



Traditional.  
Handmade.  
Natural.

*Phelippa's*

Christmas 2019



What I love about Christmas is the opportunity to create family rituals. I am thrilled that both my mother's and grandmother's recipes for Caramel Brandy Sauce, Shortbread, Christmas Cake and Mince Pies have become signature Christmas staples for so many families that love to gather and share good food.

Delicious Victorian hazelnuts, honey, unwaxed oranges and organic vine fruit sourced from the farmer's market and fresh spices are some of the key ingredients that will help create those taste memories.

Whether it is saving you the trouble of baking in the heat of December, enhancing your offering with our catering menus, inspiring your table with our serving suggestions or sharing recipes on our website, I know we can help you to breeze through this festive season while creating your unique family rituals.

Wishing you a safe and memorable festive season.

*Phillippa*



## Decorate and make our Christmas Cake your own...

- Toss good glacé cherries in warmed apricot jam and pile on top of your cake.
- Roll out fondant icing and cut into shapes (stars, snowballs, snowflakes, holly). Brush your cake with warmed apricot jam before laying your shapes over the top.
- Find a stencil and dust with icing sugar, decorate with holly.
- Make a luxurious Almond Brandy Butter Icing and cover your cake to look like snow (recipe back pages)



- Toss pieces of glacé pineapple, apricot, cherries with pecans and walnuts in warmed apricot jam and arrange on top



**Christmas Cake**  
700g, \$35 & 1.2kg, \$55

Made with house-made candied unwaxed orange peel sourced from the farmer's market, delicious when served with Stilton or Cheddar and Muscat.





Decorate your table...

- Gingerbread Ornaments** Complete with silver ribbon. \$24.90
- Honey Stars** A year-round favourite. \$13.50
- Gingerbread Stars** Hang on the tree, plain or decorated. \$13.50
- Cranberry Orange Biscotti** Designed to soften when dunked into sticky wine or coffee. \$13.50
- Iced Christmas Trees** Glazed with tangy lemon icing. \$17.90
- Holly Leaves** Green chlorophyll-coloured royal icing. \$14.50
- Gingerbread Angel** Individually decorated blushing Angel for the Christmas stocking. \$8.90



# Gingerbread Christmas Tree Kit

This edible tree makes a very elegant table decoration, teamwork activity or pre-Christmas gift. \$37.50

Freshly ground spices...



