for up to 1 year. Thaw cake in the refrigerator for 2 days before serving.



VEGAN AND  
GLUTEN-FREE  
CHRISTMAS  
CAKE, p12

THE INFO

+ CLASSIC MAKEOVER  
+ HIGH IN FIBRE

GF

MA  
MAKE  
AHEAD

IT MAY BE VEGAN AND  
GLUTEN FREE, BUT IT  
TASTES JUST LIKE  
CHRISTMAS SHOULD







GOLDEN SYRUP  
MELTING MOMENTS  
WITH RUM  
BUTTERCREAM

## THE INFO

+ CLASSIC MAKEOVER



## GOLDEN SYRUP MELTING MOMENTS WITH RUM BUTTERCREAM

**MAKES** 12

**PREP** 30 MINUTES (PLUS COOLING)

**COOK** 20 MINUTES

*YOU'LL NEED A 2CM STAR-SHAPED  
PIPING NOZZLE.*

**250g butter, softened**

**⅓ cup icing sugar mixture**

**⅓ cup golden syrup**

**1¾ cups plain flour**

**½ cup cornflour**

**Rum Buttercream**

**100g butter, softened**

**¾ cup icing sugar mixture**

**1 tablespoon dark rum**  
(see notes)

**1 teaspoon finely grated  
orange rind**

**Red and green gel food colouring**

**1** Preheat oven to 160°C/140°C fan-forced.

Line 2 large baking trays with baking paper.

**2** Using an electric mixer, beat butter, icing sugar and golden syrup until light and fluffy. Sift in flours and stir to combine.

**3** Spoon dough into a piping bag fitted with a 2cm star-shaped nozzle (mixture will be firm). Pipe into 6cm-diameter circles, 5cm apart, onto prepared trays. Bake for 15 to 17 minutes or until golden. Transfer to a wire rack lined with baking paper to cool.

**4 Make Rum Buttercream** Using an electric mixer, beat butter until light and fluffy. Gradually beat in icing sugar until light and fluffy. Beat in rum and rind. Divide between 3 small bowls. Using food colouring, carefully tint 1 portion red and 1 portion green. Leave remaining portion white.

**5** Spread 4 biscuits on flat-side with each icing colour. Sandwich with remaining biscuits. To gift, arrange biscuits in a gift

box lined with baking paper. Tie with ribbon and add a gift tag.

## BAILEYS CHOC TRUFFLES

**MAKES** 48

**PREP** 1 HOUR (PLUS 30 MINUTES

REFRIGERATION)

*YOU'LL NEED 48 SMALL PAPER CASES.*

**375g malt biscuits**

**395g can sweetened condensed milk**

**¼ cup cocoa powder, sifted**

**2 tablespoons Baileys Irish Cream**

**1 cup desiccated coconut**

**½ cup chocolate sprinkles**

**1** Place biscuits in a food processor. Process to resemble fine crumbs. Transfer to a bowl.

**2** Stir in condensed milk, cocoa, Baileys and half the coconut until well combined. Refrigerate for 30 minutes or until mixture is firm enough to roll. Using 2 level teaspoons of mixture for each, roll into balls.

**3** Arrange cases on a tray. Place remaining coconut in a shallow dish. Place sprinkles in a separate shallow dish. Roll half the balls in coconut to coat. Roll remaining balls in sprinkles to coat. Place in paper cases. Refrigerate until firm.

**4** Just before gifting, pack into gift boxes.

## MULLED GIN

**MAKES** 3 CUPS

**PREP** 10 MINUTES (PLUS COOLING)

**COOK** 5 MINUTES

**700ml bottle gin**

**½ cup caster sugar**

**4 cinnamon sticks**

**4 star anise**

**4 whole cloves**

**9 wide strips orange rind**

**1** Place all ingredients in a medium saucepan over low heat. Cook, stirring, for 3 minutes or until sugar has dissolved. Remove from heat. Set aside to cool completely.

**2** Using tongs, divide spices and orange rind among 3 x 1-cup-capacity glass bottles with lids. Using a funnel, pour in gin. Secure lids. To gift, tie on gift tags. >

## Cook's notes:

+ **FOR MELTING MOMENTS:** Rum can be replaced with orange juice, if you prefer.

+ Store biscuits in an airtight container in a cool place for up to 4 days.



### BAILEYS CHOC TRUFFLES, p14

#### THE INFO

+ SUPER EASY



### MULLED GIN, p14

#### THE INFO

+ SUPER EASY



SPREAD THE  
CHRISTMAS CHEER  
WITH MULLED GIN AND  
BAILEYS TRUFFLES





## GIN AND LIME MARMALADE

### THE INFO

+ CLASSIC MAKEOVER



## CHRISTMAS BERRY JAM

### THE INFO

+ CLASSIC MAKEOVER



## WHISKEY CARAMEL SAUCE

### THE INFO

+ CLASSIC MAKEOVER



## GIN AND LIME MARMALADE

**MAKES** 8 CUPS

**PREP** 20 MINUTES **COOK** 55 MINUTES

**1kg limes, ends removed, halved lengthways**

**1.3kg white sugar**

**½ cup gin**

**1** Thinly slice limes into 2mm-thick slices. Transfer to a saucepan with any juices. Add 1L water. Bring to the boil over medium-high heat. Drain. Return to pan. Add 1L water. Bring to boil over medium-high heat. Boil, covered, for 30 minutes or until rind is soft.  
**2** Place sugar in a microwave-safe bowl. Microwave on HIGH (100%) for 2 minutes until warm. Add to pan. Stir over medium heat for 2 minutes until sugar dissolves. Bring to the boil. Boil for 15 minutes or until marmalade reaches setting point. Discard scum. Stir in gin. Pour into hot sterilised jars. Seal. (See notes.) To gift, tie gift tags to jars.

## CHRISTMAS BERRY JAM

**MAKES** 8 CUPS

**PREP** 10 MINUTES (PLUS STANDING)

**COOK** 50 MINUTES

**1 cup dried cranberries**

**500g pitted cherries, halved**

**500g raspberries**

**⅔ cup lemon juice**

**1.6kg white sugar**

**1kg strawberries, hulled, quartered**

**1** Place cranberries and 1 cup water in a glass bowl. Cover. Stand for 1 hour.  
**2** Transfer to a large saucepan over medium heat. Add cherries, raspberries and juice. Stir for 5 minutes or until raspberries break down. Bring to the boil. Boil for 10 minutes.  
**3** Meanwhile, place sugar in a microwave-safe bowl. Microwave on HIGH (100%) for 3 minutes or until warm. Transfer to pan. Stir for 2 minutes or until sugar dissolves. Bring

to the boil. Reduce heat to medium-low. Simmer, stirring to make sure jam doesn't catch on base of pan, for 30 minutes or until jam reaches setting point. Discard scum. Pour hot jam into hot sterilised jars. Seal. (See notes.) To gift, tie gift tags to jars.

## WHISKEY CARAMEL SAUCE

**MAKES** 4 CUPS

**PREP** 5 MINUTES **COOK** 15 MINUTES

**340g salted butter, chopped**

**3 cups dark brown sugar**

**1½ cups thickened cream**

**½ cup bourbon whiskey**

**1** Place butter, sugar and cream in a large saucepan over medium heat. Cook, stirring, for 10 minutes or until sugar dissolves. Bring to the boil. Reduce heat to low. Simmer, stirring, for 5 minutes or until mixture thickens slightly. Stir in whiskey. Pour hot sauce into hot sterilised bottles. Seal. (See notes.) To gift, tie gift tags to bottles.

## GINGERBREAD-SPICED NUTS

**MAKES** 5½ CUPS

**PREP** 15 MINUTES (PLUS COOLING)

**COOK** 15 MINUTES

**1 tablespoon vegetable oil**

**¼ cup maple syrup**

**1 teaspoon mixed spice**

**1 teaspoon ground ginger**

**1¼ cups almond kernels**

**1¼ cups pecans**

**¾ cup each of cashew nuts, unsalted pistachio kernels and macadamias**

**1** Preheat oven to 180°C/160°C fan-forced. Line a large baking tray with baking paper.  
**2** Whisk oil, syrup, mixed spice and ginger in a large bowl. Add nuts. Toss to coat.  
**3** Spread over tray. Bake for 15 minutes, stirring halfway, until golden. Set aside to cool and harden. To gift, spoon into clear gift bags and tie closed with a ribbon. >

## Cook's notes:

+ To test if marmalade or jam has reached setting point, place a plate in freezer to chill. Spoon a little jam onto plate. Freeze for 30 seconds. If it wrinkles when pushed, it's ready.  
+ To sterilise jars, visit [taste.com.au/sterilise](http://taste.com.au/sterilise).  
+ Store marmalade and jam, unopened, at room temperature, for up to 3 months, and sauce in refrigerator, unopened, for up to 2 months.



MAPLE SYRUP AND  
GINGERBREAD SPICES  
TURN EVERYDAY NUTS  
INTO A FESTIVE TREAT



GINGERBREAD-  
SPICED NUTS,  
p16

THE INFO

+ SUPER EASY

GF

MA  
MAKE  
AHEAD





GLUTEN-FREE  
GINGERBREAD STARS

## THE INFO

+ GREAT FOR KIDS



## GLUTEN-FREE GINGERBREAD STARS

**PREP** 30 MINUTES (PLUS COOLING,  
REFRIGERATION AND STANDING)

**COOK** 25 MINUTES

**80g butter, chopped**

**¼ cup caster**

**½ cup treacle**

**1 egg lightly beaten**

**2 cups brown rice flour, plus extra  
for dusting**

**½ cup gluten-free cornflour**

**2 teaspoons ground ginger**

**½ teaspoon nutmeg ground**

**1 teaspoon xanthan gum**

**½ teaspoon bicarbonate of soda**

### Royal Icing

**2 egg whites**

**3 cups pure icing sugar,  
sifted**

**1 teaspoon lemon juice**

**1** Place butter, sugar and treacle in a small saucepan over low heat. Cook, stirring, for 5 minutes or until sugar has dissolved. Remove from heat. Transfer to a heatproof bowl. Cool for 20 minutes. Whisk in egg.

**2** Sift flour, cornflour, ginger, nutmeg, gum and bicarb into a bowl. Add treacle mixture and stir to combine. Turn out onto a surface dusted with extra flour. Knead for 10 seconds or until smooth. Halve dough and shape into 2 discs. Wrap in plastic wrap. Refrigerate for 1 hour 30 minutes until firm.

**3** Preheat oven to 180°C/160°C fan-forced. Line 4 large baking trays with baking paper. Roll out 1 dough disc between 2 sheets of baking paper until 5mm thick. Using an 8cm star cutter, cut stars from dough (re-roll as needed). Place 2cm apart on trays. Bake for 10 to 13 minutes or until just firm. Cool on trays. Repeat, using a 5cm star cutter, with remaining dough. Bake for 8 to 10 minutes.

**4 Make Royal Icing** Whisk egg white in a bowl until frothy. Gradually add sugar, whisking until smooth. Stir in juice. Spoon into a snap-lock bag (see note). Snip off 1 corner. Using picture as a guide, pipe onto stars in a decorative pattern. Stand for 15 minutes or until icing is set. Serve.

**5** To gift, place in clear bags. Tie with ribbon.

## EASY CHRISTMAS BISCUITS

**MAKES** 30

**PREP** 1 HOUR (PLUS REFRIGERATION)

### Reindeer Biscuits

**20 mini star-shaped pretzels**

**10 red M&M's**

**20 candy eyes**

**10 Tim Tam biscuits (see note)**

**50g dark chocolate, melted, cooled**

### Bauble Biscuits

**90g dark chocolate, melted, cooled**

**3 rainbow sour straps, cut lengthways  
into thin strips**

**10 Venetian biscuits**

**M&M's and M&M's minis, to decorate**

### Pudding Biscuits

**90g white chocolate, melted, cooled**

**10 chocolate digestive biscuits (see note)**

**20 mini red M&M's**

**2 watermelon cloud lollies, thinly sliced**

**1 Make Reindeer Biscuits** Using picture as a guide, attach pretzels, M&M's and candy eyes to Tim Tam biscuits using melted chocolate. Refrigerate until set.

**2 Make Bauble Biscuits** Place chocolate in a small snap-lock bag. Snip off 1 corner. Using picture as a guide, fold sour strap pieces into bows, securing with a little chocolate. Pipe chocolate onto biscuits. Attach bows and M&M's to biscuits. Refrigerate until set.

**3 Make Pudding Biscuits** Place chocolate into a snap-lock bag. Snip off 1 corner. Using picture as a guide, pipe chocolate over top of each biscuit to form 'custard'. Decorate with M&M's and lollies. Refrigerate until set.

