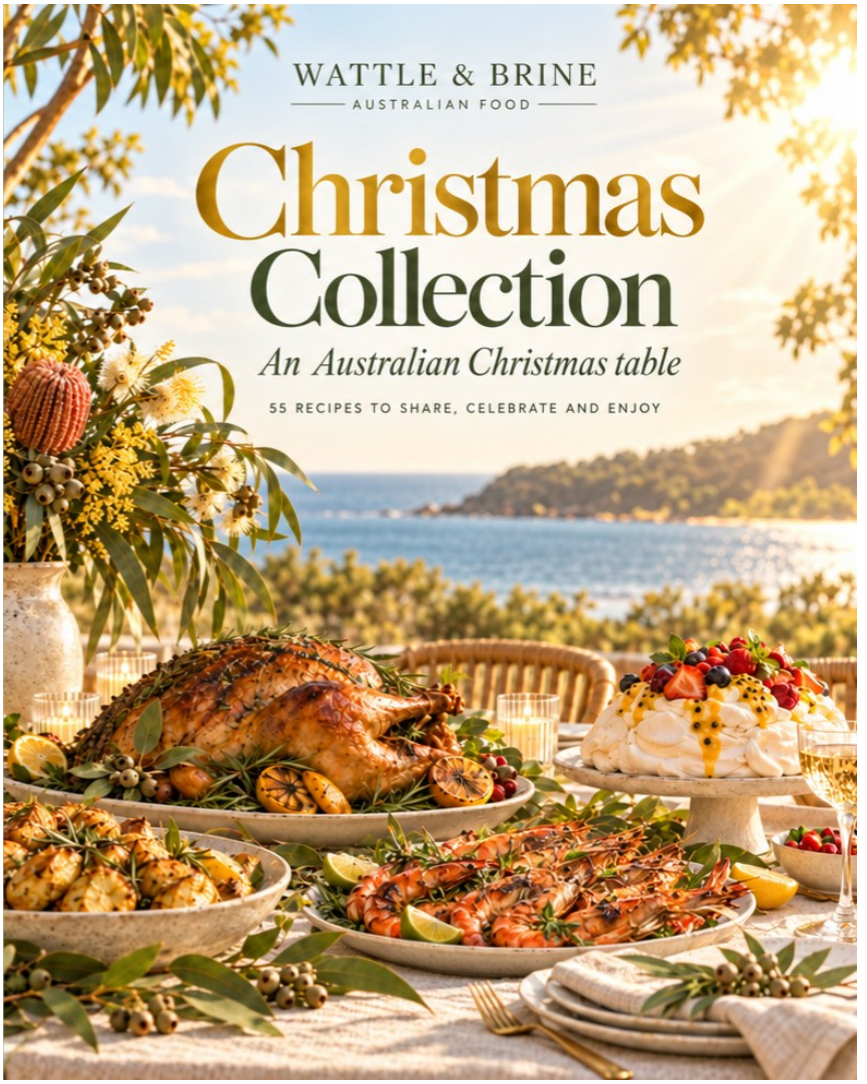
Christmas Collection

A look inside



Three sample recipes from our 55-recipe collection

wattleandbrine.com.au


Savour the flavours
of an Australian Christmas

Brown Butter Fruit Mince Scrolls

DESSERTS & SWEET BAKING

INGREDIENTS

Dough:
500 g bread flour
7 g instant yeast
60 g caster sugar
1 tsp fine salt
250 ml warm milk
1 egg
70 g unsalted butter, softened
Filling:
120 g unsalted butter
300 g fruit mince
1 tsp cinnamon
Finely grated zest of 1 orange
Glaze:
120 g icing sugar
1-2 tbsp orange juice

YIELD & TIMING ESTIMATES

Yield: 12 scrolls

Prep: 35-40 min

Cook: Brown butter about 5-8 min; bake 22-28 min

Extra time: First rise about 1-1.5 hr, until doubled; second prove 35-45 min; cool 10 min

METHOD

1. Combine flour, yeast, sugar and salt. Add milk and egg; knead 5 minutes. Add softened butter gradually and knead until smooth. Cover and rise until doubled.
2. Brown 120 g butter until nutty and amber; cool until spreadable.
3. Roll dough to about 35 x 45 cm. Spread with brown butter, then fruit mince, cinnamon and orange zest.
4. Roll up tightly and cut into 12 pieces. Arrange in a lined baking dish, cover and prove 35-45 minutes.
5. Bake at 190°C conventional / 170°C fan for 22-28 minutes until golden. Cool 10 minutes and mix the icing sugar with enough orange juice for a drizzling consistency, then drizzle over the scrolls.


