

YOUR FESTIVE FOOD GUIDE FOR

Christmas



 **Salamancia**TM
FRESH



Sincerely, from the Salamanca Fresh family to *you* and your families...

Thank you to *you*, our awesome customers. As a family, we understand that Christmas is a time to spend with your family and friends enjoying the spirit of giving and sharing with love. More than ever before, our family is super eager to help you enjoy this season because family and friends are what makes life special.

Thank you to *you*, who have truly been our inspiration and drive to source locally as much as possible and to keep strengthening our relationships with our growers and suppliers (so close are some of these relationships that we have even been to their weddings and their children's weddings!) to bring you the best possible produce.

From our family to *you*, your families and your friends, we wish you a safe and happy Christmas and New Year and above all enjoy celebrating with family, friends and good food!

From us to you
- the Behrakis family.

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Salamanca
FRESH

FOUR OF US

NEW RELEASE
Pinot Noir
Sauvignon Blanc



From us to you



HOW TO ORDER

- Collect an order form in store or download a digital copy
- Fill out your order form and hand it back to the store
- OR place your order online

salamancafresh.com.au

SalamancaTM FRESH *Locations*

Our Salamanca stores can be found in six locations across greater Hobart.

41 SALAMANCA PLACE
Battery Point
03 6223 2700

SHOP 101 CHANNEL CRT
29 Channel Highway
Kingston
03 6229 2257

190 DAVEY ST
South Hobart
03 6223 1090

116 AUGUSTA RD
Lenah Valley
03 6228 1579

19 CLARENCE ST
Bellerive
03 6244 2927

19 MAIN RD
Huonville
03 6264 1466



CELEBRATE WITH THE VERY BEST

Handmade the traditional way and entirely from 100% Australian grown pork, Ziggy's premium hams are carefully prepared in Moonah, Tasmania. Ziggys offers extensive choice including full and half hams on the bone, easy carve, boneless and mini hams, as well as Free Range options.



KNOW YOUR HAM...

FULL LEG BONE IN

A full leg sourced from 100% Australian grown pork. Traditionally cured, cooked and wood smoked and ready to be enjoyed. Serves 8-10 people. Free range also available.



HALF LEG BONE IN

A half leg sourced from 100% Australian grown pork. Traditionally cured, cooked and wood smoked and ready for slicing. Large enough for 4-6 people. Free range also available.



EASY CARVE LEG FULL OR HALF

A leg ham with just the hock bone remaining, sourced from 100% Australian grown pork. Traditionally cured, cooked, wood smoked and ready to serve.



BONELESS MINI DELUXE HAM

A mini leg ham with the bone fully removed. This ham is sourced from 100% Australian grown pork and is traditionally cured, cooked and wood smoked, ready to serve. The perfect sized ham for two.



ZIGGYSTASMANIA.COM.AU



HAM TIPS AND TRICKS

PREPARING A HAM

1. Remove rind and score ham in a diamond pattern.
2. Place ham scored side up in a large baking pan and brush over the prepared glaze.
3. Bake at 180C for 20 minutes per kilo until ham is brown and warmed through.



HOW TO CARVE A HAM

1. Place ham skin side up. Run a sharp knife from half way along the left side of the ham, around the front to the other side. Peel the rind back.
2. Using a large sharp knife, make a vertical cut toward the bone at the shank (narrow) end of the ham. Next, make a cut at an angle to meet the first cut and slice off a small wedge of ham. This creates a greater surface area for carving your first proper slice.
3. Continue to carve toward the ham bone, taking long sweeps with the knife to create lovely thin slices the full width of the ham. The pieces will increase in size as you carve your way up the bone. If your knife isn't long enough, you can start to make slices from the sides of the ham to the middle, alternating sides as you move along the bone.
4. To carve the underside of the ham flip it over, and cut long, flat slices parallel to the ham bone.

Ham Bags

are available to purchase in store



Recipe

Cherry Glazed Ham

METHOD

Preheat oven to 180°C. Combine the jam , marmalade , sugar , maple syrup and brandy or orange juice in a medium saucepan over medium-high heat. Bring to the boil. Cook, stirring occasionally, for 5 mins or until the mixture thickens slightly. Strain through a fine sieve into a bowl and discard the solids. Add the wholegrain mustard , Dijon mustard , fennel seeds and mixed spice and stir to combine. Set aside to cool slightly. Meanwhile, place the ham on a clean work surface. Use a small sharp knife to cut through the rind 8cm from the shank. Run a thumb under the rind to separate from the fat. Peel back, sliding your fingers under the rind to remove. Use a small sharp knife to score the fat, diagonally, at 3cm intervals to form a diamond pattern (don't score the fat too deeply as it can slide off during cooking). Push 1 whole clove into the centre of each diamond. Place the ham on a wire rack in a roasting pan. Brush the ham with one-quarter of the jam mixture. Wrap the shank in foil. Bake, basting with remaining jam mixture every 15 mins, for 1 1/4 hours or until the ham caramelises and is golden brown. Set aside for 15 mins to cool slightly. Transfer the ham to a large serving platter. Cut into slices to serve.