**5** To gift, put in clear bags. Tie with ribbon. >

## Cook's notes:

**+ FOR BASIC ROYAL ICING:** If not using immediately, cover surface of icing with damp paper towel until needed.

**+ FOR EASY CHRISTMAS BISCUITS:** Place Tim Tams and digestives in fridge before decorating to help the chocolate set quicker.



EASY  
CHRISTMAS  
BISCUITS, p18

THE INFO

- + GREAT FOR KIDS
- + SUPER EASY







## SPICED ROCKY ROAD

### THE INFO

- + CLASSIC MAKEOVER
- + GREAT FOR KIDS
- + SUPER EASY



## SPICED ROCKY ROAD

**MAKES** 6 BARS

**PREP** 30 MINUTES (PLUS REFRIGERATION AND STANDING)

**COOK** 5 MINUTES

- 3 x 200g blocks dark chocolate, chopped
- 3 x 200g blocks milk chocolate, chopped
- ½ cup desiccated coconut
- 2 cups vanilla and raspberry marshmallows, halved
- 150g Dutch speculaas cookies, roughly chopped (see notes)
- ¾ cup unsalted pistachio kernels
- ¾ cup dry roasted almonds, chopped
- ¾ cup dried cranberries
- 200g rose-flavoured Turkish delight, chopped

1 Grease a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending paper 2cm above pan on all sides.

- 2 Place chocolate in a large heatproof bowl. Microwave on HIGH (100%), stirring every 30 seconds with a metal spoon, for 2 minutes or until melted and smooth.
- 3 Add coconut, marshmallows, cookies, pistachios, almonds, cranberries and Turkish delight. Stir until well combined and coated in chocolate. Spoon mixture into pan, pressing with back of spoon to compact. Refrigerate for 4 hours or until set.
- 4 Transfer chilled rocky road to a chopping board. Stand for 20 minutes. Cut crossways into 6 bars.
- 5 To gift, wrap rocky road in cellophane or baking paper and secure with ribbon or coloured string.

## DOUBLE GINGER BISCOTTI

**MAKES** 18

**PREP** 30 MINUTES (PLUS STANDING AND COOLING) **COOK** 55 MINUTES

- 100g butter, softened
- ⅔ cup firmly packed brown sugar
- ¼ teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1½ teaspoons baking powder
- 2 eggs
- 2 cups plain flour
- 150g packet uncrystallised ginger, chopped
- 2 tablespoons demerara sugar
- 180g block white chocolate, melted

- 1 Preheat oven to 180°C/160°C fan-forced. Line a large baking tray with baking paper.
- 2 Using an electric mixer, beat butter, sugar, salt, ginger, cinnamon, nutmeg, vanilla and baking powder until pale and creamy. Add eggs, 1 at a time, beating until combined.
- 3 Add flour and chopped ginger. Beat, on low speed, until just combined. Transfer to tray. Using damp hands, shape dough into a 6cm-wide, 35cm-long log. Sprinkle with 1½ tablespoons demerara sugar.
- 4 Bake for 35 minutes until golden around outside and just firm in middle. Stand for 20 minutes until cool enough to handle.
- 5 Reduce oven to 160°C/140°C fan-forced. Transfer log to a chopping board. Using a serrated knife, trim ends. Cut log into 2cm-thick slices. Return slices to tray. Bake for 20 minutes until biscotti feel dry. Transfer to a wire rack to cool.
- 6 Re-line baking tray with baking paper. Place chocolate in a bowl. Dip end of each biscotti into chocolate to coat, shaking off excess. Stand on tray for 5 minutes. Sprinkle tops with remaining demerara sugar. Stand for 30 minutes until set (see notes).
- 7 To gift, line a tin or gift box with baking paper. Add biscotti. Tie with ribbon. >

### Cook's notes:

- + **FOR SPICED ROCKY ROAD:** Dutch speculaas cookies are available in the European aisle of supermarkets. You can use any plain biscuit.
- + Rocky road will keep in fridge for 2 weeks.
- + **FOR DOUBLE GINGER BISCOTTI:** You could also dip biscotti in dark or milk chocolate.
- + Biscotti will keep for up to 2 weeks.



THESE ZINGY BISCOTTI  
ARE PERFECT TO  
HAVE ON HAND FOR  
WHEN FRIENDS DROP  
IN FOR A CUPPA



DOUBLE GINGER  
BISCOTTI, p20

THE INFO

+ CLASSIC MAKEOVER







CUDDUREDDI  
CHRISTMAS BISCUITS

## THE INFO

+ CLASSIC MAKEOVER



## CUDDUREDDI CHRISTMAS BISCUITS

**MAKES** 25

**PREP** 40 MINUTES (PLUS 1 HOUR REFRIGERATION TIME)

**COOKING** 20 MINUTES

**2¾ cups (415g) plain flour**

**½ cup (100g) caster sugar**

**1 teaspoon baking powder**

**125g butter, cubed, chilled**

**½ cup (125mls) milk**

**190g dried figs**

**30g walnuts**

**40g cup slivered almonds, toasted**

**40g sultanas**

**30g dark chocolate, grated**

**2 tablespoons honey**

**1 small lemon, rind finely grated**

**1 small orange, rind finely grated**

**½ teaspoon ground cinnamon**

**¼ teaspoon ground cloves**

**¼ cup (45g) pure icing sugar**

**1** Place flour, caster sugar and baking powder in a food processor. Process for 30 seconds. Add butter. Process until resembles fine breadcrumbs. With motor running, add milk and process until dough comes together. Turn onto a lightly floured surface. Knead until smooth. Divide in half. Press into two 1.5cm-thick discs. Wrap in greaseproof paper. Refrigerate for 1 hour or until firm.

**2** Meanwhile, place figs in a bowl. Cover with warm water. Stand for 10 minutes. Drain. Place in a food processor. Process until roughly chopped. Transfer to a bowl. Process walnuts and almonds until roughly chopped. Add to figs with sultanas, chocolate, honey, lemon and orange rind, cinnamon and cloves. Mix well.

**3** Preheat oven to 180°C/160°C. Line 2 baking trays with baking paper. Roll out 1 dough half between 2 sheets of baking paper until 3mm thick. Cut 6cm x 9cm rectangles from dough. Fill dough and shape biscuits using picture as a guide. Repeat with remaining dough and filling. Place on prepared trays.

**4** Bake biscuits for 15 to 20 minutes or until light golden. Cool on trays for 5 minutes. Transfer to a wire rack to cool completely. Dust with icing sugar before serving.

**5** To gift, line a tin or gift box with baking paper. Add cuddureddi. Tie with ribbon.

## HAZELNUT SHORTBREAD ROUNDS

**MAKES** 28

**PREP** 15 MINUTES (PLUS 45 MINUTES REFRIGERATION AND COOLING)

**COOK** 35 MINUTES

*YOU'LL NEED AN 8CM FLUTED COOKIE CUTTER FOR THIS RECIPE.*

**500g butter, softened**

**1½ cups icing sugar mixture, plus extra for dusting**

**2 teaspoons vanilla bean paste**

**3 cups plain flour, plus extra for dusting**

**1 cup hazelnut meal**

**¾ cup cornflour**

**¼ cup vanilla custard powder**

**1** Using an electric mixer, beat butter, icing sugar and vanilla together for 5 minutes or until pale and fluffy. Stir in flour, hazelnut meal, cornflour and custard powder.

Divide dough in half. Shape each portion into a disc and cover with plastic wrap. Refrigerate for 45 minutes or until cold.

**2** Preheat oven to 160°C/140°C fan-forced.

Line 3 large baking trays with baking paper.

**3** Roll out 1 portion of dough between 2 sheets of baking paper until 1cm thick. Using an 8cm fluted cutter, cut rounds from dough, re-rolling and cutting trimmings. Place 2cm apart on prepared trays. Bake, 1 tray at a time, for 12 minutes or until just starting to turn golden around edges. Cool on trays for 5 minutes. Transfer to a wire rack lined with baking paper to cool completely.

**4** Dust the rounds with icing sugar.

**5** To gift, stack in clear jars. >



BUTTERY SHORTBREAD  
IS SURPRISINGLY EASY  
TO MAKE FOR A  
SWEET LITTLE GIFT

HAZELNUT  
SHORTBREAD  
ROUNDS, p22

THE INFO

+ SUPER EASY





## CHRISTMAS GIFTING IS ALL ABOUT SUGAR AND SPICE AND ALL THINGS NICE... EVEN SAVOURY TREATS, SUCH AS THE SMOKY BOURBON NIBBLE MIX, GET A SPRINKLE OF SEASONAL FLAVOUR

### RASPBERRY AND TURKISH DELIGHT COCONUT ICE SLAB

**SERVES** 35

**PREP** 30 MINUTES

(PLUS 4 HOURS REFRIGERATION)

**4 cups pure icing sugar**

**½ teaspoon cream of tartar**

**7½ cups desiccated coconut**

**1 teaspoon rosewater essence**

**2 x 395g cans sweetened condensed milk**

**1 cup frozen raspberries, thawed, mashed**

**Pink food colouring**

**2 tablespoons dried edible rose petals, optional (see note)**

**1** Grease a 20cm x 30cm lamington pan. Line base and sides with baking paper, extending paper 5cm above edges of pan on all sides.

**2** Sift ½ the icing sugar and ½ the cream of tartar into a large bowl. Add 3½ cups coconut. Stir to combine. Add the rosewater essence and ½ the condensed milk. Stir until well combined. Spoon mixture into prepared pan. Using the back of a spoon, spread mixture evenly and press lightly to compact. Refrigerate.

**3** Sift remaining icing sugar and cream of tartar into a bowl. Add remaining coconut. Stir to combine. Add remaining condensed milk and raspberry. Stir until well combined. Using food colouring, tint mixture pink. Spoon over white coconut mixture in pan. Using the back of a spoon, spread mixture evenly and press lightly to compact. Sprinkle with rose petals, if using. Refrigerate for 3 to 4 hours or until firm. Cut into squares

**4** To gift, place in a baking paper-lined tin or gift box. Tie with ribbon.

### SMOKY BOURBON NIBBLE MIX

**MAKES** 8½ CUPS

**PREP** 10 MINUTES (PLUS COOLING)

**COOK** 25 MINUTES

**75g butter**

**1 tablespoon chipotle and roasted garlic dry marinade**

**¼ cup bourbon whiskey**

**2 cups honey Crispix**

**150g packet roasted garlic bagel chips**

**1½ cups pretzels**

**3 x 25g packets mini Ritz crackers**

**1 cup unsalted roasted peanuts**

**2 tablespoons brown sugar**

**1 cup pecans**

**1** Preheat oven to 160°C/140°C fan-forced.

Line 2 baking trays with baking paper.

**2** Melt butter in a small frying pan over medium heat. Add marinade. Cook for 1 to 2 minutes or until fragrant. Stir in bourbon. Remove from heat.

**3** Combine honey Crispix, bagel chips, pretzels, Ritz, peanuts, sugar and pecans in a bowl. Drizzle over bourbon mixture. Stir gently to coat.

**4** Divide mixture between prepared trays. Bake, stirring every 5 minutes, for 15 to 20 minutes. Set aside to cool.

**5** To gift, pack into jars.

### SUGAR AND SPICE HOT CHOCOLATE BOX

**MAKES** 2 (EACH BOX HAS INGREDIENTS TO MAKE 6 HOT CHOCOLATES)

**PREP** 30 MINUTES (PLUS 15 MINUTES

REFRIGERATION AND 1 HOUR STANDING)

**COOK** 5 MINUTES

**300g dark chocolate, chopped**

**2 tablespoons chocolate pearls**

**12 large candy canes**

**2 tablespoons caster sugar**

**1 tablespoon Dutch-processed cocoa powder**

**1 teaspoon ground cinnamon**

**6 vanilla marshmallow puffs, halved**

**1** Place dark chocolate in a heatproof bowl. Set bowl over a small saucepan of simmering water (make sure bowl doesn't touch the water). Stir chocolate with a metal spoon for 4 to 5 minutes or until melted and smooth.

**2** Spoon chocolate into holes of a 12-hole (1½-tablespoon-capacity) silicone mini muffin pan. Sprinkle with chocolate pearls. Refrigerate for 10 to 15 minutes or until semi-set. Trim curved end off candy canes to make sticks. Insert sticks into the centre of each chocolate. Stand, at room temperature, for 1 hour or until set.

