

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.