

DECEMBER 2013

FREE

Coles



AUSTRALIA'S NO.1
FOOD MAGAZINE

Merry
Christmas

80+
FESTIVE
RECIPES

*Curtis Stone's
Cherry-amaretto
pie, page 50*



Plus ALL YOUR CHRISTMAS ENTERTAINING NEEDS SORTED!



Only at
coles

Have yourself a
**Carisma
Christmas**

For the the ultimate Aussie festive spread, make room for these delicious Carisma potato dishes – high on flavour and low GI for good health.

Carisma potato & chorizo fritters

Makes 8 Prep 15 mins Cooking 15 mins

500g **Carisma potatoes**, peeled, grated and squeezed to remove liquid
100g chorizo sausage, finely chopped
1 tsp chopped rosemary
2 cloves garlic, chopped
1 egg, lightly whisked
2 tbsp wholemeal plain flour
rocket leaves, to serve
aioli, to serve

1 Combine potato, chorizo, rosemary, garlic, egg and flour. Season to taste.
2 Heat a large nonstick frypan over med heat. Cook ¼ cupfuls of the mixture for 4-5 mins, until golden. Turn and cook other side for 3-4 mins, until golden and crisp. Serve with rocket leaves and aioli.

Serve with ...

Pear and cinnamon-glazed baked ham

Purée a can of pears with a dash of maple syrup and a shake or two of cinnamon. Brush mixture over a leg of ham and bake, basting occasionally, in a preheated oven at 170°C (150°C fan) for 40-45 mins.

“There are three great reasons to choose the Carisma. It is Low GI, tastes good and potatoes have great nutritional value.”

Dr Alan Barclay, Chief Scientific Officer, Glycemic Index Foundation



Crab & Carisma potato salad

Serves 8 Prep 20 mins Cooking 10 mins

800g **Carisma potatoes**, peeled and cut into 3cm pieces
2 tbsp extra virgin olive oil
2 tbsp lemon juice
50g rocket leaves
4 spring onions, chopped
¼ cup chopped basil
2 half king crab legs, meat picked
1 tsp paprika, to serve

- 1 Bring potatoes to boil in water in med saucepan. Simmer for 4-5 mins. Drain.
- 2 While potatoes are still warm, toss in oil and lemon juice. Season and toss through rocket, spring onion, basil and crab. Transfer to a serving bowl, sprinkle with paprika and serve.

Carisma potato sliders

Makes about 20 Prep 10 mins Cooking 20 mins

500g **Carisma potatoes**, cut into 1cm slices
cooking oil spray
100g smoked salmon slices
½ small red onion, thinly sliced
1 tbsp capers
2 tbsp chopped dill
juice of 1 lime

- 1 Spray potatoes with oil. Cook in frypan over med-low heat for 3 mins each side in batches. Drain.
- 2 Arrange potato slices on a serving platter and top each with a slice of smoked salmon, some red onion, capers and dill. Drizzle with lime juice.



Pick me!

Carisma is Australia's first and only certified low-GI potato, and it's tasty and versatile, too.

For the many people who rate low GI as very important when choosing products at the supermarket, **Carisma potatoes** are a top pick.

Recent research from the Australian GI Foundation shows that Carisma has a Glycemic Index of between 30 and 50 per cent less than other popularly available varieties such as Desiree (74), Russet Burbank (82) and Bintje (94). Even better, low GI **Carisma potatoes** are Australian grown and farmed, and have all the goodness and taste appeal of a regular potato. And you're not going to pay extra for the bonus good health they offer, either.

So try these great recipes using **Carisma potatoes** to see just how versatile and tasty they are.



carismapotato
www.carismapotatoes.com.au

The GI value may vary depending on the cooking method and technique. © and ™, The University of Sydney, used under licence.



DREAMING
OF A **BRIGHT**
CHRISTMAS?



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MIXAPPAREL.COM.AU



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TEE

BABY SIZES 000-2



\$6
BODYSUIT

BABY SIZES 000-2



\$8
STRIPE POLO*

*AVAILABLE 18/11/13
KIDS SIZES 1-8



\$9
DOT VEST*

\$10
STRIPE BIKE
SHORT*

*AVAILABLE 18/11/13
KIDS SIZES 1-8

Mix
EXCLUSIVELY AT coles



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"Christmas is a time to connect and celebrate what's important to us... enjoy the season!"



welcome

We're celebrating all things family, festive and delicious! Enjoy an Aussie barbecue (p23) with chilli prawns and gorgeous maple-glazed ribs, finished off with a pavlova packed with this season's juiciest, freshest fruit. Or take it easy with our make-ahead menu (p31), then relax and soak up the atmosphere.

For even more inspiration, join Curtis Stone as he offers up three mouth-watering Christmas menus, designed to dazzle your family and friends using the freshest ingredients.

If that's not enough to get you in the festive mood, then spend some time making gourmet goodies for friends and family (p76), whipping up cocktails (p86) and browsing our Mix gift guide (p96).

Whatever your plans for the festive season, I hope you have a wonderful time.

See you next year!

Alex

Publications Manager



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premium indulgence



Smoked Trout, Mango & Avocado Salsa

Serves 4

2 100g SG Sliced Smoked Ocean Trout
2 ripe avocados, diced
1 shallot, finely diced
2 tsp fresh coriander, chopped
2 limes
2 mango, diced
1 tsp red chilli, deseeded, chopped
sea salt to taste

- Mix avocados, shallots, coriander and juice from ½ lime in a bowl
- Place avocado mix in cylinder mould and firmly press down with back side of teaspoon
- Place mango and chilli in small bowl and mix together
- Place mango on avocado mixture in cylinder, then place SG smoked Ocean Trout on top of mango mixture
- Remove cylinder, sprinkle with sea salt and serve with lime wedge.

SG smoked Ocean Trout has been gently cold smoked in kilns fired with premium Beechwood chips, which brings out a delicate natural flavour and superior consistency.

for more delicious recipes go to sgindulgence.com.au

SGTM

White Hot Christmas

A twist on the traditional fruit pudding, this 3-Step PHILLY Raspberry and White Chocolate Cheesecake will add cheer to your festive season. Light, fruity and instantly refreshing – you will love the combination of raspberry and creamy white chocolate... and so will your guests!



White Chocolate & Raspberry Cheesecake

Serves 10 | Prep time 30 minutes
Cooking time 10 minutes

Base

1 cup sweet biscuit crumbs
80g butter, melted

Filling

500g PHILADELPHIA Block Cream Cheese, softened
¾ cup caster sugar
1 teaspoon finely grated lemon rind
2 teaspoons gelatine dissolved in ¼ cup boiling water
200g CADBURY White Baking Chocolate, melted and cooled slightly
1 cup thickened cream, softly whipped
½ cup fresh or frozen raspberries

Topping

1 cup thickened cream, extra, softly whipped
Icing sugar, for dusting

1. **COMBINE** the biscuit crumbs and butter then press into the base of a greased and lined 22cm round springform pan. Chill.

2. **BEAT** the PHILLY, sugar and lemon rind with an electric mixer until smooth. Add the gelatine and chocolate and mix until smooth then fold through the cream and raspberries.

3. **POUR** the mixture over the prepared base. Chill for 3 hours or until set. Decorate with extra raspberries if desired, and dust with icing sugar prior to slicing.





BLUMEN BRILLIANT!

Heston Blumenthal is considered one of the world's most innovative chefs and he has now forged an exclusive partnership with Coles.

Next year, Heston will be launching a range of products with a focus on Australian ingredients. In the meantime you can experience Heston's magic with his range of puddings and mince pies. This year, alongside the legendary Heston Hidden Orange Christmas Pudding, Heston Hidden Clementine Christmas Pudding, and Heston Puff Pastry Mince Pies With Pine Sugar Dusting, you'll also find the Heston Hidden Sauce Figgy Pudding – a mouth-watering creation that's packed with vine fruits, figs, brandy, cider and crunchy nuts encapsulating a hidden toffee sauce. Keep an eye out, too, for the delicious new Heston Spiced Shortcrust Mince Pies.

There is limited availability, so be quick!

THIS MONTH at Coles

New

What's new • Great ideas • Special offers

It wouldn't be Christmas without a pud!



Quality jam for an indulgent breakfast or brunch.



A special honey with a unique flavour and aroma.

Fine olive oil makes the best dressings.



Coles Finest Christmas Cake is as luscious as it looks.



A BASKET OF GOODIES

When it comes to gifts some people are difficult to buy for, and that's where a gift hamper is an inspired idea. Coles is choc-full of fantastic products that you can mix and match to create the perfect present.

A hamper, like the one pictured, left, is ideal for a foodie friend – and easy to put together. The Coles cook&dine range includes baking and cooking utensils, glasses, jars, aprons and tea towels – in fact, just about everything a keen home cook needs.

It's also easy to create a delectable hamper for the food lover in your life. From Coles Finest cakes and puddings, to luxury condiments, you'll find aisles-full of goodies to fill a luxury hamper at Coles. Don't forget to pop into Liquorland for a bottle of bubbly, to add the ultimate finishing touch!



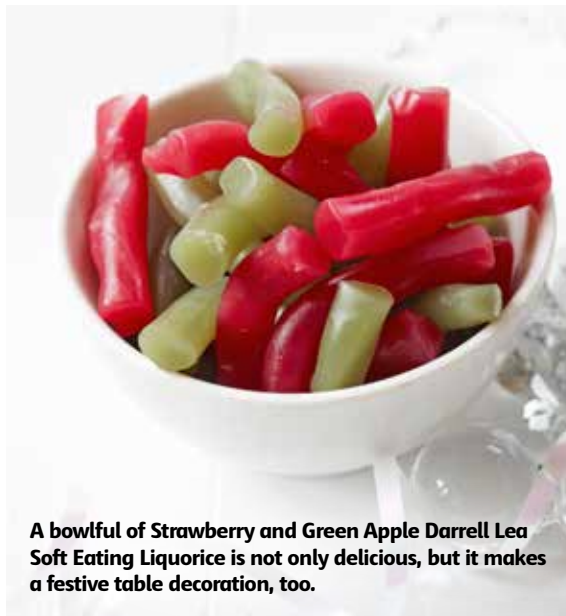
**Darrell Lea Milk Chocolate
Rockle Road has to be
Australia's favourite!**

JOLLY LOLLIES

Colourful lollies and luscious chocolates always bring happy festive smiles and the confectionery aisle at Coles has a sleigh-ful of the sweetest of treats.



**Giant
Lollypops
will keep
the kids
entertained
for hours!**



**A bowlful of Strawberry and Green Apple Darrell Lea
Soft Eating Liquorice is not only delicious, but it makes
a festive table decoration, too.**



**Candy Canes
make fabulous
tree or table
decorations as
well as being
sweet to eat!**

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Cadbury has teamed up with Make a Wish® Australia to help spread the joy of Christmas to children with life-threatening medical conditions. Part of each sale from Cadbury Little Wishes will go directly to help make wishes come true for these special kids.

The Lindt Milk Chocolate Teddy might be cute, but he's Mr Smooth, too!



Enjoy the lead-up to the big day with a little chocolate treat from the Cadbury Christmas Advent Calendar.



A jarful of Milk Chocolate Almonds, or Milk Chocolate Fruit & Nut Mix, is a jarful of yum!



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ADVERTORIAL

Celebrate with sweetness

The secret ingredient in these easy
to make and deliciously different puddings?

Sunsweet Plum Amazins™ Diced Prunes!

Orange & Prune Mini Puddings

Makes 6 Prep 20 mins Cook 25 mins

100g butter, softened
¾ cup caster sugar
1 tsp vanilla extract
2 eggs
zest & juice of 1 orange
1 cup almond meal
½ cup self raising flour

¾ cup **Sunsweet Plum Amazins™
Diced Prunes**
thick custard, to serve
1 orange, extra, zested &
segmented, to serve
mint leaves, to garnish

1 Preheat oven to 180C or 160C fan. Spray 6 x ¾
cup capacity ramekins with cooking oil spray.
2 Using electric beaters, beat butter and
sugar until light and creamy. Add vanilla,
egg, zest and ¼ cup juice and beat until
combined.

3 Fold in almond meal and flour, until smooth.
Add **Sunsweet Plum Amazins™ Diced Prunes**
and stir to combine. Spoon evenly into
prepared ramekins. Bake for 20-25 mins, until
golden and springy to a gentle touch.

4 Stir extra zest through custard. Serve
puddings with custard, orange segments
and mint leaves to garnish.



*So much easier
than traditional
puddings!*



Find **Plum Amazins™ Diced Prunes** in Coles supermarkets.
For more recipe ideas visit www.plumamazins.com

MERRY BERRIES

These jolly little strawberry Santas are
sure to bring a smile. Not only are they
deliciously cute, these and other ideas,
are easy to make, too.



WANT TO SEE MORE?

To find out how to make Strawberry
Santas and more fun Christmas ideas,
download the latest **Coles Mag** for iPad.



SEASON OF HOPE

For 30 years Redkite has
been helping Australian
children and young people
with cancer and their
families. Redkite offers
essential emotional,
financial and education
support through every
stage of the cancer journey.

Coles will continue to support
Redkite by selling Christmas
donation cards for this
important and worthy charity.

To lend your support, \$2 Christmas-themed cards will be
available for purchase at Coles registers between November 13
and December 26. Once purchased, you can fill in your name
and have your card placed on the Redkite wall in store. Redkite
receives no government funding, yet the need for its critical
support is constantly growing. Every day an additional four
children or young people will be diagnosed. This Christmas,
please help to bring much-needed, and much-appreciated,
support to families dealing with cancer.



PERFECTLY PRETTY

Gorgeously scented soaps, body lotions, hand creams and beauty products are the ideal gift for women of all ages. Coles has a fabulous range of cosmetics and bath and shower products just waiting to be wrapped and ribboned!

The **Miller & Moore Weekender Bag** is packed with divinely scented pampering products to make a weekend escape relaxing and refreshing. **Smith Street Scented Lip Gloss** has a sweet-shop full of flavours including Cupcake, Candy, and Ginger. Teenagers will love the nail polish range, which includes vibrant colours and glitters, as well.

CHRISTMAS LAMB

If you'd like a change from turkey or pork for your festive feast, a roast or barbecued leg of lamb is the perfect option. If you have a barbecue with a hood, the smoky flavour of barbecued lamb is a winner.

Start by making your own flavour paste (see below) and apply it to the lamb an hour or so before cooking. Preheat the barbecue to 180°C (set burners to medium). Place the lamb in the centre of the barbecue and turn off the burners directly beneath it. Close the lid and roast according to the weight:

RARE 25 mins per 500g

MEDIUM 30 mins per 500g

WELL DONE 35 mins per 500g

When cooked, transfer to a plate, cover with foil and set aside for 10-20 mins to rest before carving. To ensure tenderness, carve across the grain. Serve with cranberry sauce and roasted vegetables, or a selection of salads, for a delicious Christmas meal.

Meat & Livestock Australia recommends these tasty pastes for roast or barbecued lamb:

MUSTARD Combine Dijon mustard, dried mixed herbs and season.

SPICY Combine 2 tsp ground cumin, ¼ tsp dried chilli flakes, ¼ cup chopped coriander leaves and ¼ cup white vinegar.

PEPPER Combine drained, slightly crushed green peppercorns, 2 crushed garlic cloves, 60g slightly crushed dried black peppercorns and 2 tsp olive oil.



Christmas Delight

TAKE THE STRESS OUT OF CHRISTMAS
AND START BAKING TODAY!



The perfect partner
for snacking, muesli,
and baking.



BUDERIM GINGER RICH FRUIT CAKE

INGREDIENTS

250g Buderim Ginger®

Naked Ginger, diced

230g sultanas

230g raisins, chopped in half

150g currants

60g finely diced glace cherries

200ml sherry

2½ cups plain flour

1 tsp baking powder

1 tsp mixed spice

250g butter

250g dark brown sugar

6 eggs

60g diced slivered almonds

METHOD

Place the sultanas, raisins, currants, cherries, Buderim Ginger® Naked Ginger and sherry in a large container with a lid overnight.

Preheat the oven to 150°C. Carefully grease a deep 19cm to 22cm square cake pan and line with baking paper. Sift together the flour, baking powder and spice. Add the flour to the fruit mixture mixing thoroughly until combined.

In a large bowl, cream together the butter and sugar until soft and fluffy, and the sugar is dissolved. Add the eggs one at a time, beating well after each addition.

Gently add the fruit mixture and almonds to the creamed ingredients and mix to combine. Place the mixture in the prepared pan and bake for 3 to 3½ hours or until golden brown and cooked through.

Wrap in paper and store in an airtight container in the cupboard. ENJOY!

Bud0033-1013



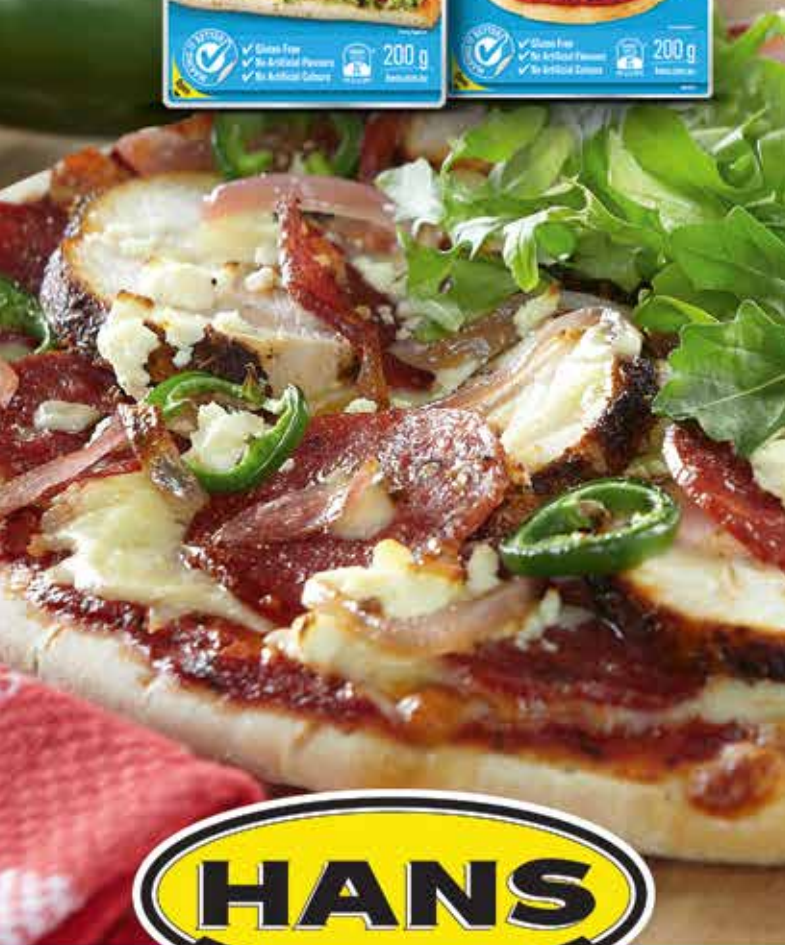
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For more great recipe ideas visit buderimginger.com
or call the Ginger Hotline on 1800 067 686.

New

SLICED SALAMIS



Entertain with **Hans**
these Holidays

✓ Gluten Free ✓ No Artificial Flavours ✓ No Artificial Colours

OCEAN TREASURE

Seafood makes a lusciously light meal that's always welcome after indulging in what seems to be an endless banquet of traditional festive fare! Here is some of the range of sumptuous seafood you'll find at Coles.

BLUE SWIMMER CRAB

Blue swimmers have a sweet, nutty flavour. Finely shred the meat for crab cakes, or use it to top blinis for a party snack. Mix aioli with a little dried tarragon, and cracked black pepper, and spread it on the blinis. Top each with shredded crabmeat and a tiny sliver of lemon.



PACIFIC OYSTERS

Sourced from the coastal waters of NSW, Tasmania and SA, these little beauties can be steamed, poached, fried, grilled, barbecued or enjoyed raw. They go well with spicy sauces like wasabi and Tabasco, or simply with a squeeze of lemon or lime juice.

HALF SHELL SCALLOPS

They're at home sitting in a creamy, dreamy mornay sauce, but they're perfect for steaming, too. For an Asian flavour, add ginger, chilli, a drop of sesame oil and a splash of soy sauce. When steamed, top with fresh coriander.



WHAT'S NEW



BLACK TIGER PRAWNS

Farmed in Queensland, these prawns have a sweet, firm texture. They're perfect for a classic prawn cocktail, or serve them with dipping sauces on a mixed seafood platter.

ANTARCTIC KING CRAB LEGS

This premium crab is delicately flavoured with richly textured flesh. It's delicious in gourmet salads and the star of our Chilled cucumber soup with King Crab recipe on page 33.



LOBSTER

Considered by many to be the King of Seafood, lobster is not only delicious, it's also versatile. Slice it and add it to salads, chilled soups, sushi, and entertaining platters, or fold it into a luscious classic mornay sauce. Coles offers spiny lobsters from the warm waters off the coast of Florida. The succulent flesh from their meaty tails is ideal for seafood platters and gourmet salads. Rock lobsters, from Western Australia, are sweet and delicately flavoured. They're gorgeous lightly grilled, with a dab of garlic butter, a sprinkling of chopped chives, and a squeeze of lemon.



COLES FINEST SMOKED SALMON

This smoked salmon, from beautiful Tasmania, is cured in Australian sea salt and demerara sugar. It's then slow-smoked with mountain ash and beechwood to give it a flavour dimension that is sublime. It's a classic on sandwiches with cream cheese and thinly sliced onion, or try it chopped and folded through a light, lemony cream pasta sauce. Serve it with spaghetti, and a sprinkling of fresh dill and cracked black pepper.



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just makes sense

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of disposable tableware.



Here's a tip!

When entertaining,
be sure to place a
sticker with your
guest's name on
their cup. It just
makes sense!



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Create the perfect Christmas Rainbow Cake.

Please visit our website lighthousebaking.com.au to download this delicious four layer Christmas cake recipe.



Not available in all stores.



**Merry Christmas
& Happy New Year**
From the Lighthouse Family

KEEP CALM AND GO SHOPPING!

A great way to avoid last-minute panic at Christmas is to shop ahead, and now that task is made even easier. The new and improved Coles Online Shopping link at coles.com.au is easy to use, and has heaps of new features to make online shopping even more convenient. Along with the new website comes a smart phone- and tablet-optimised site that allows you to do your shopping on the go.

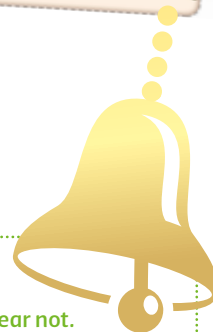
Coles delivers 7 days a week, with 2-hour windows, so you can have your groceries, fresh fruit, meat, liquor and everything else you need delivered straight to your door – or even your kitchen bench. If you prefer, you can opt for the **Click & Collect** service and pick up your shopping from selected stores at a time that suits you.

If you're a flybuys member you can even add the products you usually buy in-store straight to your shopping cart, to make that first shop with Coles Online as simple as a few clicks.

For a limited time, Coles is offering free delivery on your first order at Coles Online when you spend \$100 or more. Just fill in the Free Delivery Promo code at the check-out on line.



TERMS & CONDITIONS: Offer valid at Coles online for new customers when their first order is placed between 10/11/2013 and 31/01/14. You must spend a minimum of \$100 after savings and discounts to qualify for this offer, excluding tobacco products. Free Delivery Promotional Code can only be used once per delivery address. To see if Coles delivers to your area simply visit shop.coles.com.au and enter your postcode.