**3** Meanwhile, combine sugar, cocoa and cinnamon in a small bowl. Spoon into 2 small jars. Secure lids. Place marshmallows into 2 small paper bags. Divide chocolate swizzle sticks, marshmallows and spice mixture between 2 gift boxes. Add paper cups and wooden spoons to box, if you like.

**4 To serve** Place 200ml milk in a microwave-safe mug. Microwave on HIGH (100%) for 1 to 2 minutes until hot. Stir in 2 teaspoons of spice mixture. Stand chocolate swizzle stick in milk for 30 seconds, then stir until chocolate is melted. Serve topped with a vanilla marshmallow half (see note).

### 5-INGREDIENT ROCKY ROAD FUDGE

**SERVES** 32

**PREP** 5 MINUTES (PLUS REFRIGERATION)

**COOK** 5 MINUTES

**2 x 180g blocks white chocolate, chopped**

**2 x 395g cans sweetened condensed milk**

**130g packet honey and sea salt**

**roasted peanuts**

**½ x 280g packet marshmallow**

**noodles, cut into 2cm lengths**

**350g block milk chocolate, chopped**

**1** Grease an 18cm x 28cm slice pan.

Line base and sides with baking paper, extending paper 2cm above edges of pan.

**2** Place white chocolate and half the condensed milk in a microwave-safe bowl. Microwave on HIGH (100%) for 1 minute 30 seconds, stirring every 30 seconds, or until melted and smooth. Add peanuts and marshmallow. Stir to combine. Pour mixture into prepared pan. Smooth surface. Refrigerate.

**3** Meanwhile, place the remaining condensed milk and the milk chocolate in a microwave-safe bowl. Microwave on HIGH (100%) for 1 minute 30 seconds, stirring every 30 seconds, or until melted and smooth. Carefully spoon mixture over white chocolate layer and gently smooth surface. Refrigerate for 4 hours or until firm

**4** To gift, place in a baking paper-lined tin or gift box. Tie with ribbon. >

### Cook's notes:

**+ FOR SUGAR AND SPICE HOT CHOCOLATE BOX:** Each box has ingredients to make 6 hot chocolates.

**+ When packaging gift, write the hot chocolate directions on gift tags and add to the gift boxes.**





**RASPBERRY AND  
TURKISH DELIGHT  
COCONUT ICE  
SLAB, p24**

**THE INFO**

+ CLASSIC UPDATE

**MA**  
MAKE  
AHEAD

**NO  
COOK**



**SUGAR AND  
SPICE HOT  
CHOCOLATE  
BOX, p24**

**THE INFO**

+ GREAT FOR KIDS

**MA**  
MAKE  
AHEAD



**CHRISTMAS GIFTS**

**SMOKY  
BOURBON  
NIBBLE MIX,  
p24**

**THE INFO**

+ SUPER EASY

**MA**  
MAKE  
AHEAD



**5-INGREDIENT  
ROCKY ROAD  
FUDGE, p24**

**THE INFO**

+ CLASSIC MAKEOVER  
+ GREAT FOR KIDS

**MA**  
MAKE  
AHEAD



# Finger food

Christmas entertaining nearly always begins with finger food, whether you serve pretty bite-sized morsels and a delicious layered dip before the main event, or something a little more substantial. From cheese logs and bruschetta to seafood and vol-au-vents, these canapés are sure to be more popular than the Christmas turkey!



**LAYERED  
CHRISTMAS  
DIP, p36**

**THE INFO**

+ CLASSIC MAKEOVER  
+ HIGH IN FIBRE

MA  
MAKE  
AHEAD

V

**YOU NEED TO DIG  
DEEP INTO THIS  
COLOURFUL DIP  
TO GET TO ALL THE  
LAYERS OF FLAVOURS**





**FRENCH ONION  
DIP CHEESE  
LOG, p30**

**THE INFO**

+ SUPER EASY



**SWEET CHILLI  
AND LIME  
CREAM CHEESE  
LOG, p30**

**THE INFO**

+ SUPER EASY



**CORN RELISH  
DIP CHEESE  
LOG, p30**

**THE INFO**

+ SUPER EASY



**THESE CHEESE  
LOGS ARE EASY TO  
TRANSPORT TO YOUR  
FESTIVE GATHERING**





**CAPRESE  
WREATH, p30**

**THE INFO**

+ CLASSIC MAKEOVER



**TAKE YOUR ANTIPASTI  
PLATTER TO A NEW  
VISUAL LEVEL WITH  
THIS CAPRESE WREATH**





CHEESE LOG TRIO



CAPRESE WREATH

## FRENCH ONION DIP CHEESE LOG

**SERVES** 8

**PREP** 15 MINUTES (PLUS 2½ HOURS REFRIGERATION AND STANDING)

**250g cream cheese**

**⅓ cup finely grated tasty cheese**

**1 tablespoon French onion soup mix**

**⅓ cup finely chopped fresh chives**

**12 Jatz biscuits, finely crushed,**

**1 tablespoon wholegrain mustard**

**Crackers, to serve**

**1** Using an electric mixer, beat cream cheese until smooth. Add tasty cheese and soup mix. Season. Beat until just combined.

**2** Spoon mixture onto a 25cm-long piece of baking paper to form a 15cm-long log. Using paper as a guide, roll up from 1 long side, twisting ends of paper to hold in place. Refrigerate for 2 hours to firm up slightly.

**3** Combine chives and crushed biscuit in a bowl. Spoon onto a plate. Remove log from paper. Brush log with mustard. Roll in chive mixture to coat, including ends. Refrigerate for 30 minutes or until firm.

**4** Remove log from fridge. Stand for 10 minutes. Serve with crackers.

## SWEET CHILLI AND LIME CREAM CHEESE LOG

**SERVES** 8

**PREP** 15 MINUTES (PLUS 2½ HOURS REFRIGERATION AND STANDING)

**250g cream cheese, softened**

**⅓ cup finely grated tasty cheese**

**2 teaspoons finely grated lime rind**

**1½ tablespoons sweet chilli sauce**

**⅓ cup unsalted peanuts, finely chopped**

**1 fresh long red chilli, finely chopped**  
**Crackers, to serve**

**1** Using an electric mixer, beat cream cheese until smooth. Add tasty cheese, half the lime rind and 1 tablespoon sauce. Season. Beat until just combined.

**2** Spoon mixture onto a 25cm-long piece of baking paper to form a 15cm-long log. Using paper as a guide, roll up from 1 long side, twisting ends of paper to hold in place. Refrigerate for 2 hours to firm up slightly.

**3** Combine peanuts, chilli and remaining lime rind in a bowl. Spoon onto a plate. Remove log from paper. Brush log with remaining sauce. Roll in peanut mixture to coat, including ends. Place on a plate. Refrigerate for 30 minutes or until firm.

**4** Remove log from fridge. Stand for 10 minutes. Serve with crackers.

## CORN RELISH DIP CHEESE LOG

**SERVES** 8

**PREP** 15 MINUTES (PLUS 2½ HOURS REFRIGERATION AND STANDING)

**⅓ cup corn relish**

**250g cream cheese, softened**

**⅓ cup finely grated tasty cheese**

**⅓ cup finely chopped fresh flat-leaf parsley leaves**

**⅓ cup finely chopped fresh basil leaves**

**1 tablespoon finely chopped fresh oregano leaves**

**Crackers, to serve**

**1** Place corn relish in a fine sieve. Using the back of a spoon, press mixture through sieve into a bowl (reserve solids and sauce). Using an electric mixer, beat cream cheese

until smooth. Add corn relish solids and tasty cheese. Season. Beat until just combined.

**2** Spoon mixture onto a 25cm-long piece of baking paper to form a 15cm-long log.

Using paper as a guide, roll up from 1 long side, twisting ends of paper to hold in place. Refrigerate for 2 hours to firm up slightly.

**3** Remove log from paper. Brush log with a little reserved sauce. Discard remaining sauce. Combine parsley, basil and oregano in a bowl. Spoon onto a plate. Roll log in herb mixture to coat, including ends. Refrigerate for 30 minutes or until firm.

**4** Remove log from fridge. Stand for 10 minutes. Serve with crackers.

## CAPRESE WREATH

**SERVES** 12

**PREP** 40 MINUTES

*YOU'LL NEED A 30CM ROUND PLATTER.*

**750g cherry tomatoes**

**2 bunches fresh basil**

**⅓ cup macadamias, toasted**

**⅓ cup grated parmesan**

**¼ cup extra virgin olive oil**

**3 teaspoons lemon juice**

**1 garlic clove, crushed**

**1½ x 180g tubs cherry bocconcini**

**1** Using a small serrated knife, trim 5mm from the top of each tomato. Using a teaspoon, carefully scoop out seeds and membrane from each tomato and discard. Place tomatoes, cut-side down, on paper towel to drain.

**2** Remove basil leaves from stems. Reserve large leaves to make wreath (about 1 cup).

**3** Place macadamias in a small food processor. Process until finely chopped.

Add ¾ cup firmly packed basil leaves, parmesan, oil, lemon juice and garlic.

Process until a paste forms. Season (see note). Spoon pesto into a large snap-lock bag. Snip 1cm from a corner of the bag. Pipe into tomatoes until almost full. Trim bocconcini slightly, if needed, to fit snugly into tomatoes. Place 1 bocconcini in each tomato, pressing gently to secure.

**4** Arrange reserved large basil leaves in a 25cm wreath shape on the serving platter. Arrange tomatoes on basil leaves. Serve.

## Cook's note:

**+ FOR CAPRESE WREATH:** You can make pesto ahead of time. Transfer to a bowl. Cover with plastic wrap. Refrigerate for up to 2 days.



## MIDDLE EASTERN WATERMELON AND GOAT'S CHEESE BITES

**SERVES 8**

**PREP 30 MINUTES**

1.6kg wedge seedless watermelon  
 ¼ red onion, finely chopped  
 2 tablespoons extra virgin olive oil  
 1 tablespoon red wine vinegar  
 ¼ cup roughly chopped pistachio kernels, toasted  
 ½ cup frozen pomegranate seeds, thawed  
 50g goat's cheese, crumbled (see notes)  
 ¼ cup small fresh mint leaves  
 Sumac, to serve

1 Remove and discard watermelon rind. Cut flesh into 2cm-wide slices. Using

a 4cm round cutter, cut out 25 rounds from watermelon slices (see notes). Place on a large serving plate.  
 2 Combine onion, oil and vinegar in a bowl. Season to taste. Whisk to combine. Add pistachio and pomegranate. Stir to combine. Top each piece of watermelon with goat's cheese. Spoon over a little pistachio mixture and top with mint. Sprinkle with sumac. Serve. >

### Cook's notes:

+ You could use feta instead of goat's cheese.  
 + You can cut the watermelon up to 4 hours ahead. Store, covered, in the fridge.

MIDDLE EASTERN  
 WATERMELON AND  
 GOAT'S CHEESE BITES

### THE INFO

+ ENTERTAINING

30

GF

NO  
 COOK

V

THESE SUPER-EASY  
 WATERMELON BITES  
 MAKE A TASTY AND  
 REFRESHING SUMMER  
 PARTY STARTER





## PRAWN AND CHORIZO GAZPACHO SHOTS

**MAKES** 24

**PREP** 20 MINUTES (PLUS REFRIGERATION)

**COOK** 5 MINUTES

YOU'LL NEED 24 PRE-SOAKED BAMBOO  
COCKTAIL SKEWERS AND 24 SHOT GLASSES.

24 medium green prawns, peeled,  
deveined (tails intact)

1 tablespoon extra virgin olive oil

2 garlic cloves, crushed

2 chorizo, cut into 24 slices

1 tablespoon finely chopped fresh  
flat-leaf parsley leaves

### Gazpacho

2 Lebanese cucumbers

6 ripe roma tomatoes, roughly chopped

330g jar whole roasted peppers, drained

1 small eschalot

8 fresh mint leaves

2 tablespoons sherry vinegar

2 tablespoons extra virgin olive oil

**1 Make Gazpacho** Remove and discard seeds from 1 cucumber. Finely dice and reserve. Peel and roughly chop remaining cucumber. Place in a food processor with tomato, peppers, eschalot, mint, vinegar and oil. Season. Process for 2 minutes, scraping down side of bowl, until smooth. Pour into a fine sieve set over a large jug. Using back of a spoon, press mixture through sieve. Discard solids. Refrigerate, covered, for 1 hour or until chilled (see notes).

**2** Meanwhile, place prawns, oil and garlic in a bowl. Season with salt and pepper.

Toss to coat (see notes). Thread 1 prawn and 1 chorizo slice onto each skewer.

**3** Heat a large frying pan over high heat. Cook skewers for 1 minute each side or until lightly charred and just cooked through.

