

# Christmas



*thank goodness*

Salamanca<sup>™</sup>  
FRESH

# Christmas

*thank goodness*



Welcome to our 2020 Christmas guide. We've all made it, now it's time to celebrate all that's good! We can't think of any better way than with fresh, festive food, so we're bringing you the best!  
Enjoy!

# thank you

If there's one thing we would like to say as this tumultuous year draws to a close, it's a big, heartfelt, **thank you!**

To all our customers who have supported us throughout, we sincerely thank you. By continuing to shop at Salamanca Fresh, you have directly supported countless Tasmanian families and our local communities.

To all our incredible staff, thank you for working so hard to tirelessly provide service with a smile, despite the ongoing challenges we have all faced. We are only as good as our people and we're immensely proud of you all.

Our suppliers as well, thank you for doing what it takes to ensure we can continue to bring our customers such high quality, delicious produce.

We certainly couldn't forget to be thankful that we to live in such a beautiful, bountiful state!

Here's to a brighter 2021!

*The Salamanca Fresh Team*

The logo for Salamanca Fresh features the word "Salamanca" in a dark brown, serif font with a small green leaf icon above the 'a'. Below it, the word "FRESH" is written in a smaller, dark brown, sans-serif font.

# *Your Christmas order*

Placing your Christmas order with Salamanca Fresh is easy, with three different options:

## *1. Order Online*

Simply visit [salamancafresh.com.au/christmas](http://salamancafresh.com.au/christmas), and click on "Order Online". Browse through the categories and add your Christmas order to your cart. Follow the prompts to nominate your preferred store, select a pickup time and day and only pay for your order upon collection.

## *2. Paper Order Form*

Head into your preferred Salamanca Fresh store and ask for a Christmas Order Form at the deli. This can be taken home and filled out at your leisure. When ready, simply return the filled out order form to the store.

## *3. Digital Order Form*

Visit [salamancafresh.com.au/Christmas](http://salamancafresh.com.au/Christmas) to download your order form. Open the form in Adobe Reader, fill out the details and save as a new document. The completed form can then be emailed to [hristo@salamancafresh.com](mailto:hristo@salamancafresh.com).



# Poultry



## *Lilydale Free Range Turkeys*

A collection of Australian owned and operated poultry farms make up the Lilydale brand. Lilydale are committed to farming free range chickens and turkeys and producing a high quality, great tasting product.

Lilydale chickens and turkeys are raised and tended to by farmers who ensure they are fed a nutritious diet and take pride in their welfare.



## *Marion Bay Free Range Chickens*

Marion Bay chickens are hatched, raised, farmed and processed entirely in Tasmania and are certified Free Range. Marion Bay chicken is considered the premium range of chicken offered by Inghams.

We offer whole Marion Bay fresh chickens for order, as well as hot BBQ chickens being available in all of our stores.



## *Nichols Chickens*

Nichols chicken is 100% Tasmanian grown and processed and offers RSPCA Approved Farming certifications. Their chickens are chilled, offering premium flavour and brighter colour.

We offer whole Nichols fresh chickens for order, as well as hot BBQ chickens being available in a selection of our stores.

# Hams



## *Ziggys Supreme Smallgoods*

Handmade the traditional way and entirely from Tasmanian-grown pork, Ziggys premium hams are carefully prepared in Moonah, Tasmania from 100% Tasmanian Pork.

Ziggys offers extensive choice including full and half hams on the bone, easy carve, boneless and mini hams, as well as Free Range options.



## *Scottsdale Pork*

Scottsdale Pork produces premium paddock-bred Tasmanian-grown pork. Scottsdale is committed to ensuring animal welfare comes first, providing the freshest natural feed and premium living conditions to the animals.

Scottsdale hams are made from prime-quality porker legs. These are trimmed, netted and cured the original way, then cooked and smoked with natural Tasmanian wood smoke.



## *JB Nicholas Geeveston*

The renowned Geeveston butcher creates succulent full leg, bone in Christmas hams, delicately smoked to perfection and ready to be baked.

