Wishing everyone

A

Merry Christmas

&

Happy New Year
Christmas Banquet

2016
**Christmas Style Coleslaw**

**Type:** Main/Salad  
**Serves:** 30 Tastes  
**Recipe source:** Taste

**Fresh from the garden:** cabbage, carrot

This easy to prepare, tasty coleslaw salad looks very pretty on the Christmas table with its multi-coloured ribbons of cabbage. Mixed with a tangy mustard dressing, this is always a popular salad.

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grater</td>
<td>500g wedge green cabbage</td>
</tr>
<tr>
<td>Knives</td>
<td>350g purple or red cabbage</td>
</tr>
<tr>
<td></td>
<td>1 carrot, grated</td>
</tr>
<tr>
<td>Large serving spoon</td>
<td>Mustard dressing</td>
</tr>
<tr>
<td>Jar</td>
<td>1 tablespoon wholegrain mustard</td>
</tr>
<tr>
<td>Wooden spoon</td>
<td>2 tablespoons white wine vinegar</td>
</tr>
<tr>
<td>Large bowl</td>
<td>4 tablespoons olive oil</td>
</tr>
<tr>
<td>Measuring cups</td>
<td>1 teaspoon sea salt</td>
</tr>
<tr>
<td>Measuring spoons</td>
<td>1 teaspoon ground black pepper</td>
</tr>
</tbody>
</table>

**TO SERVE:**  
Small bowls and spoons

**What to do:**

1. Finely slice cabbage and place in a large salad bowl.

2. Add grated carrot.

3. To make dressing, combine all ingredients in a glass jar with a screw top lid and shake well.

4. Toss dressing through salad just before serving.
**Tomato & Herb Quinoa Salad**

**Type:** Main/side salad  
**Serves:** 30 Tastes  
**Fresh from the garden:** coriander, chilli, garlic, lemon, parsley, red onion, tomato

<table>
<thead>
<tr>
<th><strong>EQUIPMENT:</strong></th>
<th><strong>INGREDIENTS:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium saucepan</td>
<td>1 cup raw quinoa</td>
</tr>
<tr>
<td>Measuring scales</td>
<td>1 ½ cups water</td>
</tr>
<tr>
<td>Measuring cup</td>
<td>4 tomatoes, diced</td>
</tr>
<tr>
<td>Baking tray</td>
<td>1 small red onion, finely diced</td>
</tr>
<tr>
<td>Tea towel</td>
<td>1 long red chilli, halved &amp; deseeded, finely chopped</td>
</tr>
<tr>
<td>Knife</td>
<td>2 large handfuls coriander, chopped</td>
</tr>
<tr>
<td>Bowl</td>
<td>1 handful parsley, chopped</td>
</tr>
<tr>
<td>Mixing spoon</td>
<td>1 garlic clove, finely chopped</td>
</tr>
<tr>
<td>Juicer</td>
<td>60ml extra virgin olive oil (EVOO)</td>
</tr>
<tr>
<td></td>
<td>3 tablespoons lemon juice</td>
</tr>
</tbody>
</table>

**WHAT TO DO:**

1. **Cook the quinoa using the absorption method:** bring 1 cup of quinoa and 1 ½ cups water to boil in a medium saucepan.

2. **Cover with a lid and simmer until all the liquid has been absorbed** (about 10 minutes).

3. **Pour the cooked quinoa onto a baking tray and allow it to cool slightly.**

4. **Combine the tomatoes, red onion, chilli, garlic, coriander, parsley, olive oil and lemon juice in a bowl and stir to combine.**