**4** Pour gazpacho evenly among 24 shot glasses. Sprinkle with diced cucumber and parsley. Place a skewer in each glass. Serve.

### Cook's notes:

+ You can make gazpacho up to 1 day ahead.

Store in an airtight container in the fridge.

+ You can marinate prawns up to 2 hours ahead.

PRAWN AND CHORIZO  
GAZPACHO SHOTS

### THE INFO

+ ENTERTAINING



**YOU CAN EASILY  
HALVE THIS TAPAS-  
INSPIRED RECIPE  
TO SUIT A SMALLER  
GATHERING**



## FRENCH ONION CHRISTMAS TREE DIP

### THE INFO

+ ENTERTAINING  
+ GREAT FOR KIDS

MA  
MAKE  
AHEAD

NO  
COOK

V

THIS CRAZY LOOKING  
CHRISTMAS TREE DIP  
IS SO MUCH FUN TO  
MAKE, AND EAT!



## FRENCH ONION CHRISTMAS TREE DIP

**SERVES 12**

**PREP 45 MINUTES (PLUS REFRIGERATION)**

**YOU'LL NEED A 4CM STAR-SHAPED CUTTER**

**1kg cream cheese, softened**  
**40g sachet French onion soup mix**  
**1 cup grated tasty cheese**  
**½ cup finely grated parmesan**  
**½ cup chopped sun-dried tomatoes in oil**  
**1 bunch fresh flat-leaf parsley, chopped**  
**6 x 25g packets mini Ritz crackers**  
**1 cup almond kernels**

**150g jar red cocktail onions, drained, halved**  
**80g packet pretzel sticks**

**1 slice tasty cheese**

**Assorted crackers and vegetables, to serve**

**1** Using an electric mixer, beat cream cheese until light and fluffy. Add soup mix. Beat until well combined. Add grated cheeses and tomato. Season with pepper. Beat until well combined. Cover. Refrigerate for 1 hour or until firm enough to shape.  
**2** Place a large piece of plastic wrap on a flat surface. Turn cheese mixture onto

plastic. Using clean hands and plastic wrap, form mixture into a tree shape (base of tree will need to be 15cm in diameter). Place on a serving platter.

**3** Press parsley all over cheese. Brush excess parsley from platter. Open 4 packets of crackers. Using picture as a guide, decorate tree with almonds, onion, Ritz crackers and ¾ of the pretzels. Using a 4cm star-shaped cutter, cut a star from cheese slice. Carefully push into top of tree. Serve with remaining pretzel sticks, assorted crackers and vegetables. >



**PRAWN COCKTAIL  
PITA BITES**

**THE INFO**

30

**PRAWN COCKTAIL PITA BITES**

**MAKES 16**

**PREP 20 MINUTES COOK 10 MINUTES**

1 Lebanese bread round  
Olive oil cooking spray  
1 small avocado, halved  
1 tablespoon lemon juice  
2 tablespoons hummus  
16 medium cooked prawns,  
peeled, deveined  
3 radishes, trimmed, cut into matchsticks  
16 small watercress sprigs  
Sumac, to serve

1 Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper.  
2 Using scissors, trim bread to form a large square. Cut into 16 squares. Place, in a single layer, on prepared baking tray. Spray with oil. Season with salt and pepper. Bake for 6 minutes or until golden and crisp.  
3 Scoop avocado into a bowl. Roughly mash. Add ½ the lemon juice. Season. Stir to combine. Place hummus in a separate bowl. Add remaining lemon juice. Stir to combine.  
4 Spread each pita crisp with avocado then hummus mixture. Arrange crisps on a large platter. Top with prawns, radish and watercress. Sprinkle with sumac. Serve.

**OYSTERS WITH CHILLI  
AND MINT CRUNCHES**

**MAKES 24**

**PREP 5 MINUTES (PLUS 5 MINUTES  
COOLING)**

**COOK 10 MINUTES**

1½ tablespoons extra virgin olive oil  
1½ cups fresh breadcrumbs  
4 anchovies, finely chopped  
1 garlic clove, crushed  
1 small red chilli, finely chopped  
1½ tablespoons chopped fresh mint leaves  
24 fresh oysters, in the half shell  
Lemon wedges, to serve

1 Heat oil in a large, non-stick frying pan over medium heat. Add breadcrumbs, anchovy, garlic and chilli. Cook, stirring frequently, for 6 to 8 minutes or until breadcrumbs are crisp and golden.  
2 Remove from heat. Cool for 5 minutes. Stir in mint. Season with salt and pepper.  
3 Arrange oysters on a serving platter. Sprinkle breadcrumb mixture over oysters. Serve with lemon wedges.

**OYSTERS WITH CHILLI  
AND MINT CRUNCHES**

**THE INFO**

+ SUPER EASY

20



## MEXICAN CHICKEN VOL-AU-VENTS

**MAKES 24**

**PREP 20 MINUTES COOK 10 MINUTES**

**2 x 90g packets mini vol-au-vents**

**1 corn cob, husk attached**

**1 cup finely chopped cooked chicken**  
(see note)

**1 tomato, finely chopped**

**1 green onion, thinly sliced**

**1 tablespoon chopped fresh**  
**coriander leaves**

**1 small red chilli, seeded, finely chopped**

**1 teaspoon fresh lime juice**

**Fresh coriander sprigs, to serve**

- 1 Preheat oven to 150°C/130°C fan-forced.
- 2 Place vol-au-vents on a large baking tray. Bake for 8 to 10 minutes or just until crisp.
- 3 Meanwhile, gently peel back husk from the corn without removing it. Remove and

discard silk. Pull husk back over corn. Rinse corn. Microwave on HIGH (100%) for 4 minutes or until tender. Set aside until cool. Remove and discard husk. Cut corn kernels from cob. Place in a small food processor. Process until a coarse purée forms. Transfer to a bowl.

**4** Add chicken, tomato, onion, coriander, chilli and lime juice to purée. Season with salt and pepper. Stir until well combined.

**5** Arrange vol-au-vents on a serving platter. Spoon 1 tablespoon chicken mixture into each vol-au-vent. Top with coriander sprigs. Serve. >

### Cook's note:

+ We poached 1 small chicken breast for this recipe. You could use chopped barbecued chicken instead.

## MEXICAN CHICKEN VOL-AU-VENTS

### THE INFO

30





## LAYERED CHRISTMAS DIP

### THE INFO

+ CLASSIC UPDATE  
+ HIGH IN FIBRE

MA  
MAKE  
AHEAD

V



## LAYERED CHRISTMAS DIP

**SERVES** 12

**PREP** 30 MINUTES (PLUS COOLING)

**COOK** 20 MINUTES

**3** corn cobs, husks and silk removed

**1½** teaspoons Mexican chilli powder

**¼** cup extra virgin olive oil

**1** small red onion, finely chopped

**1** teaspoon ground cumin

**2** pinches dried chilli flakes, plus  
extra to serve

**425g** can black beans, drained, rinsed well

**6** small tomatoes, finely diced

**½** x **285g** jar piquillo peppers, drained,  
finely chopped

**⅔** cup lemon juice

**4** green onions, finely chopped

**2** bunches radish, finely diced

**2** large avocados

**½** teaspoon Tabasco sauce

**¼** cup finely chopped fresh coriander leaves

**2** x **200g** blocks fetta, crumbled

**2** x **230g** packets white corn tortilla strips,  
to serve

**1** Place corn on a microwave-safe plate. Cover with plastic wrap. Microwave on HIGH (100%) for 4 minutes.

**2** Heat a chargrill pan over medium heat. Combine chilli powder and 2 teaspoons oil in a large bowl. Rub spice mixture all over corn. Cook corn, turning, for 6 to 8 minutes or until beginning to char. Transfer to a plate. Set aside to cool.

**3** Heat 2 teaspoons remaining oil in a frying pan over medium-high heat. Cook red onion for 5 minutes or until softened. Add cumin and chilli flakes. Cook for 30 seconds or until fragrant. Add beans. Toss to coat. Remove from heat. Set aside to cool.

**4** Combine tomato and peppers in a bowl. Season. Transfer to a sieve set over a bowl

to drain any excess juice. Set aside.

**5** Using a sharp knife, slice the kernels from the cobs. Place corn kernels in a medium bowl. Add 1 tablespoon lemon juice and ½ the green onion. Season. Toss to combine. Spoon corn mixture into the base of a 12-cup-capacity serving bowl.

**6** Spoon the bean mixture over corn mixture, followed by the radish. Place avocado in a bowl. Add the Tabasco, coriander, ¼ cup remaining lemon juice and remaining green onion. Season. Stir to combine. Spoon over radish, spreading to cover. Top with the tomato mixture.

**7** Place the fetta, remaining lemon juice, remaining oil and 2 tablespoons water in a food processor. Process until mixture is smooth and creamy. Dollop fetta mixture over tomato layer, gently spreading to cover. Sprinkle with extra chilli flakes. Serve with corn tortilla strips (see note).

## OLIVE AND SUN-DRIED TOMATO SALAMI LOG

**SERVES** 8

**PREP** 20 MINUTES (PLUS REFRIGERATION)

**20** slices sopressa salami with fennel seeds

**Crusty bread and assorted crackers, to serve**

### Cream Cheese Filling

**250g** cream cheese, softened

**¼** cup drained sun-dried tomatoes,  
roughly chopped

**¼** cup pitted Sicilian green olives, halved

**2** tablespoons roughly chopped fresh  
flat-leaf parsley leaves, plus extra  
to serve

**1** tablespoon drained baby capers, rinsed

**1 Make Cream Cheese Filling** Place all ingredients in a medium bowl. Season with pepper. Gently stir to combine.

**2** Place a 40cm-long piece of plastic wrap on a flat surface. Arrange salami slices, slightly overlapping, on plastic to form a 28cm x 33cm rectangle. Spread cream cheese filling over salami. Place a second piece of plastic wrap over cheese filling. Using hands, smooth out filling to form an even layer. Discard top layer of plastic wrap.

**3** Starting from long side closest to you, roll up salami, removing plastic wrap as you go, to form a log. Wrap log tightly in plastic wrap. Refrigerate for 30 minutes or until firm.

**4** Using a sharp knife, cut log into 30 slices. Arrange on a serving plate. Sprinkle with extra parsley. Serve with crusty bread and crackers. >



THIS ANTIPASTO LOG  
IS ALL KINDS OF  
DELICIOUS. IT'S AN  
EASY MAKE-AHEAD  
IDEA FOR ANY TIME

OLIVE AND  
SUN-DRIED  
TOMATO  
SALAMI LOG,  
p36

THE INFO

50

MA  
MAKE  
AHEAD

NO  
COOK





### CARAMELISED TOMATO AND GOAT'S CHEESE BRUSCHETTA

#### THE INFO

45

V

### PEA AND RADISH BRUSCHETTA

#### THE INFO

20

V

### CHARGRILLED NECTARINE AND PROSCIUTTO BRUSCHETTA

#### THE INFO

20

### CARAMELISED TOMATO AND GOAT'S CHEESE BRUSCHETTA

**MAKES 8**

**PREP 10 MINUTES COOK 35 MINUTES**

**250g cherry tomatoes, halved**  
**2 teaspoons chopped fresh rosemary leaves**  
**2 teaspoons brown sugar**  
**¼ cup extra virgin olive oil, plus extra to serve**  
**8 thin slices crusty Italian bread**  
**80g marinated goat's cheese**

**1** Preheat oven to 180°C/160°C fan-forced. Place tomato, rosemary, sugar and 2 tablespoons oil in a roasting pan. Season. Toss to coat. Roast for 30 minutes or until tomato collapses and juices caramelize. Set aside to cool.  
**2** Preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with remaining oil. Grill for 2 minutes each side or until toasted.  
**3** Spread toasts with goat's cheese. Top with caramelised tomato. Serve drizzled with oil.

### PEA AND RADISH BRUSCHETTA

**MAKES 8**

**PREP 10 MINUTES (PLUS COOLING)**

**COOK 10 MINUTES**

**1 cup frozen peas**  
**2 tablespoons cottage cheese**  
**1 garlic clove, crushed**  
**2 teaspoons finely chopped fresh mint leaves, plus extra whole sprigs to serve**  
**2 tablespoons extra virgin olive oil, plus extra to serve**  
**8 thin slices crusty Italian bread**  
**2 radishes, thinly sliced**

**1** Cook peas in a saucepan of boiling water for 2 minutes or until just tender. Drain. Transfer to a bowl. Add cottage cheese, garlic, mint and 2 teaspoons oil. Using a stick blender, blend until almost smooth. Season. Set aside to cool.  
**2** Meanwhile, preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with remaining oil.