# Ham Glaze Recipes

## *Cranberry & Port Glaze*

### Ingredients

- 2 cups (440g) caster sugar
- 2 cups (350g) brown sugar
- ½ cup (125ml) red wine vinegar
- 1 L cranberry juice
- 350g frozen cranberries
- 1 bunch thyme
- 3 cups (750ml) port

### Method

1. In a saucepan, simmer all of the ingredients (except Port) for 30 minutes,
2. Then stir through the port.
3. Remove from the heat and baste the ham as it cooks

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## *Spiced Pineapple Glaze*

### Ingredients

- 1 cup pineapple juice (240ml)
- ½ cup brown sugar (90g)
- 1 cinnamon stick
- 4 cloves

### Method

1. Combine all ingredients in a saucepan and bring to the boil whilst stirring.
2. Remove from the heat and baste the ham as it cooks.

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## *Traditional Mustard & Orange Glaze*

### Ingredients

- ¼ cup Dijon mustard or whole-grain
- 2 tbsp Lemon juice, fresh
- ¼ cup Maple syrup, pure
- ¾ cups Orange marmalade
- 1 Salt and black pepper
- ½ t ground ginger

### Method

1. Place all ingredients in a small saucepan and stir together
2. Heat gently whilst stirring until all warmed together.
3. Remove from heat and baste ham as it cooks.

# Pork, Lamb & Beef



## *Pork*

Scottsdale Pork is a family owned business and has been operating from Tasmania's north-east for over 20 years, farming and producing pork products.

They are committed to the welfare of their pigs, ensuring they live in grassy paddocks with shelter from the elements and only the best feed.



## *Lamb*

The land on which Lamb of Tasmania livestock live is vast, rich and fertile. The farmers take exceptional care of their flocks, continuing to supply Lamb of Tasmania's state of the art production plant with premium quality lamb.

The outcome? Premium, beautiful Lamb that is yours to savour.



## *Beef*

We have selected only the best grass-fed beef, born and raised in Tasmania and free from hormones, GMOs and antibiotics.

Tasmanian beef are raised organically with stress-free practices. Humanely processed, the beef is tender, incredibly tasty and of the highest quality.



# Lamb Recipe

## *Mediterranean Roast Lamb*

### Ingredients

- 1 large leg of lamb, bone in
- 6 garlic cloves
- 1 bunch fresh oregano
- 1 lemon, zest and juice
- 6 tbsp olive oil
- 1.5 kg Cocktail potatoes
- 400g tinned chopped tomatoes
- Large handful pitted Kalamata olives

### Method

1. Preheat the oven to 240°C. In a pestle and mortar, pound the garlic, half the oregano, lemon zest and a pinch of salt. Then add the lemon juice and a drizzle of olive oil.
2. With a sharp knife, pierce the lamb all over, then push as much of the herb paste as possible into the holes.
3. Tip the potatoes in a large roasting tin, then toss in the remaining olive oil and remaining herb paste. Nestle the lamb among the potatoes. Place the tray in the oven and roast for 20 minutes, then reduce the temperature to 180°C.
4. Roast for a further 1 hour 15 minutes for medium rare (add an extra 15 minutes for medium). Baste the lamb once or twice with the juices and toss the potatoes during this time.
5. When the lamb is done to your liking, remove from the tray and allow to rest.
6. Remove the potatoes from the tray, sprinkle the remaining oregano onto them and keep them warm.
7. Place the roasting tray over a medium flame, add the canned tomatoes and olives to the pan juices and then simmer for a few minutes to create a sauce.
8. Serve the lamb with potatoes and sauce and a Greek salad on the side.