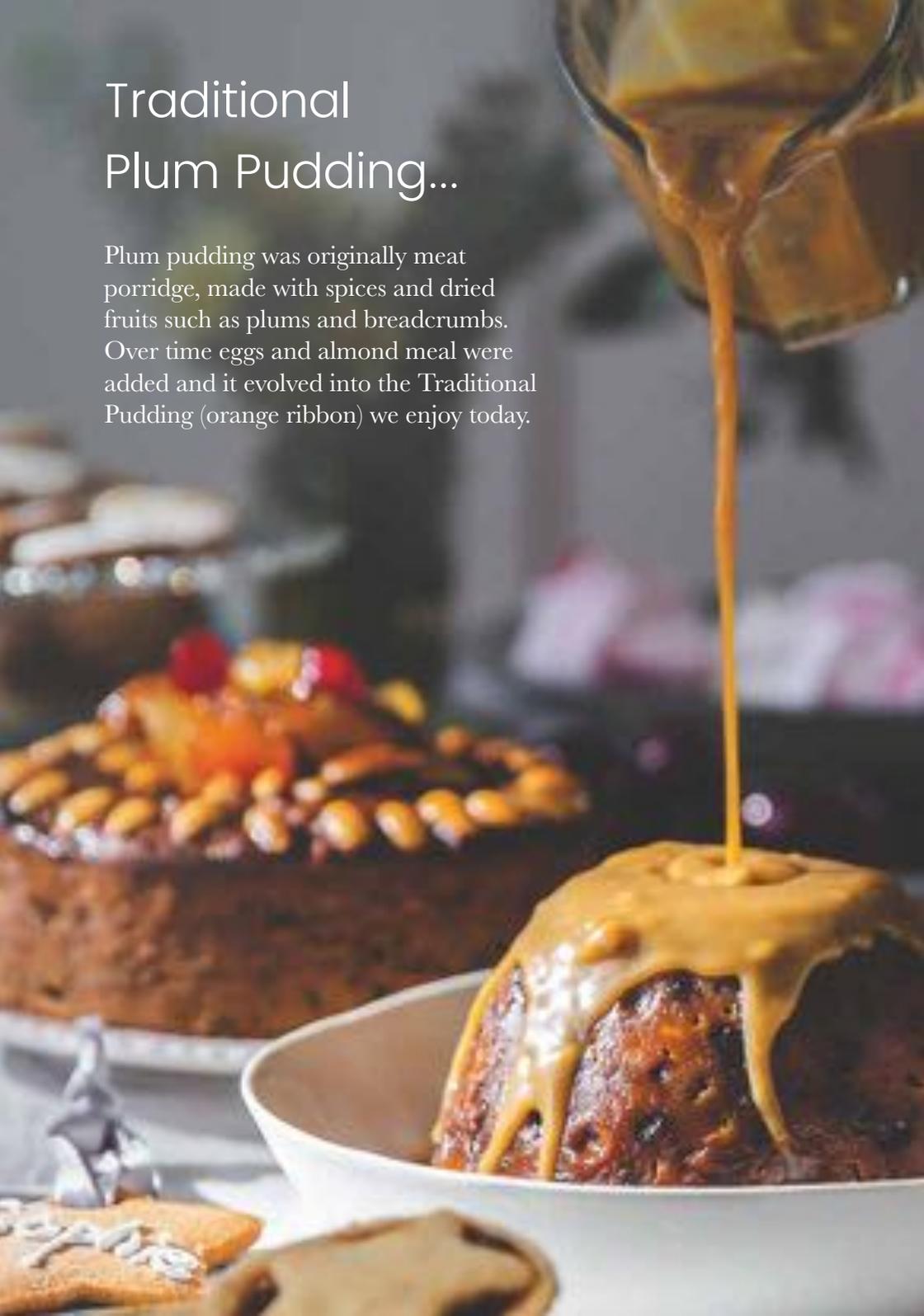
## New this Christmas...

Decorative tree ornaments were popularised by Britain's Queen Victoria who was introduced to them by her German husband in the mid-1800s. The Swedes hang decorative gingerbread shapes in their windows during festivities. Ours are a blend of both traditions.



# Traditional Plum Pudding...

Plum pudding was originally meat porridge, made with spices and dried fruits such as plums and breadcrumbs. Over time eggs and almond meal were added and it evolved into the Traditional Pudding (orange ribbon) we enjoy today.



## **Traditional Plum Pudding**

Orange 900g (serves 8-10), \$49

1.7kg (serves 16-20), \$95

Blue ribbon (Vegetarian) 900g, \$52

Petite 400g, \$34

Our orange ribboned pudding has a clean, aromatic flavour and light texture, perfectly suited to our hot climate. We include our own candied orange peel, loads of Australian vine fruit, Phillippa's Breadcrumbs and plenty of brandy.

## **Snowman**

Leave one by the fireplace for Santa. \$4.50

## **Hazelnut Macaroons**

A soft, wheat-free northern Italian-style hazelnut macaroon. \$13.50

## **Honey & Orange Roasted Nuts**

Aromatic orange and spice flavoured nougat-style nuts. \$10



# Chocolate Hazelnut Panforte with local honey

This traditional fudgy Tuscan sweetmeat originated around the 13th century. Serve with a glass of sticky Rutherglen Muscat for a sweet alternative to cheese after dinner. \$25



## Traditional Shortbread Round

The elegant fluted shape is said to be inspired by a petticoat cutting pattern. \$15.90

## Belgian Double Chocolate Chip Cookies

Intensely chocolatey, serve with ice cream and raspberries. \$13.50

## Iced Chocolate Vanilla Stars

Place one on each napkin at the festive table. \$16.90

## Ginger Pipsqueaks

Made with traditional gingerbread spices and honey. \$13.50

## Cranberry Shortbread

Studded with chewy crimson sweet-tart cranberries. \$13.50



# Mince Pies with organic vine fruit...



Mince Pies have evolved from being a means to preserve meat during Autumn for winter feasting during Medieval times. Blended with rich ingredients such as spices and dried fruits the 'mincemeat' was kept airtight by enclosing it in pastry.