Grill for 2 minutes each side or until toasted.

**3** Spread toasts with pea mixture. Top with radish and extra mint. Season. Serve drizzled with extra oil.

### CHARGRILLED NECTARINE AND PROSCIUTTO BRUSCHETTA

**MAKES 8**

**PREP 10 MINUTES COOK 10 MINUTES**

**8 thin slices crusty Italian bread**  
**2 tablespoons extra virgin olive oil, plus extra to serve**  
**1 nectarine, cut into 8 wedges**  
**120g fresh ricotta**  
**8 slices (100g) thinly sliced prosciutto**  
**20g baby rocket**

**1** Preheat grill to high. Place bread in a single layer on a large baking tray. Brush both sides with 1½ tablespoons of the oil. Grill for 2 minutes each side or until toasted.  
**2** Heat a chargrill pan on high heat. Drizzle nectarine with remaining oil. Chargrill, turning, for 1 to 2 minutes or until lightly charred. Remove from heat.  
**3** Spread toasts with ricotta. Top with prosciutto, nectarine and rocket. Season. Serve drizzled with extra olive oil.

### BAKED BRIE WITH CARAMELISED ONION AND PISTACHIO TOPPING

**SERVES 8**

**PREP 5 MINUTES COOK 20 MINUTES**

**200g round double brie**  
**2 large sprigs fresh thyme**  
**1 tablespoon extra virgin olive oil**  
**1 small brown onion, halved, thinly sliced**  
**¼ cup pistachio kernels, roughly chopped**  
**¼ cup honey**  
**Assorted crackers, to serve**

**1** Preheat oven to 150°C/130°C fan-forced. Line a baking tray with baking paper.  
**2** Place brie on tray. Top with thyme. Season. Bake for 15 to 20 minutes or until brie is soft to touch in centre.  
**3** Meanwhile, heat oil in a frying pan over medium heat. Cook onion, stirring, for 10 minutes or until softened. Add pistachios. Cook for 1 minute. Add honey. Cook, stirring, for 1 to 2 minutes or until onion is caramelised. Remove from heat.  
**4** Spoon ½ the onion onto the brie. Serve with crackers and remaining onion. >



THE SALTY SWEET  
RELISH TOPPING HELPS  
TO CUT THROUGH THE  
OOZING CREAMINESS  
OF THE BAKED BRIE

BAKED  
BRIE WITH  
CARAMELISED  
ONION AND  
PISTACHIO  
TOPPING, p38

THE INFO

25

V



## MAPLE BACON CHRISTMAS TREES

**MAKES** 22

**PREP** 25 MINUTES (PLUS REFRIGERATION)

**COOK** 20 MINUTES *YOU'LL NEED 22 X 10CM  
-LONG PRE-SOAKED COCKTAIL SKEWERS.*

**2 sheets frozen puff pastry, partially thawed**

**200g rashers streaky bacon**

**2 tablespoons maple syrup,  
plus extra to serve**

**22 cocktail onions**

**1 egg, lightly beaten**

**Chopped fresh flat-leaf parsley leaves,  
to serve**

**1** Preheat oven to 220°C/200°C fan-forced. Line 2 large baking trays with baking paper.

**2** Cut 22 x 2cm-wide strips from pastry sheets. Place on a baking tray lined with baking paper. Refrigerate for 10 minutes.

**3** Meanwhile, cut bacon lengthways into 2cm-wide strips. Place bacon in a large bowl. Drizzle with maple syrup. Toss to coat.

**4** Place 1 pastry strip on a flat surface (keep remaining pastry in fridge). Top with 1 piece of bacon, gently pressing to secure (bacon will be shorter than pastry). Using picture as a guide, fold pastry and bacon together to form a tree shape, starting with a small

amount and widen as you go (until you reach the end). Starting at the base of the tree, thread 1 skewer through centre to top of tree (leave 1cm at top of skewer for pickled onion). Place on tray. Repeat with remaining pastry strips and bacon to form 22 trees.

Press 1 pickled onion on top of each skewer.

**5** Brush the trees and onions with remaining maple syrup, then brush trees with egg. Bake for 18 minutes, or until golden and puffed. Stand on trays for 5 minutes. Transfer to a serving platter. Drizzle with extra maple syrup. Sprinkle with parsley. Serve.

MAPLE BACON  
CHRISTMAS TREES

### THE INFO

+ ENTERTAINING



**IF COCKTAIL ONIONS  
AREN'T YOUR THING,  
YOU COULD SWAP  
THEM OUT FOR  
STUFFED OLIVES**





## SMOKED SALMON SUSHI ROLLS

### THE INFO

+ CLASSIC MAKEOVER

55

MA  
MAKE  
AHEAD

THE PERFECT PARTY  
PIECE, THESE FRESH  
FILLED SALMON SUSHI  
ROLLS ARE JUST  
A LITTLE BIT FANCY



## SMOKED SALMON SUSHI ROLLS

**MAKES** 24

**PREP** 30 MINUTES (PLUS 10 MINUTES  
STANDING) **COOK** 15 MINUTES

1½ cups sushi rice  
¼ cup sushi seasoning  
½ cup light soy sauce  
⅓ cup rice wine vinegar  
4cm piece fresh ginger, finely grated  
2 teaspoons caster sugar  
1 teaspoon sesame oil  
24 slices smoked salmon  
2 Lebanese cucumbers, halved  
crossways, peeled into ribbons  
2 small avocados, thinly sliced  
300g snow peas, trimmed, thinly sliced  
8 radish, cut into thin matchsticks  
2 teaspoons sesame seeds, toasted  
Micro herbs (see note), optional, to serve

1 Rinse and drain rice 3 times. Place rice and 1½ cups water in a saucepan over medium heat. Cover. Bring to the boil. Reduce heat to low. Simmer, covered, for 12 minutes or until water has absorbed. Remove from heat. Stand, covered, for 10 minutes. Transfer rice to a large ceramic dish. Using a spatula, stir rice and break up lumps. Gradually add seasoning, lifting and turning rice, until rice has cooled.

2 Meanwhile, place soy sauce, vinegar, ginger, sugar and sesame oil in a small saucepan over low heat. Cook, stirring, for 3 to 4 minutes or until sugar has dissolved. Set aside to cool.

3 Place 1 piece of smoked salmon on a chopping board with 1 short end closest to you. Stack 4 cucumber ribbons along short end. Top with 2 pieces of avocado,

1 tablespoon of rice, and a few snow peas and radish matchsticks. Roll up salmon to enclose filling, leaving ends exposed. Repeat with remaining ingredients to make 24 rolls.

4 Place rolls on a serving plate. Sprinkle with sesame seeds and micro herbs, if using. Serve with dipping sauce. >

### Cook's note:

+ We used micro coriander and shiso leaves, which are available from some greengrocers and supermarkets. They can be replaced with chopped herbs instead.



TURKEY, BRIE AND  
APRICOT SAUSAGE  
ROLL BITES

## THE INFO

+ CLASSIC MAKEOVER  
+ ENTERTAINING

THE ADDITION OF  
APRICOTS MAKE THESE  
SAUSAGE ROLL BITES  
THE PERFECT COMBO OF  
SWEET AND SAVOURY

### TURKEY, BRIE AND APRICOT SAUSAGE ROLL BITES

**MAKES** 42

**PREP** 40 MINUTES (PLUS COOLING AND  
REFRIGERATION) **COOK** 25 MINUTES

**2 teaspoons extra virgin olive oil**

**1 brown onion, finely chopped**

**500g turkey mince**

**50g brie, chilled, finely chopped**

**⅓ cup apricot jam**

**1 cup fresh breadcrumbs**

**⅓ cup finely chopped fresh  
thyme leaves**

**3 sheets frozen butter puff pastry,  
partially thawed, halved**

**1 egg, lightly beaten**

**2 teaspoons sea salt**

**½ teaspoon cracked black pepper**

**1** Heat oil in a large frying pan over medium-high heat. Add onion. Cook, stirring, for 5 minutes or until softened. Transfer to a large bowl. Set aside to cool.

**2** Add mince, brie, jam, breadcrumbs and ⅓ cup thyme. Season with salt and pepper. Mix until well combined.

**3** Preheat oven to 200°C/180°C fan-forced. Line 2 large baking trays with baking paper. Place 1 piece of pastry on a flat surface. Spoon ⅓ cup turkey mixture along 1 long edge of pastry. Roll up to enclose filling, gently pressing to seal. Repeat with

remaining pastry pieces and turkey mixture to make 6 rolls. Trim ends.

**4** Cut each roll into 7 pieces. Place on prepared trays. Brush with egg. Combine salt, pepper and remaining thyme in a bowl. Sprinkle mixture over rolls. Refrigerate rolls for 20 minutes or until chilled.

**5** Bake for 20 minutes or until golden and cooked through. Serve. >

### Cook's note:

+ You can assemble rolls to the end of Step 3 up to 1 day ahead. Store, wrapped in plastic wrap, in fridge.



## STARTERS

BARBECUED PAPRIKA  
PRAWNS WITH GREEN  
GODDESS CREAM

### THE INFO

30

BBQ

GF

### BARBECUED PAPRIKA PRAWNS WITH GREEN GODDESS CREAM

**MAKES** 24

**PREP** 20 MINUTES (PLUS 5 MINUTES  
COOLING) **COOK** 5 MINUTES

1 teaspoon smoked paprika  
1 teaspoon finely grated lemon rind  
2 small garlic cloves, crushed  
2 tablespoons extra virgin olive oil  
24 medium green king prawns, peeled,  
deveined (tails intact)  
125g cream cheese, chopped  
1 small avocado  
½ cup fresh basil leaves  
½ cup fresh flat-leaf parsley leaves  
1 tablespoon chopped fresh chives  
2 tablespoons lemon juice  
2 Lebanese cucumbers  
Micro basil (see note) and lemon rind,  
to serve

1 Place the paprika, lemon rind, garlic and oil in a large bowl. Season with salt and pepper. Add prawns. Toss to coat. Heat a greased barbecue plate on medium heat. Cook prawns for 2 minutes each side or until cooked through. Transfer to a heatproof dish. Set aside for 5 minutes to cool.

2 Meanwhile, place cream cheese, avocado, basil, parsley, chives and lemon juice in a small food processor. Season with salt and pepper. Process until smooth, scraping down sides occasionally.

3 Trim and discard ends of cucumbers. Cut into 1cm-thick rounds. Place on a serving plate. Dollop 2 teaspoons of cream cheese mixture onto each cucumber round. Top each with 1 prawn. Serve sprinkled with micro basil and lemon rind. >

THIS SEAFOOD  
STARTER DELIVERS SO  
MANY FRESH AND  
ZINGY FLAVOURS IN  
ONE TASTY BITE

### Cook's note:

+ Micro basil is available from some greengrocers and supermarkets. It's decorative and can be replaced with chopped basil instead.



# Wow desserts

Desserts with wow-factor are made for Christmas cheer. With a few supermarket hacks and clever twists on the traditional, guests will soon be clamouring to dig their spoons into these easy magical creations, whether chocolate, creamy and dreamy, or frozen and fabulous!



USING JUST SIX  
SUPERMARKET INGREDIENTS,  
YOU WON'T BELIEVE HOW  
EASY IT IS TO CREATE  
THIS WREATH STUNNER



**6-INGREDIENT  
LAMINGTON  
WREATH WITH  
BERRY CREAM,  
p52**

**THE INFO**

+ EASY ENTERTAINING



**PIMP UP A PAV WITH  
GRILLED PEACHES  
AND NECTARINES PLUS  
SPRINKLES OF CRUNCHY  
ALMOND PRALINE**

**GRILLED STONE  
FRUIT AND  
HONEY CREAM  
PAVLOVA  
STACK, p48**

**THE INFO**

+ CLASSIC MAKEOVER





## WOW DESSERTS

A ZESTY RUM SYRUP  
TURNS THIS BERRY  
AND CREAM TRIFLE  
INTO A CELEBRATION  
FOR THE TASTEBUDS



**STRAWBERRY  
DAIQUIRI  
TRIFLE, p48**

**THE INFO**

+ SUPER EASY







**GRILLED STONE FRUIT AND HONEY CREAM PAVLOVA STACK**

## GRILLED STONE FRUIT AND HONEY CREAM PAVLOVA STACK

**SERVES** 15

**PREP** 30 MINUTES (PLUS COOLING)

**COOK** 1 HOUR 20 MINUTES

**7 egg whites**

**2 ¼ cups caster sugar**

**2 ½ teaspoons vanilla extract**

**⅓ cup slivered almonds**

**3 yellow peaches, stones removed and discarded, cut into wedges**

**3 yellow nectarines, stones removed and discarded, cut into wedges**

**600ml thickened cream**

**2 x 250g tubs mascarpone**

**⅓ cup honey**

**Small fresh mint leaves, to serve**

**1** Preheat oven to 130°C/110°C fan-forced. Mark a 20cm round on 3 pieces of baking paper. Grease 3 baking trays. Place paper, marked-side down, on prepared trays.

