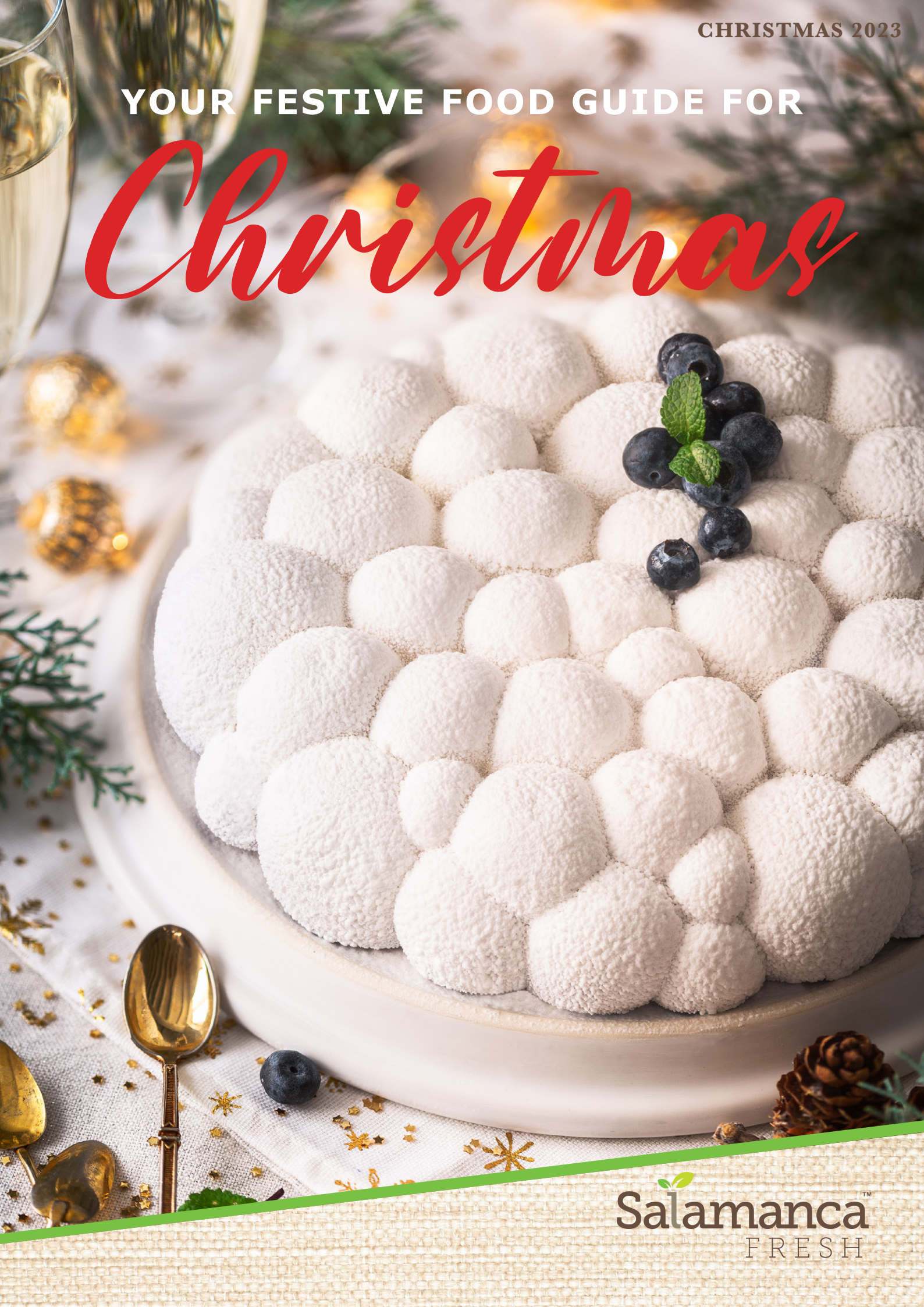


CHRISTMAS 2023

YOUR FESTIVE FOOD GUIDE FOR

Christmas



SalamancaTM
FRESH



The Salamanca Fresh family understands too well the challenges facing many of our dear customers this Christmas so we've put our heads and hearts together to give as much value as we possibly can this year.

As the holiday season approaches, we wanted to take a moment to express our sincerest gratitude and are truly grateful for the opportunity to serve you and be a part of your celebrations.

Thank *you*, for being part of our everyday lives and the lives of our growers and suppliers. We look forward to the opportunity to keep serving you in the coming year and beyond.

From our family to *you*, your families and your friends, we wish you a safe and happy Christmas and hope that the New Year brings peace to the world, prosperity to all and, above all, the very best of health.

from us to you

- The Behrakis Family.

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Merry Christmas

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HOW TO ORDER

- Collect an order form in-store or download a digital copy
- Fill out your order form and hand it back to one of our friendly staff members
 - Or place your order online

SALAMANCAFRESH.COM.AU



Locations

Our Salamanca Fresh 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 62641466



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. (7-9kg). 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. (4-6kg). Free range also available.