Our aromatic fruit mince, made with organic Australian dried fruit, our own candied orange peel, apple, spices and brandy is balanced with our short, buttery pastry.

- Caramel Brandy Sauce** Serve with Traditional Plum Pudding. \$14.50
- Spiced Cranberry Orange Sauce** This tangy sauce tastes like Christmas. \$14.50
- Cranberry, Pecan & Rosemary Stuffing** Just add; water, wine, orange juice, apple juice, sherry or stock. \$13.50
- Butter Shortbread** Traditional of British Christmas biscuits. \$13.50.
- Mince Pies ½ dozen** Melt-in-the-mouth pastry encases our aromatic fruit mince which is made with our unwaxed candied peel, organic Australian vine fruit and fresh premium spices. \$17.90

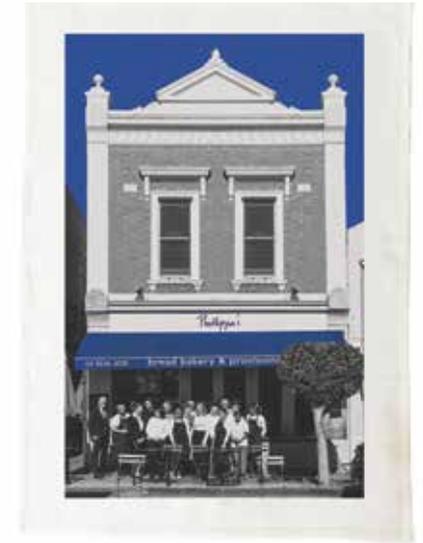


# Stollen

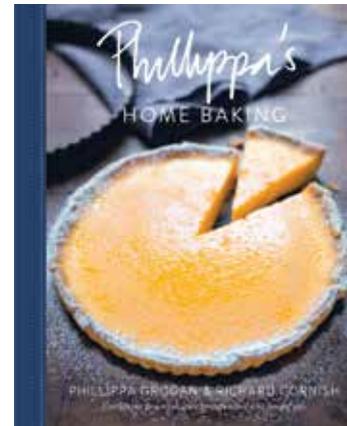
The origins of this bread-like German festive fruit cake dates back 600 years. Filled with our house-made marzipan, the shape is said to represent a swaddled baby Jesus. \$20



Phillippa's Favourite Bread Knife, \$79



Tea Towel 2019, \$22.50



Phillippa's Home Baking \$40



Gingerbread House Kit \$45

## Panettone

**Fabbri's** 1kg Cherry Panettone is made for us in Milan and is hugely popular with our customers.

**Loison's** est 1934, 1kg Classico Panettone made with sultanas, candied orange and citron is made in Vicenza.

**Perbellini's** est 1891, 600g Classic panettone, is made in Verona, arguably by one of the best pastry shops in Italy.



Edible place settings or tree decorations...



## Fast & elegant ideas & tips...

Crush a packet of **HONEY STARS** and mix through 1.5–2kg seasoned, mashed pumpkin enriched with cream and sprinkled with roasted hazelnuts. Serve with pork, turkey or game.

Mix **SPICED CRANBERRY ORANGE SAUCE** with mayo or sour cream and toss through leftover turkey or chicken with toasted almonds for crostini or a baguette filling.

Chop any **SPICED NUTS** and add to salads or vegetables to increase their sex appeal.

Crumble **SABLÉS** over salads or vegetables to give crunch and extra flavour

Serve **TRADITIONAL PUDDING** flamed in brandy with whipped pure cream and Phillippa's Caramel Brandy Sauce.

Serve **BUTTER SHORTBREAD** with a bowl of apricot or gooseberry compote and vanilla custard or crème fraîche.

