



A very colourful Christmas ...

Effortlessly breeze through Christmas while impressing your friends and family by getting a little help from Phillippa's.

Vivid colour is my theme for this year's Christmas table. Channelling Prue Acton and her love for colour I enlisted her daughter, fashion designer Tiffany Treloar, to help. I discovered the sheer joy of a colourfully dressed table.

In this brochure, I have featured menu items that are perfect for Christmas gatherings with simple colourful salad recipes for entertaining. I have included serving suggestions using our products and you will find many more recipes on our website.

Also, we are thrilled to welcome back one of our favourite pastry chefs, Sunhee, who has returned to our grocery-pastry production kitchen after an extended break. Sunhee's skill with pastry and biscuits is notable. Large quantities of crisp light sablés are produced daily under her watch!

Wishing you all a very safe and memorable festive season.



Phillippa

Phillippa's 3











Traditional Plum Pudding 900g (Orange Ribbon) serves 8–10, \$59.50

Our pudding has a light texture, perfectly suited to our hot climate. Made with our candied orange peel, vine fruit and Phillippa's Breadcrumbs. Delicious served with our Caramel Brandy Sauce.

Caramel Brandy Sauce, \$16.50

Serve warm with Traditional Plum Pudding, warm Mince Pies, Stollen, French toast or baked bananas.

Stollen, \$30

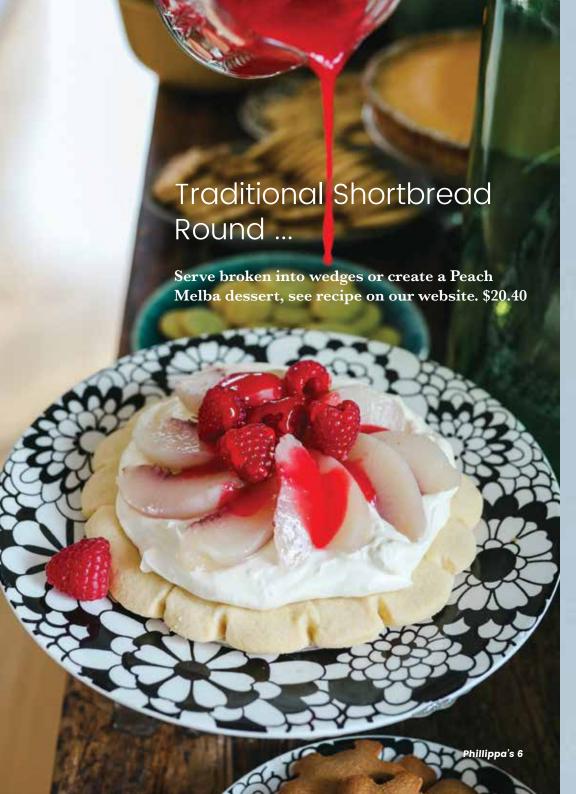
A delicious yeasted German fruit cake with a centre of marzipan, in the form of a swaddled baby Jesus. This lasts for weeks and can be served toasted.

Gingerbread Tree Kit, \$45.50

This edible tree makes an elegant table decoration or teamwork activity. Serve as a dessert. See our Gingerbread Tree 'Trifle' recipe on the website.

Gingerbread House Kit, \$58

Choose some sweets, make a big batch of royal icing, and let the construction begin.





Honey Stars, \$16.50

Crunchy biscuits with South Australian honey and warm spices. See our website for recipes including: Honey Biscuit Cream for poached fruit, Spiced Honey Custard, Stuffed Baked Apples, Ukrainian Honey Yoghurt Cream and Honey-Spiced Sweet Potato Mash (ideal with ham).

Butter Shortbread, \$16.50

Melt-in-your-mouth traditional British Christmas biscuits. Serve with raspberry coulis and ice cream.

Cranberry Shortbread, \$16.50

Studded with chewy tangy cranberries, balancing the buttery shortbread. Crumble and stir through custard with a little brandy and serve in pretty bowls.

Belgian Double Chocolate Chip Cookies, \$16.50

Intensely chocolatey; serve with ice cream and raspberries.