EASY CARVE LEG

A leg ham with just the hock bone remaining, sourced from 100% Australian grown pork. Traditionally cured, cooked, wood smoked and ready to serve. (6-8kg)



BONELESS MINI DELUX 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. (1-2kg)



ZIGGYSTASMANIA.COM.AU



HAM TIPS AND TRICKS



PREPARING A HAM

1. Remove the 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.

Spiced rum and brown sugar glaze for ham

INGREDIENTS

- 1 cup of dark brown sugar
- 1/3 cup dark rum
- 3 tbs dijon mustard
- 1/2 tsp allspice

METHOD

1. Preheat oven to 180 degrees. Place ham on a flat surface. Using a sharp knife, make 1cm deep cuts diagonally across the ham. Turn the ham 90 degrees and make cross cuts, creating a diamond pattern. Transfer ham to rack in a large roasting pan. Add 1 cup of water to the bottom of the pan. Cover tightly with foil.
2. Bake on the centre rack of the oven for 1 1/2 - 2 hours.
3. In a small bowl, mix brown sugar, rum, allspice, and mustard until smooth.
4. Uncover and brush liberally with the glaze mixture, getting into the cuts with the brush. Return to oven, uncovered, for 15 minutes. Remove from oven and apply glaze again. Return to oven for 15 minutes or until glaze is caramelised.

Please note: Cooking times are only a guide, as it will depend on the size of your ham.

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



STORING HAM

1. Mix together 4 cups of water with 2tbs 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 the ham back inside.





HUON

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Superior Salmon that's consistently oceans ahead in
quality, taste and freshness.

Ask for Huon Salmon, Australia's only RSPCA approved salmon.



HUON

BBQ Huon Salmon with whipped garlic,
crispy spiced chickpea tabouli salad

Serves 4, Preparation 15 minutes, Cooking 15 minutes

4 x 200gm Huon salmon portions (all middle or all tail so they cook at the same time)

Toum (can be substituted with store-bought whipped garlic dip)

½ cup peeled garlic cloves, cut in half

1 tsp salt

2 Tbsp lemon juice

1 Tbsp water

300ml sunflower oil

Chickpea tabouli 400g chickpeas, drained, rinsed and dried

2 Tbsp olive oil

½ red onion, finely diced

1 bulb of fennel, thick outer layer first removed, halved and sliced

100g mini Roma or cherry tomatoes, cut in half

½ bunch parsley leaves, picked

½ bunch coriander leaves, picked

½ bunch mint Salt and pepper

Mount Zero Dukkah (optional) or similar

1 lemon, halved

1. For the toum: Soak the peeled garlic in ice water while you gather the other ingredients.

2. Drain the peeled garlic and place into a Thermomix or jug blender.

3. Add salt, water and lemon juice to mixer. Blend briefly at high speed to purée. Then, in a slow stream, add sunflower oil. Once all the oil is incorporated stop blending – don't let it get hot as it will split and turn to liquid.

4. Remove to a small bowl and check the seasoning, adjusting to taste.

5. For the chickpea tabouli salad: In a large fry pan, heat your olive oil and add the drained and rinsed chickpeas. Fry on a high heat until crisp and crunchy, season with salt and remove to a bowl.

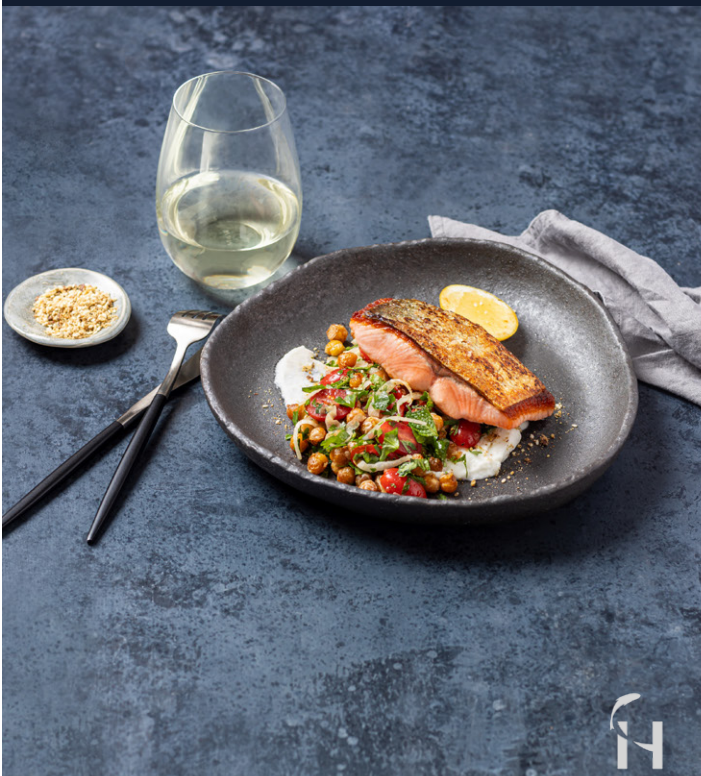
6. In the same pan add your onions and sauté until soft, add the fennel and toss to just warm through. Add the halved tomatoes and the seasoned chickpeas. Roughly chop the herbs and add to the chickpea mix season with salt and pepper and set aside.