INGREDIENTS

1/2 cup (160g) cherry jam
1/2 cup (170g) orange marmalade
1/2 cup (110g) brown sugar
1/4 cup (60ml) maple syrup
1/4 cup (60ml) brandy or orange juice
2 tbsp wholegrain mustard
2 tbsp Dijon mustard
1/2 tsp fennel seeds
1/2 tsp mixed spice
8.5kg Full Leg Ham (bone in)
2 tbsp whole cloves

Storing Ham

1. Mix together 4 cups of water with 2 tbsp vinegar. Soak the ham bag in this mixture, then wring out excess water and place ham inside.
2. Store in coolest part of fridge. Every few days, remove the ham, soak the bag in more solution, wring out and place ham back inside.

Simply Beautiful Table Settings for Christmas



If you're after a rustic approach to the Christmas table that's fuss-free but festive, opt for a setting that looks to nature for inspiration.

A theme that is right at home at an Australian Christmas, a natural tablescape is simple and leaves plenty of room for creativity when it comes to textures and shapes.

Starting with a white linen tablecloth, you could use brown paper as a table runner then top with jars of greenery, from gum leaves to rosemary.

Use kitchen twine to wrap cutlery in a napkin and, if dining at night, scatter tea lights along the length of the table for a simple but elegant finish.



bone-in leg ham

mini leg ham

Hot Roast Pork with crackling in your local grocer deli ready to go!

born and bred in
tasmania

scottsdale pork

TRY OUR TASTY AMERICAN STYLE RIBS

ARTISAN PORK RIBS
TENNESSEE STYLE
ORIGINAL GLAZED STICKY PORK RIBS

ARTISAN PORK RIBS
LOUISIANA STYLE
STICKY PORK RIBS WITH GARLIC & CHILLI



Recipe

INGREDIENTS

1.4kg whole chicken
80ml (1/3 cup) olive oil
2 lemons, cut into wedges
2 limes, cut into wedges
1 garlic clove, peeled
3 red onions, cut into thin wedge
2 red capsicums, halved, deseeded, cut into thick strips
3 sprigs fresh oregano

Citrus Roast Chicken

METHOD

Preheat oven to 200°C. Line a roasting pan with non-stick baking paper. Place chicken in pan. Brush with 1 tablespoon of oil. Squeeze the juice of 1 lemon wedge over chicken. Repeat with 1 lime wedge. Lightly crush the garlic and rub over the chicken. Place in the chicken cavity. Season the chicken with salt and pepper. Combine onion, capsicum, oregano and remaining oil, lemon wedges and lime wedges in a bowl. Place around chicken in pan. Cover with foil. Bake for 40 minutes. Remove foil. Bake for 30 minutes or until golden. Use tongs to squeeze the juice of half the lemon and lime wedges over the chicken. Bake for a further 10 minutes or until the chicken juices run clear when the thigh is pierced with a skewer. Cut the chicken into pieces. Serve with vegetables and lemon and lime wedges.



Recipe

INGREDIENTS

60g butter
2 medium brown onions, finely chopped
2 garlic cloves, crushed
175g short-cut rindless bacon rashers, finely chopped
4 cups fresh breadcrumbs
1/2 cup slivered almonds, toasted
2 tbsp finely chopped fresh tarragon leaves
1 tbsp finely grated lemon rind
1 egg, lightly beaten

Lemon & Tarragon Stuffing

METHOD

Melt butter in a frying pan over medium heat. Add onion, garlic and bacon. Cook, stirring, for 10 to 12 minutes or until onion has softened. Transfer to a large bowl. Add breadcrumbs, almonds, tarragon, lemon rind and egg. Stir to combine. Season with salt and pepper.

Share the love this summer with 100% Tasmanian Free Range chicken



Serving Suggestion

Marion bay

Find it at all Salamanca Fresh stores.



FOUR OF US

Method traditionnelle for premium flavour and fizz. Available exclusively from Salamanca Fresh.

From us to you



Cooking & Serving Turkey

Turkey. It's the ultimate festive centrepiece!

Whether you're after a classic fail-safe recipe or something a little bit different, our turkey guide is here for you.

GREAT LEFTOVER IDEAS



TURKEY & CRANBERRY PLATTER

Lettuce cups filled with roast turkey and cranberry sauce is a modern way to serve up Christmas leftovers. This meal would make an excellent lunch on Boxing Day and is super easy to prepare.



TURKEY & HAM PIE

Use up the Christmas leftovers to make this hearty, deep-filled turkey and ham pie. You could use shop-bought pastry but nothing beats homemade.

Check the Size is Right

450 grams per person...or, if you want leftovers, allow 600 grams per person.

TURKEY SIZE	COOKING TIME	SERVES
2 – 2.9kg	1 hour 50 minutes - 2 hours 10 minutes	4 – 6
3 – 3.9kg	2 hours 10 minutes - 2 hours 30 minutes	7 – 8
4 – 5.9kg	2 hours 50 minutes - 3 hours 30 minutes	9 – 12
6 – 6.4kg	3 hours 30 minutes - 4 hours	13 – 15

Recipe



Perfect Roast Turkey

Remove excess fat, giblets and neck from turkey. Rinse briefly under cold water, pat dry inside and out with paper towel. Brush inside with juice and rub with salt. Place half of the onion, carrot, celery, and parsley into the cavity. Tuck wings under bird and truss with kitchen twine. Combine butter, lemon rind, salt and pepper. Run your fingers gently under the skin of the breast section to loosen. Spread half the butter mixture between the breast and the skin to coat the meat.

