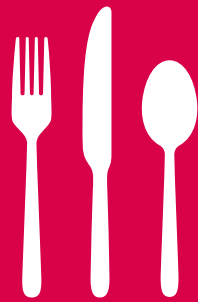


Bakers Delight

CHRISTMAS MENU



STARTERS Prosciutto & Sage Garlic Bread
Baked Brie & Caprese Cob
Grilled Peach & Tomato Bruschetta

MAINS BBQ Prawns
Marmalade Glazed Ham
Baked Salmon
Mushroom Wellington

SIDES Watermelon & Fetta Salad
Asparagus, Radish & Cucumber Salad

DESSERT Christmas Cake Semifreddo
Lemon and Coconut Trifle
Pavlova Wreath

STARTERS

Kick off lunch with our festive twist on some old fashioned favourites. These delicious starters are sure to have your mouth watering by the time they hit the table!



PROSCIUTTO & SAGE GARLIC BREAD

Serves: 6 | **Difficulty:** Easy

INGREDIENTS

1 Bakers Delight White Breadstick
8 slices of prosciutto
20 sage leaves
2 garlic cloves, finely chopped
7 balls of bocconcini
100g butter, melted
Sea salt flakes to season

METHOD

1. Pre-heat your oven to 180°C and line a baking tray with baking paper
2. Slice the breadstick in half and make incisions along each half, every 3cm
3. Melt the butter and stir through the chopped garlic. Spoon a small amount of the garlic butter into each incision and brush over the top of each half
4. Tear the prosciutto and bocconcini into smaller pieces and stuff into each incision followed by the sage leaves
5. Sprinkle over sea salt flakes and bake in the oven for 10-12 minutes, or until the bread is golden and crispy and the cheese has melted. Serve hot

GRILLED PEACH & TOMATO BRUSCHETTA

Serves: 8 | **Difficulty:** Easy

INGREDIENTS

1 Bakers Delight Sourdough Vienna
2 yellow or white peaches
2 large heirloom tomatoes, sliced
Extra virgin olive oil
Sea salt flakes and cracked black pepper to season
Baby herbs or basil leaves to garnish

METHOD

1. Slice the peaches into quarters and coat with olive oil. Heat a grill pan over high heat and once hot, grill the peaches until grill marks are achieved, around 1 ½ minutes each side. Remove the peaches and set aside
2. Cut 8 slices of bread and coat with olive oil. Grill the bread until dark grill marks are achieved
3. Top each slice of bread with a slice of tomato and two peach quarters, drizzle with olive oil, season with salt flakes and cracked black pepper, and garnish with fresh herbs



BAKED BRIE & CAPRESE COB

Serves: 6 | **Difficulty:** Easy

INGREDIENTS

1 Bakers Delight White Cob
A round of brie
2 truss tomatoes, deseeded & diced
½ red onion, finely diced
½ bunch of basil, leaves picked, plus extra to garnish
1/4 cup of olive oil
Balsamic glaze
Salt and cracked black pepper



METHOD

1. Cut a hole in the top of the bread, just a little larger than the brie round
2. Carefully hollow out enough bread to fit the brie into the bread
3. Cut the very top off the brie to expose the cheese and place into the bread
4. Place on a baking tray and bake for 15 - 20 minutes or until cheese has fully melted
5. While the cheese is baking mix together the diced tomatoes, onion and basil, and dress with olive oil, salt and pepper
6. Once the brie is ready, place on a serving plate and top with tomato mix.
7. Drizzle over the balsamic glaze and top with more basil leaves

MAINS

Nothing says summer entertaining quite like seafood and cold ham. We've also included a delicious vegetarian option to keep all guests happy or to ensure all guests are happy



BBQ PRAWNS

Serves: 6 | **Difficulty:** Easy

INGREDIENTS

12 large tiger king prawns deveined and butterflied
Olive oil
Salt and pepper
Grilled half lemons to serve

METHOD

1. Carefully toss prawns in oil and seasoning
2. Barbecue the prawns on a hot BBQ or griddle pan for 2 minutes each side or until just cooked
3. Serve on a large serving platter with the grilled lemons

BAKED SALMON

Serves: 8 | **Difficulty:** Easy

INGREDIENTS

1 salmon fillet
1/2 cup salted butter melted
4 tablespoons fresh lemon juice
8 garlic cloves crushed
2 tablespoons finely chopped fresh dill



MARMALADE GLAZED HAM (SERVED COLD)

Serves: 6-8

Difficulty: Medium

INGREDIENTS

1/2 leg of ham
3/4 cup orange marmalade
2 tbsp honey
1/4 cup orange juice
1 tbsp Dijon mustard