7. For the salmon: Liberally season your portions with salt and pepper and place them skin-side down on the barbeque. Cook until you see the colour change pale to at least ¾ up the side.

8. Meanwhile, place your lemon halves cut-side down on the barbeque. Let salmon skin crisp and char, then turn the fish portions over, turning the heat down and cooking for a few minutes longer. Aim for the fish to remain pink and juicy in the middle – if you like it well done, keep cooking to preference.

9. To serve: Place a big dollop of the whipped garlic on the plate, scatter with the chickpea tabouli across the toum, place the cooked salmon skin side up across the toum and chickpea tabouli. Cut each lemon half in half again and serve with each plate, dress with olive oil and a sprinkle of dukkah.

Well paired with a Chardonnay or an earthy Rosé.



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DELICIOUS CHEESE & YOGHURT FROM THE
PRISTINE PASTURES OF NORTHERN TASMANIA
TO YOUR CHRISTMAS TABLE

No added colours, flavours or emulsifiers

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volcanic soils of Tasmania,
we've been harvesting
vegetables as fresh as the
Tasmanian air for 45 years.
Want the best? Request
Harvest Moon.

It's not **Christmas dinner**
without our **Veggies!**

Merry Christmas

From Harvest Moon. The fresh produce specialists.

Roast veggies

Aromatic

Colourful

Delicious



Paprika rubbed chicken with smoked chorizo stuffing balls

INGREDIENTS

1.5kg chicken

Rub:

Mix together in a small bowl:

2 tsp smoked paprika

½ tsp salt

4 tbs olive oil

Stuffing mixture:

1 chorizo sausage, roughly chopped

3 cups fresh bread crumbs

100g roasted red capsicums, chopped

½ brown onion diced

½ bunch parsley finely chopped

½ bunch sage, finely chopped

3 sprigs of oregano, finely chopped

3 tbs melted butter

2 eggs to bind

METHOD

For Stuffing: Mix all ingredients in a bowl until well combined, roll into small balls about the size of a 50c piece and place on a lined baking tray, drizzle with olive oil or olive oil spray, bake for 12-15 minutes or until cooked through.

For the chicken rub: Rub the paprika mix all over the chicken and let marinate for 30 minutes in the fridge before roasting.

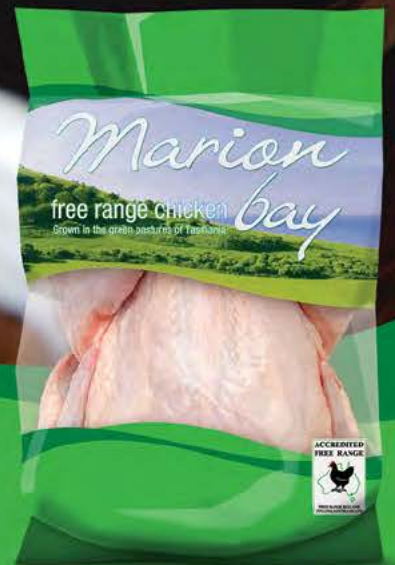
Please Note: Follow the cooking directions from the chicken packaging or what has been recommended from your butcher as cooking times and temperatures will vary depending on the size of your chicken.

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



Serving Suggestion

Marion bay
Find it at all Salamanca Fresh stores.



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SINCE 1839



... BE THE STAR OF ...
Christmas this year

Surprise and delight family and friends with our Christmas Day Classics,
be it turkey, seafood or a vegetarian delight they're the
perfect accompaniment to your festive feast.

We've got a little something for every merry dish, check out the full range.

BEERENBERG.COM.AU

Cooking & Serving Turkey

Turkey. It's the ultimate festive centerpiece!

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

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 10 minutes - 3 hours 30 minutes	9 - 12
6 - 6.4kg	3 hours 30 minutes - 4 hours	13 - 15

Check the Size is Right

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

Christmas spiced, rubbed turkey

INGREDIENTS

1 whole turkey, choose a size depending on your requirements

1 orange, halved

3/4 bunch thyme (reserve the other 1/4 for butter)

4 bay leaves, fresh or dried
olive oil, for drizzling

The spice rub

1/2 tsp ground cinnamon

1/2 tsp all spice

1/4 tsp ground cloves

zest of 1 lemon

zest of 1 orange

1/2 tbs of sea salt flakes

1 tbs of brown sugar

mix all together in a bowl and set aside

Herbed butter

100g unsalted butter, softened

1/4 bunch of thyme, leaves picked

4 sprigs of oregano, leaves picked, freshly chopped

1/4 bunch of flat leaf parsley finely chopped

pinch of salt and pepper

mix all together and set aside.