THE PERFECT GIFT GUIDE

If you're stumped for Christmas gift ideas, fear not. The Coles Christmas Gift guide has over 150 suggestions that will make matching people and presents a fun, easy task. To see all the gifts online go to coles.com.au/christmas-gift-guide.



Summer Afternoon

two great words

FOR TWO GREAT WINES

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FAITHFUL TO TASTE, NOT CONVENTION SINCE 1979.



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Enjoyment of Alcohol

Available now in selected stores unless sold out.

NEW YEAR ISSUE IN STORE DECEMBER 30

COMING UP IN THE NEXT COLES MAGAZINE

New year, new you!

- Light and lovely weekend lunches
- Delicious ways with chicken
- All about milk
- Back to school tips
- Money saving ideas



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COLES

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quantities (except SA). Some products or varieties

featured may not be available at all stores and

some products pictured may have additional

varieties available. Prices shown are Coles prices

at the time of publication and some prices listed

may vary in regional areas. The offering in this

magazine is not available at Coles Express or Coles

Central stores. Not all products available at Coles

Online. Prices available from 14/11/13 to 08/01/14

(excludes liquor). Recipe costings are based on

quantities used per recipe serve

and are based on correct prices at

the time of going to print. Prices

may vary between stores. Pricing is

to be used as a guide only.

This publication is not for sale.



NUTRITIONAL COUNTS

Nutrition analysis is an estimate, based on average values, using Coles branded products where possible, to help you make informed decisions and is given as general information only. If you have specific dietary needs, consult a health professional. Compare these values against the following

Percentage Daily Intake (%DI) figures, which are average daily requirements for adults. • **Kilojoules**

Eat no more than 8700kJ per day; low kJ = less than 170kJ/100g • **Fat** Eat no more than 70g fat per

day (no more than 24g saturated fat); low fat = less than 3g/100g • **Salt** Eat no more than 2300mg

sodium per day; low sodium = less than 120mg/100g • **Fibre** Good source of fibre = 4g or more

per serve • **Protein** Good source of protein = 10g or more per serve

GUIDE TO MEASUREMENTS

• Coles Magazine recipes use 59g eggs, unless otherwise stated.

• Australian standard measures are used in all Coles Magazine recipes, including standard

cup, tablespoon and teaspoon measures: 1 cup = 250ml, 1 tablespoon = 20ml, 1 teaspoon =

5ml. • Preparation and cooking times will vary. Some recipes may take you more or less time

than we suggest. • Recipe costings do not include pictured drinks, unless otherwise indicated.



Australia's #1 Haloumi*

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Aztec scan data MAT to 15/09/13.

Organic and Reduced Salt variants are not available in all stores

RIPE FROM THE VINE

Gone are the days when the only tomatoes on offer were medium-sized, round and red. Now there is a magical array of this versatile fruit we mostly use as a veg. Coles is proud to be a Major Partner for Movember 2013. Through the Great Aussie Tomato Festival, together with our Growers, Coles is donating \$500,000 from tomato sales this November to Movember to raise awareness for prostate and testicular cancer, and mental health. Here's a guide to some of the tempting tomatoes you'll find at Coles.

ZIMA™

Nurtured by cool water and the warmth of the sun, these gorgeous globes are a real sweet treat. They're the hero of any salad and exclusive to Coles.



TRUSS

Vine ripened, with optimum flavour and sweetness, generous slices are at home on a great big salad sandwich, or a classic Aussie hamburger. Their robust flavour is great for cooking too.

PERINO

In our opinion, these little sweeties are the best snacking tomato. Sweet, juicy and packed with flavour, they're perfect for salads and snacks.



CHERRY VINE

These cheeky little chaps are sweet and juicy. Kids love them as a lunchbox snack, and they're perfect tossed in a salad. They are also delicious roasted and served with antipasti.



MEDLEY MIX

This rainbow mix of vine ripened tomatoes is the entertainer's friend. Sweetly flavoured, they add festive flair to party platters and salads.



Photos: Michelle Campano, David Hahn, Rob Shaw & Brett Stevens
Find your nearest Coles Bakery at coles.com.au

This year celebrate the party season with the premium taste of Bundaberg Brewed Drinks. We take the time to brew our drinks and ensure we extract full flavour from real ingredients. So whether you're mixing cocktails or sipping them straight, enjoy the best these holidays.

Lime and Passionfruit not available in all stores.

**TASTE the BUNDABERG
BREWED TRUTH**



Be honest –
can you stop
at one?

Croissants make a divine
Christmas brunch.



We wait all
year for rich,
crumbly
shortbread!

BAKED & BEAUTIFUL

The many delights created by Coles Bakery are enjoyed by all, but there's something truly special about the Bakery's Christmas fare. The Coles Christmas Meringue Tree is a stunning table centerpiece. The Coles Christmas Bundaberg Rum Fruit Mince Pies have plump, juicy fruit encased in a delicious butter enriched pastry; while Coles Bakery Shortbread is a cherished tradition. It's a busy time, and many a meal is shared with family and friends. Coles Bakery comes to the fore with delicious goodies to make the perfect brunch or afternoon tea, including indulgent croissants.



SUGAR FREE BAKING



Almond Crumble Xmas Cookies
prep: 10 mins cooking: 20 mins

- 1½ cups plain flour
- ½ teaspoon baking soda
- 125g unsalted butter at room temperature
- ¼ cup **Natvia**
- 2 tablespoons Vitarium Drinking Chocolate
- ½ cup sour cream (or yogurt)
- 1 cup oven roasted almond crumbles
- 1 Egg

1. Pre-heat oven to 180 °C
2. Line 2 baking trays with baking paper. Sift flour and baking soda and set aside.
3. Beat butter; **Natvia** and Vitarium Drinking Chocolate until light and fluffy. Add sour cream and egg and beat until smooth.
4. Stir in flour and almond crumbles. Roll out dough between 2 sheets baking paper to 1 cm height (no more). Cut out desired shapes and place on baking trays.
5. Bake for about 20 minutes or until golden and starting to firm.
6. You can eat them as is. Drizzle with Vitarium drinking Chocolate powder to decorate.

NEW LOOK
FREE RECIPES
INSIDE EVERY NATVIA
700g BAKING PACK

- 97% FEWER calories than sugars
- Tooth Friendly
- No Aspartame
- No Saccharin
- Nothing artificial

For more information on
Natvia visit natvia.com.au



For more sugar free recipes visit sweeterlifeclub.com.au

coles Christmas entertaining

Get clever this Christmas party season and serve up super convenient, easy and delicious nibbles from the Australian Made Coles Brand frozen entertaining range. With the party food fixed in an instant, you'll have plenty of time for mingling!



New

New



1 YUMMY NIBBLES WITH A NICE BITE

New Coles Brand Cream Cheese and Jalapeno Bites are perfect to serve with style at a Christmas drinks party. Australian Made and with no artificial colours or flavours, keep these quality entertainers in their good-value 18-pack in the freezer until you're ready to heat and serve them.



2 POPULARITY PRIZE WINNER

Prepare for a rush on our classic **Coles Brand Mini Chicken Kiev**. Australian Made and with no artificial colours or flavours, these cheeky decadent little crumbed morsels combine flavours and textures everyone loves. Keep an extra 12-pack on hand in the freezer. They're that good!



3 MINI BURGERS WITH BIG APPEAL

It's just like bringing in the caterers! Grab the Australian Made **New Coles Brand Mini Beef Burgers** from the freezer, pop the mini buns in the oven and grill the no-added-hormones beef patties, then just add any extra fillings and sauces you want and serve to your eager guests on a smart platter. Easy!



4 READY TO SPICE UP THE PARTY

Something to please everyone – including the vegetarians – the **New Coles Brand Indian Style Selection Pack** comes with 5 Aloo Tikki (pea-filled potato patties), 5 Onion Bhaji (onion fritters) and 5 Spinach Pakora (spicy spinach and onion fritters). These will be a party favourite and are Australian Made.



New

4

New



Velvety smooth, soft and ultra-delicious.

Every tub of **Natural Pot Set Honey** has been "set" in the very pot you buy and being Australia's own Capilano, these products contain 100% Australian grown honey...naturally! There are two delicious flavours to choose from - **Original** or **Cinnamon** (*for the adventurous honey lover*).

CINNAMON NOT AVAILABLE IN ALL STORES.
BOTH FLAVOURS NOT AVAILABLE IN WA.



WISHING YOU A VERY **AUSSIE** **CHRISTMAS**

'Tis the season to fire up the barbie and
enjoy an outdoor feast with loved ones.



Lobster with lime
& coriander butter
recipe over page



Barbecued maple-glazed ribs

\$5.55
PER SERVE

• **SERVES 8** • **PREP 10 MINS** + 1 HR MARINATING • **COOKING 55 MINS**

2/3 cup maple syrup
1 orange, zest finely grated, juiced
1/4 cup barbecue sauce
2 tbsp wholegrain mustard
2 tsp finely grated ginger
2 garlic cloves, crushed
2kg Coles Australian BBQ Pork Ribs

- 1** Combine the maple syrup, orange zest and juice, barbecue sauce, mustard, ginger and garlic in a glass dish or a large sealable plastic bag. Season. Add the ribs and turn to coat. Cover or seal and chill for 1 hr.
- 2** Preheat oven to 200°C or 180°C fan.

Drain the ribs, reserving the marinade. Line 2 baking trays with baking paper and arrange ribs on the trays. Baste with the reserved marinade. Cook, turning and basting with marinade halfway through cooking, for 45 mins.

3 Preheat a lightly oiled barbecue grill or chargrill pan on medium. Cook ribs, turning and basting with any remaining marinade, for 5 mins or until sticky and lightly charred.

Per serve • 1123kJ (268 Cals) • 23.6g protein
• 10g fat (3.7g sat fat) • 21.8g carbs (21.2g sugars)
• 0.5g fibre • 213mg sodium

Lobster with lime & coriander butter

\$11.00
PER SERVE

• **SERVES 8** • **PREP 20 MINS** • **COOKING 5 MINS**

4 x 500g Coles cooked lobsters
2 tbsp Coles Brand Australian Extra Virgin Olive Oil
coriander sprigs, to serve
lime wedges, to serve
LIME & CORIANDER BUTTER
150g Coles Brand Butter, cubed, at room temperature
1/3 cup coriander leaves, chopped
1/4 tsp ground paprika
juice and finely grated zest of 1 lime
1 garlic clove, crushed

- 1** Lay each lobster on its back on a chopping board and halve lengthways with a large, sharp knife. Pat insides of lobsters with paper towel.
- 2** To make the lime & coriander butter, place all the ingredients in a food processor and process until smooth.
- 3** Lay a piece of baking paper on a chopping board and spoon butter mixture onto the centre. Use the paper to shape into a log, then roll up to enclose and twist the ends to seal. Chill until required, then unroll and gently cut into 1cm-thick slices.
- 4** Preheat a barbecue grill or chargrill pan on high. Brush cut sides of lobster with oil. Season. Cook, cut-side down, for 1-2 mins or until lightly browned. Turn and top each lobster half with slices of butter mixture. Cook, shell-side down, for 1-2 mins or until heated through. Serve with coriander, lime wedges and extra butter, if desired.

Per serve • 1255kJ (300 Cals) • 27.8g protein
• 20.9g fat (10.8g sat fat) • 0.4g carbs
(0.3g sugars) • 0.2g fibre • 498mg sodium

Note Store any leftover lime & coriander butter in the fridge for up to a month.



Barbecued kipfler & sweet potatoes with salsa verde

\$2.05
PER SERVE

• SERVES 8 • PREP 15 MINS • COOKING 20 MINS

600g kipfler or baby Carisma potatoes, thickly sliced diagonally
600g sweet potatoes, thickly sliced diagonally
Coles Brand Extra Virgin Olive Oil Spray

SALSA VERDE

½ cup flat-leaf parsley leaves, chopped
¼ cup chopped mint leaves
¼ cup chopped dill
2 tbsp oregano leaves, chopped
finely grated zest of 1 lemon
¼ cup lemon juice
2 garlic cloves, crushed
1 tsp wholegrain mustard
2 tbsp drained Coles Brand Baby Capers, rinsed, chopped
½ cup Coles Brand Extra Virgin Olive Oil

- 1 Place the potatoes and sweet potatoes in separate medium saucepans. Cover with cold water. Bring to the boil. Cook for 5 mins or until nearly tender. Drain.
- 2 Preheat a barbecue grill or chargrill pan on medium-high. Spray the potato and sweet potato with oil and season. Cook for 3 mins each side or until tender.
- 3 Meanwhile, to make salsa verde, process all ingredients except oil in a food processor until finely chopped. With the motor running, gradually add oil until combined. Season.
- 4 Serve potatoes drizzled with salsa verde.

Per serve • 875kJ (159 Cals) • 4g protein • 9.8g fat (1.5g sat fat)
• 24.5g carbs (6.9g sugars) • 3.6g fibre • 114mg sodium



Fattoush-style salad

\$2.30
PER SERVE

• SERVES 8 • PREP 15 MINS • COOKING 15 MINS

2 wholemeal Lebanese breads
¼ cup Coles Brand Australian Extra Virgin Olive Oil
sea salt flakes
Coles Brand Australian Extra Virgin Olive Oil Spray
3 zucchini, thinly sliced lengthways
6 small yellow squash, quartered
2 Lebanese cucumbers, quartered lengthways, sliced
300g perino tomatoes, halved
1½ cups mint leaves
¾ cup flat-leaf parsley leaves
2 tbsp lemon juice
ground paprika, to serve

- 1 Preheat oven to 200°C or 180°C fan. Line 2 large baking trays with baking paper. Brush both sides of bread with 1 tbsp oil. Sprinkle with sea salt. Bake on the trays, turning once, for 6 mins or until crisp and golden. Cool. Break into 4cm pieces.
- 2 Preheat a barbecue grill or chargrill pan on medium. Spray both sides of the zucchini and squash with oil. Cook on grill for 3 mins each side or until tender. Transfer to a plate. Cool.
- 3 Combine bread, zucchini, squash, cucumber, tomato and herbs in a large bowl. Combine remaining oil and lemon juice in a screw-top jar. Season. Drizzle over salad. Sprinkle with paprika.

Per serve • 642kJ (153 Cals) • 3.5g protein • 8.1g fat (1.3g sat fat)
• 14.9g carbs (3.7g sugars) • 3.8g fibre • 190mg sodium



COOK'S SECRET

Need a little help to get things done? Here are some delicious – and helpful – time savers.



For a tasty barbecued entree with minimal preparation time, try Coles Grill Honey Soy Chicken Wings.



Steggles Turkey Shortcuts Roasted Breast portions are ready to eat in minutes – just add cranberry sauce!



Whip up a speedy dessert with a Coles Brand Pavlova topped with fresh cream and your favourite fruit.



If making dessert isn't your thing, try a fabulous Coles Finest Luxury Christmas Pudding. All the work's done!



Coles Brand Fresh Frozen Raspberries are great to buy ahead.

"My wife makes the best prawn cocktails for Christmas Day. Fresh crisp lettuce leaves, her special sauce with chopped shallots, and beautiful fresh chilled prawns harvested the day before."

– John Moloney, prawn farmer, Far North Qld



Lemongrass & chilli prawns

\$5.30
PER SERVE

• SERVES 8 • PREP 15 MINS + 1 HR MARINATING • COOKING 10 MINS

½ cup extra virgin olive oil
2 sticks lemongrass, white part only, finely chopped
4 garlic cloves, crushed
¼ cup lime juice
2 tbsp fish sauce
¼ cup grated palm sugar
1 long red chilli, seeded, finely chopped,
plus 1 extra, sliced, to garnish (optional)
1 long green chilli, seeded, finely chopped
24 Australian Large Raw Banana Prawns,
from the deli, shells intact

1 Combine the oil, lemongrass, garlic, lime juice, fish sauce, sugar and chopped chillies in a bowl. Season.

Reserve one-third of the marinade in a jug. Place the prawns in a glass or ceramic dish. Pour over remaining marinade. Toss to coat. Cover and chill for 1 hr.

2 Preheat barbecue grill or chargrill pan on medium-high. Drain the prawns in a colander over a bowl. Cook prawns, basting with marinade from the bowl, for 3 mins each side or until cooked through. Transfer to a dish.

3 Pour the reserved marinade into a small saucepan and bring to a simmer over low heat. Cook until the mixture thickens slightly. Drizzle over the hot prawns. Sprinkle with extra chilli, if desired.

Per serve • 732kJ (175 Cals) • 21.9g protein • 7.5g fat (1.3g sat fat)
• 4.6g carbs (4.3g sugars) • 0.7g fibre • 608mg sodium

Barbecued turkey breast with cranberry & orange sauce

\$3.95
PER SERVE

• SERVES 8 • PREP 15 MINS + 30 MINS MARINATING • COOKING 15 MINS

zest of 1 lemon
¼ cup lemon juice
¼ cup light olive oil
2 tbsp water
2 garlic cloves, crushed
1 tbsp rosemary, finely chopped, plus extra sprigs, to serve
½ tsp sea salt flakes
½ tsp cracked black peppercorns
8 (about 125g each) fresh turkey breast fillets (see Note)
275g Coles Brand Cranberry Sauce
2 oranges, peeled, white pith removed
Coles Brand Australian Extra Virgin Olive Oil Spray
30g pistachio kernels, toasted, chopped

- 1 Combine lemon zest and juice, oil, water, garlic, rosemary, salt and pepper in a glass bowl or sealable plastic bag. Add turkey and turn to coat. Cover and chill for 30 mins.
- 2 Meanwhile, holding each orange over a bowl, cut either side of the membrane to release segments and reserve. Squeeze remaining juice into bowl. Stir cranberry sauce and orange juice in a saucepan over low heat for 3 mins or until combined. Add reserved segments and heat for 1 min or until warmed.
- 3 Preheat a barbecue grill or chargrill pan on medium. Spray with oil. Drain turkey from marinade and cook on grill for 4 mins on each side or until cooked through. Transfer to a plate and cover with foil. Rest for 10 mins. Thickly slice.
- 4 Arrange turkey on a platter with rosemary sprigs. Sprinkle with pistachios and serve with the sauce.

Per serve • 1119kJ (267 Cals) • 28.1g protein • 9.5g fat (1.9g sat fat)
• 16.9g carbs (16.5g sugars) • 1.2g fibre • 439mg sodium



Note If unavailable, use frozen turkey breast – thaw and cut into pieces before marinating.

BARBECUE

Peach, asparagus & rocket salad

\$2.95
PER SERVE

• SERVES 8 • PREP 15 MINS • COOKING 10 MINS

2 bunches asparagus, trimmed
3 yellow peaches, stones removed, cut into wedges
Coles Brand Australian Extra Virgin Olive Oil Spray
½ cup Coles Brand Australian Extra Virgin Olive Oil
¼ cup balsamic vinegar
1 tsp wholegrain mustard
2 garlic cloves, crushed
160g Coles Brand Baby Rocket
120g thinly sliced prosciutto, torn
40g pine nuts, toasted
50g parmesan, shaved

- 1 Preheat a barbecue grill or chargrill pan on medium. Spray asparagus and peaches with oil. Cook asparagus on grill for 4 mins or until tender. Transfer to a plate. Cook peaches, turning once, for 3 mins. Set aside to cool slightly.
- 2 Shake the oil, vinegar, mustard and garlic in a screw-top jar until well combined. Season.
- 3 Arrange the rocket, asparagus, peaches and prosciutto on a platter. Sprinkle with pine nuts and parmesan, and drizzle over the dressing. Season.

Per serve • 1104kJ (264 Cals) • 8.3g protein • 22.6g fat (4.5g sat fat)
• 5.5g carbs (4.8g sugars) • 2.5g fibre • 436mg sodium





Banana, fig & salted caramel trifles

\$2.85
PER SERVE

• SERVES 8 • PREP 15 MINS • COOKING 15 MINS

$\frac{2}{3}$ cup caster sugar
50g unsalted butter, cubed
 $1\frac{1}{2}$ tsp sea salt flakes
600ml Coles Brand Thickened Cream
200g mascarpone
460g Coles Bakery Unfilled Double
Sponge Cake, cut into 2cm pieces
 $\frac{1}{2}$ cup brewed espresso coffee, cooled
4 small bananas, halved lengthways,
thinly sliced
4 figs, cut into wedges
40g roasted unsalted peanuts, chopped
dark chocolate, shaved, to serve

1 Heat a non-stick frying pan over medium heat. Add sugar. Cook, stirring with a wooden spoon, for 4 mins or until sugar dissolves and turns golden. Add

butter, salt and $\frac{3}{4}$ cup cream. Reduce heat to low. Cook, stirring, for 6 mins or until smooth. Set aside to cool.

2 Using an electric mixer, beat the remaining cream and mascarpone in a bowl until combined.

3 Divide half the cake among eight $1\frac{1}{2}$ cup glasses. Pour over half the coffee. Top with half the mascarpone mixture and half the banana. Drizzle over half the sauce. Repeat with the remaining cake, coffee, mascarpone mixture, banana and sauce. Top with figs. Sprinkle with nuts and chocolate.

Per serve • 3178kJ (760 Cals) • 10.3g protein
• 49.7g fat (29.7g sat fat) • 70g carbs
(53.3g sugars) • 3.1g fibre • 625mg sodium

Rustic watermelon & berry pavlova

\$2.80
PER SERVE

• SERVES 8 • PREP 20 MINS + 3 HRS COOLING • COOKING $1\frac{1}{2}$ HRS

2 tsp Coles Brand Cornflour, to dust, plus 2 tsp extra
6 egg whites
pinch of salt
 $1\frac{1}{4}$ cups caster sugar
1 tsp white vinegar
 $\frac{1}{4}$ tsp vanilla bean paste
400ml Coles Brand Thickened Cream
 $\frac{1}{4}$ cup icing sugar, sifted, plus extra to dust
800g seedless watermelon, cut into pieces
250g strawberries, hulled, sliced lengthways
125g blueberries
mint leaves, to garnish

1 Preheat oven to 150°C or 130°C fan. Draw a 23cm circle on a piece of baking paper. Place on a baking tray. Dust lightly with cornflour, leaving the circle a little exposed.

2 Use an electric mixer to beat egg whites and salt in a clean, dry bowl until soft peaks form. Add sugar, 1 tbsp at a time, beating well after each addition, until sugar dissolves and meringue is glossy and thick.

3 Add extra cornflour, vinegar and vanilla bean paste. Use a large metal spoon to fold until just combined. Mound onto the baking paper within the circle, smoothing the top and side.

4 Place the pavlova in the oven. Quickly reduce oven temperature to 120°C or 100°C fan. Bake for $1\frac{1}{2}$ hrs or until pavlova is dry to the touch. Turn off oven. Leave the pavlova in oven, with the door ajar, for 3 hrs or overnight to cool completely.

5 Use an electric mixer to beat the cream and icing sugar in a large bowl until soft peaks form.

6 Top the cooled pavlova with cream and arrange watermelon and berries over the top. Garnish the pavlova with mint leaves, and dust with icing sugar.

Per serve • 1569kJ (375 Cals) • 4.7g protein • 18.8g fat (12g sat fat)
• 48.7g carbs (47.9g sugars) • 1.1g fibre • 83mg sodium

"My favourite way to eat our strawberries is to halve them and mix with a few raspberries, blueberries and a little cream. Chill for 30 mins before serving." – Anthony Yewers, berry grower, WA



Note This is a rustic-style pavlova, so it's quite normal for it to crack a little leaving a crisp shell and a marshmallow inside.



OLIVE OIL SPREAD

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SINCE  1865

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this yet?**



FIND US IN THE CHILLED AISLE

IT'S ZoöSh TIME!

