

Go Wild This Christmas Day

Andrew has curated a superb menu for the most special day of the year!

Note: as this menu includes frozen items, this bundle is only suitable for **pick up at our Hindmarsh warehouse or same day Adelaide metro delivery.**

Starters

Crusty damper with Saltbush Dukkah, extra virgin olive oil and Bush Tomato Balsamic

Bush Tomato Balsamic 250ml \$13.00

Saltbush Dukkah 50gm \$6.50

Wattleseed Damper premix \$6.50

Prawn or Lobster “Cocktail” with Finger Lime Caviar mayo

Finger Lime Caviar Seedless Pearls 45gm \$18.00

Main

Roast Turkey with Spicy Davidson Plum glaze – Coastal Rosemary and apple stuffing

Spicy Davidson Plum Chilli Sauce 150gm **free Christmas gift – valuepriceless 😊**

Coastal Rosemary 30gm \$6.00

AND/OR

Quandong glazed leg of ham

Quandong Syrup 150gm **free Christmas gift – valuepriceless 😊**

Cheese/Dessert

Cheese platter with Caramelised Anise Myrtle Figs & Pepperberry Oatmeal Biscuits

Caramelised Aniseed Myrtle Figs 150gm \$8.50

Pepperberry Oatmeal Biscuits 120gm \$12.00

Christmas pudding, Cinnamon Myrtle Custard – and choose your favourite Gelato

Cinnamon Myrtle dried & ground 30gm \$8.90

Gelato \$10

Quandong Christmas Pudding with Orange Brandy Sauce \$39.00

Crusty damper with Saltbush Dukkah, extra virgin olive oil and Bush Tomato Balsamic

The smell of home baked bread is tough to beat, this is so simple.

Just mix and bake the damper as per the instructions on the packet.

Serve hot and crusty with side plates – one drizzled with extra virgin olive oil & our lovely tangy sweet Bush Tomato balsamic – the other with a pile of dukkah.

Your guests will love breaking the bread and dipping first into the liquid and then the dukkah.

Prawn or Lobster “Cocktail” with Finger Lime Caviar mayo

For a spectacular entree arrange a bed of shredded iceberg lettuce in elegant martini glasses. Add a couple pointy leaves of white and/or red witlof if you like.

Top next with peeled and deveined king prawn tails or slices of chilled cooked lobster meat.

Finally top with a generous heaped dessert spoonful of kewpie mayonnaise which has been mixed with the incredible finger lime caviar “pearls”.

I would allow a generous dessert spoon of mayo and 1 teaspoon of finger lime per serve.

If you like a seafood cocktail style of sauce, mixing ketchup and a dash of Worcestershire sauce seasoned to your taste along with the finger lime. the sauce will just be a little runnier....

Roast Turkey with Spicy Davidson Plum glaze – Coastal Rosemary and apple stuffing.

Make a traditional stuffing out of stale bread chunks and a large, chopped onion sauteed in a tbl sp of butter.

Moistened with a beaten egg and some milk.

Add a handful of chopped dried apple, and 2 heaped dessert spoons of chopped dried Coastal Rosemary.

Season well and stuff your bird the usual way.

Placed the stuffed Turkey in a deep roasting tray, season well and massage with olive oil.

Add a litre of chicken stock, cover with foil and slow roast for 1 1/2 – 2 1/2 hours (depending on the size) at 120 – 130 degrees.

Remove from the oven and drain off all the lovely stock to make your gravy.

Put the oven on the highest heat, at least 250 degrees. Brush again with olive oil and add a little more seasoning.

Blast roast to brown the skin for 10 to 15 minutes, but watch carefully, timing will really depend on how powerful your oven is.

When golden brown, brush finally with the Davidson plum glaze and return to the oven for a couple more minutes to caramelize and render sticky and tasty.

Quandong glazed leg of ham

Preheat your oven to 120 – 130 degrees.

Remove the skin from the ham and score with a crisscross pattern in the traditional way.

Stud with whole cloves if you like.

Mix the Quandong syrup with a cup of orange juice, and if you like whisk in a dessert spoon of Dijon mustard. A dash of whiskey is optional.

Place in a deep roasting tray and pour over the glaze with an extra cup of water.

Slow roast for 1 1/2 – 2 1/2 hours (depending on the size – whole leg hams are already cooked, they just need re-heating and caramelizing).

Baste the ham every 20 minutes or so.

Keep an eye on the syrup in the baking tray!!! Add water or more juice as required so it does not dry up and burn.

Ultimately it needs to reduce to a sticky glaze to caramelize and coat the ham.

Cheese platter with Caramelised Anise Myrtle Figs & Pepperberry Oatmeal Biscuits.

Our superb, caramelised figs are amazing with a blue or bitey cheddar and pair incredibly well with the pepperberry oatmeal biscuit.

So easy for entertaining.

You might like this served with nibbles at the start of your meal, but the traditional French way is to have a cheese course before dessert - after main course.

Christmas pudding, Cinnamon Myrtle Custard – and choose your favourite Gelato.

We reckon you will not find a better Christmas pudding, ours being much lighter (bound by sago), not heavy and “cakey”, not to mention the rich fruit and flavour from the wattle seed stout and tangy quandong orange sauce.

If making your own custard, infuse the fine ground cinnamon myrtle into the milk, sweetened lightly with sugar before thickening, you can strain out the leaf particle if you like.

Also, you can simmer a few tsp cinnamon myrtle in a small saucepan with a cup of orange juice and 2 dsp sugar, reduce by half and cool, then mix into store bought custard - if you are pressed for time.