HOW TO PREPARE BUTTER

Preheat oven to 180°C. Scatter remaining onion over base of a roasting pan. Place turkey over onion. Melt the remaining butter mixture with oil and brush all over skin. Season with salt and pepper. Pour 2 cups of the wine into base of pan. Cover breast of turkey with baking paper and then cover with foil. Roast for 2 hours and 30 minutes, basting with extra butter and pan juices every 30 minutes, until golden and cooked through. Add a little water to pan, if meat dries. Remove foil for last 40 minutes to brown. Transfer turkey to a heated platter, cover loosely with foil and leave to rest for 20 minutes before carving.

INGREDIENTS

4 kg free-range turkey
2 tbs lemon juice
3 brown onions, finely chopped
2 carrots, finely chopped
4 sticks celery, finely chopped
½ bunch parsley, finely chopped
80g butter, softened
1 lemon, rind finely grated
1 tbs olive oil
2½ cups white wine or chicken stock

Seafood

Tips and Tricks

Sidestep the salt.

When cooking seafood, try to avoid adding salt. Instead, use lemon, ginger, garlic, spices and fresh or dried herbs. If pan-frying, season the pan, not the fish.

Get creative with the cooking method.

Seafood can be cooked in many different ways. Try pan frying, roasting, baking, barbecuing, steaming, smoking and grilling. Be careful not to overcook though, because seafood cooks faster than meat and poultry and can toughen if overcooked.

Keep it cold.

Fresh seafood needs to be stored in the coldest part of the fridge. Keeping it in a sealed container will help maintain freshness and it should be eaten within one to two days.

Pat dry for the pan.

Before cooking fish fillets or scallops, be sure to pat them dry prior to adding them to the pan. Moisture on the outside will prevent your dish from browning properly.

Use green prawns to add flavour

Green prawns are uncooked prawns and the best to buy for cooking a hot, flavoursome dish, such as garlic prawns.

A glass for the pan and a glass for the cook.

When using a seafood recipe that calls for wine, beer or spirits, be sure to choose one that you would like to drink as an accompaniment to the finished meal. You'll notice the flavours complimenting each other nicely!

Let the seafood be the star.

One of the joys of cooking with seafood is the unique flavour that belongs to the fresh seafood itself. Try not to drown it out with too much flavour and be careful to celebrate the delicate texture of the meat.

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Putting together a Seafood Platter

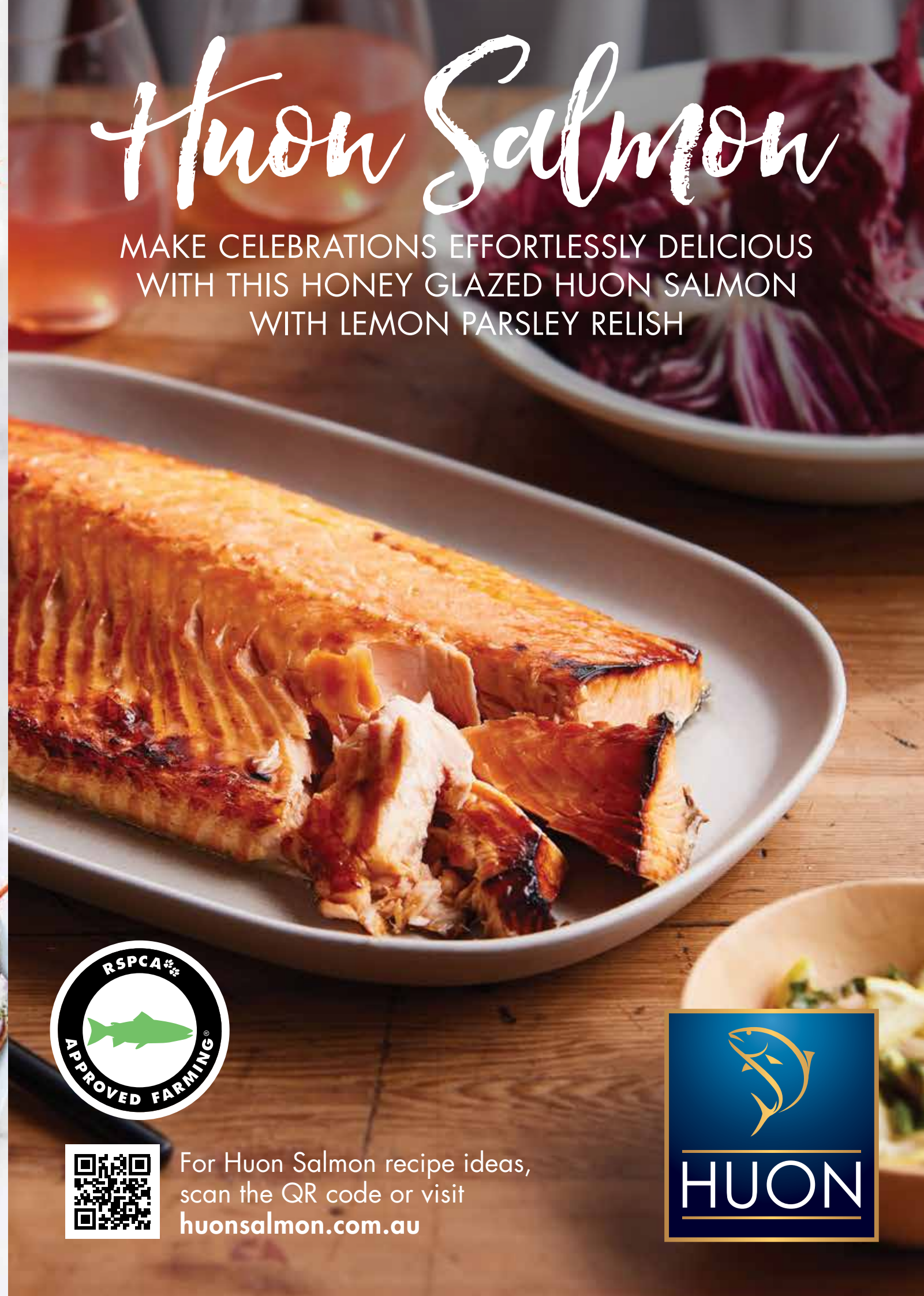
To serve the platter, use an extra large serving dish or tray and line with rock salt. This creates a bed for the seafood to stay in place. Place the cooked crayfish on the platter first, then arrange the oysters, cooked scallops and cooked prawns in sections around the crayfish.