Introducing a new brand of dressings and mayonnaise! ZOOSH has creative combinations to excite, delight and truly inspire you to eat more fresh food!



New

Peri Peri Chicken with Charred Tortillas

Serves 6

Preparation time: 15 minutes
(plus marinating time)

Cooking time: 15 minutes

2 red chillies, seeded and finely chopped

2 tablespoons chopped oregano

1 tablespoon finely grated lemon rind

¼ cup olive oil

3 cloves garlic, crushed

18 chicken tenderloins

12 flour tortillas

1 large green oak leaf lettuce, rinsed and drained

500g heirloom tomatoes, cut into wedges

2 avocados, cut into thick wedges

½ cup ZOOSH Free Range Egg Peri Mayo

TO make the coating, combine chillies, oregano, lemon rind, oil and garlic in a bowl.

THREAD chicken onto skewers and lay in a single layer on a tray. Brush both sides with coating and refrigerate for 1 hour to marinate. Cook skewers on a chargrill plate or BBQ until cooked. Cover and rest for 5 minutes.

TOAST tortillas over a naked gas flame, moving continuously to prevent burning, (otherwise warm in a microwave oven) until crisp and lightly charred.

ARRANGE lettuce, tomatoes, avocados, tortillas and chicken skewers on a large serving platter with a bowl of mayonnaise on the side. Allow guests to help themselves and assemble wraps as desired.



Easy DOES IT

With this fabulous
prepare-ahead festive feast,
you'll have more time to relax
and enjoy the day.



Notes • Make and chill the soup up to 1 day ahead.
• Prepare the crabmeat up to 1 day ahead. Store in a covered bowl in the fridge.

Chilled cucumber soup with king crab

\$6.40
PER SERVE

• SERVES 8 • PREP 25 MINS

4 Lebanese cucumbers, unpeeled
2 spring onions, chopped
¾ cup Greek-style yoghurt
2 tbsp chopped dill, plus 2 tbsp dill sprigs, to serve
3 tsp finely grated lemon zest
1½ cups chicken stock
few drops of McIlhenny Tabasco Sauce

1.2kg (about 8) Antarctic King Crab Legs, from deli

1 Halve cucumbers lengthways. Use a teaspoon to scoop out seeds and discard. Chop, then blend with spring onion, yoghurt, chopped dill, lemon zest and ½ cup stock in a blender until smooth.

2 Add remaining stock and blend until combined. Season and add Tabasco to taste. Chill.

3 Use kitchen scissors or poultry shears to cut the crab legs at the joints. Use a metal skewer to pick the meat from the shells.

4 Ladle soup into glasses. Top with the crabmeat and dill sprigs.

Per serve • 454kJ (109 Cals) • 16.9g protein • 2.4g fat (1.1g sat fat) • 4.7g carbs (4.4g sugars) • 0.6g fibre • 635mg sodium



Notes • Cook onions and roast pork up to 1 day ahead. Cool in the pan, then transfer to a plate. Cover and store in the fridge. • Make the crackling and slice the pork up to 30 mins before serving.

Roast pork with caramelised onions

• SERVES 8 • PREP 20 MINS • COOKING 2 HRS 10 MINS

2 tbsp olive oil
2 onions, halved, thinly sliced
3 tsp Coles Brand Balsamic Vinegar
3 tsp brown sugar
1 tbsp thyme leaves
2kg Coles Australian Pork Loin Roast
2 tsp salt

1 Heat half the oil in a large deep frying pan over medium-low heat. Add onion and cook, stirring often, for 15-20 mins or until golden. Stir in vinegar and sugar. Cook, stirring often, for another 5 mins. Stir in thyme. Season. Cool.

2 Preheat oven to 230°C or 210°C fan. Untie pork and lay, skin-side down, on a board. Arrange

onion mixture along the centre and roll to enclose. Tie with kitchen string.

3 Place pork on a rack in a roasting pan. Drizzle with the remaining oil and rub with salt. Roast for 30 mins. Reduce to 200°C or 180°C fan. Roast for another 1 hr 15 mins. Set aside to cool.

4 Untie the pork. Use your fingertips to ease the rind away from the meat. Preheat grill on high. Lay the rind flat on a foil-lined baking tray. Cook under grill, watching carefully, until crisp. Cool slightly, then chop.

4 Slice pork and serve with the crackling.

Per serve • 2135kJ (510 Cals) • 50.5g protein • 32.7g fat (10.9g sat fat) • 3.7g carbs (3.6g sugars) • 1g fibre • 577mg sodium

Fennel & radish citrus slaw

\$1.50
PER SERVE

• SERVES 8 • PREP 30 MINS

1 medium fennel bulb
1 bunch radishes
50g baby rocket
2 Valencia oranges
2 tbsp lime juice
2 tbsp Coles Brand Australian
Extra Virgin Olive Oil
1 tsp honey
1 tsp Coles Brand Dijon Mustard

1 Remove and discard the outer layer from the fennel and trim the top to the white part. Halve lengthways and lay, cut-side down, on a board, then cut crossways into paper-thin slices. Trim and wash the radishes, then thinly slice. Combine fennel, radish and rocket in a large bowl and cover with cold water.

2 Cut top and base from the oranges. Stand flat on a board. Use a small sharp knife to remove the rind and white pith. Holding an orange over a bowl to catch the juice, carefully cut along either side of the membrane to remove the segments. Squeeze any remaining juice from the membrane into the bowl. Repeat with the remaining orange.

3 Place the orange juice, lime juice, oil, honey and mustard in a screw-top jar and shake to combine. Season.

4 Drain fennel mixture and dry in a salad spinner. Place in a bowl and add orange segments. Drizzle over the dressing.

Per serve • 300kJ (72 Cals) • 1.2g protein

• 4.8g fat (0.7g sat fat) • 5.2g carbs
(5.1g sugars) • 1.7g fibre • 32mg sodium

Notes • Prepare vegetables, oranges and dressing up to 1 day ahead. Refrigerate vegetables in the water. Place orange segments in a shallow bowl, then cover and chill. Refrigerate dressing in the jar. • Drain and dry vegetables up to 30 mins ahead. Dress the slaw just before serving.

"Did you know Valencia oranges turn green at Christmastime to protect themselves from the hot summer sun? It's also this time of year that they're the sweetest." – Mario Simonetta, orange grower, NSW

Roasted pumpkin, artichoke & rice salad

• SERVES 8 • PREP 25 MINS • COOKING 45 MINS

\$1.95
PER SERVE

1kg pumpkin, peeled, seeded,
cut into 3cm pieces
2 red onions, cut into 3cm pieces
Coles Brand Australian Extra Virgin
Olive Oil Spray
100g wild rice
1 cup long-grain brown rice
275g jar Coles Brand Marinated
Artichoke Hearts
2 tbsp red wine vinegar
1 small garlic clove, crushed
½ cup basil leaves, torn if large

1 Preheat oven to 180°C or 160°C fan. Line 2 large baking trays with baking paper. Arrange pumpkin and onion in a single layer on trays. Spray with oil. Bake for 45 mins or until tender and lightly browned.

2 Meanwhile, bring a large saucepan of water to the boil. Add wild rice and cook for 15 mins, then add brown rice and cook for another 30 mins or until tender. Drain well.

3 Drain the artichokes, reserving 2 tbsp of the marinade. Whisk the reserved marinade, vinegar and garlic in a jug. Combine the rice,

pumpkin, onion and artichokes in a large bowl. Drizzle with the dressing and fold with a large metal spoon to combine. Season.

4 Add the basil and toss to combine.

Per serve • 1025kJ (245 Cals) • 5.8g protein

• 5.1g fat (0.6g sat fat) • 39.9g carbs (39.9g sugars)

• 7.3g fibre • 11mg sodium

Note Make salad up to 1 day ahead. Cover and refrigerate. Remove from fridge 30 mins ahead and add basil just before serving.



Sweet chilli bread

Up to 1 day ahead, make deep, diagonal cuts, about 1.5cm apart, in a Coles Bakery Rustic Baguette. Combine 100g butter, at room temperature, 2 tbsp sweet chilli sauce and 2 tbsp chopped chives. Spread between cuts. Wrap in plastic wrap or foil. Refrigerate. Just before serving, unwrap and bake on a tray at 180°C or 160°C fan for 7-10 mins or until the butter melts and the bread is crisp.

COOK'S SECRET

Need a little help to get things done? Here are some delicious – and helpful – time savers.



Team roast pork with new Three Threes Country Style Apple Sauce. Made from 100 per cent Australian apples with a hint of cinnamon, it's thick, rich and chunky – just like homemade.



Speed up preparation of the Fennel & radish slaw by using a ready-made salad dressing, such as the new Praise All Natural Pomegranate Dressing – it has that festive flair.



If you don't have time to make dessert, Coles Finest Mince Pies are not only a Christmas tradition, they can be served warm or cold. Top them off with ice-cream, custard, or cream – or all three!



Coles Brand Mango Slices are a quick-and-easy topping for any dessert.

White chocolate & pistachio praline semifreddo

\$3.15
PER SERVE

• **SERVES** 8 • **PREP** 20 MINS + OVERNIGHT FREEZING • **COOKING** 10 MINS

100g pistachios
2/3 cup caster sugar
1/2 cup water
3 eggs, plus 3 egg yolks
1 tsp vanilla extract
180g white chocolate, melted
600ml Coles Brand Thickened Cream, whipped to firm peaks
2 mangoes, peeled, sliced, to serve
2 tbsp chopped pistachios, to serve

1 Line the base and 2 long sides of a 6cm-deep, 24cm x 12cm (8-cup) loaf pan with baking paper, allowing sides to overhang. Spread the pistachios over a foil-lined heatproof tray, keeping them close together. Stir the sugar and water in a small saucepan over low heat until sugar dissolves. Increase heat

to medium and bring to the boil. Cook, without stirring, for 10 mins, or until golden brown. Let the bubbles subside, then pour over the pistachios and set aside for 20 mins or until cold and set hard.

2 Break the praline into pieces and process in a food processor until coarsely ground.

3 Place the eggs, egg yolks and extra sugar in a heatproof bowl over a saucepan of simmering water (don't let the base of the bowl touch the water). Use an electric beater to beat for 5 mins or until very pale, thick and increased in volume. Remove the bowl from the pan and beat in the vanilla and chocolate until combined.

4 Fold the whipped cream and

praline into the egg mixture until evenly combined. Transfer to the prepared loaf pan and cover the surface with plastic wrap. Freeze overnight or until firm.

5 Remove semifreddo from the freezer and peel off plastic wrap. Use a non-serrated knife to loosen both ends, then turn out onto a chilled platter. Remove the baking paper and return semifreddo to the freezer for 30 mins or until firm.

6 Just before serving, arrange sliced mango on top and sprinkle with chopped pistachios.

Per serve • 2876kJ (687 Cals)

• 10.7g protein • 47.2g fat (24.8g sat fat)

• 57.1g carbs (56.7g sugars)

• 2.5g fibre • 78mg sodium

Note Make and freeze the semifreddo up to 2 days ahead.



Discover the STORIES BEHIND COLES FINEST

Remember that hidden treat, the out of the way provedore discovered while holidaying? From the bitey cheddar made by artisan cheese makers at a country dairy, to the freshly pressed olive oil found at a local farmers market, through to that perfect luscious, fruity berry jam served with scones and cream in a country cafe.

Whether sweet or savoury, all the truly great delicacies have something in common – the people who make them have a love of food, a respect for tradition and an insistence on using only the best local ingredients.

Meet the people and places behind the Coles Finest range and the food they produce with pride – bringing these delicious delicacies to a Coles supermarket near you.



coles Finest



COLES FINEST 12MTH MATURED VINTAGE PUDDING



Mr & Mr Puddings on NSW's Central Coast don't mind being called old fashioned. It's the reason they win so many awards. They take pride in crafting their handmade puddings the traditional way, using 100 per cent Australian vine fruit, local free range eggs, Australian butter and a splash of oak barrel aged Barossa Valley brandy. Each pudding is wrapped in calico, boiled in coppers then hung for a period of maturing. It's a method as old as the hills but as it's makers like to say, the proof is in their pudding.



Only at **coles**

COLES FINEST AUSTRALIAN FREE RANGE LEG HAM



There's regular salt and then there's Victorian Mount Zero Pink Lake Salt. The lake's indigenous caretakers, the Barengi Gadjin Land Council, and Mount Zero harvest only a small amount of salmon-coloured crystals each year. It's this rare salt which is blended with specially-selected spices to cure our free-range Australian ham before triple smoking it over fragrant beech wood. The result? A subtle, sweet and aromatic delicacy.

COLES FINEST GLAZED LEG HAM

- 1 Preheat oven to 170°C fan forced. Meanwhile prepare glaze, combine a jar (275g) of Coles Finest Blood Orange Marmalade, 3 tablespoons of Coles Finest Red Gum Honey & ¼ cup of Coles Finest Orange Juice in a small saucepan over low heat. Stir until honey has melted, remove from heat.
- 2 Secure cutting board with a wet tea towel. Use a sharp knife to score the rind at the shank, bottom end and sides of the ham. Slide your thumb under the rind, peel away and discard. Score fat to form a diamond pattern and stud with cloves.
- 3 Brush ham liberally with glaze & bake for 20 minutes, pour remaining glaze over ham, reserving ¼ cup glaze to finish, and bake for a further 20 minutes or until golden. Remove from oven, brush with reserved glaze.





COLES FINEST BLOOD ORANGE MARMALADE

There are only a few months each year that plump, juicy blood oranges are ripe for picking and Leah Graeve knows it. The award winning luxury condiments maker patiently waits to source the season's premier crop for her original recipe marmalade – a complex blend of sweet and tart with a rich fruity texture. Like the blood orange season, Leah's marmalade is a limited release worth waiting for.



COLES FINEST RASPBERRY LINZERTORTE

1/3 cup Coles Brand Almonds	zest of 1 lemon
1/3 cup Coles Brand Caster Sugar	1/4 teaspoon salt
125g Coles Brand unsalted butter, softened	1/4 teaspoon cinnamon
1 large egg yolk	1/4 teaspoon ground cloves
3/4 cup Coles Brand all-purpose flour	1 Jar Coles Finest Raspberry Jam

- Preheat Oven to 175°C. Blend almonds with half of sugar in a food processor until they resemble a rough crumb. Add butter, yolk, remaining sugar and blend until light and fluffy. Add remaining dry ingredients and blend until a sticky dough forms.
- Divide dough into 1 large portion (2/3) and one smaller (1/3). Wrap in glad wrap and chill for at least 30 minutes.
- Roll out the pastry to 3mm in thick and press into a greased 20 cm tart tin leaving a 1 cm rim up the sides of the tin. Blind bake the pastry shell with rice or pastry weights for 15 mins or until golden brown then a further 5 minutes without the rice to cook the bottom of the tart shell.
- Remove from oven and cool completely.
- Meanwhile, roll out remaining dough thinly between 2 sheets of baking paper and freeze for 10 minutes. Remove top sheet of baking paper and cut dough into thin strips.
- Spread jam evenly over cooled crust then lay strips of dough in a crossed pattern, pressing ends onto edge of crust.
- Bake for 20-25 minutes until golden brown. Cool completely in tart tin before removing.



Also try our Finest Raspberry Jam



COLES FINEST AUSTRALIAN RED GUM HONEY



In the 1880's Benjamin Robinson was mining for gold in Victoria, when he discovered the area's native eucalypt honey was an untapped source of liquid gold. Four generations later and Robinsons are still producing honey from family hives in Beechworth. Ask them their secret - the bees feed on the blossoms of majestic native Red Gums fringing Australia's billabongs and rivers. They bottle the results. It's as simple and natural as that.



COLES FINEST CARAMELISED FIG, HONEY AND GOATS CHEESE BRUSCHETTA



- ½ Coles Rustic Baguette
 - 1 tbsp of Coles Finest Australian Extra Virgin Olive Oil
 - 4 fresh figs, quartered
 - 3 tbsp Coles Finest Red Gum Honey
 - 16 Slices Coles Finest Australian Goats Cheese, rolled in Italian Black Truffle
- 1** Thinly slice the Baguette, drizzle with oil and bake at 180°C for 5-10 minutes or until golden and crunchy. Set aside to cool.
 - 2** Meanwhile, heat a non-stick pan over a medium heat. Dip figs cut-side down in honey and cook for two minutes each side (honey sides), or until honey has caramelised.
 - 3** Top each slice of bread with Coles Finest Australian Goats Cheese rolled in Italian Black Truffle, and a fig quarter then drizzle with remaining honey to serve.



COLES FINEST VINTAGE CHEDDAR PICNIC PIES

PASTRY

190g flour
75g butter
75g Grated Coles Finest Farmhouse Vintage Cheddar
125ml cold water

FILLING

20g butter
1 onion, finely diced
200g Coles Brand british style short cut bacon, cut into thin strips
3 Coles Brand extra large free range eggs
2 tbsp creme fraiche
1 tbsp Chives, finely chopped

- 1 For the pastry, combine the flour, butter and cheddar in a mixer with a paddle attachment until the mixture resembles breadcrumbs. Slowly add 125ml cold water while mixing until a smooth dough forms. Wrap dough in cling film and refrigerate for 30 minutes to rest.
- 2 Meanwhile make the tart filling. In a saucepan over low heat, fry onions in butter stirring occasionally for 10mins or until soft and golden.
- 3 In a frying pan, cook bacon over medium heat until lightly golden, then add to the onions discarding any liquid. Cook for a further 5mins while stirring then remove from heat.
- 4 On a lightly floured surface, roll pastry out to 2mm thickness. Use a saucer and a sharp knife to cut pastry into 6 circles (you can re-roll pastry if need be). Gently push pastry into the muffin pans trimming off any excess. Place in the freezer for 10 minutes while finishing the filling.
- 5 In a medium sized bowl, combine the onion mix with remaining ingredients and season to taste. Pour filling mixture evenly into pastry casings and bake in the oven for 10mins. Top with additional cheddar and continue cooking for a further 8-10mins until golden.
- 6 In a medium sized bowl, combine the onion mix with remaining ingredients and season to taste. Pour filling mixture evenly into pastry casings and bake in the oven for 10mins. Top with additional cheddar and continue cooking for a further 8-10mins until golden.



COLES FINEST FARMHOUSE VINTAGE CHEDDAR

Milk from this single herd, grazed on the lush pastures of Gippsland Victoria, is just the start of Sam Riggall and Ferial Zekiman's award winning cheddar.

The third generation mother and son cheese makers are proud sticklers for handcrafting cheese the old way. From their single herd milk, to the hand sprinkling of salt and the careful wrapping of each cheese wheel in cloth for ageing, every step takes place on their farm.

It's a labour of love and their cheddar tastes all the better for it.



coles
Finest

Only at coles

IT'S NOT JUST
GLUTEN FREE
IT'S
HELGA'S

New



GLUTEN FREE



FESTIVE FOOD *for all*

If you're catering for someone who's vegetarian, gluten intolerant or following a low-GI diet, here's where you'll find delicious food for everyone to enjoy.



LOW GI,
DAIRY FREE &
VEGETARIAN

Spaghetti with heirloom tomatoes & gremolata

\$4.20
PER SERVE

• SERVES 6 • PREP 10 MINS • COOKING 15 MINS

500g Coles Brand Thin Spaghetti
1 cup flat-leaf parsley leaves, finely chopped
3 garlic cloves, finely chopped
1½ tbsp finely grated lemon rind
1½ tbsp baby capers, drained, rinsed, finely chopped
3 tbsp Coles Brand Australian Extra Virgin Olive Oil
500g tomato medley, halved
2 bunches baby broccoli, cut into 3cm pieces, blanched
lemon wedges, to serve

1 Bring a large pan of salted water to the boil. Cook spaghetti following packet directions. Drain and set aside.

2 Meanwhile, to make gremolata, combine parsley, garlic, lemon rind, and capers in a small bowl. Season.

3 Heat 1 tbsp of the oil in a large non-stick frying pan over medium heat. Add tomatoes and broccoli and cook for 3 mins. Add spaghetti to pan and toss to combine. Remove from the heat, add gremolata to pan, and season to taste. Drizzle with the remaining 2 tbsp oil, and toss to combine. Serve spaghetti with lemon wedges.

Per serve • 1777kJ (423 Cals) • 14.8g protein • 11g fat (1.7g sat fat)
• 61.6g carbs (2.8g sugars) • 8.6g fibre • 93mg sodium





Thai fish cakes

\$4.80
PER SERVE

• MAKES 18 • SERVES 6 • PREP 20 MINS • COOKING 20 MINS

800g boneless white fish fillets, skin removed, chopped
 2 tbsp lime juice, plus extra lime wedges, to serve
 1 tbsp Kikkoman Gluten Free Soy Sauce
 3 garlic cloves, chopped
 2 long red chillies, seeded, finely chopped
 2 lime leaves, finely shredded, or finely grated
 zest of 1 lime
 150g green beans, finely sliced
 3 shallots, finely sliced
 ¼ cup coriander leaves, finely chopped
 1½ cups gluten-free breadcrumbs
 ⅓ cup peanut oil
 ¼ cup Trident Sweet Chilli Sauce, to serve
 coriander sprigs, to serve

1 Process the fish, lime juice, soy sauce, garlic and chilli in a food processor until combined. Transfer to a large bowl. Add lime leaves, beans, shallots, coriander and breadcrumbs. Use hands to combine. Shape ¼-cup portions into patties.
2 Heat oil in a large non-stick frying pan over medium heat. Cook, in batches, turning, for 6 mins or until golden and cooked through. Transfer to a plate lined with paper towel. Serve with sweet chilli sauce, lime wedges and coriander.

Per serve • 1403kJ (334 Cals) • 22.1g protein • 14.6g fat (2.6g sat fat)
 27.7g carbs (8.2g sugars) • 1.7g fibre • 493mg sodium

Quinoa salad with beetroot, pumpkin & Persian feta

\$4.70
PER SERVE

• SERVES 6 • PREP 20 MINS • COOKING 40 MINS

1 bunch small baby beetroot, trimmed, scrubbed
 ⅓ cup Coles Brand Australian Extra Virgin Olive Oil
 800g pumpkin, peeled, cut into 3cm pieces
 1 tbsp thyme leaves
 400g Coles Brand White Quinoa, rinsed
 2 oranges, peeled, white pith removed
 1 tbsp honey
 1 tsp wholegrain mustard
 ⅓ cup flat-leaf parsley leaves, chopped
 ½ cup walnuts, toasted, chopped
 120g Persian feta, crumbled

1 Preheat oven to 200°C or 180°C fan. Tear rectangles of foil and place a beetroot in the centre of each. Drizzle with 1 tbsp oil. Season. Wrap to enclose. Bake on a tray for 40 mins or until tender and skins peel off easily. Spread pumpkin over a separate lined baking tray. Top with thyme. Season. Drizzle over 1 tbsp oil. Toss to combine. Bake with beetroot, turning once, for 25 mins or until tender. Set aside to cool.
2 Cook quinoa following packet directions. Set aside to cool.
3 Holding each orange over a bowl to catch juice, cut either side of membrane to release segments. Squeeze remaining juice into the bowl. Shake the honey, mustard, orange juice and remaining oil in a screw-top jar to combine.
4 Cut beetroot into wedges. Toss with pumpkin, quinoa, orange segments, parsley, walnuts and feta in a large bowl. Drizzle with dressing and season.

