

- · RECIPES
- · CHRISTMAS SPECIALS
- · GREAT TASMANIAN PRODUCTS

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Ingredients

- · 8 slices of stake white bread
- · 100g butter (reserve 1tbsp)
- · 1 brown onion, finely chopped
- · 1/2 cup roughly chopped herbs
- · 1tbsp pomegranate seeds

Method

 Cut or tear the bread into 1cm pieces.
 Melt butter over medium heat, add the onions and cook until softened or for 4 minutes.

- Add the bread pieces and herbs.
 Season generously with sea salt and cracked pepper.
- 5. Stuff the chicken and cook it with the legs together with kitchen string.
- 6. Once cooked decorate with the stuffing and pomegranate seeds.



Whole Fresh Chicken

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An Aussie Christmas isn't a Christmas without some prawns!

Everybody loves a prawn cocktail, and this one won't disappoint. Tossed in wasabi maynnaise, this will bring a hot peppery bite to your appetiser.

Ingredients

· 24 cooked prawns

- · 2 little gem lettuce, quartered
- · 1 avocado, diced
- · 2tbsp wasabi paste (or to taste)
- · 1/4 cup mayonnaise
- · 1tbsp chives, chopped
- · 1tbsp lemon juice

Method

1. Arrange the lettuce, avocado and prawns in individual serving glasses.

2. To make the dressing, mix the mayonnaise, wasabi, chives, and lemon juice in a small bowl. Season to taste with salt and pepper. 3. Dress the cocktail just before serving, garnish with a sprinkle of extra chives on top.

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Tiger Prawns CUP

Golden Prawn Ring 255g

\$39.18 per 1kg

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SAVE \$3.00



Tasmanian Salmon Portions Skin On 500g (Frozen) \$39.98 per 1kg

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Beerenberg Seafood Sauce 150g \$2.66 per 100g

SAVE 96¢

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MasterFoods Tartare/ Seafood Cocktail Sauce 220/260g

SAVE 26¢



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Global Frozen Cooked & Peeled Prawns 300g \$29.97 per 1kg



Side Panel 87mm W x 298mm H

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Blue Banner Pickled Onions 525g (excl. No Added Sugar)





\$11.41 per 1kg



Cripps Premium Shortbread Tin 334g \$3.29 per 100g





These delicious Christmas treats will be a hit with all your nearest and deerest.

VIEW RECIPE

Ingredients

- · 10 Cadbury Chocolate Baubles
- · 200g dark chocolate
- · 10 mini red candy
- \cdot 5 pair edible eyes
- · 5 hard snack pretzels



1. Break the dark chocolate into small pieces, place it in a heat proof bowl and melt it, over a double boiler, or melt it in the microwave on a low setting.

2. Break the pretzel in half using serrated knife to score a line in the fornt and the back of the pretzel to help it to break evenly.

3. Unwrap and secured the bauble on the top of a skewer, dip the bauble in melted chocolate, let excess chocolate drip back to the bowl.

4. Attach eyes and Mini M&M nose, then attache pretzel as antlers.

5. When the chocolate is dry to touch, remove reindeer it from the skewer.



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Cadbury Christmas Sharepack 144/150g

Cadbury Christmas Stocking 181g \$4.41 per 100g

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Cadbury Choc Fruit & Nut Jars 280–340g

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Violet Crumble Santa \$3.70 per 100g

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This recipe fuses two Christmas traditional recipes into one. The black forest cake and the pavlova.

> Country Chef Rustic Pavlova 400g \$2.25 per 100g

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\$**8**99

Ingredients

Country Chef 500g pavlova base 200g dark chocolate 300mL cream, whipped

400g plump, red cherries

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Method

1. To make the drizzle, place the dark chocolate in a ceramic bowl and heat in the microwave in 30-second increments, stirring after each until glossy and smooth. You want the chocolate to be pourable but not too runny.

2. Dip 12 cherries with stalk intact into the melted chocolate. Set aside to set.
 3. Place the pavlova on a cake stand and pour the remaining chocolate mixture over the cake, starting in the middle, allowing it to run over the sides for a decadent and dramatic look.

4. Top with whipped cream.5. Decorate with the 12 chocolate dipped cherries and some extra fresh cherries.6. Serve immediately.





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Whitting Xmas Fruit Cake 500g \$1.60 per 100g Christmas Fruit Mince Pies 360g \$1.25 per 100g Paul's Brandy/Butterscotch Custard 1kg 48¢ per 100g

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VIEW RECIPE

Paul's Eggnog 1L \$4.49 per 1L

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Nothing beats a warm brownie straight out of the oven. This simple recipe is great for using any leftover christmas pudding you have. Great for a festive afternoon treat!

VIEW RECIPE

MERRY CHRISTMAS

Ingredients

· 375g dark chocolate, chopped · 250g unsalted butter, chopped, room temp. · 4 eggs

- · 3/4 cup caster sugar
- · 1/4tsp salt
- ·1 cup plain flour
- · 200g leftover Christmas pudding, crumbled

Method

1. Preheat the oven to 180C/170C fan forced. Grease and line a 20x30cm baking tin with greaseproof paper.

2. Place the chocolate, sugar and butter in a large microwave safe bowl and microwave in 30 second increments on high, stirring until butter and chocolate has melted.

3. Add eggs one at a time, beating each time quickly to prevent the eggs from curdling. Sift in the flour and salt, stir to combine then fold 150g christmas pudding into the batter. 4. Pour into the greased tin, scatter the rest of the christmas pudding on top and gently press into the batter. Bake for 20 minutes or until just set around the edges, but still soft in the middle

5. Cool completely before cutting into squares. Serve dusted with icing sugar if desired or with a scoop of vanilla ice cream or fresh whipped cream.

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