

8 Recipes for *Winter*



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 **CATER CARE**



Celeriac and Parsnip
Soup with Crisp
Parsnip Shards

Celeriac and Parsnip Soup with Crisp Parsnip Shards



Serves: 4

As the temperatures dip, there's nothing more comforting than a bowl of hot, hearty soup. This recipe brings together the earthy flavours of celeriac and parsnip, two root vegetables that might not be everyday staples but are incredibly nutritious and delicious. The soup is made vegetarian-friendly with vegetable stock, and the crispy parsnip shards offer a delightful twist on the usual croutons. Be sure to make extra—these crunchy delights will be a hit!

Ingredients

10 ml Extra Virgin Olive Oil
230 g Brown Onion - top, tail, peel, halve, and finely slice
2 Garlic Cloves - peel and finely chop
800 g Parsnips - top, tail, peel, and cut into 2 cm dice
650 g Celeriac - top, tail, peel, and cut into 2 cm dice
450 g Washed Potatoes - peel and cut into 2 cm dice
1 small Bay Leaf - lightly crush
1 L Vegetable or Chicken Stock (salt reduced)
180 ml Full Cream Milk
Sea Salt and Freshly Ground Black Pepper - to taste
As required - Olive Oil
250 g Parsnip - top, tail, peel, and—using a vegetable peeler—peel into long thin strips
Freshly Ground Black Pepper - to taste

Method

1. Over a moderate heat, in a saucepan, add and heat the first quantity of oil, then add the onions and sauté, stirring regularly until they have softened.
2. Add the garlic and continue to sauté for a further minute.
3. Add the first quantity of parsnip, celeriac, and potato and continue to sauté, stirring regularly until the vegetables have lightly browned.
4. Add the bay leaf and stock, mix to combine, then bring to the boil, reduce the heat, cover with a tight fitting lid, and allow the soup to gently simmer for 25 minutes or until the vegetables are tender and starting to fall apart, then discard the bay leaf.
5. Add the milk, mix to combine, and then remove the saucepan from the heat.
6. Using a blender (a stick blender is ideal), blend the soup to a smooth consistency, then season to taste and keep warm.
7. Over a low/moderate heat, in a saucepan, add the second quantity of oil to a depth of 2 cm. Once hot, place 2–3 parsnip strips at a time into the oil and fry until they are a light golden brown in colour, then carefully remove each strip from the oil and place onto absorbent paper to soak up any excess oil, cool, and crisp up.

To Serve

If required, reheat the soup and divide between the required number of serving bowls, then top each with 2–3 parsnip shards and a little freshly ground black pepper. Place remaining parsnip shards in a bowl and serve at the table for guests to help themselves.

Slow Cooked Lamb
Navarin Pot Pie
Flavoured with
Torn Olives, Rosemary,
and Roasted Garlic



Slow Cooked Lamb Navarin Pot Pie Flavoured with Torn Olives, Rosemary, and Roasted Garlic



Serves: 4

In Australia, winter calls for meals that warm the soul, and our Slow-Cooked Lamb Navarin Pot Pie is just the ticket. Tender lamb—infused with the richness of olives, rosemary, and roasted garlic—is slow-cooked to perfection and encased in a flaky pie crust. This dish not only showcases our commitment to quality and fresh ingredients but also brings the cosy, comforting essence of winter to your table.

Ingredients

40 ml Vegetable Oil
1 kg Diced Lamb Leg - cut into 1 cm cubes
160 g Spanish Onion - peel, halve, and finely dice
1 Garlic Bulb - prick the garlic bulb 4 times with a fork, roast in a moderately heated oven for 50–60 minutes, or until softened. Allow to cool. Slice off ½ cm from the bulb's base, squeeze out the garlic puree.
40 ml Red Wine
80 ml Balsamic Vinegar
800 g Crushed Tomato
900 ml Chicken Stock
2 Sprigs of Rosemary - lightly crush
1 Bay Leaf - lightly crush
80 g Kalamata Olives - drain, crush, remove stone, and roughly tear
½ Lemon - cut into 4 wedges and remove pips
Sea Salt and Freshly Ground Black Pepper - to taste
1 Egg - beaten
4 x 12 cm diameter Puff Pastry Discs - thaw and cut
½ tsp Dried Rosemary
¼ tsp Dried Thyme
Sea Salt - to taste

