

MAKE THIS *Christmas*



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ABOUT PERFECTION

The crack of crisp Broccolini®. The luscious, red sweetness of raspberries. Tastes, textures and colours that turn everyday meals into memorable moments. These are our greatest passions in life. Since 1978 we've travelled the world searching for fresh produce that's tastier and fresher in flavour. And when we find the absolute best, we bring it home to Australia, to grow, perfect and share with you.

OUR PRODUCE

We're behind some of Australia's favourite, freshest flavours. From Broccolini® - one of our greatest and tastiest field discoveries, to our coolest, crunchiest creation yet, Qukes® baby cucumbers. Among our many claims to fame are our luscious, vine-ripened tomatoes, grown especially for you in all shapes and sizes. And our exclusive lines of blueberries, raspberries and mangoes - like a taste of tropical paradise.



CHRISTMAS MENU 2020

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Layered Dip with Qukes® Baby Cucumbers

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Calypso® Mango and Macadamia Glazed Ham

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Sweet Pickled Perfection Berries, Prosciutto & Haloumi Salad

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Barbecue Broccolini® Antipasto Shared Board

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Calypso® Mango Panna Cotta Tart

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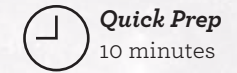
Calypso® Mango & Perfection Blueberry Gin & Tonic



STARTER

LAYERED DIP WITH QUKES® BABY CUCUMBERS

Impressive yet simple to make



INGREDIENTS

- 250g Qukes® baby cucumbers
- ¼ cup flat leaf parsley leaves, chopped
- ¼ cup mint leaves, chopped
- 3 green onions, thinly sliced
- 2 tbs pine nuts, toasted
- 2 tbs extra virgin olive oil
- ½ tsp smoked paprika
- ¼ tsp chilli flakes
- baguette, to serve

Hommus

- 400g can chickpeas, rinsed, drained
- 1 lemon, rind finely grated, juiced
- 2 tbs tahini
- 2 garlic cloves, crushed
- ½ tsp sweet paprika
- ⅓ cup extra virgin olive oil

Fresh Beetroot Dip

- 400g whole cooked beetroot, chopped
- 1 long red chilli, finely chopped
- 2 green shallots, finely chopped
- 1 tbs red wine vinegar
- ¼ cup extra virgin olive oil
- 2 tsp horseradish cream

METHOD

1. To make the hommus; combine all the ingredients in a food processor with salt and pepper. Process until smooth. Press a piece of plastic wrap onto the surface of the dip and refrigerate until ready to serve.
2. To make the beetroot dip; combine all the ingredients in a food processor with salt and pepper. Process until well combined. Press a piece of plastic wrap onto the surface of the dip and refrigerate until ready to serve.
3. Just before serving, spread hommus over base of a large shallow serving bowl. Spoon the beetroot dip over the hommus. Combine the parsley, mint and onions and spoon over the dip. Thinly slice the Qukes® lengthways, each into six and arrange in a spiral pattern over the dip. Sprinkle over the pine nuts.
4. Combine the oil, paprika and chilli and spoon over the Qukes®. Season. Serve with baguette.

Tip: you can replace the home made dips with 2 x 200g tubs ready-made hommus and 2 x 200g tubs ready-made beetroot dip.



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MAIN

CALYPSO® MANGO AND MACADAMIA GLAZED HAM

A sweet & savoury sensation

 Serves
20

 Prep
30 minutes

 Cook
1 ½ hours

INGREDIENTS

- 4 Calypso® mangoes
- 6 green shallots
- 1 cup white sugar
- 100ml raspberry or red wine vinegar
- 1 tbs chipotle in adobo sauce, chopped
- ½ tsp sea salt flakes, crushed
- 7-8kg ham on the bone
- ¼ cup dijon mustard
- ½ cup raw macadamia nuts, chopped
- Sliced Calypso® mangoes & watercress, to garnish

METHOD

1. Combine the mango, shallots, sugar and vinegar in a non-stick frying pan. Bring to the boil, stirring often over medium-high heat until the sugar dissolves. Boil gently for 10 minutes until reduced and thickened. Stir in the chipotle and salt. Set aside to cool. Mash a little with a potato masher to break down some of the mango. (Makes 2 ¾ cups)
2. Move the oven shelf to the lowest position, removing all other shelves. Preheat to 150°C fan forced. Line a large roasting pan with baking paper.
3. Remove the rind from the ham. Score the ham crossways at 1cm intervals, making sure you cut no deeper than 5mm. Place the ham into the roasting pan.
4. Combine 1 ½ cups of mango chutney and mustard. Stir in the macadamia nuts. Spoon the mixture over the surface of the ham. Bake for 1 ½ hours, spooning the glaze and pan juices over the ham every 30 minutes.
5. Increase the oven temperature to 200°C fan forced and bake for a further 15-20 minutes until golden. Serve hot or at room temperature with remaining mango chutney.