Biscottis, \$16.50

These fat free biscuits are traditionally enjoyed dunked into dessert wine, tea or coffee.

Cranberry Orange – tangy and aromatic

Chocolate HazeInut – great with coffee or Pedro Ximenez style dessert wine **Fennel Almond** – the traditional flavourings, can be served with cheese





Phillippa's Home Baking, \$44

A recipe book written with Richard Cornish. Find out all our secrets!

Phillippa's Tea Towel, \$29.70

100% Linen Tea Towel – Limited Edition, designed by Sophie O'Hara. This was our screen printer's final print run before closing after 50 years. We wish him well.

Phillippa's Favourite Bread Knife, \$86.90

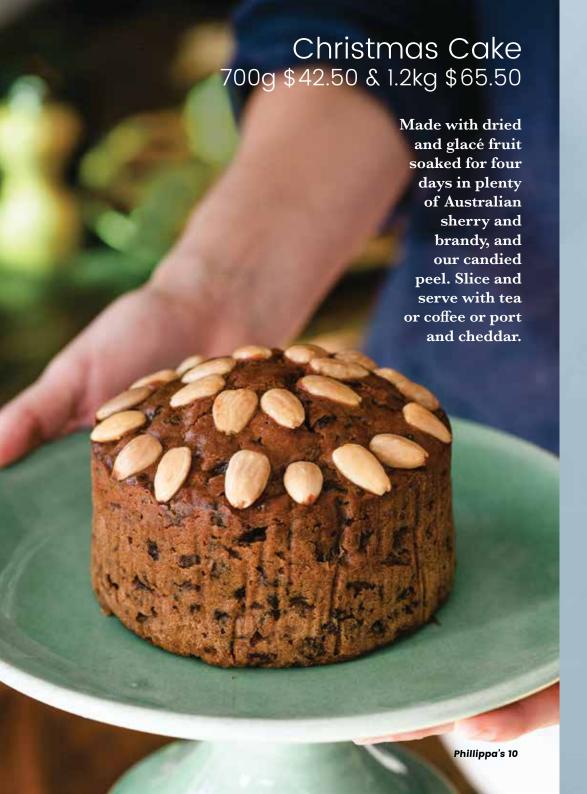
The recipient of this knife will be forever grateful! Remember to attach a coin to the blade to negate bad luck.

Fabbri's 1kg Cherry Panettone, \$64.90

Made for us in Milan. Serve slices fresh or toasted with coffee or a glass of dessert wine. Fill with ice cream, and serve as a bomb Alaska!

Nordur Liquorice Salt (vegan), box \$14.60, tin \$18.90

A Phillippa's favourite ... geothermally produced arctic flaky salt from Iceland. This liquorice salt makes anything taste special, especially salad leaves, eggs, fish and vegetables.



Serving suggestions for Phillippa's Christmas Cake ...

- In slices with a strong cheddar.
- On a breadboard with Stilton, Roquefort or blue Auvergne.
- A crowd pleaser with tea or coffee.
- In quarters with a dollop of brandy or orange flavoured custard.
- Perfect with a glass of Port or Pedro Ximenez.
- Take it to the next level by adding sliced marzipan log.
- Delicious crumbled over vanilla ice cream.









Gingerbread Angel, \$11

Hand-decorated Angel for the Christmas stocking.

Iced Chocolate Vanilla Stars, \$20.40

Ideal for non-gingerbread lovers. Decorate your table with these edible festive treats.

Gingerbread Pipsqueaks, \$16.50

Made with traditional gingerbread spices, these are fun to decorate with royal icing.