5. **Stir the quinoa through the tomato and herb mix.**
Couscous Salad

Type: Main  Serves: 30 tastes  Recipe source: Taste.com

Fresh from the garden: Lemon myrtle,

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring spoons</td>
<td></td>
</tr>
<tr>
<td>Measuring cups</td>
<td></td>
</tr>
<tr>
<td>Wooden spoons</td>
<td></td>
</tr>
<tr>
<td>Bowls</td>
<td></td>
</tr>
<tr>
<td>Knives</td>
<td></td>
</tr>
<tr>
<td>Chopping boards</td>
<td></td>
</tr>
<tr>
<td>200g couscous</td>
<td></td>
</tr>
<tr>
<td>200ml chicken stock</td>
<td></td>
</tr>
<tr>
<td>1/4 cup (60ml) olive oil</td>
<td></td>
</tr>
<tr>
<td>1 Lebanese cucumber, seeds removed, diced</td>
<td></td>
</tr>
<tr>
<td>1/2 red onion, finely sliced</td>
<td></td>
</tr>
<tr>
<td>1 yellow capsicum, seeds removed, diced</td>
<td></td>
</tr>
<tr>
<td>2 vine-ripened tomatoes, seeds removed, diced</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons chopped flat-leaf parsley</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons lemon juice</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon hummus (optional)</td>
<td></td>
</tr>
</tbody>
</table>

What to do:

1. Place the couscous in a large bowl. Place the stock and 1 tablespoon olive oil in a saucepan, bring to just boiling point then pour over the couscous. Cover and set aside for 10 minutes.

2. Fluff couscous with a fork and season with salt and pepper. When couscous is completely cold, stir in the cucumber, onion, capsicum, tomato and parsley.

3. In a separate small bowl, combine the remaining olive oil, the lemon juice and hummus, add to the couscous and stir until well combined.
Tzatziki Rolls

Type: Starter/finger food  Serves: 30  Recipe source: fresh.com.au
Fresh from the garden: cucumbers, garlic, parsley, lemon

EQUIPMENT:
Chopping board
Cooks knives
Large Bowl
Spatula
Wooden spoon
Measuring cups & spoons

TO SERVE:
2 platters
2 tongs

INGREDIENTS:
2 Lebanese cucumbers
200g feta
2T greek-style yoghurt
6 Pitted Kalamata Olives, finely chopped
1 clove garlic, crushed
1T chopped parsley
1T finely grated lemon zest
mint leaves and lemon wedges, to serve

What to do:
1. Using a vegetable peeler or mandoline, slice cucumbers lengthways into 2mm-thick slices. Place on a tray lined with paper towel.
3. Pat cucumber dry with paper towel and spread with 2 tsp of feta mixture at the end of each strip. Roll up and secure with toothpicks. Serve with mint and lemon.

Cheese & Bacon Balls

Type: Starter/finger food  Serves: 30  Recipe source: Taste.com.au
Fresh from the garden: chives, parsley

EQUIPMENT:
Chopping board
Cooks knives
Large Bowl
Spatula
Wooden spoon
Measuring cups & spoons

TO SERVE:
2 platters
2 tongs

INGREDIENTS:
250g bacon, finely chopped
250g cream cheese
1T sweet chilli sauce
½ cup chives
½ cup parsley

What to do:
1. Cook the bacon in a frying pan until crisp. Cool.
2. Mash cream cheese and sweet chilli sauce in a bowl.
4. Roll into balls.
5. Spread chives and parsley over a plate/platter.
6. Roll balls in herbs.
7. Chill for 30 minutes or until firm.
Warm Roasted Vegetable Salad

**Type:** Main/side salad  
**Serves:** 30 Tastes  
**Fresh from the garden:** coriander, lemon, parsley, thyme

**EQUIPMENT:**  
Medium saucepan  
Measuring spoons  
Measuring cup  
Frypan  
Baking tray  
Whisk  
Chopping board  
Knife  
Bowl  
Mixing spoon

**INGREDIENTS:**  
300g pumpkin, peeled & chopped into 2cm cubes  
2 potatoes, peeled & chopped into 2cm cubes  
1 capsicum, seeded & cut into large pieces  
1 onion, chopped into eighths  
100g mushrooms, quartered  
Olive oil  
Spinach leaves  
**Dressing:**  
1 Tablespoon balsamic vinegar  
1 teaspoon olive oil  
1 Tablespoon honey  
1 Tablespoon basil, chopped

**WHAT TO DO:**

1. Preheat oven to 220 C.  
2. Line a baking tray with baking paper.  
3. Place pumpkin and potato in a saucepan with water and boil until soft but firm.  
4. Toss pumpkin, potato, capsicum, onion and mushrooms together then spread in a single layer over the baking tray and lightly spray with oil.  
5. Bake for 30-40 minutes, turning after 15 minutes.  
6. Mix dressing ingredients in a small bowl.  
7. When vegetables are cooked, pour over dressing.  
8. Line serving dish with spinach leaves and pile roast vegetables over the top.  
## Polenta Shortbreads