# Seafood



## *Bruny Island Oysters*

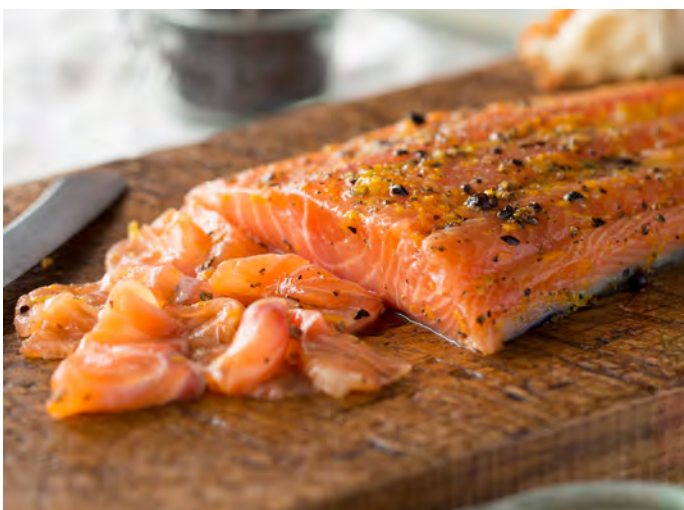
Cape Bruny oysters are selected from the Bruny Island coastline, renowned for pristine water quality and Southern Ocean algae which give the oyster a sweet crisp taste. These are the oysters available on our Christmas order list and we're sure they'll be a hit.



## *Lobster & Prawns*

The highly sort after Southern Rock Lobster is caught sustainably off the wild Tasmanian coast. Cooked and immediately frozen, this lobster is ready to heat and enjoy.

Australian Crystal Bay Prawns are carefully nurtured and grown on a remote North Queensland farm, nestled between National Park and the World Heritage listed Great Barrier Reef. Their moist texture makes them very versatile and well suited to all methods of cooking.



## *Huon Aquaculture*

Huon Aquaculture have been farming top quality salmon in Tasmania's pristine waters for over 30 years. A proudly Australian family owned and operated company, Huon Aquaculture takes great pride in the fresh products they are able to offer the market. Their processes are all based around one key thing: freshness. The fresher the salmon, the better the taste.

Find this Huon Salmon recipe on the next page.

# Seafood Recipes

## *Sugar & Spice Cured Huon Salmon*

### Ingredients

- 1/2 side of fresh Huon Salmon
- 1 cup Icing sugar
- 1/2 cup sea Salt
- 1/2 tsp cardamon, ground
- 1/2 tsp white pepper, ground
- 1 tsp juniper berries, finely crushed
- 2 lemons, zest only
- 2 limes, zest only
- 1/4 cup gin

### Method

1. Blend icing sugar, sea salt, cardamon, white pepper and juniper berries, lemon zest and lime zest together for 30 seconds
2. Lay out sheets of cling film onto the kitchen bench wide enough to wrap the salmon fillet in.
3. Place the salmon fillet skin side down on to the cling film.
4. Sprinkle the sugar cure over the fillet. Concentrate more of the cure on the thicker part of the fillet. This will stop over curing the thin tail end.
5. Finally drizzle the gin over and wrap up tightly.
6. Place onto a tray and refrigerate. For best results turn the fillet every 8 hrs
7. 48 hrs later you will have a perfectly cured salmon fillet ready to eat.

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## *Oysters Kilpatrick*

### Ingredients

- 2 cups sea salt
- 24 fresh oysters, shucked
- 2 tbsp Worcestershire sauce
- 10g butter
- 180g thin rindless bacon rashers, finely diced
- 2 tbsp fresh flat-leaf parsley, chopped
- Lemon wedges to serve

### Method

1. Preheat grill on medium-high heat. Place salt, in a thick layer, on a baking tray and arrange the oysters, in their half shells, on top of salt.
2. Combine the Worcestershire sauce and butter together, then sprinkle over the oysters. Top with bacon and place the tray under the grill for approx 6-8 minutes or until the bacon is crisp.
3. Sprinkle with parsley and serve with lemon wedges.

# Tassie Produce



## *DM Jennings & Sons*

Family owned and operated since 1983 and located in the Huon Valley, D.M. Jennings & Sons take pride in producing the finest strawberries. D.M. Jennings strawberries are distinctive in their pinky red hue and sweet, juicy flavour. They are perfect for adding to desserts, placing on grazing platters, soaking in liqueur or simply enjoying on their own.



## *Lucaston Park*

Lucaston Park Orchards, is a fourth generation fruit farm in the heart of the Huon Valley Tasmania.

Lucaston Park Orchards pride themselves with producing the best tasting fruit possible. All fruit is packaged on farm and delivered to the stores as soon as possible to ensure it is fresh and tastes delicious.