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Lemon Myrtle Peach Trifle

DESSERTS & SWEET BAKING

INGREDIENTS

400 g plain sponge cake, cut into cubes
80 ml dry sherry, optional
750 g ripe peaches, sliced
50 g caster sugar
1 tbsp lemon juice
Custard:
600 ml full-cream milk
6 egg yolks
90 g caster sugar
35 g cornflour
1 tsp vanilla bean paste
1/4 tsp ground lemon myrtle
300 ml thickened cream
1 tbsp icing sugar
40 g toasted flaked almonds

YIELD & TIMING ESTIMATES

Yield: 10-12 servings

Prep: 30 min, including assembly

Cook: Peaches 5 min; custard about 10-15 min

Extra time: Allow about 30-60 min to cool components; chill at least 4 hr

METHOD

1. Reserve a few fresh peach slices for finishing. Simmer half the remaining peaches with 50 g sugar and lemon juice for 5 minutes until just softened; cool and fold through the remaining peach intended for the layers.
2. Heat milk with vanilla and lemon myrtle until steaming. Whisk yolks, 90 g sugar and cornflour. Gradually whisk in hot milk, return to pan and cook until thick. Strain and cool with baking paper touching the surface.
3. Place sponge in a trifle bowl and sprinkle with sherry if using. Spoon over peach mixture and juices.
4. Add cooled custard. Chill at least 4 hours.
5. Whip cream with icing sugar and spoon over just before serving. Finish with flaked almonds and a few fresh peach slices.


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Crispy Pork Belly with Apple, Fennel & Wattleseed Crackling

CHRISTMAS CENTREPIECES

INGREDIENTS

1.8-2 kg skin-on pork belly
2 tsp fine salt
1 tsp fennel seeds, ground
1/2 tsp roasted ground wattleseed
2 fennel bulbs, sliced
3 firm apples, cut into wedges
250 ml apple cider
1 tbsp olive oil
1 tbsp apple cider vinegar

YIELD & TIMING ESTIMATES

Yield: 6-8 main-course servings

Prep: 25 min, split across two days

Cook: Roast 2.5-3 hr, or longer to stated endpoint; optional extra 10-15 min for crackling

Extra time: Refrigerate uncovered overnight; rest cooked pork 20 min

METHOD

1. The day before, score pork skin without cutting into the meat. Pat completely dry, rub with 1 1/2 tsp salt and refrigerate at 5°C or colder, uncovered on a tray on the lowest shelf, away from ready-to-eat food, overnight.
2. Heat oven to 240°C conventional / 220°C fan. Rub flesh side with fennel seed; keep the skin dry.
3. Toss fennel and apple with the olive oil and arrange beneath pork; add cider around-not over-the meat. Roast 30 minutes.
4. Reduce to 165°C conventional / 145°C fan and roast for approximately 2-2 1/2 hours, or longer as needed, until tender and a clean probe thermometer measures at least 75°C in the centre of the meat. Increase heat for 10-15 minutes if needed to finish the crackling.
5. Mix remaining salt with wattleseed. Rest pork 20 minutes, then dust crackling lightly with wattleseed salt. Toss apple and fennel with vinegar and pan juices to serve.


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Parmesan, Smoked Cheddar & Roasted Wattleseed Shortbread

SAVOURY • AUSTRALIAN NATIVE INGREDIENTS • PERFECT FOR SHARING

Rich, cheesy and delicately nutty, these savoury shortbread rounds are a delicious addition to the Christmas table.

INGREDIENTS

200 g plain flour
30 g rice flour
125 g cold unsalted butter, diced
65 g finely grated Parmesan
55 g finely grated smoked cheddar
1/2 tsp roasted ground wattleseed
1/4 tsp freshly ground black pepper
1/4 tsp fine sea salt, only if needed
1-2 tsp iced water, only if required
15 g finely grated Parmesan, for finishing
1/4 tsp roasted ground wattleseed, for finishing

YIELD & TIMING ESTIMATES

Yield: 28-32 rounds
Prep: 25-30 min
Cook: Bake 14-17 min
Extra time: Chill at least 1 hr; cool 5 min on trays, then allow about 20-30 min on rack

METHOD

1. Combine the plain flour, rice flour, 1/2 tsp roasted ground wattleseed and black pepper in a bowl; add the optional salt only if needed.
2. Add the cold butter and rub in with fingertips, or pulse briefly in a food processor, until the mixture resembles fine breadcrumbs.
3. Add the Parmesan and smoked cheddar and mix just until evenly distributed.
4. Press a small amount of the mixture together. If it holds, do not add water. If it remains too dry and crumbly, add iced water 1 tsp at a time, using only enough to bring the dough together.
5. Turn the dough onto a lightly floured surface and gently bring together without kneading. Divide into two logs about 4 cm in diameter, wrap and refrigerate for at least 1 hour.
6. Heat oven to 170°C conventional / 150°C fan. Line two baking trays with baking paper.
7. Mix the extra Parmesan with the remaining 1/4 tsp wattleseed. Unwrap the logs and roll lightly in the Parmesan-wattleseed mixture, pressing gently so it adheres.
8. Slice into rounds 6-7 mm thick and place on the trays with a little space between each.
9. Bake for 14-17 minutes, rotating the trays once, until the edges are pale golden and the centres are dry and set.
10. Cool on the trays for 5 minutes before transferring carefully to a wire rack. Cool completely before storing. Makes approximately 28-32 shortbread rounds. Store airtight for up to 5 days.