**2** Using an electric mixer, beat egg whites until soft peaks form. Gradually add 1 ¾ cups sugar, beating well after each addition, until sugar has dissolved and mixture is thick and glossy. Beat in half the vanilla.

**3** Spoon meringue into a piping bag fitted with a 1.4cm-fluted nozzle. Using marked rounds as a guide, pipe mixture in a spiral pattern on each. Bake for 1 hour 15 minutes, or until meringue is just firm to touch. Turn off oven. Cool completely in oven with door ajar for 3 hours.

**4** Meanwhile, line a baking tray with baking paper. Combine remaining sugar and 2 tablespoons water in a saucepan over low heat. Cook, stirring, for 5 minutes or until sugar has dissolved. Increase heat



**STRAWBERRY DAIQUIRI TRIFLE**

to high. Bring to the boil. Boil, without stirring, for 5 to 7 minutes or until golden. Remove from heat. Set aside for 2 minutes to allow bubbles to subside. Add almonds. Pour onto prepared tray and spread evenly. Allow praline to cool completely. Break half the praline into small shards. Process remaining praline in a food processor until crumbs form.

**5** Place peaches and nectarines in a large bowl. Heat a chargrill pan over high heat. Cook half the stone fruit for 1 to 2 minutes each side or until just charred (do not overcook). Return to bowl. Cool.

**6** Using an electric mixer, beat cream, mascarpone, honey and remaining vanilla until soft peaks form.

**7** Place 1 meringue disc on a serving plate. Spread with ⅓ of the cream mixture.

Top with ⅓ of the stone fruit. Sprinkle with ⅓ of the praline crumb. Top with 1 remaining meringue disc. Spread with half the remaining cream mixture, top with half the remaining stone fruit and sprinkle with half the remaining praline crumb. Top with remaining meringue disc. Dollop with remaining cream mixture. Arrange praline shards and remaining stone fruit on top. Sprinkle with mint leaves and remaining praline crumb. Serve immediately.

## STRAWBERRY DAIQUIRI TRIFLE

**SERVES** 12

**PREP** 1 HOUR (PLUS 10 HOURS REFRIGERATION)

**COOK** 10 MINUTES

**2 x 85 packets strawberry jelly**

**625g strawberries, hulled, sliced**

**⅔ cup caster sugar**

**2 tablespoons lime juice**

**⅓ cup white rum**

**600ml thickened cream**

**½ x 900g tub double thick vanilla custard**

**2 x 250g packets mini jam sponge rolls, cut into 1cm-thick slices**

**1 tablespoon finely grated lime rind**

**Freeze-dried strawberries, crumbled, to serve**

**1** Prepare jelly following packet directions. Pour into a 4-litre-capacity glass trifle dish. Refrigerate for 2 hours or until just beginning to set (mixture should have a thick, syrupy consistency). Stir in 250g of the strawberries. Refrigerate for 4 hours or until set.

**2** Meanwhile, combine ½ cup sugar and ¼ cup water in a small saucepan over low heat. Cook, stirring, for 5 minutes or until sugar has dissolved. Increase heat to high. Bring to the boil. Boil, without stirring, for 5 minutes or until mixture thickens. Stir in lime juice and ¼ cup rum.

**3** Transfer ⅓ cup rum syrup to a small heatproof bowl. Set aside for 30 minutes to cool. Add 250g of remaining strawberries. Stir to coat. Cover. Refrigerate until required. Set remaining rum syrup aside.

**4** Using an electric mixer, beat 1 cup cream, until just-firm peaks form. Fold in custard. Spoon custard mixture over jelly layer. Using picture as a guide, arrange jam rolls around dish over custard mixture. Drizzle with remaining rum syrup. Layer remaining strawberries over the sponge rolls. Cover. Refrigerate for 4 hours.

**5** Using an electric mixer, beat remaining cream, sugar and rum until soft peaks form. Add half the lime rind. Beat until just-firm peaks form.

**6** Dollop cream mixture on top of trifle. Spoon over strawberry rum syrup mixture. Sprinkle with freeze-dried strawberries and remaining lime rind. Serve.



FROZEN CHRISTMAS  
CHEESECAKE  
PUDDING

THE INFO

+ SUPER EASY



DITCH TRADITIONAL  
PUDDING AND DIG  
INTO A FRUITY FROZEN  
VERSION ON A HOT  
CHRISTMAS DAY



FROZEN CHRISTMAS  
CHEESECAKE PUDDING

SERVES 8

PREP 30 MINUTES (PLUS 20 MINUTES  
STANDING AND 30 MINUTES

AND OVERNIGHT FREEZING)

YOU'LL NEED TO START THIS RECIPE  
1 DAY AHEAD.

1/3 cup dried cranberries

2 tablespoons brandy (see notes)

500g cream cheese, softened

1 litre vanilla ice-cream

2/3 cup bottled fruit mince

80g packet pistachio kernels, chopped

1/2 x 250g packet gingernut biscuits

40g butter, melted

1/2 x 205g bottle milk chocolate shell  
topping, 1/2 cup frozen cranberries and  
fresh mint leaves, to decorate

1 Place dried cranberries and brandy in  
a bowl. Set aside for 20 minutes to soak.

2 Line an 8-cup-capacity metal pudding  
basin with plastic wrap.

3 Using an electric mixer, beat cream cheese  
for 5 minutes or until light and fluffy. Add  
ice-cream. Beat until well combined. Fold  
in fruit mince, pistachios and cranberry  
mixture. Pour into prepared basin. Freeze  
for 30 minutes.

4 Place biscuits in a food processor. Process  
until fine crumbs form. Add butter. Process  
to combine. Spoon over ice-cream, pressing  
with back of spoon to level and compact.  
Cover with plastic wrap. Freeze overnight.

5 Turn pudding onto a serving plate.

Drizzle with topping. Decorate with frozen  
cranberries and mint. Serve immediately. >

Cook's note:

+ You can make this dessert alcohol free by  
substituting the brandy with 2 tablespoons  
orange juice.



RASPBERRY AND  
LIME MERINGUE  
CHRISTMAS TREE

THE INFO

+ CLASSIC UPDATE  
+ GREAT FOR KIDS



RASPBERRY AND LIME  
MERINGUE CHRISTMAS TREE

**SERVES** 20

**PREP** 1 HOUR (PLUS 3 HOURS COOLING)

**COOK** 2 HOURS 15 MINUTES

*YOU'LL NEED A PIPING BAG FITTED WITH  
A 1.4CM FLUTED NOZZLE, 3CM, 4CM  
AND 5CM STAR-SHAPED CUTTERS AND  
A 16CM BAMBOO SKEWER.*

**9 egg whites**

**2 ¼ cups caster sugar**

**½ teaspoon cream of tartar**

**1 ½ teaspoons cornflour**

**1 ½ teaspoons white vinegar**

**1 teaspoon vanilla essence**

**1.5kg seedless watermelon**

**2 cups thickened cream**

**¼ teaspoon raspberry baking paste**

**½ cup shredded coconut, toasted**

**Rind of 1 large lime**

**500g strawberries, hulled, sliced**

**250g fresh raspberries**  
**Icing sugar, for dusting**

**1** Preheat oven to 120°C/100°C fan-forced. Grease 2 large baking trays. Mark an 18cm round and a 14cm round, 8cm apart, on 1 sheet of baking paper. Place marked-side down on 1 prepared tray. Mark a 10cm round and a 6cm round, 8cm apart, onto another sheet of baking paper. Place marked-side down on remaining prepared tray.

**2** Using an electric mixer, beat 3 egg whites, ¾ cup caster sugar and ¼ teaspoon cream of tartar for 8 to 10 minutes or until sugar has dissolved. Add ½ teaspoon cornflour, ½ teaspoon vinegar and ½ teaspoon vanilla. Beat until combined.

**3** Spoon meringue into a piping bag fitted with a 1.4cm-fluted nozzle. Using the 10cm and 6cm rounds as a guide, and piping in

a spiral pattern, pipe meringue onto the tray to cover the 2 rounds. Bake for 1 hour or until meringue is just firm to touch. Turn oven off. Cool meringue in oven, with door ajar, for 1 hour. Remove from oven.

**4** Reheat oven. Repeat process with the remaining egg whites, caster sugar, cream of tartar, cornflour, vinegar and vanilla. Using the 18cm and 14cm rounds on the tray as a guide, and piping in a spiral pattern, pipe 2 layers of meringue onto the tray to cover the 2 rounds. Bake for 1 hour 15 minutes or until meringue is just firm to touch. Turn oven off. Cool in oven, with door ajar, for 2 hours.

**5** Cut a 1cm-thick slice of watermelon. Using a 5cm star-shaped cutter, cut 1 star from watermelon slice. Drain on paper towel. Cut remaining watermelon into 5mm-thick slices. Using 3cm and 4cm star-shaped cutters, cut stars from watermelon slices. Drain on paper towel.

**6** Using an electric mixer, beat cream and raspberry paste until just-firm peaks form. Place the 18cm meringue round on a serving plate. Spread with 1 cup cream mixture. Sprinkle with 1 tablespoon coconut and ¼ of the lime rind. Top with some of the watermelon stars, strawberry and raspberries. Carefully place 14cm meringue round on top. Dollop and spread with ¾ cup remaining cream mixture. Sprinkle with 1 tablespoon remaining coconut and ⅓ of the remaining lime rind. Top with some of the remaining watermelon stars, strawberry slices and raspberries.

**7** Carefully place the 10cm meringue round on top. Spread with ½ cup remaining cream mixture. Sprinkle with 1 tablespoon remaining coconut and half of the remaining lime rind. Top with some of the remaining watermelon stars, strawberry slices and raspberries. Top with 6cm meringue round. Spread with remaining cream.

**8** Insert a bamboo skewer into the 5cm watermelon star. Carefully push into the top of the meringue tree to secure. Using the picture as a guide, decorate tree with remaining watermelon stars, strawberry slices and raspberries. Dust with icing sugar and sprinkle with remaining lime rind. Serve immediately.



MILO ICE-CREAM  
CHOC RIPPLE CAKE

## THE INFO

+ CLASSIC MAKEOVER  
+ ENTERTAINING



STACKED STORE-BOUGHT BISCUITS  
MAKE UP THIS  
HEAVENLY CHOC  
FROZEN TREAT

## MILO ICE-CREAM CHOC RIPPLE CAKE

**SERVES 8**

**PREP 1 HOUR (PLUS OVERNIGHT FREEZING)**

**395g can sweetened condensed milk**

**2 teaspoons vanilla bean paste**

**900ml thickened cream**

**½ cup Milo, plus extra to serve**

**250g packet choc ripple biscuits, plus**

**extra, coarsely chopped, to serve**

**1 tablespoon caster sugar**

**Fresh raspberries and dark chocolate curls, to serve**

1 Using an electric mixer, beat condensed milk, vanilla and 600ml thickened cream for

4 to 5 minutes or until soft peaks form. Beat in Milo.

2 Line a baking tray with baking paper. Spread ¼ cup Milo mixture along centre of prepared tray to form a 20cm-long base. Spoon half of the remaining Milo mixture into a separate bowl and reserve. Spread 1 biscuit with a little of the remaining Milo mixture, then sandwich with another biscuit. Place biscuits upright, on their edges, on cream base. Repeat process with Milo mixture and remaining biscuits to form a 20cm-long cake. Spread a little of the reserved Milo mixture over top and sides of cake to coat. Place in the freezer until required.

3 Spoon remaining reserved Milo mixture into the holes of a 21-hole (1½-teaspoon-capacity) silicone ice-cube tray. Place in freezer. Freeze overnight.