Use **TRADITIONAL SHORTBREAD ROUND** as a base for a quick blackcurrant shortcake. Recipes on our website.

Crumble **CRANBERRY SHORTBREAD** and mix into softened vanilla ice cream with a little orange zest and refreeze. Serve with Phillippa's Caramel Brandy Sauce or sprinkle with toasted pistachios

Serve **STOLLEN** sliced for breakfast, with coffee or after dinner.

Serve **CARAMEL BRANDY SAUCE** with Phillippa's Mince Pies, poached fruit, berries, crepes or Phillippa's Chocolate Brownie.

Serve **PHILLIPPA'S MINCE PIES** warm with Muscat flavoured 'zabaglione' and ice cream or alongside a chunk of blue cheese.

Leave your **PLUM PUDDING** to boil away 1-2 hours heating up in the bag and the flavour will intensify.

Decorate your table with a selection of decorated **GINGERBREAD BISCUITS**, Phillippa's Mince Pies and bowls of crystallized ginger, muscatels and almonds.

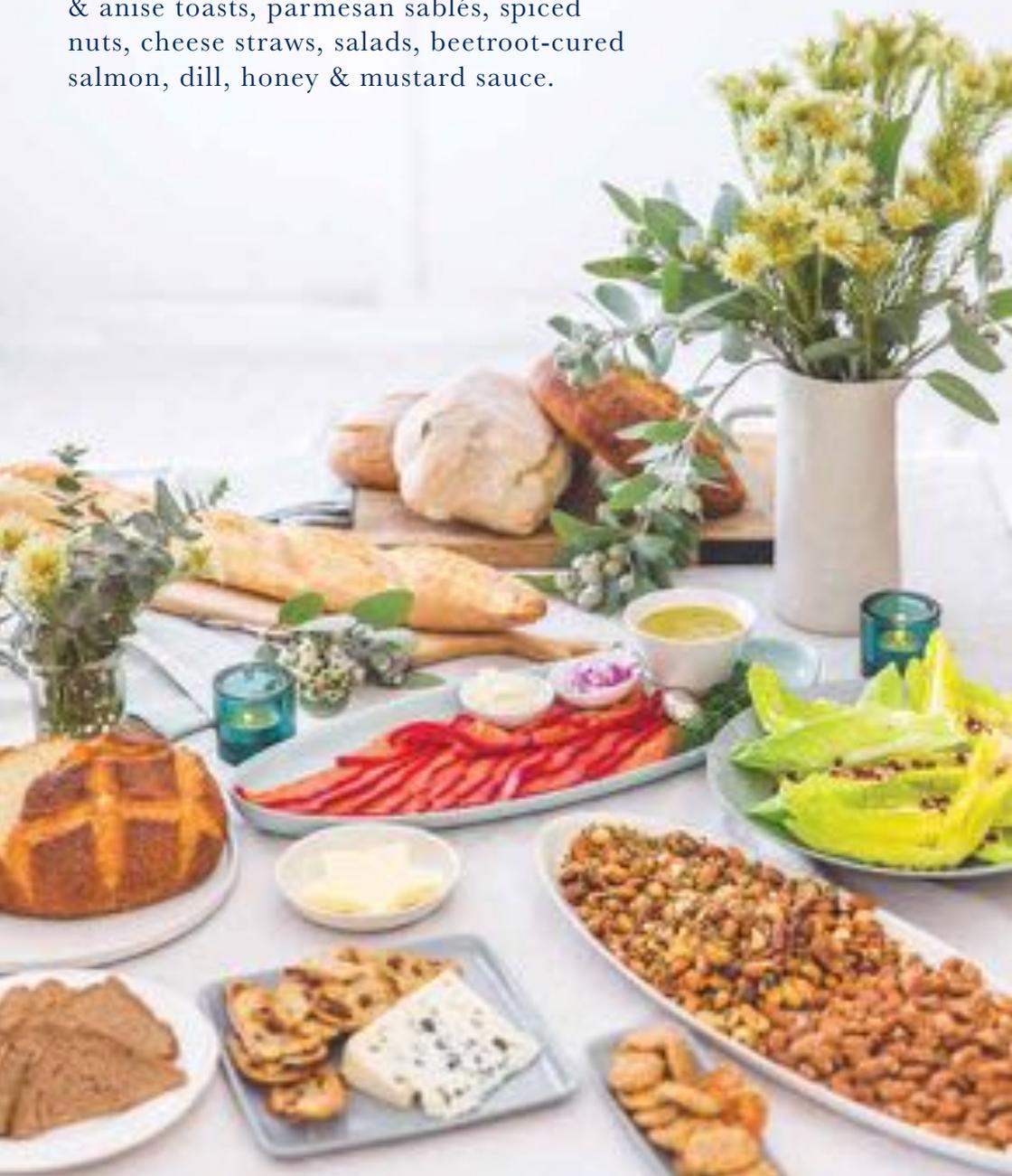
Make a Tiramisu using **PANETTONE**, dipping the slices into Italian Marsala.