Per serve • 2315kJ (551 Cals) • 15.4g protein • 24.7g fat (5.2g sat fat)
 62.4g carbs (18.6g sugars) • 10.7g fibre • 235mg sodium



Herb-crusted salmon with green beans & baby potatoes

\$7.80
PER SERVE

• SERVES 6 • PREP 20 MINS • COOKING 30 MINS

GLUTEN
FREE

500g baby potatoes, quartered
2½ tbsp Coles Brand Australian Extra Virgin Olive Oil
6 slices gluten-free bread, crusts removed
3 tbsp finely grated parmesan, from a block
finely grated zest of 1 lemon
2 tbsp flat-leaf parsley leaves, chopped
2 tbsp dill, chopped
2 tbsp thyme leaves, chopped
2 egg whites, lightly beaten
Coles Brand Australian Extra Virgin Olive Oil Spray
6 skin-on salmon fillets, bones removed
300g green beans, trimmed

- 1 Preheat oven to 200°C or 180°C fan. Line 1 baking tray with paper and another with foil.
- 2 Place potatoes on the tray lined with baking paper. Drizzle with 1 tbsp oil and season. Roast, turning once, for 30 mins or until golden and tender.
- 3 Meanwhile, place the bread in a food processor and pulse to form rough crumbs. Add parmesan, lemon zest, herbs and egg white. Season, and pulse until just combined.
- 4 Spray foil-lined baking tray with oil. Place the salmon on tray, and brush the tops with 1 tbsp of the oil. Press the breadcrumb mixture on top. Bake for 10 mins or until crust is lightly golden and fish is cooked through. Cover with foil and set aside for 5 mins to rest.
- 5 Steam or blanch the beans, then drain. Season, then drizzle with remaining oil. Serve the salmon with potatoes and beans.

Per serve • 2290kJ (545 Cals) • 48.0g protein

• 28.1g fat (6.7g sat fat) • 23.3g carbs
(3.2g sugars) • 4.2g fibre • 276mg sodium

"Our Christmas isn't complete without fresh salmon with lemon and herbs. It's easy, looks fantastic and tastes great."

– David Kiemele, salmon farmer, Tas

Parsley-crusted lamb with lentil salad

\$8.10
PER SERVE

• SERVES 6 • PREP 15 MINS + 10 MINS RESTING • COOKING 10 MINS

½ cup flat-leaf parsley leaves, chopped
2 tbsp drained baby capers, rinsed, chopped
4 Coles Lamb Sirloins
Coles Brand Australian Extra Virgin Olive Oil Spray

LENTIL SALAD

2 x 400g cans lentils, drained, rinsed
2 Lebanese cucumbers, halved, sliced diagonally
250g cherry tomatoes, halved
1 lemon, zest finely grated, juiced
1 red onion, thinly sliced
1 large avocado, sliced
½ cup fresh mint leaves
¼ cup Coles Brand Australian Extra Virgin Olive Oil

all over the lamb, and season. Preheat a large non-stick frying pan over medium-high heat. Spray pan with oil. Cook the lamb for 4 mins each side for medium or until cooked to your liking. Transfer to a plate and cover with foil. Set aside for 10 mins to rest.

2 Meanwhile, to make the lentil salad, place the lentils, cucumber, tomatoes, lemon zest, onion, avocado and mint in a large bowl.

3 Place the lemon juice and oil in a screw-top jar. Season, and shake to combine. Drizzle over salad, and toss gently. Transfer to a platter.

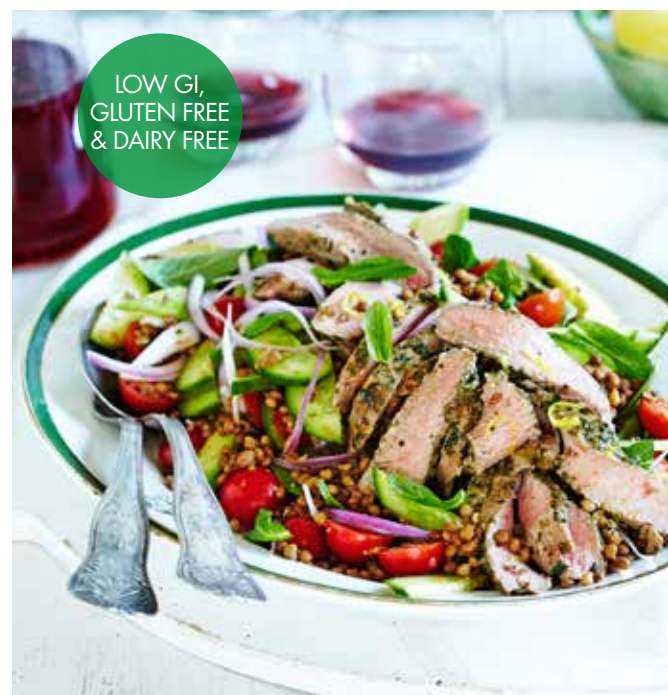
4 Slice lamb and arrange over the salad.

Per serve • 1810kJ (430 Cals) • 37.9g protein

• 24.2g fat (5.7g sat fat) • 12.6g carbs
(4.3g sugars) • 6.8g fibre • 139mg sodium

- 1 Combine the parsley and capers in a medium shallow dish. Rub the mixture

LOW GI,
GLUTEN FREE
& DAIRY FREE



COOK'S SECRET

Need a little help to get things done? Here are some delicious – and helpful – time savers.



For a gluten-free dessert in a hurry, try a rich and fruity Coles Simply Gluten Free Pudding or Coles Simply Gluten Free Fruit Mince Pies.



Coles Hams, including the range of Coles Finest Hams, are gluten free.



Bean Supreme Roasted Garlic Vegetarian Sausages make a tasty, meat-free barbie option.



Big Sister Christmas Rich Fruitcake has a low GI of 53, while Mr Kipling Christmas Mince Pies have a medium GI of 58.



With a GI of only 36, Bulla Light Vanilla Ice Cream carries the GI Symbol.



Flourless chocolate cake with vanilla bean cream

SERVES 8 • PREP 20 MINS • COOKING 1 HR

\$2.25
PER SERVE

250g good-quality dark chocolate, chopped
150g caster sugar
150g butter, cubed
¼ tsp vanilla bean paste, plus ½ tsp extra for cream
100g hazelnut meal
5 Coles Brand Free Range Eggs, separated
300ml Coles Brand Thickened Cream
¼ cup sifted icing sugar mixture, plus 2 tsp for dusting
250g strawberries, to serve

- 1 Preheat oven to 180°C or 160°C fan. Grease and line base and side of a 20cm springform cake pan.
- 2 Melt the chocolate, sugar, butter and vanilla in a heatproof bowl over a saucepan of simmering water.

Remove from heat. Stir with a wooden spoon to combine. Stir in hazelnut meal. Beat in egg yolks, 1 at a time.

3 Use an electric mixer to beat egg whites in a large, clean, dry bowl until stiff peaks form. Stir 2 tbsp egg white into chocolate mixture. Gently fold in remaining egg white. Spoon into prepared pan. Bake for 45 mins or until cooked through. Cool in the pan.

4 Meanwhile, use an electric mixer to gently whip the cream, icing sugar and extra vanilla in a bowl.

5 Dust the cake with icing sugar and top with strawberries. Serve with vanilla bean cream.

Per serve • 2713kJ (645 Cals) • 8.8g protein • 48.8g fat (22.2g sat fat) 45.9g carbs (42.5g sugars) • 2.4g fibre • 166mg sodium



Summer berries marinated in balsamic & vanilla

\$6.50
PER SERVE

• SERVES 8 • PREP 10 MINS + 10 MINS MARINATING

½ cup balsamic vinegar
4 tbsp brown sugar
1 tsp vanilla bean paste
500g strawberries, halved
250g blueberries
250g raspberries
250g Greek-style yoghurt
mint leaves, to serve

1 Whisk vinegar, sugar and vanilla in a jug until sugar dissolves. Place the strawberries, blueberries, and raspberries in a large glass bowl.

2 Pour vinegar mixture over the berries. Set aside for 10 mins to marinate. Drain and chill until ready to serve.

3 Divide the berry mixture among bowls, and top with yoghurt. Sprinkle with mint leaves.

Per serve • 463kJ (110 Cals) • 3.5g protein • 2.4g fat (1.5g sat fat) 16.3g carbs (16g sugars) • 3.5g fibre • 28mg sodium

INTRODUCING

naturals

100% natural low calorie sweetener

Australia's most trusted sweetener brand now brings you *naturals* sweetened with all natural Stevia.

naturals 100% natural low calorie sweetener sticks offer a delicious natural sweet taste and a texture that closely resembles sugar, with 98% less calories – only 0.4 calories per serve!*

Use like you would sugar: sprinkle, stir or blend into your favourite foods, drinks, and recipes.

Try this low calorie twist on a summer classic!

MOJITO

Makes 1 serving

- 1 tablespoon fresh mint leaves
- 2 sticks Naturals low calorie sweetener
- 45mL white rum
- 15mL fresh lime juice
- Ice cubes
- 1 cup (250mL) soda water
- Additional mint leaves (optional)
- Fresh blackberries (optional)

Place mint leaves and Naturals sweetener in a tall glass. Mash mint with a spoon. Stir in rum and lime juice. Fill glass with ice cubes. Top with soda water. Garnish with mint leaves and blackberries, if desired.

serving suggestion

SPECIAL OFFER
\$2.49 save \$1.50
40 sticks**



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Milk*

✓ ***Voted Australia's
most trusted
dairy brand.****



*Source: Readers Digest Most Trusted Brand Award, Dairy, August 2013.

Delicious CHRISTMAS BY CURTIS

Spoilt for choice! Curtis shares three festive menus, each one an unforgettable feast.



Curtis Stone's ham menu



Smoked salmon tartines with red onion-caper relish

SERVES 10 **PREP** 25 MINS **COOK** 10 MINS

RED ONION-CAPER RELISH

$\frac{2}{3}$ cup finely diced red onion
 $\frac{1}{3}$ cup drained Coles Brand Baby Capers
 2 tbsp fresh lemon juice
 1 tbsp chopped fresh dill
 1 tsp yellow mustard seeds

FOR THE TARTINES

250g cream cheese, at room temperature
 $\frac{1}{3}$ cup crème fraîche or sour cream
 $\frac{1}{4}$ cup chopped fresh chives
 8 slices pumpernickel bread, toasted
 16 thin slices from 1 Coles Bakery Rustic Baguette, toasted
 450g thinly sliced smoked salmon
 1 lemon

- 1 To make the red onion-caper relish, in a small bowl, stir the onion, capers, lemon juice, dill, and mustard seeds. Season to taste with salt.
- 2 To make the tartines, in another small bowl, mix the cream cheese, crème fraîche, and chives to blend. Season to taste with salt.
- 3 Spread cheese mixture over toasted slices of pumpernickel and baguette. Cut each

slice of pumpernickel into 3 rectangular pieces. Top each piece of pumpernickel and baguette with 1 salmon slice, and then top each with a generous spoonful of the relish. Transfer tartines to a platter. Finely grate lemon peel over each and serve.

Per serve • 1258kJ (300 Cals) • 17.2g protein
 • 14.4g fat (7.7g sat fat) • 23.8g carbs (2.5g sugars)
 • 3.1g fibre • 985mg sodium

NOTES • Make the cream cheese mixture up to 1 day ahead, then cover and refrigerate.
 • Make the relish up to 2 hrs ahead, then cover and refrigerate.

MATT SKINNER'S
TOP Pick

Stoneleigh Marlborough Sauvignon Blanc

This is super-refreshing Marlborough sauvignon that's drinking beautifully now.

Available at **LIQUORLAND**



Cheesy potato gratin

SERVES 10 **PREP** 20 MINS **COOK** 1 HR

$2\frac{3}{4}$ cups Coles Brand Thickened Cream
 $\frac{3}{4}$ cup full-cream milk
 $1\frac{1}{2}$ tbsp fresh thyme leaves
 2 cloves garlic, finely chopped
 1.5kg brushed potatoes (about 8), peeled, cut into 5mm-thick slices
 250g vintage cheddar cheese or gruyère cheese, grated

- 1 Preheat the oven to 180°C or 160°C fan.
- 2 In a large jug or medium bowl, stir the cream, milk, thyme, and garlic to blend. Season to taste with salt and pepper.
- 3 In a large oval or 33cm x 22cm x 5cm rectangular baking dish, arrange about one-quarter of the potatoes over the baking dish, overlapping the slices slightly and forming 1 layer. Sprinkle with salt and pepper. Drizzle over one-quarter of the cream mixture then sprinkle with one-quarter of the cheese. Repeat to form four layers in total.
- 4 Bake uncovered for about 1 hr, or until the potatoes are just tender, the cream mixture bubbles thickly, and the gratin is golden brown on top. Cool slightly and serve.

Per serve • 1206kJ (287 Cals) • 34g protein
 • 10.9g fat (3.9g sat fat) • 10.9g carbs
 (10.8g sugars) • 0.4g fibre • 1752mg sodium

NOTES • Potato gratin will remain hot up to 30 mins after baking. • Do not slice the potatoes in advance, as they will discolour.





NOTES Make the rhubarb-ginger relish up to 1 day ahead, then cover and refrigerate. • If you don't have a Curtis Stone Everyday Turkey Roaster, use a traditional roasting pan.

Christmas ham with rhubarb-ginger glaze

SERVES 10+ **PREP** 30 MINS **COOK** 2 HRS

RHUBARB-GINGER RELISH

1 cup Coles Brand White Sugar
 ¾ cup Coles Brand Italian Red Wine Vinegar
 4cm piece (20g) fresh ginger, peeled, very thinly sliced
 2 cinnamon sticks
 2 whole star anise
 1 rosemary sprig
 340g fresh rhubarb, trimmed, cut into 1.5cm-thick slices

FOR THE HAM

2 rosemary sprigs
 4kg-5.5kg Coles Finest Free Range Half Leg Ham

1 To make the rhubarb-ginger relish, sprinkle the sugar over the bottom of a heavy large frying pan over medium heat. Cook, without stirring, for about 9 mins, or until the sugar melts and then turns a deep golden brown

colour. As the sugar browns, tilt the frying pan to distribute the melted sugar, but do not stir.

- 2 Gradually add the vinegar (the mixture will harden). Stir until the caramel begins to melt, about 1 min. Add the ginger, cinnamon, star anise, and rosemary sprig and stir for about 2 mins, or until the caramel is mostly melted. Add the rhubarb and ¼ cup of water and cook for about 10 mins, or until the rhubarb falls apart and the mixture is jammy.
- 3 Meanwhile, to prepare the ham, position the oven rack on the bottom rung of the oven and preheat the oven to 180°C or 160°C fan.
- 4 Place rosemary sprigs in the base of the Curtis Stone Everyday Turkey Roaster (optional – see Notes. For details, see p53). Set roasting rack in the pan. Remove the skin from the ham, leaving the fat intact. Run a small dull knife over the fat to lightly score it all over. Place the ham on the rack in the roasting pan, cover, and bake for about 1 hr and 10 mins, or until a meat thermometer inserted into the thickest part of the ham registers 40°C.
- 5 Brush the ham with some of the liquid from the rhubarb-ginger relish. Continue to bake, uncovered, for another 25 mins, brushing the

ham with the rhubarb liquid every 5 mins. The liquid should form a glaze over the ham and the ham should register at least 48°C on the thermometer. Transfer the ham to a carving board and rest for 10 mins.

- 6 Transfer remaining rhubarb-ginger relish to a small serving bowl. Carve the ham and serve hot or warm with the rhubarb-ginger relish.

Per 200g serve • 1206kJ (287 Cals) • 34.0g protein
 • 10.9g fat (3.9g sat fat) • 10.9g carbs (10.8g sugars)
 • 0.4g fibre • 1752mg sodium

MATT SKINNER'S
TOP Pick

The LAB Red

As Portugal continues its rapid rise toward wine-producing greatness, this soft and juicy everyday red is a cracking illustration of the new breed.

Available at **LIQUORLAND**



Sugar snap pea salad with shaved onion, radish, basil & mint

SERVES 10 **PREP** 25 MINS **COOK** 1 MIN

680g sugar snap peas, trimmed, strings removed
4 radishes, trimmed
1/3 cup extra virgin olive oil
1/4 cup fresh lemon juice
2 cups (not packed) rocket
3/4 cup (about 1 small-medium) very thinly sliced white onion
1/2 cup (not packed) fresh small basil leaves
1/2 cup (not packed) fresh small mint leaves

- 1 In a large saucepan of boiling salted water over high heat, cook the sugar snap peas for about 1 min, or until crisp-tender. Drain. Rinse with

cold water; drain well. Pat dry. Cut the pea pods in half lengthways, leaving the peas attached on each side of the pods. Set the pea pods aside to drain.

- 2 Using a knife or vegetable slicer, cut the radishes into paper-thin slices. Transfer the radish slices to a bowl and add enough water to cover the radishes. Cover with plastic wrap and refrigerate until cold. Drain the radishes well before tossing them in the salad.
- 3 In a small bowl, whisk the olive oil and lemon juice to blend. Season to taste with sea salt.
- 4 In a large bowl, just before serving, gently toss the peas, radishes, rocket, onion, basil, and mint with enough dressing to coat. Season the salad with sea salt and serve immediately.

Per serve • 370kJ (88 Cals) • 1.9g protein
• 7.5g fat (1.2g sat fat) • 2.3g carbs (1.4g sugars)
• 2.4g fibre • 20mg sodium

NOTE Blanch the peas up to 8 hrs ahead, then cover and refrigerate. Slice and chill the radishes up to 6 hrs ahead.



Cherry-amaretto pie with mixed berry ripple ice-cream

SERVES 10 **PREP** 25 MINS **CHILL** 30+ MINS **COOK** 80 MINS **COOL** 1 HR

CRUST

2 1/3 cups Coles Brand Plain Flour, plus extra for dusting
1 1/2 tbsp Coles Brand White Sugar
1/2 tsp fine sea salt or table salt
225g cold Coles Brand Unsalted Butter, cut into 1cm cubes
1/2 cup iced water

FILLING

3/4 cup Coles Brand White Sugar, plus extra 2 tsp
2 1/2 tbsp Coles Brand Cornflour
1/4 tsp salt
900g fresh dark sweet cherries, pitted (about 5 cups)
1/4 cup amaretto liqueur
2 tbsp fresh lemon juice
1 cinnamon stick
20g Coles Brand Unsalted Butter, cut into 1cm cubes
1 1/2 tsp full-cream milk
Mixed berry ripple ice-cream (recipe follows), to serve

- 1 To make the crust, in a food processor, pulse flour, sugar, and salt to blend. Add butter and pulse about 10 times, until butter is in pea-size





Mixed berry ripple ice-cream

SERVES	PREP	COOK	COOL	FREEZE
10	5 MINS	15 MINS	30 MINS	2-3 HR

100g fresh blueberries (about $\frac{2}{3}$ cup)
 100g fresh raspberries (about $\frac{3}{4}$ cup)
 65g fresh blackberries (about $\frac{1}{2}$ cup)
 165g (about $\frac{3}{4}$ cup) Coles Brand Caster Sugar
 2 tbsp fresh lemon juice
 1L Coles Brand Classic Vanilla Ice-Cream

- 1 In a medium heavy frying pan, combine all the berries with the sugar and lemon juice. Bring the mixture to a simmer over medium heat, mashing berries with a fork to break them up. Simmer mixture, stirring frequently, for 7 mins, or until it thickens into a loose jam consistency. To test if the mixture is done, spoon a small dollop onto a small plate and freeze for about 20 mins. The mixture should be jammy, not icy.
- 2 Remove pan from the heat and set mixture aside, stirring occasionally, for 30 mins, or until cooled completely. The mixture will continue to thicken as it cools.
- 3 Spoon one-third of the ice-cream into a shallow baking dish, forming a layer to nearly cover the bottom of the dish (the layer does not have to be perfect). Dollop half the berry mixture over, spacing the dollops evenly apart. Top with a second layer of ice-cream. Repeat the layering. Cover with plastic wrap and gently press on the surface of the ice-cream to allow the berry mixture to ooze slightly into the ice-cream. Freeze until firm.
- 4 Scoop out the ice-cream, forming berry ripples throughout, and serve immediately.

NOTE Make the ice-cream up to 3 days ahead, then cover and freeze.

pieces. While pulsing, drizzle the iced water through the feed tube and process just until moist clumps form. Transfer dough to a work surface, divide it in half, making one half slightly larger than the other, and form into 2 discs. Wrap each disc in plastic wrap and refrigerate for at least 30 mins, or up to 1 day.

2 Position a rack on the lowest rung of the oven and place a baking tray on the rack. Preheat the oven to 220°C or 200°C fan. (Being near the source of heat helps the bottom crust bake and brown properly.)

3 To make the filling, in a medium bowl, combine $\frac{3}{4}$ cup of the sugar, the cornflour, and salt. Stir in the cherries, amaretto, lemon juice, and cinnamon, and set aside.

4 Unwrap the larger disc of dough. Place it on a floured surface, then lightly dust top of dough. Roll out into a 33cm round, occasionally rotating dough and dusting the surface with flour to prevent dough from sticking. Brush away excess flour. Transfer dough to a 24cm glass pie plate, draping and centring it over the pie plate. Lightly press dough into the dish. Refrigerate the pie shell. Roll out the other disc of dough on the floured surface into a 30cm round. Using a large knife, cut ten 1.5cm-2cm wide strips from the dough round.

5 Transfer cherry filling to pie shell, mounding slightly in the centre. Scatter the butter on top. Arrange dough strips over filling, weaving to form a lattice. Press ends of the strips onto the bottom crust edge. Trim dough overhang to

1.5cm. Fold dough under. Crimp edges to seal.

- 6 Lightly brush top of the pie lattice with milk. Sprinkle over remaining 2 tsp of sugar. Bake for 20 mins. Reduce oven to 180°C or 160°C fan and bake the pie for 1 hr longer, or until crust is golden and filling is bubbling thickly. If the top crust is a beautiful brown before the filling bubbles, cover top of the pie loosely with foil.
- 7 Cool pie on a wire rack until warm. Cut pie into wedges and serve warm with ice-cream.

Per serve (includes ice-cream) • 2717kJ (646 Cals)
 • 8.1g protein • 27.5g fat (17.9g sat fat) • 91.2g carbs (61.7g sugars) • 3.4g fibre • 217mg sodium

NOTES • The pie is best served warm.

• For a non-alcoholic version, omit amaretto and add an extra 1 tbsp each of the lemon juice and sugar.

MATT SKINNER'S
TOP Pick

De Bortoli Noble One

Full flavoured, lush and long, this iconic Australian sweet wine comes loaded with ripe apricot, caramelised peach and honey.

Available at **LIQUORLAND**



Curtis Stone's turkey menu



Homemade eggnog

MAKES 3 CUPS **PREP** 15 MINS **CHILL** 1-2 HRS **COOK** 20 MINS

2 cups Coles Brand Thickened Cream
1 cup full-cream milk
6 large Coles Brand Free Range Eggs, yolks only
½ cup Coles Brand White Sugar
1 tsp vanilla extract
2 tbsp brandy
1½ tbsp golden rum
freshly grated or ground nutmeg, to taste

- 1 In a medium, heavy saucepan, bring the cream and milk to a simmer over medium-high heat.
- 2 In a large bowl, whisk egg yolks, sugar, and vanilla to blend well. Gradually whisk in the hot cream mixture. Return mixture to the same saucepan and cook, stirring constantly, over medium-low heat for 15 mins, or until mixture thickens slightly and thinly coats the back of a spoon (do not boil).
- 3 Pour the custard into a bowl. Set bowl over a larger bowl of iced water to cool the custard quickly, stirring often, for about 8 mins. Cover and refrigerate until cold.
- 4 Mix brandy and rum into the custard mixture. Ladle into cups, sprinkle with nutmeg, and serve.

