

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

## **EQUIPMENT:**

Grater  
Knives  
Large serving spoon  
Jar  
Wooden spoon  
Large bowl  
Measuring cups  
Measuring spoons

## **TO SERVE:**

Small bowls and spoons

## **INGREDIENTS:**

500g wedge green cabbage  
350g purple or red cabbage  
1 carrot, grated

## **Mustard dressing**

1 tablespoon wholegrain mustard  
2 tablespoons white wine vinegar  
4 tablespoons olive oil  
1 teaspoon sea salt  
1 teaspoon ground black pepper

## **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

## EQUIPMENT:

Medium saucepan  
Measuring scales  
Measuring cup  
Baking tray  
Tea towel  
Knife  
Bowl  
Mixing spoon  
Juicer

## INGREDIENTS:

1 cup raw quinoa  
1  $\frac{1}{2}$  cups water  
4 tomatoes, diced  
1 small red onion, finely diced  
1 long red chilli, halved & deseeded, finely chopped  
2 large handfuls coriander, chopped  
1 handful parsley, chopped  
1 garlic clove, finely chopped  
60ml extra virgin olive oil (EVOO)  
3 tablespoons lemon juice

## WHAT TO DO:

1. Cook the quinoa using the absorption method: bring 1 cup of quinoa and 1  $\frac{1}{2}$  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,

## **EQUIPMENT:**

Measuring spoons  
Measuring cups  
Wooden spoons  
Bowls  
Knives  
Chopping boards

## **INGREDIENTS:**

200g couscous  
200ml chicken stock  
1/4 cup (60ml) olive oil  
1 Lebanese cucumber,  
seeds removed, diced  
1/2 red onion, finely sliced  
1 yellow capsicum, seeds  
removed, diced  
2 vine-ripened tomatoes,  
seeds removed, diced  
2 tablespoons chopped flat-  
leaf parsley  
2 tablespoons lemon juice  
1 tablespoon hummus  
(optional)

## **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 humus, 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.
2. Mash feta with a fork in a bowl. Stir in yoghurt, olive, garlic, parsley and zest.
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.

**tip:** Take special care with plating canapes to truly impress guests.

# 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.
3. Stir in bacon.
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.
9. Serve immediately.

# Polenta Shortbreads

**Type:** Dessert/snack

**Serves:** 24 Tastes

**Recipe source:** Taste.com.au

**Fresh from the garden:** eggs

## EQUIPMENT:

Measuring cups  
Measuring spoons  
Large bowl  
Knife  
Baking tray  
Electric mixer  
Rolling pin  
Sifter  
Chopping board

## TO SERVE:

Platters

## INGREDIENTS:

250g butter, softened  
3/4 cup (155g) caster sugar  
2 teaspoons vanilla extract  
1 3/4 cups (300g) plain flour, sifted  
1 cup (90g) polenta  
1/2 t salt  
1 egg  
Icing sugar to dust

## 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.
6. Using cookie cutters cut out biscuits. Prick top of biscuits with a fork. Sprinkle with remaining sugar.
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

## **TO SERVE:**

2 platters  
2 tongs

## **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

## EQUIPMENT:

Measuring scales  
Measuring cup  
Baking trays  
Knife  
Bowls  
Baking paper  
Electric mixer  
Sifter

## INGREDIENTS:

125g butter, at room temperature  
 $\frac{1}{2}$  cup (100g) firmly packed brown sugar  
 $\frac{1}{2}$  cup golden syrup  
1 egg, separated  
 $2 \frac{1}{2}$  cups plain flour  
1 tablespoon ground ginger  
1 teaspoon mixed spice  
1 teaspoon bicarbonate of soda  
1 cup icing sugar, sifted  
Red food colouring  
Green food colouring  
Smarties to decorate (optional)

## 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

## TO SERVE:

Platter  
Tongs

## 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

## 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

## TO SERVE:

Platter  
Tongs

## INGREDIENTS:

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

## What to do:

1. Line a 30cm x 20cm (base) baking pan with baking paper. Melt the
2. chocolate in a heatproof bowl over a saucepan of simmering water, don't let the bowl touch water.
3. 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.
4. 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.