Method

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Over a moderate heat, in a saucepan, heat half of the oil, add the lamb, and sauté until the lamb is well browned on all sides. Remove the lamb from the saucepan and set to one side.
3. Add the remaining oil to the saucepan. Add the onion and sauté, stirring regularly until it has softened, then add the garlic puree and continue to sauté for a further minute.
4. Add the red wine to the saucepan and thoroughly combine to deglaze the saucepan. Return the lamb to the saucepan; add the balsamic vinegar, crushed tomato, chicken stock, rosemary sprigs, bay leaf, Kalamata olives, and lemon wedges. Mix until the ingredients are thoroughly combined. Bring up to the boil, then reduce the heat and allow to simmer gently for 1 ½ hours or until the lamb is tender and the sauce has reduced, thickened, and evenly coats the back of a mixing spoon. Season to taste. Remove the saucepan from the heat. Allow the braised lamb to cool for 20 minutes. Carefully remove and discard the rosemary sprigs, bay leaf, and lemon wedges.
5. Evenly distribute the braised lamb between four 6 cm deep and 10 cm across pie dishes. Place the pie dishes into a refrigerator for 2 hours to allow the lamb mix to continue to cool.
6. Lightly brush the rims of the pie dishes with a little of the beaten egg, then top each pie with a puff pastry disc. Press the pastry down on all the edges to seal the pie tightly, and trim off any excess pastry from the rim of each dish with a knife.
7. With the remainder of the beaten egg, generously brush the pastry on each pie and lightly sprinkle each with a little dried rosemary, dried thyme, and sea salt.
8. Place the pies into the oven and bake for 25 minutes or until the braised lamb is heated through and the pastry is golden brown.

To Serve

Carefully (they will be hot!) place each pie on the side of a serving plate, and if desired serve with mashed potato, minted green peas, or a light garden salad.



Individual Chicken
Roast Filled with
Pistachio, Apricot, and
Ras el Hanout Stuffing

Individual Chicken Roast Filled with Pistachio, Apricot, and Ras el Hanout Stuffing



Serves: 4

A roast dinner is a winter classic, and we've elevated it with a North African twist. Each chicken maryland is stuffed with a tantalising blend of pistachios, apricots, and the aromatic spice mix *Ras el Hanout*. This seasoning, traditionally reserved for esteemed guests, adds a burst of the exotic that transforms a simple roast into a feast fit for a special occasion.

Ingredients

Garlic Puree - from 2 garlic bulbs (see method)
40 ml Olive Oil
220 g Spanish Onion - peel, halve, and finely dice
260 g Dried Apricot - roughly chop
120 g Shelled Unsalted Pistachio Nuts - roughly chop
40 Flat Leaf Parsley Leaves - roughly chop
40 Coriander Leaves - roughly chop
10 Mint Leaves - roughly chop
4 tsp Ras el Hanout Spice Mixture
Sea Salt and Ground Black Pepper - to taste
4 De-boned, Skin-on Chicken Marylands
As required - Butcher's Twine
Sea Salt - to taste
40 ml Olive Oil

Method

1. Preheat an oven to a moderate temperature - 160°C.
2. Prick each garlic bulb 4 times with a fork, roast in a moderately heated oven for 50-60 minutes, or until the bulbs have softened. Cool and slice ½ cm off each garlic bulb's base, squeeze out the garlic puree, and set to one side until required.
3. Add the first quantity of olive oil to a sauté pan over a moderate heat, then add the onions and sauté, stirring regularly, until they have softened. Remove from the heat and allow the onions to cool to room temperature.
4. Place the garlic puree, cooked onion, apricots, pistachios, parsley, coriander, mint, and *Ras el Hanout* in a food processor and blend until the ingredients have combined into a coarse paste. Season to taste and remove from the food processor.
5. Lay out the chicken marylands skin side down on a clean work surface. Evenly distribute the stuffing along the centre of each one.
6. Roll each chicken maryland into a tight roll so the stuffing is completely enclosed. Tie each chicken maryland up with butcher's twine and lightly season with sea salt.
7. Add the second quantity of olive oil to a sauté pan over a moderate heat. Once hot, add the chicken marylands and sear until golden brown on all sides, then remove from the pan and place into a deep roasting tray. Place the tray in the oven and roast for 35 minutes or until the chicken is just cooked through. Remove from the oven, cover with aluminium foil, and set to one side to rest for 2 minutes.

To Serve

Remove the butcher's twine from each of the chicken roasts and serve them whole or cut into thick slices.