METHOD

1. 24 hours before cooking, sprinkle spice rub all over the turkey, then leave on the fridge loosely covered in cling wrap for the spice rub to permeate the skin.

2. On the day of cooking, take the turkey out 30 minutes before you plan to cook it and rub softened butter all over and under the skin, be careful not to tear the skin. Put the orange, thyme, and bay leaves in the turkey cavity and drizzle with olive oil.

Please Note: Follow the cooking directions from the turkey packaging or what has been recommended from your butcher as cooking times and temperatures will vary depending on the size of your turkey.

Rub and butter can be made 3 days in advance, remove butter from the fridge a couple of hours before cooking to soften or microwave for 20-30 seconds.

Seafood

Tips and Tricks

How to choose seafood.

When choosing your seafood, make sure it has a fresh, salty smell. It should smell like the ocean, with no strong fishy aroma. Look for seafood with bright colour and with no dull or dark spots. Shells should be shiny and not dry, and the flesh should be firm to the touch.

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 fish.

Keep it lean and flavourful.

Try grilling, broiling, roasting, or baking—they don't add extra fat. Avoid breading or frying seafood and creamy sauces, which add calories and fat. Using spices or herbs, such as dill, chilli powder, paprika, or cumin, and lemon or lime juice, can add flavour without adding salt.

Keep it cold.

If seafood will be used within 2 days after purchase, store it in a refrigerator at a temperature of 4°C or below. Use a refrigerator thermometer to check! Otherwise, wrap it tightly in plastic, foil, or moisture-proof paper and store it in the freezer.

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.

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.

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 complement 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.

 **Salamanca**[™]
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How to style a Christmas Seafood Platter

Build a solid foundation for displaying all your beautiful seafood by opting for a large platter. To keep your ice from melting too fast and causing any mishaps, simply scatter a quarter cup of salt evenly over your platter. Place the cooked crayfish on the platter first, then arrange 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.

Finish it off with some aioli, a wedge of lemon or lime, and a sprinkle of pomegranate seeds.



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Barbecued leg of lamb with a mint and tomato salsa



INGREDIENTS

1.3 - 1.5kg boned and butterflied lamb leg

For the lamb:

4 cloves crushed garlic

3 shallots, halved

3 sprigs of rosemary

2 bay leaves

½ bunch thyme

3 sprigs of oregano

375ml red wine

olive oil

salt/pepper to season

Mint and tomato salsa:

1 punnet of cherry tomatoes, mixed colours if available, quartered and halved

1 bunch of mint, leaves picked

pinch of caster sugar

1 bunch spring onions, finely sliced

2 cloves garlic, crushed

1 tbs olive oil

2 tsp balsamic vinegar

salt/pepper

METHOD

1. Put the lamb into a large freezer bag, then add the garlic, shallots and herbs. Holding the bag carefully, pour in the wine, then seal and put into a container in the fridge. If you have time, leave to marinate for 24 hours – or 48 hours for an intense flavour.

2. A few hours before you want to eat, make the salsa. Add tomatoes to a bowl. Roughly chop the mint leaves and add to the tomatoes. Sprinkle with the sugar, then add the onions, garlic, olive oil and balsamic vinegar. Toss well, then set aside to let the flavours develop.

3. Take the lamb out of the marinade and discard the marinade. Brush the cooking grate with oil. Barbecue the lamb over direct medium heat for 20-30 minutes, turning once. This will give you a medium- rare cooked meat.

If you like your lamb rare, reduce the cooking time by about 5 minutes. Leave to rest for 5 minutes before slicing. Serve with the salsa.



Brined roast pork with fennel crackling

METHOD

1. Bring water, sugar, and salt to boil, drop to a simmer, and add all the spices, thyme, orange peel, and orange juice. Let simmer for $\frac{1}{2}$ an hour to infuse. Turn it off and let it cool.
 2. In a large bowl or deep baking dish, place in the pork and pour over the cold brine mixture. Cover and refrigerate. Leave for at least 24 hours, but it can be left for up to 3 days.
 3. Before roasting, take the pork out of the brine and pat dry very well with a paper towel, this is important so you get the best crackle you can, and that's what it's all about.
 4. Place in a roasting pan and sprinkle with fennel and sea salt mixture, bake at 230 degrees for 15-20 minutes, then turn the oven to 180 degrees and cook for a further 1 $\frac{1}{2}$ hrs or until cooked through.
- This is a guide only as temperatures and cooking times will vary depending on your oven.

Tip: Get your butcher to score the pork skin for you so you get beautiful fine-lined scoring.