NOTE The eggnog can be made up to 2 days ahead, covered and refrigerated. Add the brandy and rum just before serving, or omit it for a non-alcoholic version.

Crab fritters with rémoulade sauce

MAKES 24 **PREP** 25 MINS **COOK** 10 MINS

RÉMOULADE SAUCE

⅓ cup Coles Brand Whole Egg Mayonnaise
2 tbsp crème fraîche or sour cream
1 tbsp Dijon mustard
3 tsp chopped fresh parsley
2 tsp prepared horseradish or horseradish cream
2 spring onions, very finely chopped
1 tbsp drained Coles Brand Baby Capers
1 clove garlic, minced
¾ tsp fine lemon zest
2 tsp fresh lemon juice
½ tsp paprika
Tabasco sauce, to taste

FOR THE FRITTERS

½ cup Coles Brand Plain Flour
2 tsp Coles Brand White Sugar
½ tsp baking powder
⅛ tsp paprika
⅛ tsp sea salt
¼ cup full-cream milk
1 large Coles Brand Free Range Egg
340g Antarctic crabmeat (from 680g crab legs)
2 tbsp (about 3) finely chopped spring onions
2 tbsp finely diced red capsicum
2 tbsp canola oil
lemon wedges, for serving

- 1 To make rémoulade sauce, in a medium bowl, mix all ingredients together to blend. Season with sea salt and freshly ground black pepper.
- 2 To make fritters, in a small bowl, whisk flour, sugar, baking powder, paprika, and sea salt. Whisk milk and egg in a large bowl. Stir in flour mixture. Squeeze crabmeat to exude excess liquid. Fold crabmeat, spring onions, and capsicum into batter.
- 3 In a large heavy non-stick frying pan, heat the oil over medium heat. Spoon 1 tbsp portions of batter into the pan and cook for 2 mins per side, or until golden brown.
- 4 Arrange hot fritters on a platter. Top with sauce. Serve with lemon wedges and extra sauce.

Per serve • 997kJ (237 Cals) • 9.1g protein • 18.2g fat (2.8g sat fat) • 9.7g carbs (2.6g sugars) • 0.8g fibre • 466mg sodium

MATT SKINNER'S TOP Pick

Pewsey Vale Riesling

People think riesling is sweet but it's not always! This is bone dry with a strong citrus core, balanced by a bit of spice and a nice intensity of fruit.

Available at **LIQUORLAND**



NOTES • Makes 24 fritters and about 1 cup rémoulade sauce. • Make the sauce up to 3 days ahead, then cover and refrigerate.



Spice roasted turkey & gravy

SERVES	PREP	BRINING	COOK	REST
8	30 MINS	12 HRS	3 HRS	30 MINS

SPICE MIXTURE

- 1½ tbsp Coles Brand Garlic Powder
- 1½ tbsp Coles Brand Paprika
- 3 tsp Coles Brand Cayenne Pepper
- 3 tsp dried Coles Brand Oregano Leaves
- 3 tsp dried Coles Brand Thyme Leaves
- 3 tsp freshly ground black pepper
- 3 tsp onion powder

FOR THE TURKEY

- 5L water
- 700ml amber ale beer, at room temperature
- 1 cup sea salt
- 1 cup (firmly packed) Coles Brand Brown Sugar
- 3 rosemary sprigs
- 4kg-5kg Coles Finest Hunter Valley Free Range Whole Turkey
- 1 large brown onion, coarsely chopped
- 2 carrots, peeled, coarsely chopped
- 2 sticks celery, coarsely chopped
- 135g Coles Brand Unsalted Butter
- 1L salt-reduced chicken stock
- 3 thyme sprigs
- ¼ cup Coles Brand Plain Flour

- 1 To make the spice mixture, in a small bowl, stir all the ingredients to blend.
- 2 To brine the turkey, in a large pot, bring 1L of water to a boil over high heat. Add the beer, salt, sugar, and 4 tbsp of the spice mixture and stir until sugar has dissolved. Add 2 rosemary sprigs and remove from the heat.
- 3 Pour the hot brine into a container large enough to hold the turkey and add remaining 4L of cold water to cool brine. Place turkey in brine, making sure it is entirely submerged. Cover container tightly with a lid or plastic wrap and refrigerate for 12 hrs or overnight.
- 4 To roast the turkey, position an oven rack on bottom rung of the oven and preheat to 180°C or 160°C fan. Remove turkey from brine and discard brine, reserving rosemary sprigs, and pat the turkey skin dry with a clean towel. Stuff main turkey cavity with half the chopped onion, carrots, celery, and reserved brined rosemary sprigs, and tie turkey legs together with butcher's twine.
- 5 In a small heavy saucepan, melt 65g of the butter. Remove the pan from the heat and stir in 1 tbsp of the spice mixture.
- 6 Place the remaining onion, carrots, and celery in the Curtis Stone Everyday Turkey Roaster. Set the roasting pan rack in the pan and place the turkey on the rack. Brush some



This recipe uses the Curtis Stone Everyday Turkey Roaster (left), \$34, available at all Coles stores while stocks last.

- of the spice butter all over the turkey.
- 7 Cover and roast the turkey for 1 hr 20 mins. Baste the turkey and continue roasting uncovered for about 1 hr longer, basting occasionally with more spice butter, or until a meat thermometer reads 65°C when inserted into the part of the thigh under the drumstick and closest to the body.
- 8 Remove turkey from oven. Using the handles on the roasting pan rack, lift the turkey out of the roaster and transfer it to a carving board. Loosely cover the turkey with foil and rest at room temperature for 30 mins before carving.
- 9 Meanwhile, to make the gravy, set the roasting pan on the stove over medium-high heat. Add the chicken stock, thyme sprigs, and remaining rosemary sprig to the pan drippings in the roasting pan, and bring the mixture to a simmer, stirring often to scrape up the brown bits. Simmer for 5 mins. Strain the pan juices, and discard all the solids.
- 10 In a medium heavy saucepan, melt the remaining 70g butter over medium heat. Stir in ½ tbsp of the spice mixture (reserve the extra spice mixture for another use) and cook for 30 secs, or until fragrant and toasted. Stir in the flour and cook, stirring often, for about 2 mins. Whisk in the pan juices, and bring the mixture to a simmer over medium-high heat. Simmer for 5 mins, or until the gravy thickens slightly. Season gravy to taste with salt and pepper.
- 11 To serve, carve the turkey and serve it with the gravy.

Per serve • 2160kJ (514 Cals) • 70.1g protein
 • 18.2 fat (10.6g sat fat) • 17.6g carbs (10.8g sugars)
 • 0.9g fibre • 3761mg sodium

MATT SKINNER'S
TOP Pick

Yalumba Y Series Viognier

Rich, exotic, and serious value for money, this is utterly delicious viognier from the talented team at Yalumba.

Available at **LIQUORLAND**



NOTES • The cornbread can be crumbled, the bacon can be cooked, and the kale can be cooked up to 1 day ahead, each covered separately. • Keep the cornbread at room temperature and refrigerate the bacon and kale mixture.

Cornbread stuffing with kale, bacon & pecans

SERVES 8 **PREP** 30 MINS **COOK** 130 MINS

125g Coles Brand Unsalted Butter, plus extra for greasing
 1 Gluten-free Cornbread (see recipe, right), crumbled
 400g streaky bacon, cut into 2cm-wide strips
 1 large brown onion, cut into 1cm dice (about 2¾ cups)
 4 sticks celery, cut into 1cm dice (about 1½ cups)
 1½ bunches kale (450g total), stems removed, coarsely chopped
 5½ cups salt-reduced chicken stock
 ½ cup chopped fresh flat-leaf parsley
 2 tbsp chopped fresh sage
 1 tbsp fresh thyme leaves
 3 tsp chopped fresh rosemary
 1¼ cups chopped toasted pecans
 4 large Coles Brand Free Range Eggs
 1½ tsp sea salt
 1 tsp freshly ground black pepper

- 1 Arrange the rack in the centre of the oven and preheat oven to 180°C or 160°C fan. Butter a large oval 33cm x 22cm x 5cm baking dish. Place the crumbled cornbread in a very large bowl.
- 2 In a large, deep, heavy frying pan, cook the bacon over medium-high heat for 12 mins,

or until brown and crisp. Using a slotted spoon, transfer bacon to the bowl with the cornbread.

- 3 Add 125g of the butter to the bacon drippings in the same frying pan and stir until melted. Add the onion and celery and cook, stirring often, for about 10 mins, or until the vegetables soften slightly. Working in batches, stir in the kale, letting each batch wilt before adding more. Stir in 1 cup of stock. Cover and braise the kale, stirring occasionally and adding an additional 1 cup of stock after the first 20 mins, for about 40 mins, or until the kale is tender. Stir in the parsley, sage, thyme, and rosemary. Gently fold the kale mixture and pecans into the cornbread in the bowl.
- 4 In a small bowl, whisk together the eggs, salt, pepper, and 2 cups of the remaining stock to blend. Gently fold the egg-broth mixture into the cornbread mixture, taking care not to mash the cornbread. Set aside for about 15 mins, tossing occasionally, to allow the cornbread mixture to absorb most of the liquid. Gently fold in the remaining 1½ cups of the stock. The mixture will be wet.
- 5 Transfer mixture to prepared dish, cover with foil, and bake for 40 mins, or until bubbly around the edges. Uncover dish, increase the oven temperature to 190°C or 170°C fan, and continue to bake for about 25 mins, or until it is set and the top is brown and crisp.

Per serve • 2454kJ (584 Cals) • 24.8g protein
 • 32.7g fat (17.3g sat fat) • 47.2g carbs (9.9g sugars)
 • 4.2g fibre • 2656mg sodium

Gluten-free cornbread

SERVES 8 **PREP** 10 MINS **COOK** 30 MINS

2¼ cups Coles Brand Polenta
 2 tbsp Coles Brand White Sugar
 1½ tsp sea salt
 1½ tsp baking powder
 ¾ tsp bicarbonate soda
 1¾ cups buttermilk
 5 large Coles Brand Free Range Eggs
 60g Coles Brand Butter, melted (¼ cup), plus extra for greasing

- 1 Preheat the oven to 200°C or 180°C fan. Generously butter a 22cm square or round metal baking pan.
- 2 In a medium bowl, whisk the polenta, sugar, salt, baking powder, and bicarbonate soda to blend. In a large bowl, whisk the buttermilk, eggs, and butter to blend. Whisk the polenta mixture into the buttermilk mixture. Transfer the batter to the prepared pan.
- 3 Bake the cornbread for about 30 mins, or until the top is golden brown and a tester inserted into the centre comes out clean. Cool the cornbread in the pan on a rack for 5 mins. Invert onto the rack and cool completely.
- 4 Cut the cornbread into 1.5cm-wide slices, then very coarsely crumble the cornbread slices into about 2cm pieces. Arrange the crumbled cornbread in an even layer over a large baking sheet. Cover loosely and keep at room temperature overnight.

NOTES • This cornbread is a bit firmer than most, making it best suited to use for the stuffing (left). • Make the cornbread up to 2 days ahead, then cover and store at room temperature.





Fresh summer vegetable salad

SERVES 8
PREP 25 MINS
COOK 2 MINS

VINAIGRETTE

4 limes
1 large shallot, finely chopped (about ¼ cup)
¼ cup extra virgin olive oil

FOR THE SALAD

360g thin green beans, trimmed
2 ears fresh corn, kernels removed (about 1½ cups kernels)
1 yellow, red or orange capsicum, seeded, diced
2 Lebanese cucumbers, quartered lengthways, thinly sliced crossways into wedges
350g cherry tomatoes, halved
3 spring onions, thinly sliced
1 fresh long red chilli, very thinly sliced into rounds
⅓ cup fresh coriander leaves, coarsely chopped
1 avocado, peeled, pitted, diced

1 To make vinaigrette, grate 1 tbsp of the lime peel into a medium bowl, then squeeze ¼ cup of juice

from the limes into the bowl. Whisk in shallot, then whisk in oil. Season to taste with salt.

- 2 To prepare salad, bring a large saucepan of salted water to a boil over high heat. Add beans and cook for 1-2 mins, or until bright green and crisp-tender. Drain and transfer the vegetables to a baking tray and refrigerate until cold. Cut beans into 1.5cm pieces.
- 3 To serve, in a large, wide shallow bowl, toss the beans, corn, capsicum, cucumbers, tomatoes, spring onions, chilli, and half the coriander with enough vinaigrette to coat. Season salad to taste with salt. Sprinkle avocado and remaining coriander over and serve immediately.

Per serve • 793kJ (189 Cals) • 4.1g protein • 14.2g fat (2.6g sat fat) • 8.5g carbs (5g sugars) • 5.8g fibre • 39mg sodium

NOTES • Prepare vinaigrette up to 4 hrs ahead, then cover and refrigerate. Let vinaigrette stand at room temperature for 15 mins and whisk before serving. • Cook, cool and cut the beans, and cut the capsicum, cucumbers and chilli, up to 4 hrs ahead, then cover and refrigerate.



Strawberry-mint bramble

SERVES 1
PREP 5 MINS

2 cups ice cubes
6 fresh strawberries, hulled, halved
8 large fresh mint leaves
1 tbsp fresh lemon juice
3 tsp agave nectar or honey
2 tsp Chambord (black raspberry liqueur, optional)
¼ cup dry gin, clear rum, vodka, or soda water

- 1 In a food processor or blender, grind the ice so that it is very finely crushed and fluffy.
- 2 Place strawberries, mint, lemon juice, agave, and Chambord in an old-fashioned (rocks) glass and muddle (mash) with a muddler or a pestle. Add the gin, rum, vodka, or soda water, and stir to blend. Stir in ½ cup of the crushed ice, and pack more ice into the glass, mounding it well above the rim. Serve immediately.

Christmas pudding with brandy custard sauce

SERVES 12 **PREP** 30 MINS **REST** 12½ HRS **COOK** 2 HRS

PUDDING

1½ cups Coles Brand Australian Currants
¾ cup Coles Brand Sultanas, finely chopped
¾ cup Coles Brand Pitted Prunes, finely chopped
⅓ cup Candied Orange Peel, well drained from syrup, finely chopped (see recipe opposite)
3 tsp finely grated orange peel
2 tsp finely grated lemon peel
2 tsp Coles Brand Ground Cinnamon
2 tsp ground star anise (from 2-3 whole star anise)
1 tsp Coles Brand Ground Nutmeg
¼ tsp Coles Brand Ground Cloves
1 cup dark rum, plus extra 2 tbsp
3 cups fresh rye or white breadcrumbs
⅔ cup (firmly packed) dark brown sugar
½ cup Coles Brand Plain Flour
½ tsp salt
20g Coles Brand Unsalted Butter, at room temperature, plus 125g melted (½ cup), cooled slightly
¼ cup almonds, toasted, finely chopped
¼ cup hazelnuts, toasted, husks removed, finely chopped
¼ cup pistachios, toasted, finely chopped
½ tsp baking powder
3 large Coles Brand Free Range Eggs
¼ cup full-cream milk

BRANDY CUSTARD SAUCE

1 cup Coles Brand Thickened Cream
½ cup full-cream milk
1 vanilla bean, split lengthways
6 large Coles Brand Free Range Eggs, yolks only
⅓ cup Coles Brand White Sugar
2 tbsp brandy
freshly grated or ground nutmeg, to taste

- 1 To make the pudding, in a large bowl, mix currants, sultanas, prunes, candied orange peel, fresh orange peel, lemon peel, cinnamon, star anise, nutmeg, and cloves. Stir in 1 cup of the rum. Stand for 30 mins.
- 2 Stir breadcrumbs, brown sugar, flour, and salt into the dried fruit mixture. Cover and stand at room temperature for at least 12 hrs or overnight.
- 3 Generously coat a 2L pudding mould with a lid with 1 tbsp of the room temperature butter. Stir the nuts, and baking powder into the soaked fruit mixture. In a medium bowl, whisk remaining ½ cup melted butter, eggs, and milk to blend, and then stir this mixture into the fruit mixture. Spoon the batter into prepared pudding mould and smooth the top. Cover pudding mould with the lid.

- 4 Place the pudding mould on a rack in a large pot. If you don't have a rack, invert a small wide bowl and place it in the pot, then set the pudding mould on the bowl. Add enough boiling water to pot to come halfway up the sides of the mould. Cover pot and simmer gently and steam the pudding over medium-low heat for 2 hrs, or until a tester inserted into the centre comes out clean, adding more boiling water to the pot if necessary. Transfer the mould to a rack and cool 5 mins. Turn the pudding out onto a serving plate.
- 5 Meanwhile, to make the brandy custard sauce, in a large, heavy saucepan, heat the cream and milk to a near simmer over medium-high heat. Scrape the seeds from the vanilla bean and add them to the cream-milk mixture. Add the vanilla bean.
- 6 In a large bowl, whisk egg yolks and sugar until pale yellow and thick. Gradually whisk in the hot cream mixture. Return mixture

- to the same saucepan and stir over medium-low heat for 2-3 mins, or until the mixture thickens and coats the back of a spoon (do not allow the mixture to simmer or get hotter than 79°C). Remove from heat and pour the sauce into a bowl. Cool slightly, stirring often, for about 8 mins. Cover and refrigerate until cold or serve it warm. Mix the brandy into the sauce and season to taste with nutmeg.
- 7 Following tradition, you can flambé the rum, if desired. To do this, place the warm pudding in a well-ventilated place and away from any flammable material. Drizzle the remaining 2 tbsp rum over the pudding or form an indentation in the centre of the warm pudding and pour the rum into the indentation. Using a long match, carefully ignite the rum and allow the flames to burn off before serving.
 - 8 Serve the pudding warm with the brandy custard sauce.





Per serve • 2401kJ (571 Cals) • 8.5g protein
 • 27g fat (13.4g sat fat) • 60.6g carbs (48.3g sugars)
 • 5g fibre • 283mg sodium

NOTES • Make the pudding up to 2 weeks ahead, then cool, wrap tightly in plastic wrap and refrigerate. • To rewarm the pudding, unwrap and return it to the buttered mould. Cover and steam the pudding over medium-low heat for about 30 mins, or until heated through. Transfer the mould to a rack and stand 5 mins. Turn the pudding out onto a plate.
 • Make the custard sauce up to 2 days ahead, then cover and refrigerate.
 • If you don't have a pudding mould, substitute a 2L basin. Butter the basin and line the bottom with buttered baking paper. Spoon the batter into the bowl. Cover with a round of buttered baking paper, then cover tightly with foil. Use pot holders to lift the bowl out of the pot.

Candied orange peel

PREP 20 MINS **COOK** 25 MINS **CHILL** 2 HRS **DRY** 1 DAY

3 oranges
 1¾ cups Coles Brand White Sugar

- 1 Using a small sharp knife or vegetable peeler, cut the peel off the oranges in long strips. Cut off any white pith on the peel then cut the peel into thin strips.
- 2 Combine ¾ cup of the sugar and ¾ cup of water in a medium heavy saucepan over medium heat and stir until the sugar dissolves.
- 3 Add the orange peel and cook until the peel is tender and the syrup thickens, about 20 mins.
- 4 Transfer the peel and syrup to a small bowl

and refrigerate until cold. The orange peel can be served with some of the syrup or without the syrup (as for the Christmas Pudding), or it can be drained and sugared.

- 5 To sugar the candied orange peel, drain the syrup from the orange peel. On a rimmed baking tray, toss the cooked orange peel with the remaining 1 cup sugar to coat.
- 6 Line a small baking sheet with foil. Remove the peel from the sugar and place them on the foil, separating the strips. Let stand at room temperature for about 1 day, or until the coating is dry. Makes about 2 cups.

NOTE Candied orange peel in syrup and sugared candied orange peel can be made up to 1 month ahead. Store the candied peel in syrup in an airtight container and refrigerate. Store the sugared candied peel in an airtight container at room temperature.



Curtis Stone's salmon menu



Oysters on the half shell with habanero-tomato mignonette

SERVES
8

PREP
30
MINS

1 medium tomato, seeded, finely diced (about ½ cup)
1 medium shallot, finely diced (¼ cup)
2 tbsp finely chopped fresh coriander
2 tbsp fresh lime juice
1 habanero chilli (see note), seeded, very finely chopped
fine sea salt, to taste
rock salt
crushed ice
32 fresh oysters on the half shell, from the deli

- 1 To make the mignonette, in a small bowl, fold the tomato, shallot, coriander, lime juice, and habanero chilli together. Season to taste with sea salt, and set aside.
- 2 When ready to serve, sprinkle a generous handful of rock salt over a non-reactive rimmed platter, and then arrange a layer of crushed ice over the salt. Sprinkle with another

generous handful of rock salt. Combining the ice with salt helps prevent the ice from melting.

- 3 Arrange the oysters in their shells on the ice, nestling them a bit so they don't jostle around and spill their liquor. Spoon 1 tsp of the mignonette over each oyster. Transfer the remaining mignonette to a small serving bowl.
- 4 Serve the oysters with the remaining mignonette alongside.

Per serve • 207kJ (49 Cals) • 7.5g protein
• 1.5g fat (0.5g sat fat) • 1g carbs (0.7g sugars)
• 0.5g fibre • 208mg sodium

MATT SKINNER'S
TOP Pick

The Ned Sauvignon Blanc

Expect trademark smells of passionfruit and blackcurrant, while the palate is light, racy and fresh as a daisy.

Available at **LIQUORLAND**



Maple-glazed barbecued salmon

SERVES
8

PREP
20
MINS

SOAK
1
HR

COOK
6
MINS

REST
3
MINS

1L cold water
1 cup (firmly packed) Coles Brand Brown Sugar
½ cup pure maple syrup or honey
⅓ cup sea salt
8 x 170g salmon fillets with skin on
non-stick cooking spray
lime wedges, for garnish
fresh dill sprigs, for garnish

- 1 In a large bowl, stir the water, brown sugar, maple syrup, and salt until the sugar and salt dissolve.
- 2 In a 33cm x 22cm x 5cm glass or ceramic baking dish, arrange salmon fillets, skin-side up, in a single layer and pour the brine over. The brine should completely cover the salmon. Cover and refrigerate for at least 1 hr, or up to 1 day.
- 3 Prepare the barbecue for medium heat.
- 4 Remove salmon fillets from the brine and transfer them to a rack. Pat dry and set aside for 5 mins to allow the salmon to dry a little.
- 5 Spray the perforated barbecue tray with non-stick cooking spray. Arrange the salmon fillets, skin-side down and evenly spaced apart, on the barbecue tray.
- 6 For a gas barbecue, spread the drained wood chips on a piece of heavy-duty

Barbecued oysters option

Prepare barbecue for medium-high heat. Arrange oysters in their half shells on a bed of rock salt over a large baking sheet or platter (this helps prevent them moving and spilling). Spoon 1 tsp of mignonette over each. For a gas barbecue, spread 2 cups of drained soaked hickory or apple wood chips on a piece of heavy-duty aluminum foil. Place foil directly on a lit burner. For a charcoal barbecue, sprinkle 2 cups of drained soaked wood chips over coals. When you see a wisp of smoke, quickly arrange oysters on the barbecue grate. Close barbecue hood. Cook for 3-5 mins, or until juices and sauce begin to bubble.

NOTES • Habanero chillies are very hot, so wear disposable rubber gloves when handling them and add them as you desire.



aluminum foil. Place the foil directly on a lit burner. For a charcoal barbecue, sprinkle the drained wood chips over the coals.

7 When you see a wisp of smoke coming from the wood chips, place the tray of salmon directly on the barbecue cooking grate. Close the barbecue hood and cook the salmon for about 6 mins, or until the salmon feels flaky on the outside but still has a rosy centre when pierced in the thickest part with the tip of a small knife. Using oven mitts, remove the tray from the barbecue and set it on a baking tray. Stand for 3 mins.