METHOD

1. Preheat oven to 180°C
2. Using a sharp knife carefully remove the skin from the ham. You can use your fingers to help separate the skin from the fat. It's important not to remove much of the fat underneath as that's what you will be scoring
3. Use a small sharp knife to score the fat into a 2cm diamond pattern, about 1/2 cm deep. If you cut through to the meat the fat can easily fall off during cooking
4. Place all the glaze ingredients into a small saucepan and stir over a low heat until ingredients have combined and have come to the boil for a few minutes
5. Place the ham on a wire rack in a large baking tray lined with baking paper or foil
6. Put the ham into the oven (without glaze) for 5 min to open the scored fat
7. Using a pastry brush, glaze ham every 10 mins for 40 mins or until ham is golden



MUSHROOM WELLINGTON

Serves: 10 | Difficulty: Medium

INGREDIENTS



- 4 large portobello mushrooms stalks trimmed and cleaned
- 3 large onions peeled and chopped
- 3 tbs olive oil
- 300g baby spinach
- 4 sprigs of thyme leaves picked
- 1 puff pastry
- 1 tbs dijon mustard
- Eggs to wash
- Salt and pepper to taste

METHOD

1. Fry onions in 1/2 tbs of olive oil over a low to medium heat. Season with salt and pepper and cook until onions are brown
2. Remove the onions from pan and return pan to the heat. Add the baby spinach and cook until wilted. Remove the baby spinach from the pan and leave to cool
3. Increase heat to medium/high and return the pan to the heat. Add the remaining olive oil and place the mushrooms, top side down. Cook until lightly golden, turn over and cook for a further 5 minutes or until golden
4. Remove from the heat, and drain on paper towel. Allow to cool.
5. Transfer the onions, spinach and mushrooms to the refrigerator and cool completely
6. Preheat the oven to 200°C. Place a sheet of baking paper on the baking tray and place puff pastry sheet on top. Spread half the caramelised onions over the middle third of the pastry. Make sure to leave a 2cm boarder. Top with half of the baby spinach
7. Spread the dijon mustard over the mushrooms. Season with salt and pepper. Place the mushrooms on top of the spinach. Top mushrooms with thyme and remaining spinach and onions
8. Carefully roll the pastry over the top of the mushroom mixture until you have a log. Press down to seal the edges. Roll over the log so that the seam is facing the bottom
9. Lightly whisk eggs, brush over pastry
10. Place wellington in oven for 30-35 minutes, or until golden flaked

SIDES

No festive feast is complete without a mouth-watering selection of homemade salads. Try these beautiful fresh salads for a perfect mid-meal refresher!



WATERMELON & FETTA SALAD

Serves: 6 | Difficulty: Easy

INGREDIENTS

- 1/2 a seedless watermelon peeled and cut into small wedges
- 100g Greek fetta
- 1/2 a red onion, thinly sliced
- 1/2 bunch of mint picked
- 1/4 cup olive oil
- 2 tbsp red wine vinegar
- Salt and pepper to taste

METHOD

1. Place watermelon and red onion on a large serving platter
2. Mix together the olive oil and red wine vinegar and drizzle over the watermelon. Season with salt and pepper
3. Crumble the fetta over the salad and sprinkle picked mint leaves over to serve

ASPARAGUS, RADISH & CUCUMBER SALAD

Serves: 6 | Difficulty: Easy

INGREDIENTS

- 2 bunches of asparagus (we used 1 green bunch and 1 purple bunch, but you can use whatever is in season)
- 2 Lebanese cucumbers
- 1 bunch of radishes
- 80g hazelnuts, toasted and roughly chopped
- 1 lemon juiced
- 3 tbsp olive oil
- Salt and cracked black pepper

METHOD

1. Using a vegetable peeler, peel the asparagus and cucumber into ribbons
2. Cut the radishes into small wedges
3. Whisk together the lemon juice and olive oil
4. Place the vegetables into a large bowl and drizzle over the dressing. Toss together with the salt and pepper
5. Top with the hazelnuts to serve



DESSERT

These festive desserts will have your guests coming back for seconds!