Spiced Cranberry Orange Sauce (vegan), \$16.50

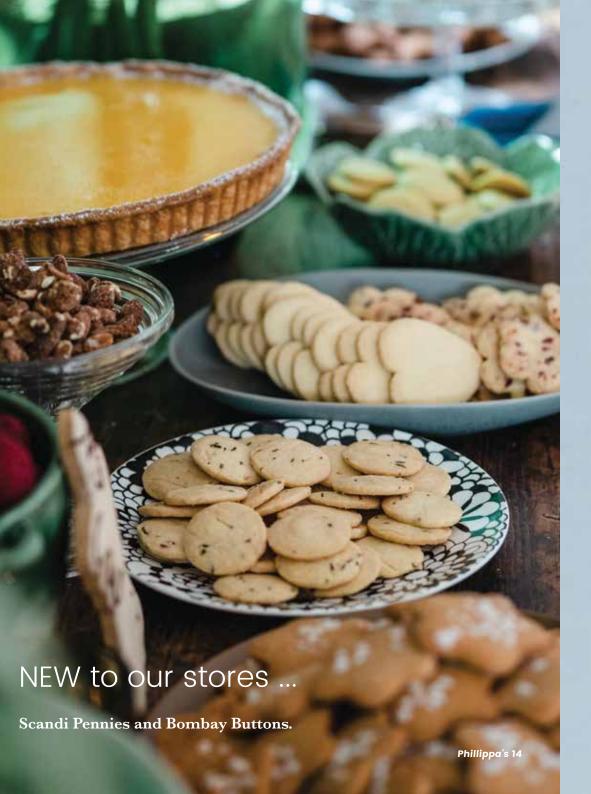
This tangy sauce tastes like Christmas and compliments ham and turkey. Add to your ham, butter and lettuce baguettes for the beach.

Dukka (vegan), \$16

A roasted spice and nut mix. Serve with olive oil and crusty bread. Dukka adds seasoning (and protein) when sprinkled on salads, vegetables, fish or lamb.

Strawberry Vanilla Jewels (vegan), \$16

Vanilla scented whole strawberries suspended in syrup for your breakfast toast or sponge cake.





NEW Scandi Pennies, \$16.50

'Delicious', 'intriguing' and 'unusual' this biscuit is delicious with a cup of tea or coffee or served with cheeses or pâté.

NEW Bombay Buttons, \$16.50

A delicate savoury-sweet shortbread, this biscuit is distinctive. Flavoured with exotic spices. Delicious with a cheese selection or pork terrine.

Snowballs, \$20.40

This festive European-style biscuit has an aromatic, lightly spiced flavour and a tangy lemon glaze.

Holly Leaves, \$17.40

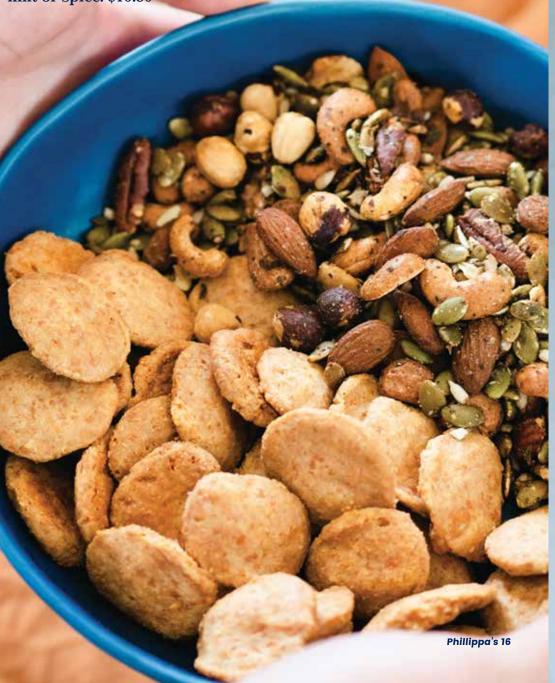
Decorated with natural green royal icing, these add a colourful decorative element to your table.

Honey & Orange Roasted Nuts, cylinder \$13, packet \$19.30

Aromatic orange and sweet-spice flavoured nougat-style nuts. Serve after dinner, on the festive table or on a cheese board.

Parmesan Sablés

An intensely flavoured parmesan biscuit with a delicate hint of spice. \$16.50





Herbed Spiced Nuts, cylinder \$13, packet \$19.30

An essential pantry standby for your Americanos, spritzes and natural wine!