**Type:** Dessert/snack  
**Serves:** 24 Tastes  
**Recipe source:** Taste.com.au

### Fresh from the garden:
- eggs

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring cups</td>
<td>250g butter, softened</td>
</tr>
<tr>
<td>Measuring spoons</td>
<td>3/4 cup (155g) caster sugar</td>
</tr>
<tr>
<td>Large bowl</td>
<td>2 teaspoons vanilla extract</td>
</tr>
<tr>
<td>Knife</td>
<td>1 3/4 cups (300g) plain flour, sifted</td>
</tr>
<tr>
<td>Baking tray</td>
<td>1 cup (90g) polenta</td>
</tr>
<tr>
<td>Electric mixer</td>
<td>½ t salt</td>
</tr>
<tr>
<td>Rolling pin</td>
<td>1 egg</td>
</tr>
<tr>
<td>Sifter</td>
<td>Icing sugar to dust</td>
</tr>
<tr>
<td>Chopping board</td>
<td></td>
</tr>
</tbody>
</table>

### TO SERVE:
- Platters

### What to do:
1. Preheat oven to 160°C. Grease 2 oven trays or line with baking paper.
2. Using an electric mixer, process flour, polenta, sugar and salt together.
3. Add butter and process until combined and like fine breadcrumbs.
4. Whisk egg with vanilla, then add to mixture in food processor and process to combine.
5. Roll out dough to approximately 1cm thick on lightly floured benchtop. Chill for 30 minutes if time permits.
7. Bake for 15 minutes or until golden, swapping the trays halfway through cooking. Cool on the trays and then serve.
**Surprise Puff Pastry Twists**

**Type:** Starter/finger food  
**Serves:** 30  
**Recipe source:** Taste.com.au

**Fresh from the garden:** eggs

---

**EQUIPMENT:**
- Baking trays
- Chopping board
- Cooks knives
- Large Bowl
- Spatula
- Wooden spoon
- Measuring cups & spoons

**INGREDIENTS:**
- 100g fresh ricotta
- 25g sliced leg ham, finely chopped
- 25g (1/4 cup) coarsely grated cheddar
- 4 sheets (25 x 25cm) ready-rolled puff pastry, thawed
- 1 egg, lightly whisked
- Sesame seeds (optional)

---

**What to do:**

1. Preheat oven to 220°C. Line 2 baking trays with non-stick baking paper.
2. Place the ricotta, ham and cheddar in medium bowl.
3. Use a wooden spoon to mix until well combined.
4. Cut 1 pastry sheet in half and then cut each half crossways into 4 equal pieces.
5. Repeat with remaining pastry sheets to form 32 pastry pieces.
6. Spread 1 1/2 teaspoons of the ricotta mixture in the centre of each strip, leaving a 5mm border around the edges.
7. Brush the edges lightly with egg and fold in half lengthways.
8. Carefully twist the pastry strip twice. Place on a lined tray.
9. Repeat with the remaining pastry and ricotta mixture.
10. Sprinkle with the sesame seeds (optional).
11. Bake in preheated oven for 12-15 minutes or until puffed and golden.
12. Set aside for 15 minutes to cool slightly.
Gingerbread Men

Type: Snack/Dessert  Serves: 30  Tastes  Fresh from the garden: eggs

<table>
<thead>
<tr>
<th>EQUIPMENT:</th>
<th>INGREDIENTS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring scales</td>
<td>125g butter, at room temperature</td>
</tr>
<tr>
<td>Measuring cup</td>
<td>½ cup (100g) firmly packed brown sugar</td>
</tr>
<tr>
<td>Baking trays</td>
<td>1/2 cup golden syrup</td>
</tr>
<tr>
<td>Knife</td>
<td>1 egg, separated</td>
</tr>
<tr>
<td>Bowls</td>
<td>2 ½ cups plain flour</td>
</tr>
<tr>
<td>Baking paper</td>
<td>1 tablespoon ground ginger</td>
</tr>
<tr>
<td>Electric mixer</td>
<td>1 teaspoon mixed spice</td>
</tr>
<tr>
<td>Sifter</td>
<td>1 teaspoon bicarbonate of soda</td>
</tr>
<tr>
<td></td>
<td>1 cup icing sugar, sifted</td>
</tr>
<tr>
<td></td>
<td>Red food colouring</td>
</tr>
<tr>
<td></td>
<td>Green food colouring</td>
</tr>
<tr>
<td></td>
<td>Smarties to decorate (optional)</td>
</tr>
</tbody>
</table>