8 Using a metal fish spatula, remove the salmon fillets from the barbecue tray and place the fillets, skin-side up, on a platter. Garnish with lime wedges and dill sprigs, and serve.

Per serve • 1495kJ (356 Cals) • 39.3g protein
• 17.7g fat (4.5g sat fat) • 10.8g carbs (10.8g sugars)
• 0g fibre • 1218mg sodium

NOTES • You will need: a 33cm x 22cm perforated non-stick, stainless-steel barbecue tray; 2 cups hickory or apple wood chips, soaked in cold water for 1 hr; heavy-duty aluminum foil.
• If using skinless fillets, grill skinned-side down on the barbecue tray, and serve skinned-side down. • Brine the salmon, covered and refrigerated, for up to 1 day.



Barbecued asparagus salad with spinach, quinoa, goat's cheese & peaches

SERVES 8 **PREP** 20 MINS **COOK** 20 MINS

1½ cups Coles Brand Organic White Grain Quinoa
2-3 lemons
2 small shallots, very finely chopped (¼ cup)
6 tbsp extra virgin olive oil
2 bunches asparagus, trimmed
150g fresh baby spinach
2 ripe but firm peaches, pitted, cut into wedges
120g Coles Brand goat's cheese
½ cup walnuts halves and pieces, toasted

1 In a large heavy saucepan, bring 3 cups of water, the quinoa, and a ½ tsp of salt to a boil over medium-high heat. Cover, reduce the heat to medium-low, and simmer for 14 mins, or until the water is absorbed and the quinoa is tender. Transfer the quinoa to a baking tray and cool, then cover and refrigerate until cold.
2 Meanwhile, in a small bowl, grate 1 tbsp of lemon peel (yellow part only) and squeeze

6 tbsp of lemon juice. Whisk in the shallots and 5 tbsp of the oil. Season the vinaigrette to taste with salt and pepper.

3 Prepare the barbecue for high heat.

4 On a baking tray, toss the asparagus with the remaining 1 tbsp oil to coat. Season with salt and pepper. Barbecue the asparagus, turning as needed, for 3-4 mins, or until their green colour brightens, char marks form, and the asparagus is still crisp-tender.

5 Arrange the spinach over a large platter. Sprinkle the quinoa over, pulling some of the spinach through. Arrange the grilled asparagus and peaches over. Sprinkle with the goat's cheese and walnuts. Drizzle the vinaigrette over and sprinkle with salt and freshly ground black pepper. Serve immediately.

Per serve • 1548kJ (368 Cals) • 10.1g protein
• 24.3g fat (4.9g sat fat) • 26.1g carbs (5.1g sugars)
• 4.5g fibre • 213mg sodium

NOTES • Cook and cool the quinoa up to 1 day ahead, then cover and refrigerate.
• Make the vinaigrette up to 4 hrs ahead, then cover and refrigerate. Stand the vinaigrette at room temperature for 15 mins and whisk to blend before serving.

MATT SKINNER'S
TOP Pick

Penfolds Thomas Hyland Chardonnay

Packed with lemon-lime citrus, spice and biscuit notes, this is rich and limey with zippy acidity and a bone-dry finish.

Available at **LIQUORLAND**



Potato salad with bacon, cornichons & capers

SERVES 8 **PREP** 20 MINS **COOK** 25 MINS

2kg yellow fleshed potatoes, peeled, cut into 4cm cubes
2 cups Coles Brand Real Chicken Stock
2 medium shallots, finely chopped (½ cup)
⅓ cup finely chopped cornichons
¼ cup drained Coles Brand Baby Capers
250g streaky bacon, finely diced
¼ cup finely chopped fresh flat-leaf parsley
⅓ cup Coles Brand Whole Egg Mayonnaise

- 1 Place potatoes in a large saucepan of salted water and bring to a boil. Boil for about 10 mins, or until just tender.
- 2 Using a colander, drain water from the potatoes and gently shake potatoes to allow to drain further. Transfer the potatoes to a large bowl.
- 3 Meanwhile, in a small saucepan, bring the chicken stock to a simmer over high heat. Once the stock boils, add the shallots, cornichons, and capers. Reduce heat and simmer very gently for 2-3 mins, or until the shallots soften slightly.
- 4 Add one-third of the stock mixture to the hot potatoes and, using a silicone spatula, gently fold the potatoes with stock mixture for 2 mins, or until most of the stock has been absorbed. Repeat, two more times, adding all of the solids and enough stock to moisten. The potatoes should break down a bit. Set aside.
- 5 In a heavy large non-stick frying pan, cook the bacon over medium-high heat for about 10 mins, or until crisp and golden brown. Transfer bacon to a plate lined with paper towel and cool slightly.
- 6 Gently fold bacon and parsley into the warm potatoes. Gently fold the mayonnaise into potatoes. Season to taste with salt and pepper. Serve warm, room temperature, or chilled.

Per serve • 1216kJ (290 Cals) • 12g protein • 12.3g fat (2.2g sat fat) • 30g carbs (4.4g sugars) • 4g fibre • 769mg sodium

NOTE Make up to 8 hrs ahead. Cover and refrigerate.



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Tequila-lime crèmes with mango, banana & passionfruit

SERVES 8 **PREP** 25 MINS **COOK** 10 MINS **CHILL** 4 HRS

3 cups Coles Brand Thickened Cream
1 cup Coles Brand White Sugar
⅓ cup fresh lime juice
3 tbsp tequila
2 tsp fine lime zest
1 mango, peeled, pitted, diced (about 2 cups)
1 banana, peeled, diced
3 passionfruit

- 1 To make crèmes, in a medium, heavy-based saucepan, bring the cream and sugar to a boil over medium-high heat, stirring until the sugar dissolves. Boil for 3 mins, stirring constantly, and lowering heat as needed to prevent mixture from boiling over. Remove saucepan from heat. Stir in lime juice and tequila, and cool 10 mins. Stir in the zest.
- 2 Using about ½ cup of crème mixture for each, divide crème among 8 small dessert cups or glasses. Cover and refrigerate until set, at least 4 hrs or overnight.
- 3 To prepare the fruit, in a large bowl, combine the mango and banana. Cut

the passionfruit in half, scoop out the pulp and juice, and spoon it over the mango and banana. Gently toss the fruit to coat with the passionfruit.

- 4 To serve, spoon the fruit over the crèmes and serve immediately.

Per serve • 2049kJ (488 Cals) • 3g protein • 35.1g fat (22.4g sat fat) • 38g carbs (37.4g sugars) • 2.1g fibre • 38mg sodium

NOTES • For a non-alcoholic version, just omit the tequila. • Make the crèmes up to 1 day ahead, then cover and refrigerate. Toss the mango with the passionfruit up to 2 hrs ahead, then cover and refrigerate. Add the banana just before serving.

MATT SKINNER'S
TOP Pick

Brown Brothers Moscato

An exotic nose of fresh grape juice, ripe pear and juicy red apples, while in your mouth it's squeaky clean, a little bit sweet and ever so slightly fizzy.

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CHERRY *amour*

Cherries and Christmas go hand in hand, so here are some fabulous ways to enjoy them in your cooking.



Cherry chilli-glazed roast pork with cherry salsa

\$6.15
PER SERVE

• SERVES 8 • PREP 30 MINS + 1 HR MARINATING • COOKING 1 HR 30 MINS

2.2kg Coles Australian Pork Loin Roast
6 garlic cloves, peeled, chopped
2 long red chillies, chopped
1 tsp sea salt flakes
1 tsp black peppercorns
1 tsp coriander seeds
½ cup pitted cherries

CHERRY SALSA

250g cherries, pitted, halved
1 cup coriander leaves
2 spring onions, chopped
¼ cup flaked almonds, toasted

juice and zest of 1 lime
1 tbs Coles Brand Australian Extra Virgin Olive Oil

1 Untie pork and remove rind and excess fat. Roll again and tie to secure. Use a small sharp knife to cut 2cm-deep slits in pork. Place in a roasting pan.

2 Process garlic, chilli, salt, peppercorns and coriander seeds in a small food processor until finely chopped. Add cherries and process until a paste forms. Pour over pork, pushing into the incisions. Cover and refrigerate for 1hr.

3 Preheat oven to 180°C or 160°C fan. Roast pork

for 30 mins. Reduce temperature to 170°C or 150°C fan. Roast for another 1 hr or until cooked through. Cover loosely with foil. Rest for 10 mins.

4 Meanwhile, to make cherry salsa, toss cherries, coriander, spring onion and almonds in a bowl. Whisk lime juice, zest and oil in a jug. Season. Drizzle over cherry mixture. Toss to combine.

5 Slice pork and serve with cherry salsa.

.....
Per serve • 870kJ (208 Cals) • 30.9g protein
• 6.2g fat (1.3g sat fat) • 5.6g carbs (4.6g sugars)
• 2.4g fibre • 359mg sodium

"Our Christmas table always has a large bowl of the biggest, plumpest cherries to be eaten fresh, dipped in chocolate for dessert and added to champagne glasses to celebrate."

– Michael Rouget, cherry grower, Vic



Cherry curd tartlets

\$0.45
PER TART

• MAKES 24 • PREP 30 MINS + 40 MINS CHILLING • COOKING 25 MINS

2 eggs
 1/3 cup Coles Brand Caster Sugar
 1/3 cup cherry purée (see Note)
 80g butter, chopped
 pink food colouring
 90g white chocolate, chopped
 24 cherries, stalks attached

PASTRY
 1 cup plain flour
 1/4 cup icing sugar
 125g butter, chopped
 1-2 tbsp cold water

15 mins or until golden. Cool.

4 Whisk eggs and sugar in a large heatproof bowl until well combined. Add cherry purée and butter. Microwave, uncovered, on medium, whisking every minute, for 3-5 mins or until thick enough to coat the back of a spoon. Stir in food colouring, a few drops at a time, until pink. Cover and chill.

5 Line a tray with baking paper. Stir the chocolate in a heatproof bowl over a pan of gently simmering water until melted and smooth. Remove from heat. Dip cherries in chocolate and place on tray. Set aside until set.
6 Fill tart cases with cherry curd and top each with a white chocolate cherry.

Per serve • 507kJ (121 Cals)

• 1.5g protein • 7.9g fat (4.9g sat fat)
 • 11.5g carbs (7.6g sugars) • 0.3g fibre
 • 55mg sodium

Note To make the cherry purée, process halved pitted cherries in a food processor until smooth, then strain through a fine sieve into a jug and discard the solids.

Cherry & pine nut cake

\$1.95
PER SERVE

• SERVES 12 • PREP 20 MINS • COOKING 1 HR 15 MINS

500g cherries, pitted, halved
 zest and juice of 1 small lemon
 3 eggs
 1 cup Coles Brand Brown Sugar, plus
 1 tbsp extra for topping
 1/2 cup milk
 100g butter, melted, cooled
 1 tsp vanilla essence
 1 1/2 cups plain flour
 2 tsp baking powder
 1/2 cup pine nuts
 1/2 tsp ground cinnamon
 vanilla ice-cream, to serve

1 Preheat oven to 170°C or 150°C fan. Grease and line a 20cm springform cake pan.

2 Combine cherries, lemon zest and juice in a bowl. Whisk eggs, sugar,

milk, butter and vanilla in a separate large bowl. Sift over flour and baking powder. Gently stir to combine.

3 Pour half the batter into the prepared pan. Top with half the cherry mixture and sprinkle with half the pine nuts. Pour over remaining batter. Sprinkle with remaining cherries. Combine extra sugar, cinnamon and remaining pine nuts. Sprinkle over cherries. Bake for 1 hr 15 mins or until a skewer inserted in the centre comes out clean. Stand in pan for 10 mins before removing. Serve warm or at room temperature with ice-cream.

Per serve • 1833kJ (438 Cals) • 8.1g protein
 • 21.2g fat (10.8g sat fat) • 54.5g carbs
 (38.4g sugars) • 1.7g fibre • 481mg sodium

Note To pit cherries quickly and easily, use a cherry or olive pitter, available from homewares stores. Otherwise, to remove the stone, cut a small slit in one side and open slightly, or try pushing a chopstick through the stem end.



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Yuletide BAKING

Explore the traditions of Europe with these festive classics.



Italian panforte

\$1.20
PER SERVE

• SERVES 16 • PREP 15 MINS • COOKING 35 MINS

110g pkt whole blanched almonds, roasted
125g pkt hazelnut kernels, roasted,
rubbed to remove skins
1 tbsp finely grated orange rind
1 tbsp finely grated lemon rind
150g dried figs, chopped
 $\frac{2}{3}$ cup plain flour
2 tbsp cocoa powder
1 tbsp Coles Brand Mixed Spice
 $\frac{2}{3}$ cup caster sugar
 $\frac{2}{3}$ cup Coles Brand Honey
100g dark chocolate (preferably 70% cocoa),
finely chopped
Icing sugar, to dust

1 Preheat oven to 180°C or 160°C fan. Line the base and side of a 25cm round springform cake pan with baking paper.

2 Place combined nuts, orange and lemon rind and figs in a large heatproof bowl. Sift over flour, cocoa and mixed spice. Stir well to combine.

3 Place sugar and honey in a saucepan over medium heat. Stir until sugar dissolves. Bring to a simmer and cook, without stirring, for 5–6 mins, or until a sugar thermometer reaches 118°C or soft ball stage. Remove from heat. Immediately add chocolate and swirl pan until chocolate melts and mixture is smooth.

4 Working quickly and carefully, pour hot syrup over the dry ingredients and mix together using a lightly oiled metal spoon until well combined. Spoon into prepared pan. Using slightly damp hands, press down firmly to level surface. Bake for 25 mins. Cool completely in pan. Turn onto a wire rack. Remove and discard paper. Dust with icing sugar. Store in an airtight container for up to 4 weeks. Use a large sharp knife to cut into slices.

Per serve • 1150kJ (275 Cals) • 4g protein

• 10.4g fat (1.6g sat fat) • 41.2g carbs (35.4g sugars)

• 3.7g fibre • 13mg sodium

Note Don't have a sugar thermometer? Remove pan from heat and drop 1 tsp syrup into a glass of cold water. You should be able to pinch it into a soft ball with your fingertips.



Greek Christmas biscuits (melomakarona)

\$0.35
PER BISCUIT

• **MAKES** 34 • **PREP** 25 MINS • **COOKING** 20 MINS

1 cup olive oil
½ cup sugar
1 tsp finely grated orange rind
⅓ cup fresh orange juice
1 tbsp brandy
3 cups self-raising flour
1 cup walnuts, finely processed

HONEY SYRUP

1 cup Coles Brand Honey
1 cup sugar
1 cup water
1 cinnamon stick, broken

- 1** Preheat oven to 180°C or 160°C fan. Line 2 large baking trays with baking paper.
- 2** Use an electric mixer to beat the oil, sugar, orange rind and juice, and brandy in a bowl on high speed for 10 mins, or until thick and creamy. Sift over flour and fold in until a soft dough forms.
- 3** Roll tablespoons of dough into balls and flatten slightly to 4cm discs. Place on prepared trays. Bake for 18-20 mins, or until firm to touch and golden (the top of each biscuit will crack).
- 4** Meanwhile, to make the honey syrup, stir all the ingredients in a saucepan over medium heat until sugar dissolves. Simmer for 5 mins or until syrupy. Skim and discard any foam that forms on top.
- 5** While both the biscuits and syrup are hot, dip biscuits, 1 at a time, into hot syrup mixture and turn to coat. Transfer to a deep baking tray in a single layer. Pour remaining syrup over biscuits in tray. Cool, turning carefully occasionally. Use a slotted spoon to transfer to wire rack, then sprinkle with walnuts to coat.

Per biscuit • 721kJ (172 Cals) • 1.8g protein
• 8.7g fat (1.2g sat fat) • 21.8g carbs (12.2g sugars)
• 0.7g fibre • 93mg sodium

Hungarian beigli (poppy seed & walnut rolls)

\$1.50
PER SERVE

• **SERVES** 12 • **PREP** 40 MINS + 2 HRS STANDING • **COOKING** 30 MINS

¾ cup lukewarm milk
7g sachet dried yeast
1 tbsp caster sugar
3 cups plain flour
200g butter, chopped
2 egg yolks
1 egg, separated
WALNUT FILLING
1 tbsp honey
2 tbsp apricot jam
3 cups walnuts, finely processed
½ tsp ground cinnamon

POPPY SEED FILLING

1 tbsp honey
2 tbsp apricot jam
1 cup poppy seeds
1 tsp vanilla bean paste
1 tsp finely grated lemon zest

- 1** Combine milk, yeast and sugar in a jug. Leave in a warm place for 10 mins or until frothy.
- 2** Process flour and butter in a food processor until fine crumbs form. Transfer to the bowl of an electric mixer, and attach the dough hook. Add yolks and yeast mixture. Mix on low speed for 5 mins, scraping down sides of bowl occasionally, or until dough is soft and pliable. Divide dough into 2 equal portions. Cover with a clean tea towel. Set aside at room

temperature for 1 hr or until doubled in size.

3 Meanwhile, make fillings. For walnut filling, process all ingredients in a food processor until smooth. For the poppy seed filling, process all ingredients in a food processor until smooth.

4 Preheat oven to 200°C or 180°C fan. Line a large baking tray with baking paper. Knead dough until smooth. Roll out each piece to a 25cm x 35cm rectangle. Spread walnut filling over 1 rectangle of dough, leaving a 2cm border on all sides. Fold border over filling on all sides, then roll from the long end to form a log. Transfer to prepared tray and lightly flatten log. Spread poppy seed filling over remaining rectangle of dough, leaving a 2cm border on all sides. Fold border over filling on all four sides, then roll from long end to form a log. Transfer to same tray and lightly flatten log. Brush top and sides of logs with egg yolk, set aside for 30 mins or until dried. Then brush top and sides of logs with egg white and set aside for a further 30 mins or until dried.

5 Bake for 30 mins or until golden and cooked. Cool completely on tray. Cut diagonally into 2cm-thick slices.

Per serve • 2392kJ (701 Cals) • 11.6g protein
• 38.9g fat (11.3g sat fat) • 43.2g carbs (15.7g sugars)
• 4.6g fibre • 118mg sodium





Coles Cook
& Dine
Wooden
Spoon

Classic Christmas cake

\$2.05
PER SERVE

• SERVES 24 • PREP 25 MINS + 1 HR STANDING • COOKING 3½ HRS

½ cup brandy, plus extra to brush
300g pkt currants
375g pkt sultanas
2 cups raisins
1 tsp ground cinnamon
1 tsp mixed spice
½ tsp ground nutmeg
¾ cup crystallised ginger
200g pkt Coles Brand Glacé Cherries
150g butter, at room temperature
1 cup brown sugar
4 eggs
2 cups plain flour
2 tbsp apricot jam, heated
2 x 500g pkts ready-to-roll white icing,
kneaded together
1 cup whole blanched almonds, toasted
Icing sugar, to dust

1 Combine the brandy, currants, sultanas, raisins, cinnamon, mixed spice and nutmeg in a large bowl. Cover and set aside at room temperature, stirring occasionally, for at least 1 hr or overnight to macerate. Stir in ginger and cherries.

2 Preheat oven to 150°C or 130°C fan. Grease a deep 20cm round cake pan and double line base and side with baking paper. Wrap a triple piece of newspaper around outside of pan to form a thick collar, and secure with kitchen string.

3 Beat the butter and sugar in a bowl for 5 mins, or until very thick and pale. Add eggs, 1 at a time, beating well after each addition. Stir in dried fruit mixture and flour until well combined.

Spoon into prepared pan. Using slightly damp hands, push down firmly to level top and release any air bubbles. Bake on lowest shelf of oven for 3-3½ hrs (see Notes), or until a skewer inserted

into the centre comes out clean. Immediately brush the top liberally with extra brandy. Cool completely in the pan.

4 Transfer to a plate with the base of cake facing up. Brush with jam. Roll out icing on a surface lightly dusted with icing sugar until 5mm thick. Place over cake, trimming to fit around base. Wrap a ribbon around side of cake. Top with almonds and dust with icing sugar.

.....
Per serve • 2169kJ (518 Cals) • 5.1g protein

• 11.6g fat (5.5g sat fat) • 94.4g carbs (82g sugars)

• 3.3g fibre • 77mg sodium

Notes • Try not to open the door of the oven before 2½ hrs to prevent cake sinking at centre.
• After 2½ hrs, if you find the top of your cake is browning too quickly, cover it with a piece of foil.

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This unique Pink Salt is used to cure our Coles Finest Australian Free Range Triple Smoked Ham

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↗
*Christmas
trifle*





Christmas trifle

Serves 6-8 Prep 15 mins + 6-8 hrs Chilling

2 x 85g pkts **Aeroplane Port Wine** or Raspberry Jelly
 400g pkt Coles Bakery Jam Swiss Roll, cut into 3cm cubes
 1/3 cup orange juice, sherry or orange-flavoured liqueur
 1 L **Foster Clark's UHT Vanilla Custard**
 425g can **Coles Mixed Berries**, well drained
 300ml tub **Bulla Whipping Cream***, whipped
 170g can Coles Brand Passionfruit Pulp
 1/2 x 110g pkt Lucky Flaked Almonds, toasted

- 1 Make jelly according to packet directions. Pour into 1 large rectangular tray or two smaller trays. Refrigerate 3-4 hrs, until set.
- 2 Cut jelly into pieces. Place half the Swiss roll cubes in base of large glass serving bowl. Sprinkle over half the orange juice, sherry or liqueur. Top with half the custard and half the jelly. Scatter over all the berries.
- 3 Repeat layering with remaining Swiss roll, orange juice, custard and jelly. Spread over whipped cream. Cover with plastic wrap and chill 3-4 hours.
- 4 Drizzle over passionfruit and scatter with almonds to serve.

**Available in store 4 December*



Soft & fudgy chocolate peanut butter truffles

Makes 45 Prep 15 mins + 4-5 hrs Chilling
Cooking 5 mins

1/2 x 250g pkt ginger nut biscuits
 395g can **Nestlé Sweetened Condensed Milk**
 3/4 cup **Kraft No Added Sugar or Salt Crunchy Peanut Butter**
 50g **Western Star Original Butter**, chopped
 2 x 250g pkts **Cadbury Dark Melts**
 sea salt flakes, crushed roasted unsalted peanuts and Dutch cocoa, to decorate

- 1 Grease a 20cm square cake tin. Line with baking paper. Crush biscuits with rolling pin or in a food processor, leaving some texture.
- 2 Stir condensed milk, peanut butter and butter in med saucepan over low heat until smooth and just starting to bubble. Remove from heat, stir in biscuit crumbs, pour into tin and smooth top. Refrigerate 3 hrs, or until firm.
- 3 Scoop out generous teaspoons of mixture and roll into balls.
- 4 Melt chocolate in heatproof bowl over pan of simmering water (or in microwave in short bursts). Using two forks, dip balls into chocolate to coat. Sprinkle sea salt on one-third of truffles; roll one-third in peanuts; leave remaining plain. Chill on tray for 1 hr. Dust plain truffles with cocoa. Store refrigerated.

TIPS Give as a gift in a small box (refrigerate). Increase biscuit crumbs for firmer truffles.



