

Wishing everyone  
A  
Merry  
Christmas  
&  
Happy New Year



# Christmas Banquet

2015



# 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.

# Sundried Tomato Palmiers

**Type:** Entree/Snack    **Serves:** 30 tastes    **Recipe source:** Woolworths Fresh  
**Fresh from the garden:** spinach, basil, lemons.

## EQUIPMENT:

Knife  
Chopping board  
Grater  
Juicer  
Zester  
Food Processor  
Bowls  
Wooden spoon  
Measuring cups & spoons  
Baking tray

## INGREDIENTS:

$\frac{1}{2}$  cup sundried tomatoes, drained/chopped  
 $\frac{3}{4}$  cup crumbled feta  
2 tablespoons grated parmesan  
1 tablespoon lemon zest  
2 sheets frozen puff pastry  
1 tablespoon olive oil  
 $\frac{1}{2}$  cup pesto

## What to do:

1. Preheat oven to 200 degrees celcius.
2. Line a tray with baking paper.
3. Combine tomato, cheeses and lemon zest in a bowl.
4. Brush pastry sheets with olive oil.
5. Spread pesto on both, followed by tomato mixture.
6. Fold opposite ends of pastry into centres.
7. Continue folding in until ends meet in middle.
8. Cut pastry crossways into 1cm thick slices.
9. Place the slices, cut side up, on prepared tray, allowing room for spreading.
10. Bake for 10 minutes.
11. Turn palmiers over and bake a further 4-5 minutes or until golden brown and puffed.
12. Serve.

# Traditional Shortbread

**Type:** Dessert/snack  
**Fresh from the garden**

**Serves:** 24 Tastes

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

## 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  
1 teaspoon vanilla extract  
2 cups (300g) plain flour, sifted  
1/2 cup (90g) rice flour, sifted

## What to do:

1. Preheat oven to 160°C. Grease 2 oven trays. Line with baking paper.
2. Using an electric mixer, beat butter, 2/3 cup sugar and vanilla until light and fluffy. Stir in sifted flours.
3. Roll out dough to approximately 1cm thick on lightly floured benchtop.
4. Using cookie cutters cut out biscuits. Prick top of biscuits with a fork. Sprinkle with remaining sugar.
5. Bake for 20 minutes or until golden, swapping the trays halfway through cooking. Cool on the trays and then serve.

# Fruity Christmas Tree

**Type:** Dessert/Snack    **Serves:** 30 tastes    **Recipe source:** Woolworths Fresh  
**Fresh from the garden:** carrot, apple, assorted fruit.

## EQUIPMENT:

Knife  
Chopping board  
Bowls  
Measuring cups & spoons  
Skewers

## INGREDIENTS:

1 firm green apple  
1 long carrot  
6 x Kiwi fruit  
Punnet of Strawberries  
 $\frac{1}{4}$  Watermelon  
 $\frac{1}{2}$  kg Grapes

## What to do:

1. To create trees internal structure, cut slices from apple ends, so it sits flat on a round board.
2. Carve out a 3cm-deep hole in apple wide enough to fit carrot top. Don't carve all the way through.
3. Sit the carrot into the apple and swivel until it sits firmly in apple.
4. Use a metal skewer to poke holes into the carrot at different heights.
5. Cut wooden skewers into different sized lengths, then stick into holes (longer ones towards base of tree and small ones towards the top).
6. Stud skewers with fruit, as desired.
7. Kiwi fruit can be cut into halves and quarters and some star shapes.
8. Watermelon cut into star shapes too.

# 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.