WHAT TO DO:
1. Preheat oven to 180 degrees celcius. Grease baking trays.
2. Use electric beater to beat butter and sugar in a bowl until pale and creamy.
3. Add the golden syrup and egg yolk and beat until combined.
4. Stir in flour, ginger, mixed spice and bicarbonate of soda.
5. Turn onto lightly floured surface and knead until smooth.
6. Press dough into a ball, cover in cling wrap and place in fridge.
7. Meanwhile place egg white in a clean, dry bowl.
8. Beat until soft peaks form.
9. Gradually add icing sugar and beat until stiff peaks form.
10. Divide among 3 bowls adding red colouring to one bowl and green colouring to another and place in fridge.
11. Place the dough between 2 sheets of baking paper and roll out until about 4mm thick.
12. Use gingerbread man cutter to cut out shapes and place about 3cm apart on baking trays.
13. Bake in oven for 10 minutes or until golden brown.
14. When cool decorate with icing and smarties.
Mini Christmas Pudding

Type: Snack/Dessert       Serves: 30 Tastes       Recipe source: Kidspot

These little Christmas puddings are so simple to make, look fantastic and are a perfect bite-sized treat. And the best bit? No cooking needed.

EQUIPMENT:

Knife
Saucepan
Wooden spoon
Large bowl
Measuring cups
Measuring spoons
Juicer

INGREDIENTS:

1 (800g) dark fruit cake
6 tablespoons orange juice
100g white chocolate, melted
4 red snakes, chopped into 0.5cm lengths
8 green snakes, chopped into 0.5cm lengths

TO SERVE:

Platter
Tongs

What to do:

1. In a large mixing bowl, break fruit cake into crumbs.
2. Add orange juice and mix together.
3. Roll one tablespoonful of mixture into a ball and set aside on some plastic wrap. Drizzle cooled, melted chocolate on top of each ball.
4. Press one piece of red snake 'berry' in the centre of the chocolate and add two green snake 'leaves' either side - ta da, holly!
White Christmas Bites

Type: Snack/Dessert  Serves: 30 Tastes  Recipe source: Taste.com.au

**EQUIPMENT:**
- Knife
- Saucepan
- Wooden spoon
- Large bowl
- Measuring cups
- Measuring spoons

**INGREDIENTS:**
- 500g white chocolate melts
- 1 1/2 cups rice bubbles
- 100g red glacé cherries, halved
- 160g sultanas
- 1 cup (90g) desiccated coconut
- 1 teaspoon vanilla extract

**TO SERVE:**
- Platter
- Tongs

What to do:
1. Line a 30cm x 20cm (base) baking pan with baking paper. Melt the chocolate in a heatproof bowl over a saucepan of simmering water, don’t let the bowl touch water.
2. Fold in the remaining ingredients. Pour mixture into the prepared pan, pressing down with a large metal spoon. Refrigerate for 4 hours or until set. When cooking at school place in the freezer for as long as possible.
3. Turn slice onto a chopping board. Using a knife that has been dipped in hot water, cut into squares. Serve.

Chocolate Spiders

Type: Dessert/Snack  Serves: 24 tastes  Recipe source: Taste.com.au

**EQUIPMENT:**
- Measuring spoons
- Large bowl
- Baking tray
- Saucepan
- Spoon

**INGREDIENTS:**
- 1 x 100g packet fried noodles
- 2 tablespoons peanut butter (optional)
- Slithered almonds (optional)
- 200g milk cooking chocolate

What to do:
1. Microwave or melt chocolate in bowl over saucepan of hot water (don’t let the bowl touch the water).
2. Mix well to form a smooth paste.
3. Add the noodles and coat well with the chocolate mixture.
4. Spoon the mixture onto a tray lined with baking paper and refrigerate.