Black Lip Mussels in a Spanish Style Tomato and Chorizo Sausage Sauce



Black Lip Mussels in a Spanish Style Tomato and Chorizo Sausage Sauce

Serves: 4

Seafood lovers, rejoice! This winter, indulge in black lip mussels cooked in a robust Spanish-style tomato and chorizo sauce. Mussels, often overshadowed by other seafood, shine in this dish where they soak up the smoky, spicy flavours of caramelised chorizo, fennel seeds, and smoked paprika. Perfect for a filling yet light winter meal that brings a taste of the Mediterranean to your kitchen.

Ingredients

10 ml Olive Oil
200 g Brown Onion - top, tail, peel, halve, and finely dice
4 Garlic Cloves - peel and finely chop
1 tsp Smoked Paprika
 $\frac{3}{8}$ tsp Fennel Seeds
250 ml White Wine
800 g Crushed Tomato
250 ml Water
Sea Salt and Freshly Ground Black Pepper - to taste
As required - Extra Virgin Olive Oil Spray
120 g Chorizo Sausage - finely slice widthways
2 kg Black Lip Mussels - thoroughly rinse in cold running water, clean, and drain
20 Flat Leaf Parsley Leaves - rinse, drain, and roughly tear

Method

1. Over a moderate heat, in a saucepan, add and heat the first quantity of oil, add the onions, and sauté stirring regularly until the onions have softened.
2. Add the garlic, smoked paprika, and fennel seeds and continue to sauté for a further minute.
3. Add the white wine, crushed tomato, and water. Mix to combine, and bring it up to the boil. Reduce the heat and allow to gently simmer for 10 minutes or until the sauce has reduced, thickened, and coats the back of a mixing spoon. Season to taste, then remove the saucepan from the heat and set to one side.
4. Over a moderate heat, in a saucepan, lightly spray oil, and once hot, add the chorizo sausage and sear it for 30 seconds on each side or until it is well browned and caramelised.
5. Add the tomato sauce to the saucepan (carefully, as the oil from the sausage might spit), mix to combine with the chorizo sausage, then bring it up to the boil. Add the mussels and mix to combine, then bring the sauce back up to the boil. Cover the saucepan with a tight fitting lid and continue to boil for 5 minutes or until the mussels have opened and are cooked through.

To Serve

Place the mussels in either the saucepan or a serving bowl at the table, lightly sprinkled with roughly torn parsley. Serve with torn, warm crusty bread to assist with soaking up the sauce.



**Slow Braised
Beef Cheek
Ragout Flavoured
with Red Wine,
Thyme, and
Roasted Garlic**

Slow Braised Beef Cheek Ragout Flavoured with Red Wine, Thyme, and Roasted Garlic



Serves: 4

Winter is the perfect time for slow-cooked dishes that fill your home with irresistible aromas. Our Beef Cheek Ragout—simmered with red wine, thyme, and roasted garlic—transforms a tough cut of meat into a melt-in-your-mouth experience. This rich, flavourful ragout is the ultimate comfort food, perfect for sharing with family and friends on a chilly evening.

Ingredients

As required - Extra Virgin Olive Oil Spray

1.1 kg Beef Cheeks - cut into 4 cm dice

20 ml Extra Virgin Olive Oil

140 g Brown Onion - top, tail, peel, halve, and finely dice

100 g Carrot - top, tail, peel, and cut into ½ cm dice

½ stem Celery - remove leaves and base, rinse, drain, and cut into ½ cm dice

1 Garlic Bulb - prick the bulb 4 times with a fork, roast in a moderately-heated oven for 50–60 minutes, or until the bulb has softened. Remove, allow to cool. Slice off ½ cm from the bulb's base, squeeze out the garlic puree, place into an airtight container, and refrigerate until required.

6 sprigs Thyme - pick leaves, rinse, drain, and finely chop

35 g Tomato Paste

40 g Plain Flour

1 Bay Leaf

240 ml Red Wine

600 ml Salt-Reduced Chicken Stock

480 g Tinned Crushed Tomatoes

Sea Salt and Ground Black Pepper - to taste

6 small sprigs Thyme - rinse and drain

Method

1. Generously spray oil a sauté pan and place over moderate heat. Add the beef cheek and sear until well browned on all sides, then remove the sauté pan from the heat.
2. Place a saucepan over a moderate heat, add the oil, then add the onion, carrot, and celery and sauté, stirring regularly until the vegetables have softened and lightly browned. Then add the roasted garlic puree and first quantity of thyme and continue to sauté, stirring continuously for a further minute.
3. Add the tomato paste and flour and cook out for 2 minutes while stirring continuously.
4. Add the bay leaf, red wine, chicken stock, and crushed tomatoes. Mix to combine and add the beef cheek. Bring up to the boil, then reduce the heat, cover with a lid, and allow to gently simmer for 1 hour.
5. Remove the lid and continue to simmer for a further 30 minutes or until the beef is tender and the sauce has reduced and thickened and lightly coats the back of a mixing spoon, then season to taste.