INGREDIENTS

2kg boned and rolled pork (leg or shoulder)

Salt rub

Mix together the following ingredients:

1 $\frac{1}{2}$ tablespoons sea salt flakes
1 tbs fennel seeds, lightly crushed

For the brine

2 $\frac{1}{2}$ litres of water
160g white sugar
125g table salt
 $\frac{1}{2}$ tsp coriander seeds
 $\frac{1}{2}$ tsp fennel seeds
 $\frac{1}{2}$ tsp mustard seeds
1 cinnamon quill
2 star anise
2 bay leaves
 $\frac{1}{4}$ bunch of thyme
zest (peeled) and juice of 1 orange



Chicken roulade with pine nuts and pecorino cheese

METHOD

1. In a large frying pan, heat oil over medium heat. Add the onion and cook until softened and slightly golden, add the garlic and season with salt and pepper. Cook for 1 min, being careful not to burn the garlic. Drain the raisins, roughly chop, and add them to the onion mixture along with the toasted pine nuts. Take off the heat, add the parsley, and allow to cool. Preheat oven to 180 degrees.
2. Lay out the boned chicken on a board, season well with salt and pepper, and evenly spoon the onion and pine nut mixture and sprinkle with the grated pecorino cheese. Roll up as tightly as you can, tucking the ends as you go.
3. Cut 5 lengths of twine, long enough to go around the chicken and a bit extra to tie off. Tie around each end to start, one in the centre then one in between each end between the middle and end.
4. Place in a baking tray, drizzle with a bit of oil, and place in the oven for 45- 50 minutes or until fully cooked through. If you have a kitchen thermometer internal temperature of 75-80 degrees. No pink.
5. Rest for 10 minutes before serving or chill straight away in the fridge and slice cold for a cold option.

INGREDIENTS

1 boned whole chicken
 $\frac{1}{4}$ cup toasted pine nuts
 $\frac{1}{2}$ cup raisins, soaked in warm water
1 brown onion, finely diced
2 cloves garlic, finely chopped
1 bunch of parsley, finely chopped
 $\frac{1}{4}$ cup grated pecorino cheese
sea salt and pepper
1 tbs olive oil
kitchen twine



Surf and turf fillet of beef

METHOD

1. In a bowl add the prawns, garlic, parsley, chives, oil, and salt and pepper. Marinate in the fridge for 1 hour.
 2. In the meantime, heat a pan with some oil over high heat until very hot, season the beef with salt and pepper, and sear all sides for 30 seconds, until well browned making sure to sear the ends also. This will keep all the juices in when roasting. Transfer onto a chopping board and make a slit up the centre of the steak, this will be where the prawns will go.
 3. Lay out a piece of cling wrap on the bench, longer than the streaky bacon so it looks like a sheet of bacon paper, making sure it's the length of the steak.
 4. Place the steak onto the bacon and place the marinated prawns down the centre. Wrap tightly in the cling wrap, twisting the ends tightly to give it a cylindrical shape, and refrigerate for 1 hour.
 5. Preheat oven to 190 degrees for 30 minutes.
 6. Place beef into a baking pan, and cook for 40-50 minutes or until internal temperature is 57 degrees for medium rare using a meat thermometer. Let it rest for 15-20 minutes. Carve into 2.5-3cm thick slices, serve with a slice of herbed butter on top.
- Tip:** This maybe a bit of an indulgent one, but equally very delicious! Complete your meal with some steamed vegetables or a lightly dressed green salad.

INGREDIENTS

1kg piece of eye fillet
10 rashers of streaky bacon
200g green prawns, tails removed
4 cloves garlic crushed
2 tsp finely chopped chives
2 tsp finely chopped parsley
1 tbs olive oil
2 pinches of sea salt
1 pinch cracked pepper



Vegetarian mushroom wellington

METHOD

1. Heat olive oil in a frying pan, over medium heat add sliced onion, garlic, and cook out slowly for 15 minutes; add sliced mushrooms, spinach, and balsamic vinegar.
 2. Cook out until the liquid has evaporated. Season with salt and pepper, fold through herbs and cooked pumpkin and set aside in a bowl to cool. Preheat oven to 190 degrees for 1/2 hour.
 3. Add panko breadcrumbs, to the cooled mixture, and lay out one sheet of pastry on the bench top. Carefully make a sausage shape down the centre, place the other sheet on top, seal with beaten egg, cut off excess pastry leaving 2cm edge, and crimp with fingers or fork.
 4. Brush with egg once again. Decorate as you would like.
- Place into the oven for 30-35 minutes or until pastry is cooked and golden.

INGREDIENTS

300g mushrooms, sliced (swiss brown and portobello)
1 1/2 cups cooked diced butternut pumpkin, roasted
250g baby spinach, roughly chopped
1 medium brown onion sliced
1 tbs of olive oil
1 tbs balsamic vinegar
1 tbs butter
4 cloves garlic, finely chopped
1 tbs thyme, chopped
1 tbs sage, finely chopped
1/4 cup panko bread crumbs
2 sheets of butter puff pastry
1 egg beaten
salt and pepper



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.