Cut **PANETTONE** into slices, toast and serve with berries and mascarpone or crème anglaise.



# A grazing table...

Delicious breads, stunning cheeses, fig & anise toasts, parmesan sablés, spiced nuts, cheese straws, salads, beetroot-cured salmon, dill, honey & mustard sauce.



# Recipes...

## Beetroot, Juniper, Orange & Vodka Cured Salmon

300g raw beetroot, grated or purée,	75g brown sugar,
250g coarse salt,	80ml vodka
Zest 1 orange (fine)	3 dried juniper berries, crushed
1.5 bunches dill including leaves and stems	1 kg side fresh salmon with skin, pin boned, rinsed and dried

Mix together sugar, salt, dill, beetroot, vodka, juniper berries, orange zest.

Put salmon in a large ceramic dish skin side down, cover with beetroot mix and massage into the flesh (use gloves to avoid staining skin). Cover with plastic wrap, place a tray on the salmon, weigh down with bags of rice or cans of tomatoes to help compress while curing. Leave for 2-3 days, drain off excess liquid each day as it accumulates (3 days curing will give a firmer flesh).

When ready, drain off all liquid, wipe off curing mix well with a paper towel.

Using a long-bladed knife, preferably a smoked salmon knife, thinly slice the flesh and place on a platter with Rye sourdough or Rugbrød and a selection capers, boiled quail eggs, chopped red onion, chopped dill or chives, lemon wedges, sour cream, crackers and Dill Honey Mustard Sauce (recipe on our website).

## Almond Brandy Butter Icing

125g soft unsalted butter	500g icing sugar
80g ground blanched almonds	2-3 tablespoons of brandy

Cream together butter, icing sugar, blanched almonds and brandy. Whip until very light and fluffy. Cover the top of your Phillipa's Christmas Cake, patting the icing with a wide knife to give a rough textured finish. Any left over can be used to sandwich Phillipa's Shortbread.



More recipes can be found on our website.

# Hampers...



## Ultimate Hamper

Gingerbread Tree Kit, Phabulous Luxe Nuts, Sesame Spiced Almonds, Fennel Sablés, Honey & Orange Roasted Nuts (tube), Fig & Anise Toasts, Plum Pudding, Caramel Brandy Sauce, Large Christmas Cake, Chocolate Hazelnut Panforte, 2 x 1/2 doz Packets Mince Pies, Snowballs, Traditional Shortbread Round, Iced Christmas Trees, Holly Leaves, Honey Stars, Gingerbread Angel, Iced Chocolate Vanilla Stars, Gingerbread Tree Decorations, Cranberry Pecan & Rosemary Stuffing, Cranberry Shortbread, Gingerbread Ornaments, Spiced Cranberry Orange Sauce, Pear Orange & Almond Muesli, Raspberry Chocolate Brownie, Phillippa's Linen Tea Towel—Limited Edition.

Packed in a large basket \$500



## Luxury Hamper

Large Christmas Cake, Mince Pies, 1/2 dozen, Honey Stars, Holly Leaves, Iced Christmas Trees, Chocolate Hazelnut Panforte, Phabulous Luxe Nuts, Raspberry Chocolate Brownie, Fig & Anise Toasts, Traditional Shortbread Round, Fennel Sablés, Cranberry Shortbreads, Honey & Orange Roasted Nuts, Phillippa's Linen Tea Towel—Limited Edition.