4 Using an electric mixer, beat the sugar and remaining cream until just-firm peaks form.

5 Working quickly, remove cake from the freezer and transfer to a serving board. Spread top and sides of cake with the cream mixture. Release Milo cubes from the ice-cube tray and arrange over top of cake. Decorate between and around cubes with chopped biscuits, raspberries and chocolate curls. Dust with extra Milo. Serve immediately. >





6-INGREDIENT  
LAMINGTON WREATH  
WITH BERRY CREAM

## THE INFO

+ EASY ENTERTAINING

### 6-INGREDIENT LAMINGTON WREATH WITH BERRY CREAM

**SERVES** 10

**PREP** 40 MINUTES (PLUS COOLING)

**COOK** 35 MINUTES

**500g frozen strawberries (see notes)**

**⅔ cup caster sugar**

**1 teaspoon vanilla bean paste**

**2 cups thickened cream**

**26 lamington fingers (see notes)**

**500g small fresh strawberries**

**1** Place frozen strawberries and ½ cup sugar in a large saucepan over medium heat. Cook, crushing strawberries with a wooden spoon, for 10 minutes or until sugar has dissolved. Bring to the boil. Reduce heat to medium-low. Simmer for 10 minutes or until mixture is syrupy.  
**2** Remove from heat. Strain syrup through a fine sieve into a jug. Discard solids. Wash

and dry pan. Return syrup to pan. Stir in vanilla bean paste. Bring to a simmer over medium heat. Simmer for 12 minutes or until slightly thickened. Remove from heat. Set aside to cool completely.

**3** Using an electric mixer, beat cream and remaining sugar until just-firm peaks form. Add ⅓ cup strawberry syrup and fold through to create a rippled effect.

**4** Carefully spoon cream mixture into a large snap-lock bag. Snip 2cm off 1 corner. Pipe a 23cm ring on a flat serving plate to form a base to secure the lamingtons.

**5** Pipe a little cream mixture onto 1 face of 1 lamington. Place lamington on its side on cream ring to start assembling the wreath. Pipe a little cream onto 1 face of another lamington. Place against first lamington on the ring. Repeat process with remaining lamingtons and cream mixture to form the wreath.

**6** Reserving 12 fresh strawberries, hull and finely dice remaining strawberries. Cut 3 reserved strawberries in half. Using the picture as a guide, top wreath with the whole, halved and diced strawberries. Drizzle over remaining syrup mixture. Serve immediately.

### ROCKY ROAD CHOCOLATE ICE-CREAM BOMBE

**SERVES** 8

**PREP** 30 MINUTES

(PLUS OVERNIGHT FREEZING)

**2 litres chocolate ice-cream**

**200g packet Milk Chocolate Royals biscuits**

**1½ cups mini marshmallows, plus extra to decorate**

**½ cup dried cranberries, roughly chopped**

**½ cup Maltesers, halved, plus extra to decorate**

**150g packet Raffaello balls, unwrapped, plus extra to decorate**

**⅓ cup mixed berry sauce**

**White Choc Ice Magic and silver cachous, to decorate**

**1** Line an 8-cup-capacity metal pudding basin with plastic wrap.  
**2** Place ice-cream in a bowl. Stand for 10 minutes to soften (do not melt).  
**3** Roughly chop 2 biscuits. Reserve remaining biscuits. Add chopped biscuits, marshmallows, cranberries, Maltesers and Raffaellos to ice-cream. Stir until well combined. Drizzle with sauce. Gently fold to create a marbled effect. Spoon into prepared pudding basin and level with a spatula. Press remaining biscuits into top to form the base. Cover with plastic wrap. Freeze overnight.  
**4** Stand ice-cream pudding at room temperature for 5 minutes. Turn onto a serving plate and remove plastic wrap. Drizzle with Ice Magic. Decorate with cachous and extra mini marshmallows, Maltesers and Raffaellos. Serve immediately. >

### Cook's notes:

+ We used frozen strawberries so this dessert can be made year-round and remain affordable. It also saves time as you don't need to hull them. You can use fresh strawberries instead.  
+ There are 18 lamington fingers in a packet, available from the supermarket.



**ROCKY ROAD  
CHOCOLATE  
ICE-CREAM  
BOMBE, p52**

**THE INFO**

+ GREAT FOR KIDS  
+ SUPER EASY

**MA**  
MAKE  
AHEAD

**NO**  
COOK

**FF**  
FREEZER  
FRIENDLY

**A SWEET CHOCOLATEY  
FROZEN PUD THAT  
WILL PLEASE KIDS AND  
ADULTS ALIKE! MAKE IT  
NOW FOR THE BIG DAY**





## EASY TIM TAM AND RASPBERRY ICE-CREAM CAKE

### THE INFO

+ ENTERTAINING  
+ JUST 6 INGREDIENTS  
+ SUPER EASY



## EASY TIM TAM AND RASPBERRY ICE-CREAM CAKE

**SERVES** 25

**PREP** 45 MINUTES

(PLUS OVERNIGHT FREEZING)

**3 litres vanilla ice-cream**

**2 x 250g packets mini choc sponge rolls**

**330g packet Tim Tam Original, plus extra,  
chopped to serve (see notes)**

**½ cup fresh or frozen raspberries,  
plus extra to serve**

**600ml thickened cream**

**Chocolate syrup, to serve**

**1** Grease a 6cm-deep, 20cm round (base) springform cake pan (see notes). Line base and side with 4 layers of baking paper, extending paper 9cm above edge of pan.

**2** Place ice-cream in a large bowl. Stand for 10 minutes or until softened (ice-cream should not be melted).

**3** Meanwhile, cut each sponge roll into 7 slices. Arrange slices across base and around side of prepared pan in 3 rows, lightly pressing to pan to secure.

**4** Roughly chop Tim Tams and add to bowl of ice-cream. Add raspberries. Fold until mixture is just combined. Spoon half the ice-cream mixture into pan, pressing gently with a spatula to compact. Repeat with remaining ice-cream mixture. Level top with spatula. Arrange remaining sponge roll slices over ice-cream mixture, lightly pressing to secure. Cover with plastic wrap. Freeze overnight.

**5** Using an electric mixer, beat cream in a large bowl until just-firm peaks form. Remove frozen cake from pan and transfer to a serving plate. Dollop top with the whipped cream. Top with extra chopped Tim Tams and raspberries. Drizzle with chocolate syrup. Serve immediately.

## CHRISTMAS STAR MINI TRIFLES

**MAKES** 8

**PREP** 20 MINUTES (PLUS COOLING, AND 5 HOURS AND OVERNIGHT REFRIGERATION)

**COOK** 5 MINUTES

*YOU'LL NEED A 3CM STAR-SHAPED CUTTER.*

**85g packet strawberry jelly crystals**

**85g packet lime jelly crystals**

**2 large Granny Smith apples**

**100g white chocolate, chopped**

**2 cups thickened cream**

**250g mascarpone**

**200g packet ginger kisses cream-filled  
sponge cake**

**½ cup apple juice**

**250g strawberries, finely diced**

**White chocolate stars and edible  
gold glitter, to decorate**

**1** Make strawberry and lime jelly in separate bowls following packet directions. Refrigerate for 1 hour or until just beginning to set (jelly should be a custard-like consistency).

**2** Peel apples and cut lengthways into 5mm-thick slices on either side of core. Using a 3cm star-shaped cutter, cut stars from slices. Spread between each jelly. Stir to combine. Divide jelly among 8 x 340ml-capacity wine glasses. Refrigerate for 4 hours or until set.

**3** Place chocolate and ½ cup cream in a microwave-safe bowl. Microwave on HIGH (100%), stirring halfway through, for 1 minute or until melted and smooth. Set aside for 20 minutes to cool.

**4** Place chocolate mixture, mascarpone and ½ cup remaining cream in a bowl. Whisk until soft peaks form (don't over-whisk). Spoon a little chocolate cream over jelly in each glass. Top each with 1 ginger kiss and a drizzle of apple juice. Dollop each with remaining chocolate cream. Refrigerate overnight or until chocolate cream is set.

**5** Using an electric mixer, beat remaining cream until just-firm peaks form. Dollop on top of trifles. Sprinkle with strawberry. Press 1 chocolate star into the top of each and sprinkle with glitter. Serve. >

### Cook's notes:

+ We used Tim Tam Original in the cake and to decorate, but you could use any Tim Tam flavour, or combination of flavours, you like.

+ Make sure you use the correct sized pan or our quantities won't fit correctly.



INDIVIDUAL SERVES  
- LIKE THESE BRIGHT,  
WOBBLY, CREAMY, CAKEY  
DELIGHTS - ADD FESTIVE  
FUN TO ANY TABLE!



**CHRISTMAS  
STAR MINI  
TRIFLES, p54**

**THE INFO**

+ GREAT FOR KIDS





**BROWNIE  
AND COCONUT  
MACARON  
LAYER CAKE,  
p58**

**THE INFO**

+ FEEDS A CROWD





WHIP UP THIS  
DECADENT WREATH  
IN NO TIME AT ALL  
USING BOUGHT  
BIKKIES AND SWEETS

**EASY CHOC  
RIPPLE  
WREATH, p58**

**THE INFO**

+ CLASSIC UPDATE  
+ SUPER EASY







**BROWNIE AND COCONUT  
MACAROON LAYER CAKE**

## BROWNIE AND COCONUT MACAROON LAYER CAKE

**SERVES** 25

**PREP** 1 HOUR (PLUS COOLING  
AND 4 HOURS REFRIGERATION)

**COOK** 1 HOUR 20 MINUTES

**400g dark chocolate, chopped**

**750g butter, chopped**

**3 cups caster sugar**

**6 eggs**

**1½ cups plain flour, sifted**

**⅔ cup cocoa powder, sifted**

**½ cup pecans, chopped**

**6 egg whites**

**2 x 225g packets moist coconut flakes**

**3 cups icing sugar mixture**

**⅓ cup salted caramel dessert sauce**

**½ teaspoon sea salt flakes**

**Canola oil spray**

**300ml thickened cream,  
whipped**

**Chopped Rolo chocolate, chopped peanut  
brittle balls, toasted coconut flakes and  
chocolate syrup, to serve**

**1** Preheat oven to 170°C/150°C fan-forced. Grease two 6cm-deep, 20cm (base) round springform pans. Line bases and sides with baking paper.

**2** Place chocolate and 250g butter in a large saucepan. Cook, stirring, over low heat for 5 to 6 minutes or until melted and smooth. Transfer to a heatproof bowl. Add 2 cups caster sugar. Stir until combined. Add eggs. Whisk until combined. Add flour and ½ cup cocoa. Stir until combined.

**3** Divide mixture evenly between prepared pans. Sprinkle evenly with pecans. Bake for 50 minutes or until almost cooked through.



**EASY CHOC RIPPLE WREATH**

**4** Meanwhile, place egg whites in a large bowl. Whisk until frothy. Stir in coconut and remaining caster sugar. Evenly top each almost-cooked brownie with coconut mixture. Return to oven for 20 to 25 minutes or until brownie is cooked through and coconut is light golden and set. Cool completely in pans.

**5** Meanwhile, using an electric mixer, beat remaining butter until pale. Gradually add icing sugar, caramel sauce, salt and remaining cocoa, beating constantly until combined.

**6** Remove brownies from pans. Discard baking paper. Lightly grease a 65cm-long piece of baking paper with oil spray. Top with a second piece of baking paper. Fold in half lengthways. Using 1 brownie as base, wrap baking paper around brownie to make a tall collar. Grease 1 pan. Reassemble pan around brownie and tall collar.

**7** Top brownie with half the buttercream mixture, evenly spreading to the edge. Carefully place remaining brownie on buttercream layer. Top with remaining buttercream mixture, spreading evenly. Refrigerate for 4 hours or until the buttercream is firm.

**8** Remove cake from pan and transfer to a serving plate. Top with whipped cream, chocolates and coconut. Drizzle with chocolate syrup. Serve immediately.

## EASY CHOC RIPPLE WREATH

**SERVES** 20

**PREP** 45 MINUTES (PLUS OVERNIGHT  
REFRIGERATION)

**4 cups thickened cream**

**2 tablespoons icing sugar**

**½ teaspoon finely grated orange rind**

**2 tablespoons Cointreau (see note)**

**2 x 250g packets choc ripple biscuits**

**10 Oreo cookies**

**12 mini meringue drops**

**½ cup Maltesers**

**½ cup Jaffas**

**½ x 180g packet BB's mint balls**

**Icing snowflakes, Christmas sprinkles,  
fresh mint leaves and icing sugar,  
to serve**

**1** Using an electric mixer, beat 3 cups cream, icing sugar and orange rind until firm peaks form. Fold in Cointreau.

**2** Spoon ½ cup cream mixture into a snap-lock bag. Snip 2cm off 1 corner. Pipe a 20cm circle on a flat serving plate to form a base. Spread flat side of 1 biscuit with a little cream mixture. Stand upright on its edge on cream on serving plate. Spread another biscuit with a little cream mixture. Place in front of the biscuit on plate and sandwich together. Using the piped cream round as a guide, continue to sandwich biscuits together with cream mixture to form a wreath. Spread biscuits all over with remaining cream mixture. Refrigerate overnight.

