

TRADITIONAL

MENU FOR EIGHT

Gather family and friends, and fill your house with love, laughter and the mouth-watering aromas of this meal for just \$9.10 a serve

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CITRUS SALT-CRUSTED PORK

SERVES 8 PREP 25 minutes + 10 minutes to rest
COOK 3 hours
COST \$3.45 a serve

1/4 CUP CITRUS SALT, CRUSHED

5KG HALF PORK LEG, BONE IN
see recipe on recipes+ Facebook page

16 PICKLING ONIONS, PEELED, LEAVING ROOT INTACT

4 LEMONS, CUT INTO WEDGES

MUSTARD BEARNAISE, TO SERVE

see recipe on recipes+ Facebook page

1

Preheat oven to 250°C/230°C fan-forced.

2

Using a sharp knife, score pork rind at 1cm intervals. Using hands, rub salt all over pork. Place pork in a large roasting pan.

Bake for 40 minutes or until rind crackles.

3

Reduce oven to 180°C/160°C fan-forced.

Bake pork for a further 2 hours and 20 minutes, adding onions and lemon to pan for the last hour of cooking time.

4

Remove from oven. Cover with foil; rest for 10 minutes. Carve. Serve with onions, lemon and Mustard Bearnaise.

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CRANBERRY TRIFLE LOAF

SERVES 8 PREP 35 minutes + 4 hours 30 minutes to chill
COOK 5 minutes
COST \$2 a serve

- 2 TEASPOONS POWDERED GELATINE, PLUS 2½ TEASPOONS EXTRA
- 2 TABLESPOONS BOILING WATER, PLUS 2 TABLESPOONS EXTRA
- ¼ CUP CUSTARD POWDER
- ¼ CUP ICING SUGAR MIXTURE, PLUS 2 TABLESPOONS EXTRA
- 300ML THICKENED CREAM, PLUS ¾ CUP EXTRA
- 100G CREAM CHEESE, AT ROOM TEMPERATURE
- 2 CUPS CRANBERRY JUICE
- ½ X 400G JAM SPONGE ROLL, CUT INTO 1.5CM SLICES
- PINK FOOD COLOURING
- 1 TABLESPOON EDIBLE SPRINKLES

1

Preheat oven to 200°C/180°C fan-forced.

2

Line a baking tray with baking paper. Combine quartered tomato, garlic, capsicum, oil and vinegar in a bowl.

Spread mixture over prepared tray. Bake for 30 minutes or until tender. Cool.

3

Press garlic flesh from skins. Using a stick mixer, blend garlic flesh and tomato mixture until smooth.

Strain through a fine strainer into a large bowl. Chill for 3 hours.

4

Pour tomato puree into serving glasses. Top with chopped tomato medley. Sprinkle with basil. Serve with grissini.

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BRUSCHETTA GAZPACHO

SERVES 8 PREP 25 minutes + 3 hours to chill COOK 30 minutes
COST \$1.25 a serve

- 500G VINE-RIPENED TRUSSED TOMATOES, QUARTERED
- 2 UNPEELED CLOVES GARLIC, BRUISED
- 1 RED CAPSICUM, CHOPPED
- 2 TEASPOONS OLIVE OIL
- 1 TABLESPOON BALSAMIC VINEGAR
- 150G TOMATO MEDLEY, SEEDED, FINELY CHOPPED
- 1 TABLESPOON BABY BASIL LEAVES
- 4 ROSEMARY AND SEA-SALT GRISSINI, HALVED

1

Grease a 21cm x 10cm (base measurement) loaf pan with baking paper, extending paper at long sides for handles. Sprinkle gelatine over the boiling water in a small heatproof jug. Stir until gelatine dissolves. Combine custard powder and icing sugar in a small saucepan. Whisk in cream until smooth.

2

Cook and whisk mixture over moderate heat for 3 minutes until mixture boils and thickens. Remove pan from heat. Stir in gelatine mixture and cream cheese. Pour into prepared pan. Chill for 2 hours or until set.

3

Sprinkle extra gelatine over the extra boiling water in a small heatproof jug. Stir until gelatine dissolves. Combine gelatine mixture and cranberry juice in a bowl. Chill for 30 minutes or until mixture sets slightly. Pour jelly over custard in pan. Chill for 30 minutes or until partially set. Top jelly in pan with cake slices. Chill for 2 hours or until set.

4

Turn out loaf onto a serving plate. Using an electric mixer, beat extra sugar, extra cream and a few drops of pink food colouring in a bowl until soft peaks form. Spoon into a piping bag fitted with a 2cm plain nozzle. Pipe cream, in rows, over top of loaf. Decorate with sprinkles.