Spiced apple & fruit mince crumble slice

Makes 16-20 squares Prep 20 mins
Cooking 30-35 mins

100g Western Star Original Butter, softened
 1/3 cup CSR Caster Sugar
 1 egg yolk
 1 1/4 cups **White Wings Plain Flour**
 1/2 tsp baking powder
 1/2 cup semolina
 1 tbsp milk
 1/2 x 110g packet **Lucky Slivered Almonds**

FILLING

375g pkt **Sunbeam Mixed Fruit**
 1/2 cup **Sunsweet Plum Amazins**
 1 large apple, peeled, coarsely grated
 1/2 cup (firmly packed) CSR Brown Sugar
 1/4 cup orange juice
 2 tbsp brandy, rum or orange juice
 2 tsp mixed spice
 1 tsp vanilla extract
 1 tsp cinnamon

- 1 To make filling, simmer ingreds in med saucepan over med-low heat for 4-5 mins, stirring, until syrupy. Transfer to tray to cool.
- 2 Preheat oven to 180°C (160°C fan). Grease and line 28cm x 18cm slice tin with baking paper. To make pastry, beat butter and sugar with electric mixer until creamy. Beat in egg yolk. Fold in flour, baking powder, semolina and milk and bring mixture together with hands. Press three-quarters of pastry evenly into tin. Spread over fruit mixture.
- 3 Add almonds to remaining crumble mixture and lightly press over filling. Bake for 25-30 mins, until pale golden. Cool in pan.
- 4 Trim edges and cut into 4 lines, then each line into 4-5 squares. Refrigerate in warm weather.



TIPS Best eaten on day made or store in airtight container. For 24 smaller biscuits, roll into 1 tspn balls and use 24 glace cherries.



Easy gluten-free marmalade nut & cherry biscuits

Makes 12 Prep 10 mins Cooking 20 mins

200g pkt **Lucky Almond Meal**
2 tbsp Coles Brand Cornflour
¼ cup **CSR Caster Sugar**
¼ cup **Rose's English Breakfast Marmalade**, plus 1 tbsp extra, to glaze
1 large egg white
½ x 130g pkt Lucky Pine Nuts or ½ x 110g pkt Lucky Flaked Almonds
12 **Big Sister Red Glacé Cherries**



- 1 Preheat oven 170°C (150°C fan). Line baking tray with baking paper.
- 2 Process almond meal, cornflour, sugar, marmalade, a tiny pinch of salt and egg white in a food processor until mixture is sticky and just comes together.
- 3 Place pine nuts or almonds in small bowl. Roll 2 tsp of mixture into balls then roll in nuts to lightly coat. Place on tray, evenly spaced, and push a cherry into centre of each. Bake for 18-20 mins, until firm and pale golden. Allow to cool on tray.
- 4 Heat extra marmalade and brush over biscuits to glaze.

Gift

Kids' milk chocolate fruit fudge pops

Makes 15 Prep 10 mins + 2-3 hrs Chilling Cooking 5 mins

125g plain, uncoated chocolate biscuits, such as ½ pkt Arnott's Chocolate Ripple Biscuits
395g can **Nestlé Sweetened Condensed Milk**
375g pkt **Nestlé Milk Baking Melts**
50g Western Star Chef's Choice Butter
½ cup McKenzie's Desiccated Coconut
½ cup **Ocean Spray Craisins**
½ cup **Sunbeam Sultanas** or **Raisins**, chopped
Coles Brand Create & Bake Silver Cachous or White Pearls, lolly sticks, 3-4 red sour straps, chocolate icing pen, to decorate

- 1 Grease a 20cm square cake tin. Line with baking paper. Crush biscuits with rolling pin or in a food processor, leaving some texture.
- 2 Stir condensed milk, chocolate and butter in med saucepan over low heat until melted and smooth. Remove from heat, mix in biscuits crumbs, coconut and dried fruit. Spread mixture in tin. Sprinkle over cachous or pearls to decorate. Refrigerate 2-3 hrs.
- 3 Trim edges, cut into 5 lines. For each line, cut 3 triangles with two longer sides and a small base to make Christmas trees. Insert lolly stick into base. Cut stars from sour straps and stick to tops of trees using icing pen. Chill.



Gift

Caramel chocolate cheesecake

Serves 8-10 **Prep** 20 mins + 3-4 hrs **Chilling** **Cooking** 1 hr 10 mins

1 cup **White Wings Plain Flour**
3 tsp **Nestlé Baking Cocoa**
¼ cup CSR Caster Sugar
80g **Western Star Chef's Choice Butter**,
cut into cubes
1 tbsp iced water
Dutch cocoa, sifted, to decorate

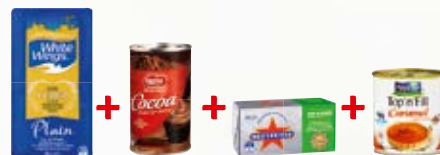
FILLING

2 x 250g blocks cream cheese, softened
2 x 300ml tubs Bulla Whipping Cream*
380g can **Nestlé Top'n'Fill Caramel**
¼ cup CSR Brown Sugar
2 tbsp cornflour
3 large eggs
1 tsp vanilla extract

1 Preheat oven to 180°C (160°C fan). Grease a 22cm springform tin and line the base with baking paper.
2 To make base, combine flour, cocoa and sugar in bowl. Rub in butter to form clumps. Add water and bring mixture together to form a soft dough. Press evenly into base of tin. Bake for 15 mins. Remove from oven and place on baking tray. Reduce oven to 160°C (140°C).
3 To make filling, process cream cheese in a food processor until smooth. Add 1 cup cream, caramel, brown sugar, cornflour, eggs and vanilla and process until smooth. Pour

over base. Bake for 50-55 mins, until golden and centre just set but still very slightly wobbly. Refrigerate for 2-3 hours, until cold.
4 Beat remaining cream and spread over cheesecake. Return to fridge until ready to serve. Dust lightly with cocoa and cut into wedges to serve.

**Available in store 4 December*



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MINI CHEDDAR SOUFFLES

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Gourmet GIFTS

Treat your friends and family with homemade goodies this Christmas.

All Christmas decorations and ribbons are available exclusively from Coles.

Plum pudding cake pops

\$0.40
PER POP

• MAKES 30 • PREP 45 MINS + 3 HRS CHILLING + 30 MINS SETTING • COOKING 50 MINS

470g pkt Coles Brand Chocolate Cake with Icing baking mix
½ cup milk, plus extra 1 tbs for the icing
2 eggs
80g butter, plus extra 30g for the icing
200g dark chocolate melts
150g white chocolate melts
30 red M&M'S Minis, plus 30 green M&M'S Minis, halved

1 Preheat oven to 180°C. Grease and line the

base and side of a 20cm round cake pan.
2 Make cake with milk, eggs and butter following packet directions. Spoon into prepared pan. Bake for 40 mins or until a skewer inserted in centre comes out clean. Cool in pan for 5 mins before turning onto a wire rack to cool completely.
3 Make icing with extra butter and milk following packet directions. Break up cake and process in a food processor until fine crumbs form. Transfer to a bowl. Stir in icing.

4 Line a baking tray with baking paper. Roll tablespoons of mixture into balls and place on the lined tray. Cover with plastic wrap and place in fridge for 3 hrs or until firm.
5 Place dark chocolate in a heatproof bowl over a saucepan of simmering water. Stir with a metal spoon until chocolate melts. Dip end of 1 lollipop stick in chocolate. Insert into a ball. Return to the tray. Repeat with remaining balls.
6 Dip 1 cake ball in the chocolate, turning to coat. Stand upright in polystyrene. Repeat



Note For best results, stand your cake pops upright in polystyrene or florist's oasis to set. Or try making holes in an upside-down shoebox.

with remaining cake balls and chocolate. Set aside for 30 mins to set.

7 Place white chocolate in a heatproof bowl over a saucepan of simmering water. Stir with a metal spoon until chocolate melts. Set aside for 5 mins to cool slightly. Spoon a little chocolate onto top of each cake pop. Decorate with red and green M&M'S. Set aside to set completely.

Per pop • 552kJ (132 Cals) • 1.6g protein
• 7.3g fat (4.4g sat fat) • 15.1g carbs (11.9g sugars)
• 0.5g fibre • 64mg sodium



Mini gingerbread loaves with lemon icing

\$0.60
PER LOAF

• **MAKES 12** • **PREP 20 MINS** • **COOKING 25 MINS**

125g butter
2/3 cup golden syrup
1/3 cup dark brown sugar
1 1/2 cups self-raising flour
1/2 cup plain flour
1 tbsp ground ginger
2 tsp mixed spice
2 eggs, lightly whisked
1/2 cup buttermilk
1 1/2 cups pure icing sugar
2 tbsp lemon juice

1 Preheat oven to 160°C. Grease 12 125ml loaf pans. Line the base and 2 long sides of each pan with baking paper.

2 Stir butter, syrup and sugar in a medium saucepan over low heat for 3 mins or until

butter melts and mixture is smooth. Cool.

3 Place combined flour, ginger and mixed spice in a large bowl. Add eggs, buttermilk and golden syrup mixture. Stir to combine. Spoon evenly among the prepared pans and smooth the surface.

4 Bake for 20 mins or until a skewer inserted in the centres comes out clean. Transfer to a wire rack to cool.

5 Sift icing sugar into a large bowl. Add lemon juice to make a runny paste, adding a little water if necessary. Spread over loaves. Set aside to set.

Per loaf • 1309kJ (313 Cals) • 4.5g protein
• 9.8g fat (5.9g sat fat) • 53g carbs (33.9g sugars)
• 1.2g fibre • 238mg sodium

Lemon marshmallows

\$0.40
PER PIECE

• **MAKES 16** • **PREP 15 MINS** + 2 HRS SETTING
• **COOKING 15 MINS**

½ cup lemon juice
1½ tbsp gelatine
2 cups Coles Brand Caster Sugar
1 tbsp glucose syrup (see Note, opposite)
½ cup water
2 egg whites
1 tsp lemon essence
3-4 drops yellow food colouring
2 tbsp icing sugar
2 tbsp cornflour

1 Place lemon juice in a small bowl and sprinkle over gelatine. Set aside to soak.

2 Stir sugar, glucose syrup and water in a large saucepan over low heat for 5 mins or until sugar dissolves. Bring to the boil. Cook for 10 mins or until a sugar thermometer reaches 121°C, or hard ball stage (see Note). Remove from heat. Add gelatine mixture. Stir to combine.

3 Use an electric mixer to whisk egg whites in a bowl until firm peaks form. With motor running, add sugar mixture in a thin steady stream. Add lemon essence and food colouring and continue whisking for 10 mins or until mixture holds its shape when beater is lifted.

4 Combine icing sugar and cornflour in a bowl. Dust half the mixture over a 23cm square pan. Pour marshmallow into pan. Set aside for 2 hrs or until set. Cut into pieces. Dust with remaining mixture.

Per piece • 529kJ (126 Cals) • 1.2g protein
• 0g fat (0g sat fat) • 32.3g carbs (30.3g sugars)
• 0g fibre • 13mg sodium

Note Don't have a sugar thermometer? Remove pan from heat and drop 1 tsp syrup into a glass of cold water. You should be able to pinch it into a hard ball with your fingertips.

Almond brittle bark

\$0.55
PER SERVE

• **SERVES 8** • **PREP 15 MINS** + 1 ½ HRS SETTING • **COOKING 15 MINS**

¾ cup flaked almonds
1 cup caster sugar
20g butter
100g dark chocolate

1 Preheat oven to 180°C. Line a baking tray with baking paper. Spread almonds over a separate baking tray. Bake for 2-3 mins or until toasted. Remove from oven.

2 Place sugar in a medium frying pan over medium-low heat. Cook, stirring occasionally, for 5-6 mins or until sugar melts and caramelises. Remove from heat. Add almonds and butter and stir to combine. Pour evenly over the lined tray. Set aside for 30 mins or until cooled completely.

3 Place chocolate in a heatproof bowl over a saucepan of simmering water. Stir with

a metal spoon until chocolate melts.

4 Turn almond brittle over. Spread the chocolate evenly over base. Set aside for 1 hr or until chocolate sets. Use a large sharp knife to cut into large shards.

Per serve • 976kJ (233 Cals) • 2.2g protein
• 9.7g fat (3.7g sat fat) • 35.6g carbs (34.3g sugars)
• 0.8g fibre • 23mg sodium



Rum & raisin milk chocolate fudge

\$1.45
PER PIECE

• **MAKES 10** • **PREP 5 MINS** + 2 HRS SETTING • **COOKING 20 MINS**

½ cup raisins
¼ cup dark rum
395g can sweetened condensed milk
1 cup firmly packed brown sugar
2 tbsp glucose syrup (see Note)
120g butter, chopped
200g pkt milk chocolate, chopped

1 Grease a 20cm square cake pan and line the base and side with baking paper.

2 Stir the raisins and rum in a small saucepan over medium heat for 2 mins or until heated through and plump. Cool.

3 Meanwhile, stir the condensed milk, sugar, glucose syrup and butter in a medium saucepan over low heat for 5-7 mins or until sugar dissolves. Increase heat to medium and cook, stirring, for 10 mins or until pale golden. Remove from heat. Add chocolate and stir until chocolate melts and mixture is

well combined. Stir in raisin mixture. Pour into the prepared pan and smooth the surface. Set aside for 2 hrs or until set.

4 Turn fudge onto a clean work surface. Use a large knife to cut into ten 2cm x 5cm rectangles. Wrap in cellophane.

Per piece • 1857kJ (444 Cals) • 5.3g protein
• 19.3g fat (12.4g sat fat) • 63.3g carbs
(60.8g sugars) • 0.5g fibre • 144mg sodium

Note Glucose syrup helps prevent sugar mixtures from crystallising. Find it in the baking aisle and omit if unavailable.

Cherry & white chocolate blondies

\$0.90
PER BLONDIE

• **MAKES 20** • **PREP 15 MINS** • **COOKING 1 HR 10 MINS**

½ cup slivered almonds
150g butter
⅓ cup milk
200g white chocolate, chopped
1 cup caster sugar
100g almond meal
1½ cups plain flour
¼ cup self-raising flour
4 eggs
200g white chocolate, extra, coarsely chopped
100g glacé cherries
Icing sugar, to dust

1 Preheat oven to 180°C. Grease and line a 23cm square cake pan. Spread almonds over a baking tray. Bake for 5 mins or until toasted. Cool.

2 Stir butter, milk and chocolate in a saucepan over low heat for 5 mins or until the chocolate melts and the mixture is well combined. Cool.

3 Transfer chocolate mixture to a large bowl. Add the sugar and stir to combine. Stir in almond meal and combined flour. Add eggs and stir to combine. Gently fold in extra chocolate, cherries and almonds until just combined. Pour into prepared pan.

4 Bake for 1 hr or until light golden and just cooked through. Cool completely in the pan. Cut into squares and dust with icing sugar.

Per blondie • 1398kJ (334 Cals) • 6.3g protein
• 18.5g fat (8.8g sat fat) • 36.4g carbs (25.5g sugars)
• 1.4g fibre • 105mg sodium



Paprika & parmesan biscuits

\$0.50
PER BISCUIT

• MAKES 50 • PREP 15 MINS + 30 MINS RESTING • COOKING 15 MINS

100g chilled butter, chopped
1¼ cups finely grated parmesan
¾ cup plain flour
1 tsp ground paprika
1 tsp mustard powder
1 egg yolk

1 Preheat oven to 180°C. Line a baking tray with baking paper.

2 Process the butter, parmesan, flour, paprika and mustard powder in a food processor until fine crumbs form. Add egg yolk and process until mixture just comes together. Turn onto a lightly

floured surface and gently knead until smooth. Shape into a disc and cover with plastic wrap. Place in the fridge for 30 mins to rest.

3 Roll out dough on a lightly floured surface until 4mm thick. Use a 4.5cm star cutter to cut stars from the pastry, rolling and re-rolling as necessary.

4 Bake for 15 mins or until light golden. Set aside on tray to cool completely.

Per biscuit • 134kJ (32 Cals) • 1g protein

• 2.4g fat (1.5g sat fat) • 1.6g carbs (0g sugars)

• 0.1g fibre • 39mg sodium



WANT TO SEE MORE?

For step-by-step wrapping ideas for these edible gifts, download the free *Coles Magazine* for iPad.



coles **cook & dine**

- A. Preserving Jar 500mL
- B. Glass Canister XL or Glass Bottle with Ceramic Lid
- C. Block or Stripe Mugs
- D. White Casserole Dish or White Rectangular Baker
- E. White Rectangular Platter
- F. White Coupe Dinner Plate 27cm, White Coupe Side Plate 20cm or Red Stripe Noodle Bowl 16cm
- G. Single Champagne Flute, White Wine Glass or Red Wine Glass
- H. White Ribbed Ramekin 9cm, Red Smooth Ramekin 9cm or White Mini Square Baker 12cm

Note: contents in jars not included

↖ Add lollies and chocolates to jars to create a unique Christmas gift!



Price tags and labels for items:

- A: \$3^{ea}
- B: \$5^{ea}
- C: 2 for \$5 OR \$3^{ea}
- D: \$10^{ea}
- E: \$8^{ea}
- F: \$3^{ea}
- G: \$2⁵⁰^{ea}
- H: \$3^{ea}

Twice is nice

Here's a clever way to stretch the family's food budget – create tasty new meals from the remains of the Christmas feast.



Ham, egg & roast vegie pasta

• SERVES 4 • PREP 15 MINS • COOKING 10 MINS

\$2.30*
PER SERVE

300g Coles Brand Penne
2 tbsp olive oil
3 cups leftover roast vegetables,
cut into 2cm pieces (see Note)
2 cups chopped leftover ham
4 Coles Brand Free Range Eggs
200g Perino tomatoes
50g baby spinach leaves
1 tbsp extra virgin olive oil
30g freshly shaved parmesan, to serve

1 Cook pasta in a large saucepan of salted boiling water following packet directions. Drain.
2 Meanwhile, heat olive oil in a large, deep frying pan over medium heat. Add vegetables and ham. Stir-fry for about 3 mins or until heated through.
3 Add pasta to the frying pan. Toss to combine.
4 Add enough water to a large saucepan or deep frying pan to reach a depth of 5cm and bring to a simmer over medium heat. Carefully crack 1 egg into a cup. Slide into water. Quickly repeat

with remaining eggs. Poach gently for 3 mins for runny yolks or until cooked to your liking.

4 Toss tomatoes, spinach and extra virgin olive oil through the pasta mixture. Divide among bowls. Lift eggs from the water with a slotted spoon, 1 at a time, and let drain. Place on top. Season with pepper and top with parmesan.

Per serve • 2898kJ (690 Cals) • 42.9g protein • 28.6g fat (7.3g sat fat) • 61.6g carbs (8g sugars) • 7.0g fibre • 1779mg sodium

Note Use any roasted vegetables, such as sweet potato or pumpkin, onion, carrots and capsicum. Take out of the fridge about 15 mins before cooking, if possible.

Combination fried rice

\$4.30*
PER SERVE

• SERVES 4 • PREP 10 MINS • COOKING 15 MINS

1½ cups jasmine rice
1 tbsp peanut or vegetable oil
2 celery stalks, sliced
4 spring onions, sliced
1½ cups chopped leftover ham or turkey (or both)
1 cup frozen peas, thawed
500g cooked prawns, peeled
2 tbsp soy sauce, plus extra to season
1 tsp sesame oil
2 tbsp chopped flat-leaf parsley
sweet chilli sauce, to serve

1 Cook the rice in a large saucepan of boiling water for 10 mins or until just tender. Drain well. Heat the peanut or vegetable oil in a wok or large, deep frying pan over medium-high heat. Add the celery and spring onions. Stir-fry for 2-3 mins until just soft.

2 Add the ham or turkey and stir-fry for 2 mins or until heated through. Add the rice, peas and prawns, and stir-fry for 2 mins or until heated through. Add the soy sauce, sesame oil and parsley, and toss to combine. Season with extra soy sauce to taste. Serve with sweet chilli sauce.

Per serve • 2170kJ (516 Cals) • 36.3g protein • 9.4g fat (2.1g sat fat)
• 69.1g carbs (5.9g sugars) • 4.3g fibre • 1673mg sodium



Roast pork spring rolls

\$0.50*
PER ROLL

• MAKES 20 • PREP 30 MINS • COOKING 15 MINS

100g rice vermicelli noodles
1 tbsp vegetable oil, plus extra to deep-fry
4 spring onions, chopped
3 garlic cloves, crushed
3 tsp finely grated ginger
1 carrot, grated
3 cups finely chopped cabbage
2 tbsp soy sauce
3 cups chopped leftover roast pork
250g pkt frozen spring roll wrappers, thawed
finely chopped red chillies, in soy sauce, to serve

1 Place noodles in a heatproof bowl. Cover with boiling water. Stand for 5 mins, then drain and cool. Squeeze out any excess liquid, and use kitchen scissors to cut into shorter lengths.

2 Meanwhile, heat 1 tbsp oil in a large deep frying pan over medium heat. Add the spring onions, garlic and ginger. Stir-fry for 1 min. Add carrot and stir-fry for 2 mins. Add cabbage and stir-fry for 2 mins or until soft. Add soy sauce, pork and noodles to the pan, and toss until evenly combined. Set aside to cool.

3 Lay out 1 spring roll wrapper with the corners at the top, bottom and sides. Place ⅓ cup filling in a 9cm-long pile across the lower third of the wrapper. Fold bottom corner up and over filling, then fold in the sides and roll up. Dab a little water at the top corner to seal. Repeat with remaining wrappers and filling.

4 Half-fill a large saucepan with extra oil. Heat over medium-high heat. Cook rolls, in batches, for 2 mins or until golden. Use a slotted spoon to transfer to a plate lined with paper towel. Serve with combined chilli and soy sauce.

Per roll • 552kJ (131 Cals) • 8.3g protein • 6.8g fat (1.4g sat fat)
• 8.8g carbs (1.0g sugars) • 0.9g fibre • 371mg sodium





Note Don't have leftover potatoes? Cut 1kg potatoes into 4cm pieces, par-boil for 5 mins, then drain. Place on an oven tray, spray with oil and roast at 200°C or 180°C fan for 30 mins or until golden.

Prawn, pesto & roast potato salad

• SERVES 4 • PREP 15 MINS • COOKING 5 MINS

\$5.65*
PER SERVE

1 bunch basil, leaves picked
2 garlic cloves
¼ cup pine nuts, toasted
¼ cup freshly grated parmesan
⅓ cup extra virgin olive oil
about 4 cups leftover roast potatoes (see Note)
spray olive oil
450g cooked prawns, peeled, tails on
1 cup semi-dried tomatoes, roughly chopped

1 Process the basil, garlic, pine nuts and parmesan in a food processor until finely chopped. With the motor running, gradually add

the oil until well combined. Season with salt.

2 Place the potatoes into a large deep frying pan and spray with oil. Toss to coat. Heat over medium heat, turning occasionally, for about 5 mins or until warmed through.

3 Combine the potatoes, prawns and tomatoes in a large bowl. Add half the pesto and toss to combine. Add a little more pesto to taste. Serve with remaining pesto, if desired.