Navy large box \$275 Add Phillippa's favourite Bread Knife + \$75  
\$350



### Classic Hamper

Traditional Plum Pudding, Caramel Brandy Sauce, Small Christmas Cake, Chocolate Hazelnut Panforte, Mince Pies ½ doz, Iced Christmas Trees, Phillippa's Linen Tea Towel—Limited Edition.

Timber box, (final release) \$195 Add Phillippa's favourite Bread Knife + \$75 \$270



### Pudding Hamper

Traditional Plum Pudding, Caramel Brandy Sauce, Honey & Orange Roasted Nuts (tube), Snowman.

Small blue box \$80



### Treats

Phillippa's keep cup, Herbed Spiced Nuts (tube), Fennel Sablés, Pear Orange & Almond Muesli, Snowman.

Medium box \$70

Add Phillippa's favourite Bread Knife + \$75

Large blue box \$145



### Essentials Hamper

Mince Pies ½ doz, Iced Christmas Trees, Parmesan Sablés, Honey & Orange Roasted Nuts (tube), Snowballs, Gingerbread Stars, Butter Shortbread.

Medium blue box \$105

Add Phillippa's favourite Bread Knife + \$75

Large blue box \$180



### Festive

Honey & Orange Roasted Nuts (tube), Iced Chocolate Vanilla Stars, Cranberry Shortbread, Mince Pies ½ doz, Snowman.

Small blue box \$65

# Specials in Armadale and Brighton...

## Armadale

Savoury Galette, Cherry Tomato, Ricotta, Basil and Lemon

Ham and Warrnambool Cheddar Tart

Salmon, Potato, Dill and Spinach Tart

Sweetcorn, Zucchini, Capsicum, Parmesan and Chive Tart

Asparagus, Leek, Goats Curd and Pinenut Tart

Selection of salads

Kale, Pear, Brussel Sprouts and Parmesan

Stone Fruit Frangipane Tart

Stone Fruit Galette

Hazelnut Stack (GF)