## *Reid Cherries*

Reid Fruits produces premium Tasmanian cherries in the pristine Derwent Valley in southern Tasmania. Tasmanian cherries are renowned for their flavour, size and firmness due to the ideal maritime climate of the island state. They export their magnificent produce to over 20 countries around the world and are one of the largest cherry producers in Australia.

# Puddings & Sweets



## *Daci & Daci*

Naser and Cheryl Daci are the wonderfully talented, internationally trained bakers behind Daci & Daci.

Using fresh local produce, including free range eggs, milk products and seasonal fruit, these mouth watering sweets and desserts will create magnificent memories of your Christmas feast.



## *Jackman & McRoss*

One of Hobart's premier bakeries, Jackman & McRoss has been operating from their Battery Point for over 20 years and, more recently from their New Town premises as well.

This Hobart institution is renowned for its creativity and incredible bread, pastries, sweets, sandwiches and more.



## *Jean Pascal*

Jean Pascal Lepretre is a fifth generation French national pastry chef originating from the small town of Bolbec in Normandy, France.

Jean Pascal is now settled in Hobart, producing the most delectable range of cakes, pastries, chocolates and sweets.

# Cream & Cheese



## *Ashgrove Cheese*

The Ashgrove milk and cheese factory is located at Elizabeth Town, in Northern Tasmania. Several generations of Bennett families have been farming the land surrounding the milk and cheese factory since the 1880's. Ashgrove Farms continues to be the main supplier of milk to the Ashgrove Cheese factory, the producer of delicious Tasmanian cheese.



## *Divine Dairy Organic Cheese*

The Divine Dairy range of cheese is made with organic cows' milk and with organic practices, with the full range certified by Australian Certified Organic. Divine Dairy cheese is hand made to high standards of quality and consistency. Calves stay with their mother until they have had adequate colostrum intake and are hand reared before being ethically rehomed.



## *Meander Valley Dairy*

Whether you're seeking a daily indulgence or wish to spoil your friends with a little home entertaining, Meander Valley Dairy products offer an impression of elegance and lead to a superior taste. When it comes to their creams, the product sings with little intervention outside of their carefully crafted application of temperature and time.

# Dessert Recipes

## *Baked Organic Brie with Pears and Honey*

### Ingredients

- 2 tbsp Tasmanian honey
- 2 pears sliced into rounds and seeds removed.
- 1 x 450g wheel of Divine Diary Organic Brie Cheese

### Method

1. Place the cheese in a round, shallow oven proof dish (slightly bigger than the cheese) and drizzle the honey on top.
2. Bake at 180°C, or until hot and bubbly
3. Remove from the oven and serve with pears slices.

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## *Cherry Pie Served With Fresh Cream*

### Ingredients

- 2 sheets frozen shortcrust pastry, defrosted, wrapped in plastic and refrigerated.
- 5 cups fresh sweet cherries, stemmed and pitted
- 3/4 cup white sugar, plus a little extra for sprinkling
- 3 tbsp cornflour
- pinch of salt
- 2 tbsp freshly squeezed lemon juice
- grated zest of half a lemon
- 1/2 tsp vanilla extract
- 2 tbsp unsalted butter, cut into little cubes
- Milk for brushing the pie crust
- Your favourite Meander Valley cream for serving

### Method

1. Remove one sheet of pastry from the refrigerator. Grease a pie tray and line with the the pastry, trimming if needed. Cover the pan with the plastic wrap and place in the fridge.
2. In a medium bowl, mix together the sugar, cornflour and salt, then stir in the cherries. Add the lemon zest, vanilla extract and mix to combine. Set aside for 10 minutes.
3. Preheat the oven to 220C. Line a baking tray with baking paper and place in the bottom shelf of the oven.
4. Remove the pie crust from the fridge, uncover and spread the cherry filling in an even layer on the pie crust.
5. Remove the second sheet of pastry from the refrigerator and slice into strips. Place over the top of the pie to create a lattice.
6. Brush the crust with a thin coating of milk, then sprinkle with a little extra sugar.
7. Bake for 15 minutes, then reduce heat to 190C. Continue to bake for about 40 minutes more, until the filling is bubbling and the the crust is golden brown.
8. Allow the pie to cool for a few hours before serving, allowing the filling to set. Serve with a dollop of cream.