Per serve • 2486kJ (591 Cals) • 29g protein

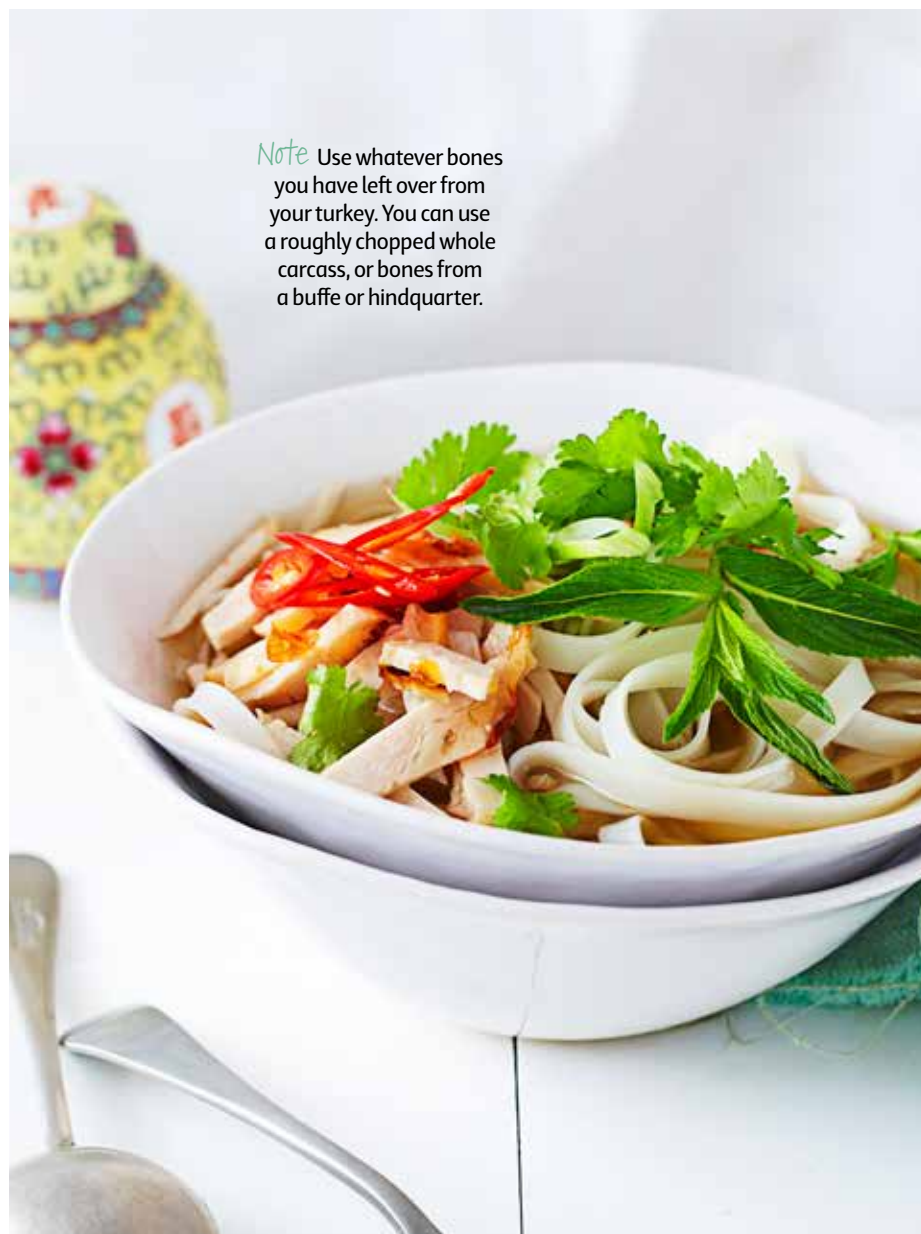
• 30.5g fat (4.7g sat fat) • 44.2g carbs (14.3g sugars)

• 10.9g fibre • 370mg sodium



WATCH IT ONLINE

For more delicious recipe ideas using leftovers, download the free Coles Magazine app for your iPad.



Note Use whatever bones you have left over from your turkey. You can use a roughly chopped whole carcass, or bones from a buffe or hindquarter.

Turkey noodle soup

\$3.20*
PER SERVE

• **SERVES 4** • **PREP 20 MINS** • **COOKING 1 HR 30 MINS**

250g flat rice noodles
2 cups leftover turkey meat, sliced
½ cup mint leaves
½ cup coriander leaves
2 spring onions, thinly sliced
1 long red chilli, thinly sliced
2 limes, quartered

STOCK

1 roast turkey carcass (see Note)
1 onion, roughly chopped
3cm-piece ginger, sliced
2 garlic cloves, sliced
2 cinnamon sticks
2 star anise
½ tsp black peppercorns
10 cups water
2 tbsp fish sauce
1-2 tbsp soy sauce
2 tsp Coles Brand Brown Sugar

1 To make the stock, combine turkey bones, onion, ginger, garlic, cinnamon, star anise, peppercorns and water in a large saucepan. Bring to the boil. Reduce heat to low. Cover and simmer for 1 hr. Uncover and simmer for 30 mins or until liquid reduces slightly. Strain through a sieve into a clean saucepan and heat until almost boiling. Season with fish sauce, soy sauce and sugar.

2 Place noodles in a large heatproof bowl. Cover with boiling water. Stand for 5 mins, then drain. Divide among bowls. Add the sliced turkey. Ladle the hot stock into the bowls, and add top with mint, coriander, spring onion and chilli. Serve with lime wedges.

Per serve • 1428kJ (340 Cals) • 24.2g protein
• 3.4g fat (0.9g sat fat) • 51.4g carbs (1.5g sugars)
• 1.6g fibre • 1513mg sodium

Pudding sundaes

\$2.40*
PER SERVE

• **SERVES 6** • **PREP 10 MINS** • **COOKING 5 MINS**

½ cup Coles Brand Thickened Cream
100g dark chocolate, chopped
2 tbsp brown sugar
1 tsp vanilla extract
3 cups crumbled leftover Christmas pudding or cake
12 small scoops vanilla ice-cream
125g raspberries

1 Stir the cream, chocolate, sugar and vanilla in a small saucepan over medium-low heat until melted and smooth.

2 Divide the Christmas pudding or cake, ice-cream and raspberries among glasses. Drizzle with chocolate sauce and serve immediately.

Per serve • 2513kJ (598 Cals) • 9.2g protein
• 26g fat (13.7g sat fat) • 83.6g carbs (63.7g sugars)
• 4g fibre • 441mg sodium





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Green Pastures™ is a NEW and innovative, environmentally responsible brand of fresh milk founded by five Australian dairy farmers, who shared a commitment to farming differently and producing a healthy product, that was a cut above the rest. Our green farming methods produce better, healthier soil. Better soil means we grow lush, nutrient rich grass. Better grass going in, means great, wholesome milk coming out! Simple.

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CHOOSE YOUR COCKTAIL

Coles
cook&dine
glass bottle
with ceramic
lid

Coles
cook&dine
champagne
flute

Honeydew margarita

Peel, seed and chop 1 medium honeydew melon. Freeze on a tray until firm. Rub the rim of 4 chilled glasses with lime and dip in Himalayan pink salt to coat. Chill. Blend melon with ½ cup tequila, 1¼ cup Cointreau and ½ cup fresh lime juice in a blender until smooth. Pour into glasses.

Cosmopolitan sunset

Fill a chilled glass with crushed ice. Pour over 3 tsp Bickfords Cranberry Cordial and 1 tsp Cointreau. Slowly top with chilled Coles Brand Orange Juice.

Whisky limeade

Use end of a rolling pin to crush 1 chopped lime and 1 tbsp caster sugar in a glass. Add ¼ cup crushed ice. Pour over 2 tbsp whisky and ¼ cup chilled Coles Brand Pineapple Juice. Top with chilled Coles Brand Soda Water. Garnish with fresh pineapple and a pineapple leaf.

Champagne James Bond

Pour 1 tbsp vodka into a chilled Coles cook&dine champagne flute. Drench a white sugar cube with Angostura bitters, then top with chilled champagne and a strip of lemon zest.

AIL

Take your pick from these tempting recipes, then simply mix, pour, clink and celebrate.

Coles
cook&dine
tall
tumblers

Spiced espresso cream

Fill 2 shot glasses with ice cubes. Place a cinnamon stick in each glass. Divide 2 tbsp Kahlúa, 2 tbsp vodka and $\frac{1}{3}$ cup cooled espresso coffee between the glasses. Garnish with double cream and coffee beans.

Minty ginger mule

Combine $\frac{1}{2}$ cup dark rum, $\frac{1}{2}$ cup Stones Ginger Wine, $\frac{1}{2}$ cup mint leaves, 2 tbsp julienned fresh ginger, 3 cups chilled Coles Brand Dry Ginger Ale and 2 cups ice cubes in a jug. Pour into 4 chilled Coles cook&dine tall tumblers.

Vanilla bean & cola cooler

Whisk $\frac{1}{2}$ cup vodka and 1 tbsp vanilla bean paste in a small jug. Fill 6 glasses with ice cubes and pour in the vodka mixture. Top with a chilled 1.25L btl Coles Brand Cola. Garnish with vanilla beans.

Beer refresher

Combine a chilled 375ml btl beer, 2 cups chilled Coles Brand Apple & Mango Juice, 1 cup chilled Coles Brand Sparkling Tonic Water, 1 thinly sliced red apple and 1 thinly sliced green apple in a large jug. Pour into 4 chilled glasses.

All spirits and liqueurs are available at Liquorland.

...ON THE SOFT SIDE

Make sure non-drinkers don't miss out on the fun with these mouth-watering mocktails.

Coles
cook&dine
white wine
glasses

Recipes Tracey Meharg Styling Annette Forrest Photos Steve Brown

Virgin Mary

Half-fill 6 chilled Coles cook&dine tall tumblers with ice cubes. Pour over 2 cups chilled Coles Brand Tomato Juice and 2 cups chilled Appletiser Sparkling Apple Juice. Add Tabasco to taste. Garnish with celery sticks and carrot ribbons.

Strawberry spider

Hull and finely chop 250g strawberries. Divide among 6 chilled glasses. Pour over $\frac{1}{3}$ cup lime juice. Add a scoop of strawberry ice-cream. Top with $\frac{1}{2}$ cups chilled Coles Brand Lemonade.

Choc-coconut slushie

Drizzle the inside of 4 chilled Coles cook&dine white wine glasses with hard-set chocolate topping. Set aside to set. Blend 3 cups ice cubes, 1 cup coconut water and $\frac{1}{4}$ cup chocolate syrup in a blender until smooth. Pour into glasses. Top with grated dark chocolate.

Citrus spritzer punch

Combine $\frac{1}{4}$ cup Coles Brand Lemon Cordial, $\frac{1}{4}$ cup Coles Brand Lime Cordial, 3 cups chilled Coles Brand Tonic Water, 1 thinly sliced lemon, 1 thinly sliced lime, 1 thinly sliced orange, $\frac{1}{4}$ cup lemon thyme sprigs and 1 cup crushed ice in a jug. Pour into 4 chilled glasses.

what TO DRINK

Drinks news • Food matching • Cocktails



PREMIUM CHOICES

Just in time for Christmas and New Year's Eve parties, here are some of the latest drinks to hit Liquorland. Lovers of authentic American bourbon whiskey are well catered for with award-winning brands in convenient premixed varieties. Enjoy the smooth, bold flavour of Wild Turkey Rare and Cola, made with top-shelf Barrel Proof bourbon. Or find a new favourite in the rustic Bulleit Batches range of bourbon with traditional lemonade (Louisville Lemonade), dry ginger and orange bitters (Kentucky Buck), or cloudy apple and maple (The Rambler). Prefer to mix your own? Try Smirnoff Double Black, a full-strength statement vodka that makes a stylish gift, too.

BEER & MORE

Here's a Christmas gift idea for the beer drinker in your life. The Peroni gift pack, \$20, includes two signature beer glasses and four 330ml bottles of Peroni Nastro Azzurro. Available at Liquorland.



Curtis Stone's
Strawberry-Mint
Bramble recipe p55

Know your liqueurs

Use this handy guide to match liqueurs with festive food.

LUSCIOUSLY LICORICE

Barbaresco Ouzo, Galliano White Sambuca Team with aniseed flavours, such as fennel and orange salad.

CITRUS DREAMS

Cointreau, Grand Marnier Use generously in the classic French dessert Crepes Suzette, and flambé if you dare.

CHEERY CHERRY

La Bonne Kirsch Add a splash to jazz up your cherry salsa (see recipe, p64).

LET'S GO NUTS

Frangelico Mix into a layered chocolate and hazelnut cake, or yule log, and enjoy a glass on the side.

MERRY BERRY

VOK Strawberry Liqueur, Chambord

Add a dash to fettuccine with fresh tomatoes, strawberries, basil and chilli for an extra kick.



TRY THESE FOOD & DRINK MATCHES



p26
**Brancott Estate
Marlborough
Sauvignon Blanc** \$\$



p53
**Wynns Coonawarra
Estate Cabernet
Shiraz Merlot** \$\$\$\$



p24
**Taylors Estate
Shiraz** \$\$\$\$



SEE IT ONLINE

Want to go all out and impress at your Christmas or New Year's Eve celebration? Create a champagne fountain! To find out how, download the free Coles Magazine for iPad.

PRICE GUIDE: \$ \$10 and under \$\$ \$15 and under \$\$\$ \$20 and under \$\$\$\$ \$30 and under \$\$\$\$\$ over \$30 • All drinks featured are available at **LIQUORLAND**

LIQUORLAND



CHRISTMAS ENTERTAINING! *with Matt Skinner*

"Four wines are really all you'll need"

There's a point each Christmas where uncomfortably full and laying on the back lawn, I pledge to myself that next year will be easier. To be fair I have nobody to blame but myself. As chief host & designated Christmas day chef, nobody forces me to over-cater - or go back for third helpings - but those oysters, the prawns, the Weber-roast turkey, my mother-in-law's pavlova. What can I say? It seems I'm a sucker for my own punishment. But with so much happening on the Christmas table, the best advice I can offer when it comes to the wine is to keep things as simple as you possibly can. Four wines are really all you'll need.

Good bubbles are bulletproof, not to mention an impressive way to spark appetites when your guests arrive. Clean, racy and with just the right level of fizz, the brilliant **Brown Brothers Prosecco NV** would be a perfect way to get the day off to a flying start. A must have and classic Christmas addition to any

table, and one of my favourites, is **Seppelt Original Sparkling Shiraz**. Then when it comes to mains, a good all-purpose white and red will do the job nicely. As great all-terrain whites go, **Vasse Felix Classic Dry White**, a gluggable blend of Semillon, Sauvignon Blanc & a little bit of Chardonnay, is pretty hard to beat. And for the red, **Wirra Wirra Church Block Red Blend** is not only a brilliant and versatile example, but also ranks as one of the absolute bargains of the year. Its core of plush dark fruit is perfect for everything from baked ham to roast turkey.

Remember to add glassware and ice to your to-do list also, and finally don't forget to stop long enough to enjoy the day yourself - by then you'll no doubt have earned yourself a lie down on the back lawn!

Wishing you all a safe & Happy Christmas!

Matt

MATT SKINNER'S
TOP
— Pick —



Seppelt Original
Sparkling Shiraz

This month WE LOVE

Rely on Coles for fabulous new products and well-loved favourites.



GLUTEN & DAIRY FREE

New in store now, Helga's Gluten Free & Dairy Free Bread has been mixed to create a delicious nutty flavour that everyone can enjoy. It's available in three great varieties – Soy & Linseed, Sunflower & Quinoa and 5 Seeds.



NATURAL SWEETNESS

From the maker of Equal, Naturals 100% natural low calorie sweetener is available in packs of 40 sticks. Made with all-natural Stevia, it has 98 per cent less calories than sugar. Try it in hot and cold drinks, cereal or yoghurt. Go to www.equalchoice.com.au



BETTER SPREAD

The Bertolli family have been experts in olive oil since 1865, and today Bertolli brings this same expertise to its olive oil spreads. With 65% less saturated fat than butter, Bertolli Classic is great for spreading, cooking and baking. Find the range in the chiller aisle.



ADD ZING TO EVERYTHING

Experience the smooth velvety texture of Buderim Ginger Naked Ginger, without the crystallised coating. A sensational fat-free snack, a flavour burst when baking and delicious with cheese, this great Australian product is also low GI and gluten free.



A LITTLE BIT OF MAGIC

Lurpak is a Danish butter with a reputation for being the most delicious in the world. Its distinctively creamy taste transforms the ordinary into a little bit of magic. Spread it over something warm or use it to whip up something special.



IT'S ZOOSH TIME!

Bring some personality and fun back to your plate with ZOOSH. The new range of salad dressings and mayonnaise is designed to excite, delight and truly inspire you to eat more fresh food in adventurous ways.



ENTERTAIN WITH PHILLY

Summer's here and Christmas catch-ups are in full swing. Give the gift of fresh this festive season with a delicious PHILLY 3-Step Cheesecake. The possibilities are endless. Just use PHILLY and your imagination to ensure your status as a Christmas goddess.



AUSSIE FAVOURITE

Natvia is an 100% natural sweetener with only 0.4 Calories per serve. Unlike other sweeteners, Natvia has no bitter aftertaste and is crafted for coffee and baking so you can enjoy sweetness without the guilt. Go to www.natvia.com.au for sugar-free recipes.



POTS OF GOLD

Lovers of great-tasting honey can now enjoy a new sensation with Capilano's NATURAL POT SET HONEY. This velvety smooth, luscious honey is made from quality Australian honey... naturally! There are two delicious flavours – Original or Cinnamon.

Some products are not available in all stores.

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Handmade WITH LOVE

Add a special touch to your festive table and create Christmas decor with flair by following *Vanessa Austin's* fun projects.

Christmas bonbons

You will need

variety of Coles Noel Collection Christmas Cards
plain white paper, cut to 30cm x 25cm
cardboard rolls (from bathroom tissue)
bonbon snaps (available from craft shops)
double-sided tape
Coles Noel Collection Christmas Chewy Toffees
variety of Coles Noel Collection Christmas Ribbon
Coles Noel Collection Christmas Wrapping Paper, cut into strips

1 Cut out images from the Christmas cards to decorate each bonbon.

2 At one end of a sheet of paper, lay 3 rolls across the longer side with a bonbon snap. At the opposite side place some double-sided tape.

3 Fill the middle cardboard roll with toffees then roll firmly to encase in paper and fasten with the double-sided tape.

4 Pull each end cardboard roll out a little. Holding the middle roll, gently twist the paper and secure with ribbon. Remove end rolls.

5 Use double-sided tape to attach Christmas cut-outs and wrapping paper strips.

Note Check out the Coles Christmas aisle for Christmas stickers to use as decorations.





Christmas table centrepiece

You will need

- 35mm round metal hoop (available from craft shops)
- 30mm round metal hoop (available from craft shops)
- strong florist wire (available from florists)
- 7 packs Coles Noel Collection Shatter Proof Baubles (various sizes)
- 3m roll Coles Noel Collection Fabric Ribbon
- 5 pillar candles

- 1** Lay the smaller hoop inside the larger hoop on a flat surface. Loop florist wire in a zigzag pattern to join the hoops together.
- 2** Taking 5 baubles at a time, thread wire through the caps and twist to bunch the baubles together. Continue until you have 17 bunches of baubles.
- 3** Use wire to attach baubles to the hoop and trim excess wire.
- 4** Fill in any holes by attaching individual baubles with wire.
- 5** Tie 5 bows with ribbon and attach to the wreath with wire.
- 6** Place pillar candles in the centre of your table wreath.

Tip: Place the centrepiece on a sheet of foil or on a large platter to prevent wax from dripping onto your tabletop.

Herb wreaths

You will need

- 2 metal hoops, shapes of your choice (available from craft shops)
- sprigs of herbs that dry well, such as rosemary or bay leaves
- green florist wire (available from florists)
- variety of Coles Noel Collection Christmas Ribbon
- Coles Noel Collection Christmas Ornaments

- 1** Cover each hoop with sprigs of leaves in small sections at a time and tie with florist wire.
- 2** Loop a piece of ribbon around the top of each wreath, allowing enough length to hang on a wall or from a door knob.
- 3** Use a piece of ribbon to attach a Christmas ornament to hang in the centre of the wreath.



WATCH IT ONLINE

See tips on decorating your Christmas tree on the free Coles Magazine App! See p6 for details.



Tip: These wreaths can be as big or as small as you like depending on the amount of herbs you use.

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Stripe ruffle one-piece, \$10, and Cherry-print rash guard, \$12 (below)



Stripe smocked dress and pants, \$12



Orange tutu dress, \$22



FOR GIRLS



Crab-print T-shirt, \$6



Fish-print board shorts, \$10



Surf Patrol rash guard, \$10

ALL THEY WANT FOR CHRISTMAS

Whether you're buying for your bub, mum, brother or best friend, you'll be inspired by these gift ideas for everyone on your list!



Classic polo, \$10 or 2 for \$15



Striped T-shirt, \$8



Active tank, \$8



Plaid shorts, \$19



Lynx Africa body spray, \$5.72



Blue twill walking shorts, \$19



Board shorts, \$15



FASHION

Black and white maxi dress, \$19



Sunglasses, \$10

Orange striped tank, \$12



Straw trilby hat, \$15

Yellow barrel bag, \$25



Black ruched dress, \$19



Kate Moss Lasting Finish Matte Lipstick in 107, \$13.86

Leaf-print sleep romper, \$15



Pink striped bag, \$15



FOR HER

Lace-trim sleep tank, \$8



Flower-print sleep pants, \$12



Crochet crew knit, \$25



Polkadot scarf, \$10



Little Bird Organic Pawpaw Balm, \$5.75



Assorted bodysuits, \$6 each

FOR BUBS



SEE IT ON THE APP!

To see more ideas and more fun colours, download the free Coles Magazine app for your iPad. See p6 for details.



*All clothing by Mix Apparel is available in selected Coles stores that stock Mix and at mixapparel.com.au. Products featured are part of the November range and will be available from 4/11/13, with selected items available from 18/11/13. Styles, sizes and colours may vary between stores and online. Available while stocks last. To find your nearest Coles store that stocks Mix, go to mixapparel.com.au/locations, or call 1800 752 648.

FESTIVE & FURRY

Show your love for your furry friends this Christmas with a stocking full of toys, food and accessories from the pet care aisle.

MORE FROM THE PET AISLE...



Dine with Turkey in a Delicious Gravy 85g



VIP Fussy Cat Treats Kangaroo Snackers 100g



Schmackos Twirlz Beef & Liver 180g



My Dog Home Recipe with Angus Beef, Capsicum & Green Beans 100g



Ruffs Ice Bones Natural Beef Flavour 6 pack



1 VitaPet Energy Burner Animals Toy for small/medium dogs

2 Petstages Dangling Fish for cats of all ages

3 VitaPet Crazy Cat Toy Mice in Natural

4 Rufus & Coco Bones dog collar

5 Rufus & Coco Diamante cat collar

6 VitaPet Ruff and Tuff dog toy for medium dogs

7 Petstages Orka Bone for dogs



Coles Brand Christmas stocking available from the Christmas aisle.

DIY pupcakes

• MAKES 10 • PREP 20 MINS • COOKING 30 MINS

125g wholemeal plain flour
10g baking powder
60g oatmeal
1 apple, peeled, cored, seeds removed, grated
½ cup alfalfa sprouts, finely chopped
125g plain yoghurt
45ml vegetable oil
15g honey
2 eggs, lightly beaten

1 Preheat oven to 180°C or 170°C fan. Line 10 holes of a ⅓ cup muffin pan with patty cases.

2 Combine the flour, baking powder and oatmeal in a large bowl. Add the apple and sprouts and stir to combine.

3 Combine yoghurt, oil, honey and eggs in a bowl. Add to flour mixture and use a wooden spoon to fold until just combined.

4 Spoon mixture into muffin holes, filling to three-quarters.

5 Bake for 30 mins or until the pupcakes are lightly browned and a skewer inserted into the centre comes out clean.

Transfer to a wire rack to cool.

Everyday
indulgence



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Dine®

Explore a delicious Christmas



Download the Coles Magazine App to experience an interactive Coles Christmas

The Coles Magazine App now features the Coles Christmas Panorama - a new, interactive way to bring your Christmas to life. The more you explore, the more you'll discover how Coles can make your Christmas truly delicious.

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