Place the smoked salmon in a separate dish within the platter or as a side, to avoid adding any extra salt to its flavour.



Huon Salmon

MAKE CELEBRATIONS EFFORTLESSLY DELICIOUS
WITH THIS HONEY GLAZED HUON SALMON
WITH LEMON PARSLEY RELISH



For Huon Salmon recipe ideas,
scan the QR code or visit
huonsalmon.com.au





Vegan Salmon &
Cream Cheese Bagels

Find the
recipe
here



DIPS FOR THE PERFECT CHRISTMAS SPREAD

Boasting many delicious flavours, Fifya Plant Based dips and Olive Branch Heavenly Trio dip range will make your Christmas spread unforgettable. Pair with your favourite crackers or crudites for the perfect Christmas lunch or dinner platter.



Recipe

Roast Pork Loin with Crackling

METHOD

Place roast (packaging removed) on a large plate covered with paper towel and refrigerate overnight. If you're short on time, simply pat the roast dry with paper towel and don't refrigerate. When ready to cook, remove the roast from the fridge and bring to room temperature.

Preheat the oven to 240C.

Place the roast on a wire rack in the sink and pour a jug of boiling water over the top. Pat dry with paper towel again.

Score the fat with a sharp knife from side to side, creating 'slices' all along the roast.

Pour olive oil evenly over the roast and coat with salt. Rub oil and salt mixture well into the fat and the scored areas. Sprinkle cracked black pepper over the top (to taste).

Place the pork on a wire rack in a deep roasting pan, then place into the oven for 40 minutes. Be sure to keep the oven door shut for this whole time.

Reduce the oven temperature to 180C and allow the roast to cook for 30 minutes per kilo. The oven door can now be opened to place any vegetables you may have prepared for roasting. Remove the pork from the oven and allow to rest in the pan for 15 minutes.

Slice loin and serve.

INGREDIENTS

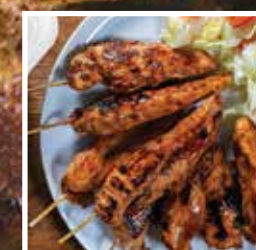
2kg (approx)
rolled pork
loin roast
2 tbsp olive oil
1 tbsp sea salt
cracked black
pepper



NICHOLS
POULTRY

Nichols Free Range Chicken was developed to grow chickens in a way that allows the birds to range freely and encourages natural behaviours.

Nichols Free Range Chickens are grown in small transportable sheds that ensure the birds have access to fresh pasture.



Recipe

Perfect Roast Beef

METHOD

Remove the beef from the fridge 30 minutes before you want to cook it, to let it come up to room temperature.

Preheat the oven to 240°C

Wash and roughly chop the vegetables.

Break the garlic bulb into cloves, leaving them unpeeled.

Pile all the veg, garlic and herbs into the middle of a large roasting tray and drizzle with oil.

Drizzle the beef with oil and season well with sea salt and black pepper, then rub all over the meat. Place the beef on top of the vegetables.

Place the tray in the oven, then turn the heat down immediately to 200°C and cook for 1 hour for medium beef.

If you prefer it medium-rare, take it out 5 to 10 minutes earlier.

For well done, leave it in for another 10 to 15 minutes.

If you're doing roast potatoes and veggies, put them into the oven for the last 45 minutes of cooking.

Baste the beef halfway through cooking and if the vegetables look dry, add a splash of water to the tray to stop them from burning.

When the beef is cooked to your liking, take the tray out of the oven and transfer the beef to a board to rest for 15 minutes or so. Cover it with a layer of tin foil and a tea towel and leave aside while you make your gravy.

INGREDIENTS

1.5 kg topside of beef
2 medium onions
2 carrots
2 sticks celery
1 bulb of garlic
1 bunch of mixed fresh
herbs, such as thyme,
rosemary, bay, sage
olive oil

Recipe

Roast Lamb

METHOD

Preheat the oven to 180°C (160° fan-forced). Line 1 roasting pan and 1 large, flat baking tray with baking paper.

In a small bowl combine half the oil, oregano, lemon juice, olives and half the garlic. Using a small, sharp knife make incisions over top of lamb. Place lamb on lightly oiled metal rack set over prepared roasting pan, spoon over marinade and season lamb. Cover with foil and roast in oven for 1 hour.

Meanwhile place remaining oil, remaining garlic, thyme and potatoes in a large bowl. Season and toss to coat. Lay potatoes on prepared baking tray, slightly overlapping. Place potatoes in oven, remove foil from lamb and cook lamb and potatoes for a further 40-45 minutes, turning potatoes halfway, or until lamb is cooked to your liking and potatoes are golden. Remove lamb from rack and set aside on a tray loosely covered in foil for 15 minutes to rest.