To Serve

Place the beef cheek ragout into a serving bowl and sprinkle with sprigs of thyme before serving.



**Roasted Red Peppers
Stuffed with Fragrant Beef,
Rice Pilaf, Feta Cheese,
Pine Nuts, and Raisins**

Roasted Red Peppers Stuffed with Fragrant Beef, Rice Pilaf, Feta Cheese, Pine Nuts, and Raisins



Serves: 4

Bring a taste of Greece to your winter meals with these roasted red peppers stuffed with a fragrant mix of beef, rice pilaf, feta cheese, pine nuts, and raisins. Inspired by the Greek dish *Yemista*, this recipe combines savoury and sweet elements for a delightful flavour explosion. It's a hearty, warming dish that's perfect for cosy nights in with loved ones.

Ingredients

20 ml Olive Oil
130 g Red Onion - top, tail, peel, halve, and finely dice
2 small Garlic Cloves - peel and finely chop
325 g Beef Mince
1 ¼ tsp Dried Oregano
2 tsp Ground Cumin
¼ tsp Sweet Paprika
¼ tsp Dried Chilli Flakes
325 ml Vegetable Stock (salt reduced)
95 ml Passata
145 g Basmati Rice
150 g Raisins
80 g Pine Nuts
150 g Feta Cheese - drain and lightly crumble
25 leaves Mint - rinse, drain, and finely shred
50 leaves Coriander - rinse, drain, and roughly chop
50 leaves Flat-leaf Parsley - rinse, drain, and roughly chop
Sea Salt and Finely Ground Black Pepper - to taste
4 Red Capsicums - cut in half lengthways and remove seeds and membrane
As Required - Water
As Required - Aluminium Foil
As Required - Mint, Flat Leaf Parsley, and Coriander Sprigs - rinse and drain

Method

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Over a moderate heat, in a suitable ovenproof saucepan, heat the oil. Add the onion and sauté, stirring regularly until the onion has softened. Then add the garlic and continue to sauté for a further 30 seconds.
3. Add the beef mince and continue to sauté until it has broken up and is well browned.
4. Add the oregano, cumin, paprika, and chilli flakes. Mix to combine.
5. Add the vegetable stock, passata, and rice. Mix to combine. Bring to the boil. Remove from the heat. Cover with a tight fitting lid, place into the oven, and cook for 25 minutes or until the rice is tender and the beef is cooked through. Remove from the oven. Add the raisins, pine nuts, feta cheese, and first quantities of mint, coriander, and parsley. Mix to combine. Season to taste. Cover with the lid and allow the pilaf to stand for 10 minutes.
6. In a deep sided baking dish, add the capsicums cut side up. Evenly distribute rice pilaf between the capsicums, ensuring each is well filled and the pilaf is pushed into the capsicum. Pour the water into the base of the baking dish to a depth of 1 cm, then cover it with aluminium foil, place in the oven, and bake for 45 minutes or until the capsicums are tender. Remove from the oven.

To Serve

Carefully place the capsicums onto a serving board or platter and garnish with mint, flat-leaf parsley, and coriander sprigs before serving.



**Self-Saucing Butterscotch
Pudding with Salted
Caramel Pear Fingers**



Self-Saucing Butterscotch Pudding with Salted Caramel Pear Fingers

Serves: 4

Indulge your sweet tooth this winter with our Self-Saucing Butterscotch Pudding, Paired with Salted Caramel Pear Fingers. This dessert works its magic in the oven, transforming from a simple batter into a luscious pudding with a gooey sauce beneath a crisp top. The addition of caramelised pears adds a sophisticated touch to this comforting classic, making it an irresistible treat for any winter evening.