# Christmas Wine Guide



## *Four of Us*

Four of Us Wines are the proud project of the Behrakis Family, whose passion for wine has led them to making their own wines for the Salamanca Fresh stores since 2010. The family purchase around 20 tonnes of fruit from a boutique Coal River Valley grower each year and then Frogmore Creek Winemaker Alain Rousseau makes the wine that you see exclusively on Salamanca Fresh shelves. This year they have gone a step further to produce a sparkling wine for the first time as well.

### **2019 Pinot Noir**

Sweet berries fruit aromas, the palate is rich and juicy with soft tannin and balanced acid, good length in the finish.

### **2019 Sauvignon Blanc**

Vibrant grassy and gooseberry aromas continue through to the palate. Zippy and fresh acid holds the animated fruit structure together, giving considerable length.

### **2019 Sparkling**

Sweet berries fruit aromas, the palate is rich and juicy with a soft tannin and balanced acid, good length in the finish. Method traditional.





# Christmas Wine Guide



## *Avancé*

### **Pinot Noir**

You've got your turkey and the loin of pork for roasting is ready to go. Now you just need a good Tassie Red Wine, that isn't going to break the bank. We think this wine from multi award winning winemaker, Nick Glaetzer, really offers great bang for buck and is a perfect match for both meats.



## *Uberblanc*

### **Riesling**

This delicious Riesling is on the dry spectrum, that is easily matched with diversity of foods. It goes well with Seafood, Oysters, Cheeses and many ingredients on a grazing plate. Nick Glaetzer learnt his craft making Riesling at some of the great producers of Germany, and moved to Tasmania in 2005, with Riesling front of mind.



## *Freycinet Wineglass Bay*

### **2018 Sauvignon Blanc**

Is this Tasmania's best Sauvignon Blanc? Wine critics have certainly been lapping up this delicious Sauvignon Blanc, starting with James Halliday who gave this 95 points and to top it off, it's also picked up 6 gold medals as well, including one at the Six Nation, International Wine Challenge.

# Christmas Wine Guide



## Bream Creek

### 2017 Reserve Pinot Noir

This is the most awarded wine that Bream Creek have ever made. It has won 4 trophies and a staggering 15 gold medals, amongst which a highlight being awarded the trophy for the best Australian Red Wine, at the 2019 Hong Kong International Wine Competition. A perfect Choice for sharing with friends and family this Christmas.



## Milton

### 2019 Rosé

Rosé is the perfect wine for summer and at Salamanca Fresh we love the Milton Rosé because its soft and fruity with the essence of strawberries and cream. It's a perfect match with your Ziggys Christmas Ham and goes beautifully with soft cheeses as well.



## Milton

### 2019 Pinot Gris

With Salmon being a staple element of Tasmanian Christmas celebrations, there's nothing better than having the right wine to match it. Good Pinot Gris, like this Milton, tends to be a little viscous in texture, which makes it an ideal accompaniment to the natural oils that you get in a Salmon.

# Christmas Wine Guide



## *House of Arras*

### **2009 Blanc de Blanc**

This is a special wine, produced by former Australian Winemaker of the Year and Master Sparkling Winemaker, Ed Carr. 97 points from both James Halliday and Huon Hooke speaks volumes about this wine which is made from 100% Tasmanian Chardonnay that has been left to age on lees for 8 years.



## *Clover Hill*

### **Non Vintage Tasmanian Cuvee**

Tasmanian Sparkling wines are gaining recognition around the world for being one of the best places, outside of the Champagne region in France, for producing Premium Sparkling Wine. Clover Hill are one of our very best designated sparkling producers, taking wines to the world and this wine has been skilfully blended from 3 different vintages and its a previous Gold Medal Winning wine, at the 2017 Champagne and Sparkling Wine World Championships.



**Merry  
Christmas**

*From us to you*

**Salamanca**<sup>™</sup>  
FRESH