Christmas Platter Design

This fun and festive Christmas Charcuterie Board is the perfect centerpiece for any Christmas party! It's a guaranteed hit at any gathering!



Salamanca
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The Charcuterie board


WHAT DO YOU PUT ON 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.

HOW TO MAKE YOUR PLATTER LOOK GOOD

Different cheeses can be arranged in a wedge or a circular block. Cold cuts can be rolled, and 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.

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.



Baked brie with thyme, garlic, and honey

METHOD

1. Preheat oven to 180 degrees place brie in your round dish, and place it on a baking tray.
2. Score the top of the brie with a sharp knife in a diamond pattern. Within the cuts, push the slices of garlic, poke in the sprigs of thyme, and drizzle with honey. Cover lightly with foil and bake for 5 minutes.
3. Remove foil and bake for a further 5-7 minutes or until centre is gooey and molten.
4. Carefully remove from oven, sprinkle with sea salt, and serve with vegetable crudites and crispy pita bread.
5. Sit back and watch your guests devour this mini version of fondue! Absolutely Delicious!

INGREDIENTS

1 wheel of brie
3 sprigs of thyme
1 clove of garlic thinly sliced
1 tsp honey
pinch of sea salt flakes or chilli sea salt pictured in the magazine (page 26)
a round dish that fits your wheel of brie



Cranberry whipped feta

METHOD

1. In a small saucepan over medium heat, add orange, honey, a sprig of thyme, and cranberries. Bring to a boil, reduce to low, and simmer for 5 minutes, take off the heat, add zest, and let cool.
2. In a food processor pulse feta, garlic, chilli and thyme. Add in cream cheese and drizzle oil, mix until smooth and fluffy.
3. Spoon onto a serving plate, drizzle with cranberry syrup and sprinkle with nuts and olive oil.

INGREDIENTS

180g feta, diced
180g softened cream cheese
1 tsp crushed garlic
1/4 tsp chilli flakes
2 tbs olive oil
2 tbs of chopped pistachio or nut of choice
juice and zest of 1 orange
1 tbs honey
1 cup dried cranberries
1 sprig of thyme
lavosh or crostini for dipping

Tip: This can be made up to 2 days in advance in an airtight container in the fridge.



Christmas condiments

Drizzle flavoured butter over roast veggies, slather it on warm rolls or melt it on top of a steak. Any way you slice it, that extra boost of flavour makes delicious food taste even better.

SPICED HERB BUTTER

Perfect for putting under the skin of chicken or turkey

100g unsalted butter, softened
¼ bunch of thyme, leaves picked
4 sprigs of oregano, leaves picked, freshly chopped
¼ bunch of flat leaf parsley finely chopped
¼ tsp allspice

GARLIC AND HERB BUTTER

Perfect for topping our steak and prawn surf and turf or grilled prawns

250g unsalted butter softened
3 garlic cloves, crushed
2 tbs chopped parsley
1 tbs finely chopped chives
zest of ½ a lemon

METHOD

Mix butter, herbs, garlic, and lemon zest in a bowl, spoon out onto some cling wrap, and roll into a cylinder the same shape and refrigerate until ready to serve.

FLAVOURED SALTS to spice up any of your Christmas dishes: fennel sea salt, chill sea salt.



PYENGANA
DAIRY

Pyengana Cheddar is renowned as one of Australia's most awarded cheeses. Its unique flavour comes from the high-quality ingredients, centuries old bespoke method of production and traditional maturing techniques

ASHGROVE

GRASS COW YOU

The Taste of Tassie!



This Christmas, indulge in iconic Tasmanian cheese — enjoy tangy Vintage Cheddar, a 5-in-1 Selection pack or the silky decadence of Double Gloucester.

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.



PURE TASSIE

Every drop of Pure Tassie mineral water is sourced from the pristine South West wilderness.

Sparkling & Still
available in
350ml or 750ml glass bottles.



Premium Quality Tasmanian Cherries



REID  **FRUITS** SINCE 1856



A PERFECTLY TASMANIAN

CHRISTMAS TREAT.





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!



Salamanca
FRESH



THE SOURCE OF LIFE

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ECO FRIENDLY GIFT WRAPPING IDEAS

Commit to a more sustainable festive season with these lovely gift wrap ideas.



Fabric wrapping

Make your gift wrapping stand out this holiday season with Furoshiki! This centuries-old Japanese tradition is a sustainable, stylish way to wrap presents and make a statement. From linen napkins to placemats, there is an array of colours and textures to choose from to make your gifts look beautiful, unique and timeless.

Magazines/ Newspaper

If you have a pile of old magazines or newspapers lying around that you haven't gotten around to throwing out, now is your chance to give them another use! If you have neither of these at home, buying a newspaper is still a great alternative as it's affordable, recyclable, and creates a vintage Christmas look.