Meanwhile, spray a large frying pan with oil. Heat over medium-high heat, add broccolini and asparagus and cook for 2-3 minutes. Add lemon zest, chilli and baby capers and cook for a further minute.

Slice lamb and serve with potatoes, greens, lemon wedges and extra oregano.

INGREDIENTS

1.4kg half leg of lamb, bone-in,
excess fat trimmed
2 tbsp olive oil
2 tbsp oregano leaves, finely
chopped +extra, to serve
Zest and juice of 1 lemon
+wedges, to serve
2 tbsp pitted green olives,
finely chopped
4 garlic cloves, finely chopped
6 medium potatoes, scrubbed,
thinly sliced
1 tbsp thyme leaves
2 bunches broccolini, trimmed
1 bunch asparagus, trimmed
1 small red chilli, thinly sliced
(optional)
2 tsp baby capers, rinsed

TUCKER'S NATURAL.

Tucker's TASTES OF AUSTRALIA cracker range brings unique Australian flavours. Native ingredients from around Australia have been selected to capture the essence of this beautiful land. Lemon Myrtle from the Adelaide Hills, Wattleseed from South East Australia and Pepperleaf and Old Man Salt Bush from Tasmania all are distinctive flavour elements found no where else in the world but right here.

We have also added a regional flavour with WA Truffle from Manjimup in Western Australia.



Use different textures and shapes. Don't be afraid to spill over the board add a few smaller dishes or bowls for elements like olives or nuts of your choice.

HOW TO MAKE YOUR PLATTER LOOK GOOD

Different cheeses can be arranged in a wedge, or in a circular block.

Cold cuts can be rolled, fruits cut into different shapes.

Veggies angularly sliced to add visual appeal. Pile your ingredients up instead of spacing them out. Don't leave any gaps.

WHAT DO YOU PUT IN AN ENTERTAINING PLATTER?

Dips of all sorts, pickles, olives, antipasto veggies, charcuterie, fresh fruits and bite-sized vegetables in every colour of the rainbow, nuts and seeds and bits of chocolate just for the fun of it.

Christmas Platter Design

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Non-Alcoholic Drinks

Pineapple Island

1 scoop of coconut Ice cream
1 Tablespoon pineapple pieces
Cherry
Slice of Pineapple

Place ice cream and pineapple pieces into a blender over small amount of crushed ice. Blend until smooth and pour into chilled glass. Garnish with cherry and slice of pineapple then serve with two straws.

Virgin Raspberry Daiquiri

90ml Raspberry Puree
60ml Pineapple Juice
15ml Fresh Lemon Juice
15ml Raspberry Syrup
1 teaspoon Sugar Syrup
2 Raspberries

Pour Puree, juices, syrup and sugar into a blender over crushed ice. Blend and pour into a chilled glass. Garnish with Raspberries and serve.

Candy Bar

200ml Fresh Milk
30ml Caramel Syrup
15ml Chocolate Syrup
Icing Sugar
Grated Chocolate
Whipped Cream

Pour milk and syrups into a blender over cracked ice. Blend and strain into a chilled glass. Float cream on top and sprinkle sugar over cream. Sprinkle chocolate on top and serve with a straw.

ASHGROVE

GRASS COW YOU



Tasmanian cheese

Iconic farmhouse cheese crafted in the English County style



SINCE 1908, OUR DAIRY HERDS HAVE GRAZED THE UNIQUE RYEGRASS FOUND ONLY AT 41 DEGREES LATITUDE™ TO PRODUCE GOLDEN, NUTRIENT-DENSE MILK.

JC's

HAVE A JOLLY CHRISTMAS WITH JC's!



Christmas is the perfect time for creating special memories, cherishing loved ones, and celebrating tradition (all while accompanied by delicious food!) and this year is no different.

Embedded in family tradition, JC's started from humble beginnings in 1994 by Managing Director and Founder, Joseph Cannatelli. With more than two decades of history and several generations of Australian fruit merchants — the company was built on a passion for delivering unrivalled quality product to create simple, honest and wholesome foods.

Still 100% family owned and operated, JC's employs over 100 Australians nationwide, and continues to work closely with growers to supply the best quality nuts, dried fruit, seeds and legumes all year round.

This year, JC's and Salamanca Fresh are proudly celebrating a fruitful partnership, ensuring Australians have access to the best quality food that's fresh, fun and good to go. And with our wide range of nuts and dried fruit, JC's has your festive entertaining and baking all wrapped up!

From our family to yours, we wish you a jolly Christmas and a safe, happy new year!



03 9764 0517 | jcsqualityfoods.com.au



Relax on our scenic deck with a gourmet platter and matching Tasmanian wine or beer, whilst soaking in the picturesque Tasmanian farm setting. Watch the cows come and go from the dairy and savour this idyllic country paradise.



DISCOVER HANCRAFTED BRITISH CHEESES

Snowdonia Cheese range available in-store



- Rock Star 150g • Truffle Trove 150g • Black Bomber 150g
- Beachwood 150g • Green Thunder 150g • Red Storm 150g
- Bouncing Berry 150g

Exceptional flavour, expertly crafted

[snowdoniacheseaustralia](https://www.instagram.com/snowdoniacheseaustralia)

AMAZING *Summer Fruits*

Nothing screams an Aussie summer more than a slice of watermelon at the beach, or some fresh, plump, juicy berries atop a pavlova. Summer is a fantastic time for fruit. We bet some of your favourites come into season just as we reach those balmy nights that bring on nostalgia of a past summer gone by.