CHRISTMAS CAKE SEMIFREDDO

Serves: 12 | Difficulty: Medium

INGREDIENTS

- 1 Bakers Delight Traditional Christmas Cake
- 2¼ cups of thickened cream
- 4 egg yolks
- 3 egg whites
- ⅓ cups of caster sugar
- 1 tsp vanilla extract or paste
- 200g of cherries, pips removed and roughly chopped
- 50g fresh cherries to garnish
- 100g dark chocolate, roughly chopped
- 1 acetate sheet

METHOD

1. Cut a strip of acetate to fit the diameter of the cake. The acetate strip will need to be at least 12cm in height
2. Cut the Traditional Christmas Cake in half horizontally. Wrap the top half of the cake in cling wrap and set aside for later
3. Place the bottom half of the cake onto a flat tray that will fit into your freezer. Wrap the acetate around the cake and fasten with sticky tape. The acetate needs to fit firmly around the cake. Set aside
4. Using an electric mixer fitted with the whisk attachment, beat the sugar, egg yolks and vanilla together for 3 minutes. The mixture will be thick and creamy. Wash and dry the whisk and in a separate bowl whip 1½ cups of the cream until soft peaks form. Wash and dry the whisk again and in another bowl beat the egg whites until stiff peaks form
5. Carefully fold the whipped cream, chopped cherries and chocolate into the egg yolk mixture. In two batches gently fold the egg whites into the cream mixture.
6. Spoon onto the bottom half of the Christmas cake and place into the freezer overnight
7. When ready to serve, whip the remaining ¾ cup of cream to soft peaks. Remove the semifreddo from the freezer and carefully remove the acetate. Place the top of the Christmas cake onto the semifreddo and top with the whipped cream and fresh cherries



PAVLOVA WREATH

Serves: 8 | Difficulty: MEDIUM

INGREDIENTS

- 4 egg whites
- 1 cup caster sugar
- 1 tsp cornflour
- 1 tsp vanilla extract
- 300ml dollop cream
- 2 Bakers Delight Choc Mud Scones
- 125g raspberries
- 124g strawberries
- 125g blueberries
- Mint leaves to garnish



METHOD

1. Preheat oven to 100 °C (fan forced)
2. Grease a baking tray and using a sheet of baking paper the size of the tray draw a 20cm circle
3. Place the paper drawn side down on the tray. This is your guide for your wreath size
4. Using an electric mixer, beat the egg whites until soft peaks form. Gradually add the sugar a little at a time, whisking on maximum speed until they are stiff and glossy
5. Add the cornflour and vanilla and beat until just combined
6. Using the circle you have drawn as a guide, spoon the meringue onto the baking paper. Using a spoon make a shallow trench in the meringue for the toppings to sit when you decorate
7. Place in the oven and bake for 1 ½ hours, then turn off the oven, prop the door open with a wooden spoon and leave overnight
8. To serve, carefully slide onto a serving tray. You may need to slightly loosen the meringue from the paper by running a small knife between the paper and the wreath
9. Spoon over the cream and decorate with berries, crumbled scone and mint leaves



LEMON & COCONUT TRIFLE

Serves: 14 | **Difficulty:** Medium

INGREDIENTS

Candied Lemons

- 2 lemons
- 1 cup of sugar
- ¾ cup of water

Trifle

- 14 Bakers Delight Lemon Tarts, broken up
- 1L thickened cream
- 700g lemon curd
- 750g coconut milk
- 10.5g gold leaf gelatine, about 5 leaves
- ¾ cup of caster sugar
- ½ cup shaved coconut, toasted

METHOD

Candied Lemons

1. Slice one of the lemons into 1/2cm slices and remove any seeds
2. Stir together the sugar, water and juice of the remaining lemon in a large frying pan. Heat over medium heat until the sugar has dissolved, then add the slices of lemon in a single layer

3. Cook for around 15 minutes or until the rinds have softened and the lemons have turned slightly translucent. Using tongs, remove the lemon slices from the syrup and place on a tray lined with baking paper. Allow the lemons to cool completely before using, around one hour

Trifle

4. Place the coconut milk and sugar in a saucepan and bring to a simmer. While the coconut milk is heating up, place the gelatin leaves in a bowl of cold water to soften. Remove from the water and squeeze any remaining water from the gelatin using your hands.
5. Once the coconut milk has reached a simmer, remove from the heat and stir in the softened gelatin until fully combined. Pour the mixture into your trifle bowl and set in the fridge for at least 2 hours, until firm
6. Once the jelly is set, whip the thickened cream to soft peaks using an electric mixer (or by hand using a whisk)
7. Make a layer of the broken-up tarts on top of the jelly, followed by 1/3 of the whipped cream and ½ of the lemon curd. Repeat the layering again and top with big dollops of the last of the cream
8. To finish, sprinkle over the toasted coconut and garnish with the candied lemon slices. Keep chilled in the fridge until ready to serve