Craft paper

Instead of reaching for that glossy or laminated wrapping paper, opt for kraft paper, which is both biodegradable and can be recycled. Plus, it gives your gifts a rustic, festive look. Just add twine and a sprig of a pine tree, and you're done!

Old packaging

If you're a little bit more conscious/thrifty, you will likely have some already used wrapping paper or packaging tucked into a drawer at home. Christmas is the ideal time to get this out!

Natural decorative elements

Rather than using ribbons or stickers to decorate your gifts, opt for dried citrus fruit or sprigs of thyme/leaves instead. This is a fantastic and guilt-free way to elevate your gift's aesthetic and they can be easily composted or put in the garden after use.



Making fine
Tasmanian ice
cream since 1989
with the goodness
of fresh Tasmanian
cream. Indulge
in the unique
velvety texture and
unforgettable taste.

Experience our
celebration
Cassata

Add some fresh
berries and coulis
for a deliciously
simple dessert to
share with those
you love this
Christmas.



TASMANIAN ICE CREAM
VALHALLA

Christmas pudding semifreddo

Decadent Desserts


Keep everyone sweet with these delicious desserts that are sure to add sparkle to your celebrations.

INGREDIENTS

100g mixed dried fruits, raisins, currants, or whatever dried fruits you like
2 tbs mixed peel
100ml sweet wine
3 large egg whites
125g caster sugar
300ml thickened cream
1 tsp ground cinnamon
½ tsp ground ginger
¼ tsp ground nutmeg
150g ricotta
50g toasted almonds

METHOD

1. In a pot, put all the mixed fruit and sweet wine and simmer over medium heat for 1 minute, turn off, and let cool.
 2. In a large mixing bowl, whisk the egg whites with a pinch of salt to form stiff peaks, then gradually add in the sugar 1 tablespoon at a time, until you have smooth glossy peaks.
 3. In a separate bowl whisk together cream and spices to form soft peaks, in another bowl lightly beat the ricotta with a fork until a smooth consistency.
 4. Add the whipped cream, ricotta, and almonds to the whites and fold through gently, add cooled fruit mixture and fold again very gently until just combined.
 5. Line a 1-litre pudding basin with cling wrap, and leave some overhanging the edges. Gently spoon the mixture into the basin then fold the excess cling wrap over the top to cover. Pop in the freezer overnight (minimum).
 6. Remove the semifreddo from the freezer and transfer to the fridge 30 minutes before serving.
 7. Unwrap the top of the pudding and turn it upside down onto a serving plate, peel away cling wrap and decorate as you like, cut into wedges, and serve.
- This delicious dessert can be made a few days in advance which is a fabulous option in the lead-up to such a busy day, don't forget to just pull it out of the freezer 30 minutes before serving.



Chocolate, coconut and orange mousse cups (vegan)

METHOD

1. Place biscuits, coconut oil, and coconut flakes into blender and pulse until just crushed or use a zip lock bag and smash with a rolling pin, then add oil and coconut. Set aside.
2. Add silken tofu to the blender, blitz on high until smooth, or use a stick blender in a bowl.
3. Carefully add melted chocolate to tofu, stir in orange liqueur, rice bran syrup, and vanilla, and blitz again till smooth.

To assemble, layer in a glass crumb, mousse and repeat.

Let set overnight or a minimum of 4 hrs in the fridge, garnish with berries before serving.

INGREDIENTS

680g silken tofu
200g, 70% dark chocolate, melted. (make sure its dairy free)
4 tbs rice bran syrup
2 tbs of orange liqueur, vegan
2 tbs vanilla extract
250g pack of biscoff biscuits, crushed
50g toasted coconut flakes
3 tbs coconut oil, melted
berry of choice for garnishing



Christmas trifle terrine

METHOD

1. Grease and line loaf or terrine tin with cling wrap and baking paper, have plenty of overhang so it can be easily removed before serving.
2. In a bowl lightly beat mascarpone, vanilla essence, and brown sugar. Gently fold through whipped cream. Pour wine into a bowl, ready for assembly.
3. Dip 6 sponge fingers, one at a time in the dessert wine and lay in the bottom of the prepared tin. Use half of the mascarpone mixture and spread evenly onto the sponge, sprinkle with half a punnet of each berry, and repeat the process with the sponge and the other half of the mascarpone and berries. Top with the remaining 6 sponge fingers.
4. Refrigerate for at least 4 hours or you can make the day before if you like.
5. When set, place the serving plate on top of the terrine, very gently flip it over, and peel off baking paper and cling wrap. Spread with extra whipped cream, berries, and dried orange.