Eating fruit that's in season doesn't just taste the best, it usually saves you some money too. Eating seasonal is also great as it provides some variety in your diet, ensuring you're getting all the essential vitamins your body needs throughout the year.

Recipe

INGREDIENTS

2 cup plain flour
2 tablespoon caster sugar
125 gram cold butter, chopped
1/4 cup water
1 egg yolk
1 tablespoon lemon juice
seasonal fruit, to decorate

Filling

2 cup milk
1/2 teaspoon vanilla bean paste
4 egg yolks
1/2 cup caster sugar
2 tablespoon cornflour
1 tablespoon plain flour

Classic Fruit Tart

Preheat oven to, 200°C. Lightly grease a 23cm loose-bottom flan pan. Sift flour into a large bowl. Stir in sugar. Rub in butter using fingertips until mixture resembles breadcrumbs. Add water, egg yolk and juice, and mix to a dough. Knead on lightly floured surface. Wrap in plastic. Chill for 30 minutes. Roll out between two sheets of baking paper until 3mm thick. Ease into pan. Trim edges. Chill for 10 minutes. Reduce oven to 180°C. Bake blind for 10-15 minutes. Remove paper and weights. Bake a further 10-15 minutes, until golden. FILLING: In a saucepan, combine milk and vanilla bean paste. Bring to a boil. In a bowl, use an electric mixer to beat egg yolks and sugar until thick and pale. Beat in flours. Whisk in milk mixture. Return to saucepan. Cook on medium heat, stirring constantly, until custard boils and thickens. Simmer, stirring, 2 minutes. Cover with plastic wrap. Cool to room temperature. Spread into pastry case. Arrange fruit over custard. Chill until ready to serve.

Tasmanian & Summer CHERRIES BERRIES

Call us biased, but we think Tasmania's fresh seasonal produce is the best in the world. This is especially true of our world-class, export quality cherries!

We find great joy and delight in providing our local customers with the freshest, juiciest and tastiest cherries around. They are synonymous with summer and Christmas and we just can't get enough of them.

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

When asked how we enjoy our cherries, the answer is simple... fresh is best! Chomp them straight off the stems, or chop in half, remove the pit and serve alongside your favourite dessert.

Sweet and juicy, our summer strawberries are proudly grown in the Huon Valley by D.M. Jennings & Sons. These strawberries from this Tassie owned farm have a distinctive pink-red hue and are perfect for adding to desserts, placing on grazing platters or soaking in your favourite liquor.

Our locally grown blueberries are grown on nearby farms, picked and packed with care. The result is tender, crunchy and flavoursome berries, packed with juice and ready to be enjoyed by the handful! Enjoy on their own, added into desserts or sprinkled through a summer salad.

One of our favourite things about summer is the harvest of magnificent Tasmanian grown raspberries! 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.

Cocktail RECIPES

Southside Rickey

60ml Tasmanian Gin
30ml Lime Juice
(freshly squeezed)
22ml Sugar syrup 'rich'
(2 sugar to 1 water)
5 fresh Mint Leaves
40ml Soda Water

Shake ingredients
and top with some
Mint Leaves
into ice filled
glass.

Gin Basil Smash

12 fresh Basil Leaves
60ml Tasmanian Gin
22ml Lemon Juice
(freshly squeezed)
10ml Sugar syrup 'rich'
(2 sugar to 1 water)

Muddle Basil in shaker.
Add all other ingredients.
Shake with ice. Fine strain
into ice filled rocks glass.

Clover Club

45ml Tasmanian Gin
1½ tsp of Raspberry Jam
15ml A very cold, fresh
bottle of Dry Vermouth
22ml Lemon juice
(freshly squeezed)
1 Large Eggwhite

Stir jam with gin in base
of shaker until dissolved.
Add dry vermouth, egg
white and lemon juice.
Shake with ice and strain
back into shaker. Dry Serve
(without ice) and fine strain
into chilled coupe glass.
Garnish with a Lemon
zest twist (expressed and
discarded) & skewered
raspberry.

Cocktail RECIPES

Cherry Gin Fizz

45ml Gin
15ml Cherry Brandy
8ml Kirsch
15ml Fresh Lemon Juice
1tsp Caster Sugar
15ml Soda Water
Cherry
Slice of Lemon

Pour Gin, Brandy, Kirsch,
juice and sugar into a
mixing glass over ice.
Stir and strain into a
highball glass over ice
then add soda.
Garnish with a cherry and
slice of lemon then serve.

Pink Panther

45ml Bourbon
30ml Vodka
Dash Grenadine
30ml Coconut Milk
30ml Thick Cream

Pour ingredients into
a cocktail shaker over
ice and shake.
Strain into a chilled
cocktail glass and serve.

Happy Hollander

90ml Champagne
15ml Gin
30ml Mango Juice
5ml Fresh Lemon Juice
5ml Pineapple Juice
Slice of Lemon

Pour Gin and juices into
a wine glass over crushed
ice then stir.
Add Champagne and
stir gently.
Garnish with a slice of
lemon and serve with
2 short straws.