Flourless Chocolate Cake

Seasonal Slab Cake

Lemon Tart

Pavlova & Meringues

Ginger Cake

Lemon & Pistachio Cake

Candied Orange Dundee Cake

Gingerbread Cookie Dough

## Armadale and Brighton Groceries

Sri Lankan Love Cake

Buckingham Palace Mince Pies

Fig & Apricot Paste

Chocolate Truffles

Rocky Road

Candied Walnuts

White Christmas

## Brighton

Ham, Cheddar and Roast Tomato Tart

Salmon, Potato and Spinach Tart

Asparagus, Broccoli and Fetta Tart

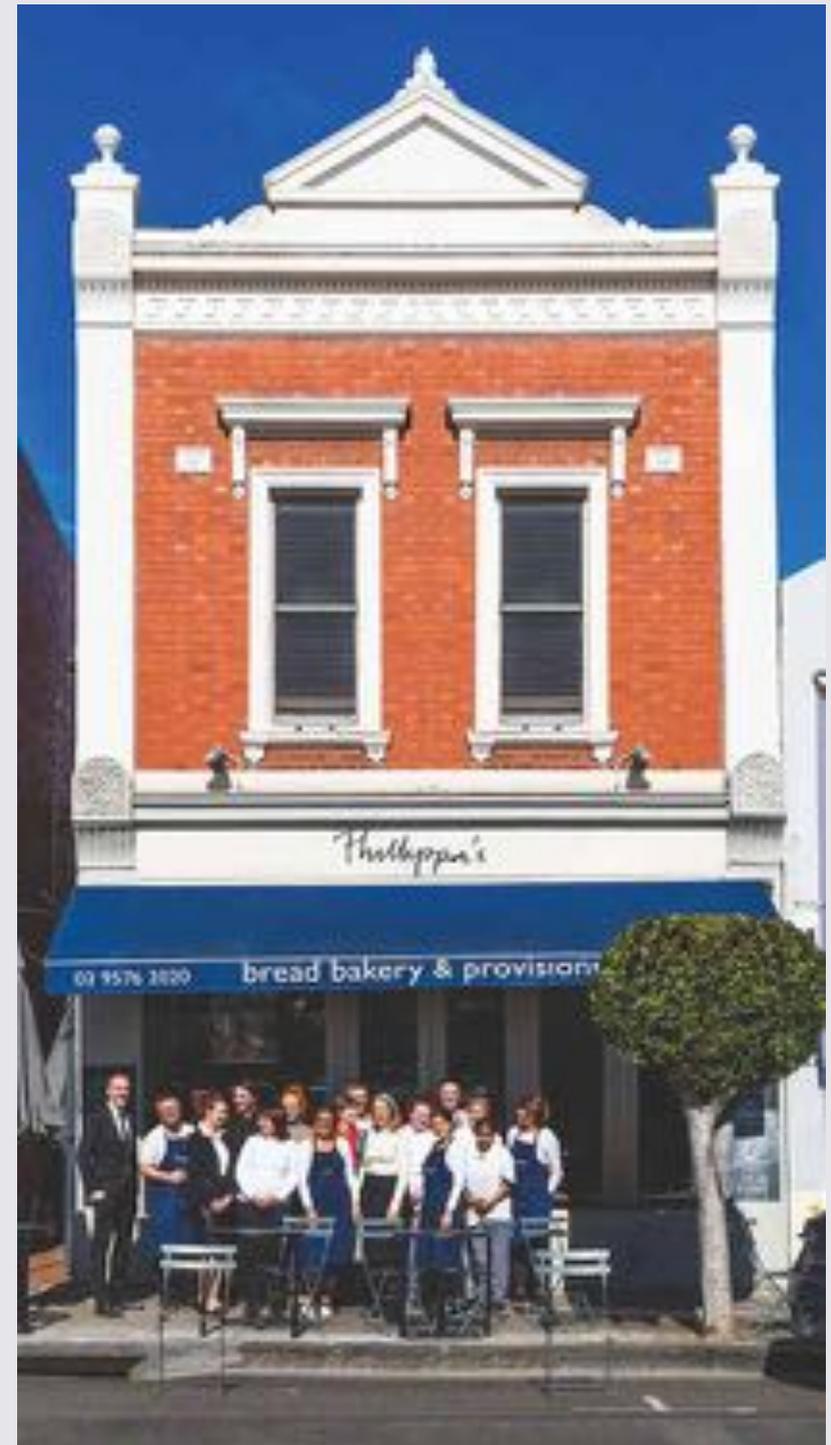
Cranberry and Orange Tea Cake

Galette with Stone Fruit

Season Fruit Slab Cake

Strawberry Tartlets

Meringues



Thank you to all the Phillippa's team: in the bakery, production kitchen, our stores and our admin staff.

# Contact Details

## ARMADALE STORE

1030 High Street, Armadale, VIC 3143

Phone: 03 9576 2020

## BRIGHTON STORE

608 Hampton Street, Brighton, VIC 3186

Phone: 03 9592 7340

## CHRISTMAS, NEW YEAR HOURS

Armadale and Brighton Stores will close at 3pm on Christmas Eve, 24 December and re-open on Friday 27 December.

Stores will close at 3pm on New Year's Eve, 31 December and re-open on Thursday 2 January.

Please check our website to find retailers near you.

Shop early to avoid disappointment as many items will sell out early.

**SHOP ONLINE**

[phillippas.com.au/shop](http://phillippas.com.au/shop)

## RICHMOND OUTLET

Thursday – Saturday (8am – 2pm)

51 North Street, Richmond, VIC 3121

Phone: 03 9421 0318

## RICHMOND OFFICE

57 Crown Street, Richmond, VIC 3121

Phone: 03 9428 5363

**PRICES AVAILABLE ONLINE.**



[phillippas.com.au](http://phillippas.com.au)



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Thanks to photographer Katherine Jamison.  
Props are from Minimax and stylist's own.