INGREDIENTS

1 ½ cups mascarpone, lightly beaten
2/3 cups cream, whipped
1 tsp vanilla essence
2 tbs brown sugar
18 sponge fingers
1 cup dessert wine
1 punnet of strawberries, sliced
1 punnet of fresh raspberries
1 cup thickened cream, whipped (extra)
dried orange to garnish
½ brown onion diced
½ bunch parsley finely chopped
½ bunch sage, finely chopped
3 sprigs of oregano, finely chopped
3 tbs melted butter
2 eggs to bind

FAMILY

Christmas baking

Keep the kids busy over the festive season with treats they'll love helping to make as well as eat

Rudolf the Red Nose Reindeer pretzel pops



INGREDIENTS

1 packet of jaffas or any red or orange chocolate ball
1 bag of pretzels
1 packet of candy eyeballs
1 block of dark cooking chocolate, melted.
1 packet of ice cream sticks or lollipop sticks (available at craft shops)
greaseproof paper

METHOD

Lay out some grease-proof paper on a tray and line up 7-8 of your ice cream sticks evenly spaced.

On the top of the ice cream stick, spoon some of the melted chocolate, a bit bigger than a 50c piece. Try and keep it as round as possible, repeat with the remaining sticks. Let it set for around 2 minutes, and add on the mini M&M's for the eyes, a jaffa for the nose, and two pretzels for the antlers. Pop them in the fridge for 10 minutes to fully set. Enjoy!

They are also great bagged up with a ribbon for a little gift for kids or teachers.

Squiggly Wiggly Gingerbread



INGREDIENTS

¼ cup golden syrup
¼ cup brown sugar
1 ½ tablespoons of ground ginger
1 tsp cinnamon
1 tsp bi-carb of soda
125g unsalted butter, cubed.
1 egg
2 ¼ cups plain flour, sifted.
extra flour for dusting
squeezeable icing

METHOD

In a heat-proof bowl, combine the golden syrup, sugar, and spices and place over a saucepan of simmering water. When the sugar has dissolved, stir through the bi-carb and remove from heat when the mixture starts to bubble.

Transfer to a large bowl and stir through the butter. Add the egg and 1 cup of the flour, stir with a butter knife to combine, then add the remaining flour, and mix until it forms a ball-shaped dough. Turn out onto a lightly floured bench and knead gently until it's smooth and soft, cut in half wrap in some cling wrap, and refrigerate for 30 minutes. While waiting preheat oven to 180 degrees, fan forced, and line baking trays with grease-proof paper.

Remove dough from the fridge and roll out each portion between two sheets of grease-proof paper approx. 5mm thick. Use a cutter shape of your liking to cut out shapes and place them onto baking trays. Bake for approx. 9-11 minutes. Let them cool completely before letting your little ones go all 'squiggly wiggly' over them, it's all about having fun with these ones!

Candy Cane lane White Christmas fudge



INGREDIENTS

400g white chocolate
1 tin condensed milk (395g)
50g unsalted butter
1 bag Christmas coloured M&M's or any of your favourite green, red, or multi-coloured lollies chopped with a pair of scissors.
Roughly ¾ of a cup of 8-10 candy canes

METHOD

Grease and line a 20x20cm square baking tin with grease-proof paper. Place condensed milk and chocolate in a microwave-safe bowl and microwave for approximately 3 minutes, stirring at 1-minute intervals or until melted. Stand for 1 minute and stir through lollies, pour into the prepared baking tin, and place candy canes on top, refrigerate for 2 hours before cutting into desired size squares.

Great for a 'take a plate' or just a sneaky sweet indulgence... why not "its Christmas".

Tip: This mixture can be done in a slow cooker on 'slow' stirring consistently rather than in a microwave.

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
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*Exceptional flavour,
expertly crafted*

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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



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



2



3



4



5



6



7



8



9



10



11

1. Ellys Gift Box

The Perfect Hamper with something for everyone!

2. Ashbolt Elderflower and Elderberry Sparkling 750ml

An exquisite non-alcoholic sparkling drink for the whole family.

3. Bramble and Hedge Nougat Varieties

Bramble & Hedge confectionery is handmade in Melbourne and distributed worldwide. They use flavours of the garden to create premium Nougat, Peanut Brittle, Chocolate Honeycomb and more.

4. Lakker Chocolatiers

Lakker Chocolate Box Varieties sourced from finest ingredients from local markets/producers and around the globe to make the most delectable chocolates. Made with passion, know how and perfected with flair.

5. Salamanca Fresh Hampers

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. English Tea Shop Gift Tins 36 Tea Bags

Six delicious tea flavours to countdown the holiday season.

8. Salamanca Fresh Flowers

Quality fresh flower bunches available in store.

9. Reid Fruit 2kg Export Quality Cherries

Reid Fruits prides itself on growing premium quality Tasmanian cherries to delight cherry lovers across the world.

10. Jean Pascal Ginger Bread House

11. Chocolatier by Igor Van Gerwen

Chocolatier is a beautiful hardback read taking you through a journey of Igor's cacao hunting adventures in remote areas like Northern Peru and Southern Mexico, the mythical and mystical history of chocolate from the Maya to modern Europe, practical chocolate recipes for the home cook to the more challenging recipes from the guest chefs, and much more.

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