Get into the Spirit

Whether you're entertaining a large crowd or you're looking for something to enjoy while you sit by the Christmas Tree, you'll find a drink that's effortless to prepare allowing you to remain focussed on your family and friends. These cocktails prove, there's no place like home for the holidays.



McHenry Gin

Visit McHenry Distillery and you soon discover its two secret ingredients: a pristine natural environment and the desire of a family to create world-class spirits.



Splendid Gin

A uniquely Tasmanian gin with a nod to it's English heritage, we are delighted to share something quite special indeed. It's simply Splendid.



Recipe

INGREDIENTS

1/2 cup (125ml) thickened cream
1 madeira cake, cut into slices
1/4 cup (60ml) Malibu Coconut Rum
2 just-ripe mangoes, stoned, peeled, thinly sliced
Thickened cream, extra, lightly whipped to serve.

PASSIONFRUIT CUSTARD

1 1/4 cups (310ml) milk
3 free range egg yolks
1/3 cup (75g) caster sugar
2 tbsp plain flour
3 passionfruit, halved

Mango & Passionfruit Trifle

METHOD

Step 1

To make the passionfruit custard, bring the milk to a simmer in a saucepan over medium heat. Meanwhile, whisk the egg yolks, sugar and flour in a bowl. Gradually whisk the hot milk into the egg mixture until well combined. Return to a clean saucepan over medium heat. Cook, stirring, for 5 mins or until the custard boils and thickens. Remove from heat. Stir in the passionfruit pulp. Cover the surface of the custard with a disc of baking paper. Set aside to cool completely. Place in the fridge for 2 hours to chill.

Step 2

Use an electric mixer to whisk the passionfruit custard and cream in a bowl until smooth.

Step 3

Use half the cake to line the bases of 8 serving glasses. Drizzle with half the rum. Reserve some of the mango for serving. Top the cake with half the remaining mango, then half the custard mixture. Repeat with remaining cake, rum, mango and custard mixture. Top with extra cream and reserved mango.



Devil's Corner TASMANIA

Named after a rugged patch in nearby waters, our approach to wine is similar to that of the intrepid sailors who dared to cross it: Bold, yet humble. Fearless, yet considered.

Born and bred on the East Coast of Tasmania, out here we hold a special kind of adventurous spirit... never fighting against the elements, but rather, knowing when to lean into them. When to hold up, and when to harness the weather to go even bolder with the fruit, fresher with the fizz and brighter with the acidity. Because we reckon Tasmanian wine tastes better with both the wild and the tame. The wash of shallow water, and the snap of east coast sea breeze. And a team of humans who know just how to bring them together. The best of both worlds, that creates wine unlike anywhere else.

"Climb to the top of the Lookout and see the Hazards Vineyards, sloping hills, and a brooding ocean in between. With 360 degree view and all four seasons in one day, welcome to Devil's Corner."



Devil's Corner TASMANIA



New Look!

Same Premium Taste since 1989.

Tasmania's leading artisan chocolatier, Anvers, continues to use the best quality ingredients such as Tasmanian rich dairy and natural flavours. Their core ingredient, the flavoursome heirloom cacao, is carefully selected by head chocolatier; Igor Van Gerwen. This ensures that Anvers maintains its unique taste and safeguards the social and environmental sustainability associated with direct trade.

We did, however, change something: The logo and the packaging. We hope you like the improvements.



anvers-chocolate.com.au



Delicious

Handmade Nougat & Luxury Confectionery

Bramble & Hedge confectionery is handmade in Melbourne and distributed worldwide.

Their ranges of nougat, peanut brittle and honeycomb are made in small batches using traditional methods and the best ingredients.

Hand-decorated with great attention to detail, their confectionery is topped with dried fruits and flowers sourced from the finest growers locally and across the globe.

Explore the Bramble & Hedge handmade confectionery range at [Salamanca FRESH](http://SalamancaFRESH.com)



Desserts Treats & Recipes



Looking for a waste-free way to gift this Christmas? Homemade goodies are all the more special because of the time and love that goes into creating them. Package in clean mason jars, with bows saved from previously received gifts and be ready to spread joy.

Recipe

INGREDIENTS
1/3 cup very finely chopped walnuts
8-12 mixed plums, halved or quartered, seeds removed
1 cup blueberries
Runny custard, cream and/or ice-cream, to serve
PASTRY
180g unsalted butter
1 2/3 cups plain flour
Pinch salt
50ml water mixed with a small squeeze of lemon juice



Plum and Raspberry Tart

METHOD

To make the pastry, take the butter out of the fridge and let it soften a little, then cut into 2cm cubes. Place the butter into a mixing bowl and add the flour and a pinch of salt. Use your fingertips to rub in, until evenly combined. Add the water mixture a little at a time and mix with your fingers, bringing the floury flakes together into a ball. You may not need all the water, or you may need a drop more. Press the ball into a flat disc, wrap in plastic wrap and refrigerate for 30 minutes. Remove from

the fridge and leave to soften for about 20 minutes. Meanwhile, preheat the oven to 180C (160C fan forced). Roll out the pastry on a lightly floured surface to fit a 23cm (base measurement) loose-bottom flan tin. Press into the tin and trim off any excess. Sprinkle the base evenly with the walnuts. Arrange the plums over the pastry base, cut side up. Scatter the blueberries over and dust with icing sugar. Bake for 20 minutes or until the pastry is golden. Serve warm or at room temperature, with runny custard, cream and/or ice-cream.