Ingredients

135 g Self-Raising Flour
45 g Brown Sugar
95 g Unsalted Butter - melt
1 Egg - crack and beat
125 ml Full Cream Milk
60 g Golden Syrup
95 g Brown Sugar
15 g Cornflour
375 ml Boiling Water
60 g Golden Syrup
10 g Unsalted Butter
2 Beurre Bosc Pears - halve, quarter, remove core and stem, then cut lengthways into 1 cm thick fingers
120 g Brown Sugar
80 g Unsalted butter
Sea Salt - to taste

Method

1. Pre-heat an oven to a moderate temperature - 160°C.
2. In a mixing bowl, add the self-raising flour and first quantity of brown sugar, then mix until combined.
3. Add to the flour and brown sugar mixture the first quantity of butter, egg, milk, and the first quantity of golden syrup, then mix until well combined.
4. Evenly pour the batter into a baking dish to a depth of 1 cm, smoothing its surface with a spatula.
5. In a second mixing bowl, add the second quantity of brown sugar and the cornflour, then mix until combined.
6. Add to the brown sugar and cornflour mixture the boiling water and second quantity of golden syrup, and mix again to combine. Once combined, evenly pour the mixture over the batter in the baking dish.
7. Place the baking dish into the oven and bake for 25 minutes or until the pudding has just set and the top of the pudding is firm to touch, then carefully remove it from the oven.
8. Whilst the pudding is cooking, over a moderate heat in a sauté pan, heat the second quantity of butter until it has melted and is just starting to bubble. Add the pear fingers and sauté on all sides until they are lightly browned. Take the sauté pan off the heat, remove the pear fingers from the butter, and set them to one side.
9. In a second sauté pan over a moderate heat, add the third quantity of brown sugar and the third quantity of butter. Stirring regularly, bring them up to a gentle simmer, and cook until the sugar and butter have melted and the ingredients are thoroughly combined, and the butterscotch sauce has slightly thickened and lightly coats the back of a mixing spoon. Reduce the heat and season with sea salt.
10. Add the pear fingers to the butterscotch sauce and gently cook until they are just tender, then remove them from the sauce and set to one side and keep warm. Remove the butterscotch sauce from the heat, set to one side, and also keep warm.

To Serve

Just prior to serving, top the pudding evenly with caramelised pear fingers. Lightly drizzle the butterscotch sauce over the pear fingers, and optionally serve with double cream.



**Brûléed
Middle Eastern
Rice Pudding**

Brûléed Middle Eastern Rice Pudding



Serves: 4

Warm up with a touch of the exotic by trying our Brûléed Middle Eastern Rice Pudding. Infused with orange flower water and almonds, this creamy dessert pays homage to its Middle Eastern origins while adding a French twist with its crunchy brûlée topping. Perfect for a sweet finish to your winter meals, this pudding is as delightful as it is comforting.

Ingredients

150 g Arborio Rice - rinse under cold running water and drain

¼ tsp Sea Salt

350 ml Cold Water

30 g Unsalted Butter - warm to room temperature

600 ml Full Cream Milk - warm

75 g Pure Icing Sugar - sieve

30 ml Orange Flower Water

8 tsp Caster Sugar

60 g Almond Flakes - roast until lightly browned

1 Orange - remove peel and pith and discard

Carefully cut out the flesh between each segment of the orange, retaining the segments and discarding the remainder of the orange

Method

1. Over a moderate heat, in a saucepan, add the rice, salt, and cold water, mix to combine. Bring it up to the boil while stirring regularly, then add the butter and mix to combine. Reduce the heat to low, cover the saucepan with a tight fitting lid, and allow the rice to gently simmer for 15 minutes or until the water has almost completely absorbed.
2. Add the milk and icing sugar, mix to combine. Increase the heat to moderate and bring the rice pudding back to the boil, then boil uncovered for 5 minutes, stirring regularly, or until the rice is tender and the mixture has the consistency of runny porridge.
3. Add the orange flower water and mix to combine. Remove the rice pudding from the heat and allow it to cool to room temperature.
4. Evenly distribute the rice pudding between the required number of serving dishes.
5. Pre-heat a grill to high (or ignite and set a blow torch to high only at the point of needing it during the next step).
6. Evenly sprinkle 2 teaspoons of caster sugar over the top of each rice pudding. Place the puddings under the grill (or use a blow torch) until the sugar has caramelised and turned a dark golden brown in colour, then remove from the heat and allow the toffee to cool and set.

To Serve

Top each rice pudding with a light scattering of toasted almond flakes and 2-3 orange segments.



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