**3** Using an electric mixer, beat remaining cream until just-firm peaks form. Spread wreath with cream. Decorate with Oreos, mini meringues, Maltesers, Jaffas, mint balls, snowflakes, sprinkles and mint leaves. Dust with icing sugar. Serve.

## Cook's note:

+ You can omit the Cointreau in this recipe, if you prefer. If you do, just double the amount of grated orange rind.



## TROPICAL SUNRISE SORBET CAKE

**SERVES** 12

**PREP** 30 MINUTES (PLUS STANDING,  
COOLING AND OVERNIGHT FREEZING)

**COOK** 10 MINUTES

*START THIS RECIPE 1 DAY AHEAD.*

**2 litres vanilla ice-cream**

**250g packet butternut  
snap cookies**

**75g butter, melted**

**750ml mango sorbet**

**750ml summer berries sorbet**

**1 large sliced mango, 12 mini  
vanilla meringues and lime rind,  
to decorate**

### Passionfruit and Lime Syrup

**¼ cup caster sugar**

**2 passionfruit, halved**

**2 tablespoons lime juice**

**1** Grease a 7cm-deep, 9cm x 25.5cm loaf pan. Line base and sides with baking paper, extending paper 2cm above edges of pan.

**2** Place ice-cream in a bowl. Set aside for 10 minutes to soften (do not melt).

**3** Meanwhile, process biscuits in a food processor until fine crumbs form. Add butter. Process until combined.

**4** Alternately add ice-cream and sorbets in sections to prepared pan, pressing with the back of the spoon to remove any air bubbles.

Top with biscuit mixture. Press to secure.

Cover with plastic wrap. Freeze overnight.

### 5 Make Passionfruit and Lime Syrup

Place sugar, passionfruit pulp and lime juice in a small saucepan over medium heat.

Cook, stirring occasionally, for 5 minutes or until sugar has dissolved. Increase heat to high. Bring to the boil. Boil, without stirring, for 5 minutes or until thickened. Remove from heat. Set aside to cool completely.

**6** Stand ice-cream cake at room temperature for 5 minutes. Turn onto a serving plate.

Remove and discard baking paper. Decorate with mango, meringues and lime rind.

Drizzle with passionfruit and lime syrup.

Serve immediately. >

TROPICAL SUNRISE  
SORBET CAKE

### THE INFO

+ CLASSIC UPDATE



**AIM FOR A COOL  
CHRISTMAS WITH  
A TROPICAL ICY  
SHOW STOPPER  
YOU CAN PREP  
AHEAD OF TIME**





**GINGERBREAD  
AND SPICED  
CARAMEL  
ICE-CREAM  
CAKE, p62**

**THE INFO**

+ FEED A CROWD



**AN ICE-CEAM CAKE  
FIT FOR A CROWD,  
FILLED WITH GINGER  
AND SPICE AND ALL  
THINGS NICE**



**STEAMED  
CHOCOLATE  
FRUIT PUDDING  
WITH CHOC-  
FUDGE SAUCE,  
p62**

**THE INFO**

+ CLASSIC MAKEOVER

**ONE FOR CHOCOLATE  
LOVERS! A TRADITIONAL  
PUD DRIZZLED WITH  
A DARK CHOC SAUCE.  
SECONDS, PLEASE!**







GINGERBREAD AND SPICED CARAMEL ICE-CREAM CAKE

## GINGERBREAD AND SPICED CARAMEL ICE-CREAM CAKE

**SERVES** 30

**PREP** 1 HOUR (PLUS COOLING AND OVERNIGHT FREEZING)

**COOK** 55 MINUTES

**60g butter, chopped**

**½ cup golden syrup**

**1 egg, lightly beaten**

**½ cup brown sugar**

**1 cup plain flour**

**½ teaspoon bicarbonate of soda**

**2 teaspoons ground ginger**

**½ teaspoon mixed spice**

**⅓ cup milk**

**3 litres vanilla ice-cream**

**½ x 400g packet Speculaas (Dutch spiced cookies)**

**600ml thickened cream**

**Ginger kisses cream-filled sponge cakes, to serve**

**Spiced Caramel Sauce**

**1 cup caster sugar**

**100g butter, chopped**

**½ teaspoon ground ginger**

**¼ teaspoon ground mixed spice**

**½ cup thickened cream**

**1** Preheat oven to 160°C/140°C fan-forced.

Grease a 6cm-deep, 22cm round cake pan. Line base and side with baking paper.

**2** Place butter and syrup in a large saucepan over medium heat. Cook, stirring, for 4 minutes or until butter has melted. Remove from heat. Cool for 10 minutes.

**3** Add egg and sugar to butter mixture. Whisk to combine. Sift in flour, bicarbonate of soda, ginger and mixed spice. Add milk. Whisk to combine. Pour into prepared pan.



STEAMED CHOCOLATE FRUIT PUDDING WITH CHOC-FUDGE SAUCE

Bake for 50 minutes or until a skewer inserted in centre comes out clean. Stand in pan for 10 minutes. Turn out onto a wire rack to cool completely.

**4 Meanwhile, make Spiced Caramel Sauce**

Stir sugar and ⅓ cup water in a saucepan over medium heat, without boiling, for 5 minutes or until sugar has dissolved. Increase heat to high. Bring to the boil. Boil, without stirring, for 8 to 10 minutes or until mixture is golden. Remove from heat.

Carefully stir in butter, ginger and mixed spice, followed by cream. Cool completely.

**5** Grease a 6cm-deep, 20cm round (base) springform pan. Line base and side with 2 layers of baking paper, extending paper 5cm above edge. Trim top of cake, reserving trimmings, to form a 2cm-thick base. Place cake, cut-side up, in pan (fit will be snug).

**6** Place 1 litre ice-cream in a large bowl. Stand for 10 minutes to soften (do not melt). Roughly chop reserved cake trimmings. Add 2 tablespoons caramel sauce and ⅓ of chopped cake to ice-cream. Fold until just combined. Spoon over cake in pan and level top with a spatula. Reserve 1 cookie.

Top ice-cream layer with 8 cookies, trimming to fit. Repeat process to make and add another layer of ice-cream mixture and add a layer of biscuits. Repeat process to make and add a final layer of ice-cream mixture. Cover with plastic wrap. Freeze overnight.

**7** Finely crumble reserved cookie. Stand ice-cream cake at room temperature for 5 minutes. Transfer to a serving plate. Using an electric mixer, beat cream until just-firm peaks form. Top cake with cream, ginger kisses and biscuit crumbs. Drizzle with caramel sauce. Serve immediately.

## STEAMED CHOCOLATE FRUIT PUDDING WITH CHOC-FUDGE SAUCE

**SERVES** 12

**PREP** 15 MINUTES (PLUS COOLING AND STANDING)

**COOK** 5 HOURS 15 MINUTES

**125g butter, chopped**

**375g packet dried mixed fruit**

**¾ cup dried cranberries**

**1 cup raisins, chopped**

**1 cup brown sugar**

**1 teaspoon bicarbonate of soda**

**1 cup self-raising flour**

**¾ cup plain flour**

**¼ cup cocoa powder**

**2 eggs, lightly beaten**

**2 teaspoons vanilla extract**

**¼ cup dark rum**

**60g dark chocolate, chopped**

**3 cups vanilla custard, to serve**

**Choc-fudge Sauce**

**200g dark chocolate, chopped**

**⅔ cup thickened cream**

**1** Place butter, mixed fruit, cranberries, raisins, sugar and ½ cup water in a saucepan over medium heat. Cook, stirring, for 5 minutes or until butter is melted. Bring to the boil. Reduce heat to low. Simmer for 5 minutes. Remove from heat. Stir in bicarbonate of soda. Cool completely.

**2** Grease an 8-cup-capacity metal pudding basin (with lid). Line base with baking paper.

**3** Sift flours and cocoa into a large bowl. Stir in cooled fruit mixture, egg, vanilla, rum and chocolate. Spoon mixture into prepared basin. Smooth surface. Secure lid.

**4** Place basin in a large saucepan. Pour boiling water into pan to come halfway up side of basin. Cover basin. Place over medium heat. Cook for 5 hours, adding extra water as necessary.

**5** Remove from heat. Carefully lift basin from water. Stand for 10 minutes. Turn pudding onto a serving plate.

**6 Make Choc-fudge Sauce** Place the chocolate and cream in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon every 30 seconds, for 1 to 2 minutes or until melted and smooth. Drizzle pudding with choc-fudge sauce. Serve with custard.



MANGO AND  
PASSIONFRUIT TART

## THE INFO

+ ENTERTAINING



HONOUR SUMMER AND  
ALL THINGS AUSSIE  
WITH A FRUITY TART  
MADE WITH AN ANZAC  
BISCUIT CRUST

MANGO AND  
PASSIONFRUIT TART

SERVES 8

PREP 25 MINUTES (PLUS 4 HOURS  
30 MINUTES REFRIGERATION)

COOK 10 MINUTES

300g packet Anzac biscuits

100g butter, melted

2 large ripe mangoes, peeled, chopped

 $\frac{1}{4}$  cup caster sugar

2 tablespoons lime juice

3 egg yolks

1 egg

Extra 100g butter, chopped

1 cup thickened cream

3 passionfruit, halved

2 kiwifruit, peeled, cut into 1cm cubes

- 1 Grease a 2.5cm-deep, 11cm x 34cm (base) rectangular loose-based tart pan. Break biscuits into a food processor. Process until finely chopped. Add melted butter. Process to combine. Press mixture over base and sides of prepared pan. Refrigerate for 30 minutes.
- 2 Place mango in a clean food processor. Process until smooth. Add sugar, lime juice, egg yolks and egg. Process until well combined. Transfer mixture to a medium saucepan. Place over medium-low heat. Cook, stirring constantly, for 6 to 8 minutes or until mixture thickens and coats the back of a spoon. Remove from heat. Add chopped butter, 1 piece at a time, whisking until combined. Cool for 5 minutes. Pour into tart case. Refrigerate for 4 hours or until set.
- 3 Using electric beaters, beat cream until just-firm peaks form. Remove tart from pan and place on a serving platter. Top with cream, passionfruit pulp and kiwifruit. Serve. >





## WOW DESSERTS

### CHOC-CHIP CANDY CANE ICE-CREAM CAKE

**SERVES** 30

**PREP** 30 MINUTES (PLUS 3 HOURS AND OVERNIGHT FREEZING)

**COOK** 5 MINUTES

*YOU'LL NEED TO START THIS RECIPE THE DAY BEFORE SERVING.*

250g packet choc ripple biscuits

75g butter, melted

6 litres vanilla ice-cream

2 teaspoons peppermint essence

¼ teaspoon Queen green food colouring gel

1 cup dark choc chips, roughly chopped

200g dark chocolate, chopped

½ cup thickened cream

300ml thickened cream, whipped, green candy canes, petite white meringues, choc mint balls, green and white M&M's, snowflake sprinkles, and red and green sprinkles, to serve

1 Grease a 22cm round (base) springform pan. Line base and side with 4 layers of baking paper, extending paper 6cm above edge of pan.

2 Place biscuits in a food processor. Process until finely chopped. Add butter. Process until well combined. Press mixture over base of prepared pan. Freeze.

3 Meanwhile, place ½ the ice-cream in a large bowl. Stand for 10 minutes to soften (ice-cream should not melt). Add essence, food colouring and ½ the choc chips. Fold well to combine. Spoon ice-cream mixture over prepared base in pan. Level top with a spatula. Freeze for 3 hours or until top is just firm to touch.

4 Place remaining ice-cream in a large bowl. Set aside for 10 minutes to soften (ice-cream should not melt). Add remaining choc chips. Fold well to combine. Spoon mixture over peppermint layer. Level top with a spatula. Freeze overnight.

5 Place chocolate and cream in a microwave-safe bowl. Microwave on HIGH (100%), stirring with a metal spoon every 30 seconds, for 1 to 2 minutes or until melted and smooth. Cool for 15 minutes.

6 Remove ice-cream cake from freezer. Stand for 5 minutes. Remove from pan and transfer to a serving plate. Spoon chocolate mixture over top of cake, allowing it to drip slightly down the side (see note). Top with whipped cream, candy canes, meringues, mint balls, M&M's and sprinkles. Serve immediately.

#### Cook's note:

+ If the ice-cream has started to melt before drizzling with chocolate, return it to the freezer until hard. If chocolate is drizzled onto melted ice-cream, it will slide off the top of the cake.

CHOC-CHIP CANDY  
CANE ICE-CREAM CAKE

#### THE INFO

+ KID FRIENDLY





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# CHRISTMAS MEGA HUB

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