Recipe



INGREDIENTS

6 egg whites	500ml (2 cups) milk
315g (1 1/2 cups) caster sugar	125ml (1/2 cup) Baileys Original Irish Cream liqueur
3 tsp cornflour	4 egg yolks
1 tsp vanilla extract	100g (1/2 cup) caster sugar
1 tsp white vinegar	2 tbsp cornflour
250ml (1 cup) thickened cream	1 tsp vanilla extract
Shaved dark chocolate, to decorate Baileys custard	

Pav with Whipped Baileys Custard

METHOD

Preheat oven to 120C/100C fan forced. Lightly grease a baking tray. Draw a 22-24cm circle on a sheet of baking paper. Place the paper, ink-side down, on prepared tray.

Use electric beaters with the whisk attachment to whisk the egg whites in a clean, dry bowl until firm peaks form. Gradually add the sugar, 1 tablespoon at a time, beating constantly, until thick, glossy and the sugar has dissolved. Beat in the cornflour, vanilla and vinegar until just combined.

Spoon the mixture onto the circle outline on prepared tray. Use a spatula to smooth the top and side of the mixture. Bake for 1 1/2 hours or until the meringue is crisp and dry. Turn off the oven. Leave the meringue in the oven, with the door slightly ajar, until cooled completely.

Meanwhile, to make the Baileys custard, place the milk and Baileys in a saucepan and stir over medium heat until nearly to the boil. Remove from heat and set aside. Whisk the egg yolks, sugar, cornflour and vanilla in a large bowl until thick. Gradually whisk in the warm milk mixture. Return mixture to pan. Stir over medium heat for 4-5 minutes or until the mixture boils and thickens. Transfer to a bowl and set aside to cool, stirring often. Cover the surface with plastic wrap (to avoid a skin forming). Place in the fridge to chill.

Use electric beaters to beat the cream in a bowl until firm peaks form. Add half the Baileys custard and beat until just combined.

Transfer the pavlova to a large serving plate. Top with the Baileys custard cream then drizzle over some of the remaining Baileys custard. Scatter over grated chocolate and serve with the remaining custard on the side.

Recipe



INGREDIENTS

300g shortcrust pastry
3/4 cup double cream,
100ml for chocolate,
30ml for caramel
150g dark chocolate, broken
1 1/4 cup caramel
40g macadamia nuts, crushed
1 tbs butter

For the garnish
40g almonds, chopped
40g white chocolate, shards

Salted Caramel Chocolate Torte

METHOD

Pre-heat the oven to 180°C/160°C fan-forced. Lightly butter a 10 inch tart tin.

Roll out the shortcrust pastry to cover the base and edges of the tart tin.

"Blind bake" the pastry by fully covering with baking parchment then fill in the parchment covered pastry with uncooked beans or rice. This will hold the pastry's shape whilst cooking. Cook the pastry in the oven for 20 minutes.

Put the caramel, macadamia nuts and 30ml of cream in a pot and cook until melted for approximately five minutes.

Remove the parchment and filling (beans or rice) from the pastry and discard. Pour the caramel mixture into the pastry in the tart tin and refrigerate for 30 minutes. Melt the chocolate in a separate pot with 100ml of cream and add to your caramel tart. Place back in the fridge for a further 30min.

Once you're ready to eat, remove from the fridge and garnish with chopped almonds and flaked white chocolate.

Christmas GIFT GUIDE

Gift giving season is in full swing and Salamanca Fresh stores are bursting at the seams with beautiful gourmet delights, just waiting to be unwrapped and thoroughly enjoyed.

We've hand picked an extra special selection of Tasmanian made and continental goodies that can be gifted on their own, added to a gourmet hamper or popped into a stocking on Christmas Eve.

Don't forget, these picks are just the beginning. We welcome you into our stores to browse the shelves and chat to our friendly staff to find the perfect little something.

from us to you

Gift Ideas



- 1 Divine Addictions Balsamic Vinegar & Olive Oil Dipping Sauce 150ml or Dukkah 50g
Produced by a small family Tasmanian business specialising in artisan gourmet foods.
- 2 Ashbolt Elderflower and Elderberry Sparkling 750ml
An exquisite non-alcoholic sparkling drink for the whole family.
- 3 English Tea Shop Gift Tins 36 Tea Bags
Six delicious tea flavours to countdown the holiday season.
- 4 Tamar Valley Truffle Oil 250ml, Salt 50g or Mustard 120g
Produced with Tasmanian truffles with a world-class reputation for quality and innovation.
- 5 Rhuby Delights Chocolates 80g
Freeze dried Tasmanian fruits encased in smooth premium chocolate.
- 6 House of Fudge Varieties 100g
Handcrafted in Tasmania, House of Fudge sources local ingredients to create a national award-winning range of gourmet fudge.
- 7 Lauriston Grove Olive Oil Varieties 250ml or 500ml
High quality extra virgin olive oil produced in Tasmania's pristine coastal environment.
- 8 House d'Anvers Truffles 125g
Delicate Tasmanian truffles handmade the traditional Belgian way.
- 9 Lillie's Flower Bunches
Quality fresh flower bunches available in store.
- 10 Tasmanian Gingerbread Creams 280g
Various gourmet flavours, all Tasmanian made.
- 11 Elly's Salted Caramel or Smokey BBQ Maple Pop 160g
Hand made in Tasmania, these all natural, gluten free pops are a great sweet treat.

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