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SALAD

SWEET PICKLED PERFECTION BERRIES, PROSCIUTTO & HALOUMI SALAD

The salad you make friends with



Serves
4-6 as a starter
8 as a side



Prep
30 minutes



Cook
10 minutes

INGREDIENTS

- 250g Qukes® baby cucumbers
- 3 tbs extra virgin olive oil
- 2 x 225g packets haloumi, thickly sliced
- 200g prosciutto
- 120g baby spinach
- ½ cup small mint leaves
- Crusty bread, to serve, optional

Pickled Berries

- 125g Perfection Raspberries
- 125g Perfection Blueberries
- 250g Perfection Strawberries
- ½ cup red-wine vinegar
- ½ cup water
- 1 cup caster sugar
- 1 tsp sea salt flakes, crushed
- 1 tsp dried chilli flakes
- 2 tsp coriander seeds
- 2 fresh bay leaves, washed

METHOD

1. For the pickled berries; Place the berries in a large bowl. Combine vinegar, water, sugar, salt, chilli, coriander seeds and bay leaves in a small saucepan over low heat. Stir until sugar has dissolved. Increase heat to medium and bring to the boil. Simmer gently for 3 minutes and remove from the heat. Cool for 20 minutes then pour over the berries. Stand for 1 hour (see tip).
2. Brush both sides of haloumi with oil. Heat a large frying pan over a medium-high heat. Cook haloumi in batches, for 2-3 minutes each side or until golden. Place onto a greased tray and keep warm.
3. Arrange the haloumi and prosciutto onto a serving board or plates. Top with spinach, mint and Qukes®. Using a slotted spoon, spoon over the berries. Drizzle with remaining extra virgin olive oil. Serve with crusty bread.

Tip: The berries can be pickled up to 4 hours ahead of time. Any longer than 4 hours the berries start to break down.






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SIDE

BARBECUE BROCCOLINI® ANTIPASTO SHARED BOARD

Because vegetables taste better barbecued

 **Serves** 4-6 as a starter
  **Quick Prep** 20 minutes
  **Cook** 30 minutes

INGREDIENTS

- 1 bunch Broccolini®
- 175g Minicaps® baby capsicums
- 400g (1 medium) sweet potato, peeled, cut into 1cm thick rounds
- 350g butternut pumpkin, cut into 1cm-thick wedges
- 1 eggplant, cut into ½cm-thick rounds
- 3 cobs corn, halved
- 2 lemons, halved
- olive oil cooking spray
- 200g wheel camembert
- 1 (125g) buffalo mozzarella, drained, torn into pieces
- Char-grilled sourdough, to serve

Herby Oil

- 125ml olive oil
- ½ cup chopped herbs, like chives, parsley, mint, coriander

METHOD

1. Place the sweet potato onto a microwave-safe plate in a single layer and cover with damp paper towel. Microwave on High/100% for 3-4 minutes until just tender. Remove to a tray. Repeat with pumpkin.
2. For the herb oil, blend the oil and herbs with salt and pepper until well combined. Pour into a serving jug.
3. Preheat barbecue plate or chargrill on medium-high heat. Spray all the vegetables well with olive oil and season. Barbecue the Broccolini® for 5 minutes, Minicaps® for 2-3 minutes each side, sweet potato, pumpkin and eggplant for 4 minutes each side, the corn for 6 minutes turning often until lightly charred and lemon cut side down for 3 minutes.
4. Arrange all the vegetables on a serving board with cheese, herby oil and sourdough. Serve with charred lemon.





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DESSERT

CALYPSO® MANGO PANNA COTTA TART

Indulgent favourite that's both naughty and nice

 Serves
6

 Prep
30 minutes +
6 hours chilling

 Quick Cook
10 minutes

INGREDIENTS

- 4 Calypso® mangoes
- Perfection blackberries
- Perfection strawberries
- Perfection raspberries
- Perfection blueberries
- 250g butter snap biscuits
- 100g butter, melted
- 300ml thickened cream
- 200ml buttermilk
- ¼ cup caster sugar
- 4 tsp gelatine powder
- 180g white chocolate, finely chopped

METHOD

1. Line the base of a 22cm springform or loose-base flan tin with baking paper. Process biscuits until finely crushed. Add butter and process until combined. Press biscuit mixture over base and 3 ½cm up the side of prepared tin. Place on a tray and refrigerate.
2. Peel, chop and puree 2 mangoes, you should have 1 ½ cups.
3. Combine cream, buttermilk and sugar in a medium saucepan. Sprinkle over the gelatine. Place over medium-low heat. Gently whisk, with a silicon balloon whisk, for about 6 minutes until hot, do not allow to boil. Remove from heat. Add the white chocolate, stir until smooth. Stir in the mango puree. Strain into a large jug and cool for 30 minutes at room temperature. Pour into the tin and refrigerate for 6 hours or until firm.
4. To serve, remove the tart onto a serving plate or board. Cut the cheeks from the remaining mangoes. Using a large spoon, remove the mango fruit from the cheeks, slice. Decorate the tart with mango and berries. Cut into wedges, serve with remaining fruit.

Tip: Make a day ahead



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DRINK

CALYPSO® MANGO & PERFECTION BLUEBERRY GIN & TONIC

Be cool - and merry - whilst celebrating

 Serves
6

 Prep
30 minutes +
6 hours chilling

 Quick Cook
10 minutes

INGREDIENTS

- 2 Calypso® Mangoes
- 125g Perfection Blueberries
- 500ml watermelon coconut water
- Edible flowers and herbs
- 180ml gin
- 750ml chilled tonic water
- 2 large ice cube trays

METHOD

1. Spoon the mango and berries among 2 ice cube trays. Pour over watermelon coconut water to cover. Freeze for 4-6 hours or overnight if time permits.
2. Fill 6 glasses with ice cubes. Top with flowers and herbs. Combine the gin and tonic and fill the glasses. Serve.

Child Friendly Version: Fill the glasses with ice cubes. Half fill the glasses with watermelon coconut water and top up with lemonade.



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