Phabulous Luxe Nuts, \$20.40

A peanut-free, luxury blend of herbed spiced nuts that make the perfect hostess gift.

Cranberry Pecan & Rosemary Stuffing - very limited quantities, \$15.50 Just add water, fruit juice or stock and maybe a little brandy!

Dried Orange Crisps, \$9

Hang on your tree or garnish your negronis.

Baking in our Stores ...



Here is a selection of our December Menu items...

Armadale

Leek, Preserved Lemon, Thyme & Pancetta Tart

Zucchini, Red Capsicum & Corn Tart

Salmon, Crème Fraîche, Asparagus & Dill Tart

Roast Cherry Tomato, Sebago, Basil, Pinenut & Goat's Cheese Tart

Strawberry Ricotta Cake

Peach Raspberry Galette

Cranberry Orange Tea Cake

Chocolate Hazelnut Cake (wheat free)

Frangipan Stone Fruit Tart

Gooseberry Strawberry Slab

Plum Berry Pistachio Slab

Apricot Upside Down Cake

Chocolate Hazelnut Torte with Raspberries

Pavlova

Blackcurrant & Nectarine Almond Tart

See website for our weekly Armadale Menu.

Brighton

Fresh Organic Breads

Hazelnut & Raisin Rye Bread

Organic 72 hour Stoneground Sourdough Boule

Sourdough Baguette

Walnut & Rye Bread (Fri & Sun)

Rugbrød (Tuesday only)

Rosemary & Flake Salt Flatbread

Pull Apart Rolls

Ham, Roast Cherry Tomato and Cheddar Tart

Salmon, Potato & Spinach Tart

Roasted Pumpkin, Feta, Baby Spinach and Walnut Tart

Cranberry & Orange Tea Cakes

Lemon Crunch

Devil's Chocolate Cake

Meringues

Canelés

Swedish Cardamom Bun

Phillippa's 19



Simple Recipes for Summer ...

Here are three festively colourful salads, all simple to prepare and stunning on bright colourful platters. Add all three to your repertoire for meals with friends and family this summer.

Beetroot, Blood Plum Salad with Caramelised Walnuts

500g cooked small/medium beetroot, cut into wedges

2 large blood plums, each cut into 8-10 wedges

200g crumbled barrel aged fetta

2 cups rocket

1 cup soy caramelised walnut halves or pieces, see website for recipe ¼-½ cup fresh mint, basil or dill, whole or chopped Pepper & Salt

2-3 tbsps Phillippa's Honey Mustard Vinaigrette

Arrange the rocket around the edges of a platter so that the stalk end is towards the centre. Arrange the beetroot wedges, plums, fetta, walnuts and finally the herbs. Drizzle over the dressing and serve.



Bread and Cheese

Serve delicious bread with 'dressed' fresh cheese.

Oysters and Baguettes

Pickled Red Onion Recipe on following page.

Dressing Suggestions ...

Sprinkle with fresh herbs, zest, pepper and salt (if needed).

Fresh ricotta with fine lemon zest, chopped parsley, basil or chopped rosemary.

Fresh goat's curd with chopped fresh chives, dill, chervil or thyme.

Burrata with lightly sautéed spring onions, fennel seeds and salt.





Orange and Olive Salad

A personal favourite, I could eat this all day long! The ideal olive is a 'Volos' but they have become difficult to find.

8 navel oranges

200g Salute kalamata olives in brine - halved and pitted

3 tbsps Salute extra virgin olive oil

Freshly chopped Dill, optional

Using a sharp wide bladed knife, remove all the skin and pith from the oranges. Slice each into 6-8 rounds. Place in a bowl with the olives and dill. Chill. Drizzle with olive oil and serve. Delicious with ham, duck or turkey.

Asparagus with Crunchy Lemon-Herbed Almond Crumbs

750g asparagus, trimmed

160g fresh sourdough, cubed (crusts remove)

½ cup whole almonds or hazelnuts

3 tbsps Salute olive oil

1 tsp lemon zest

½ tsp flaky Nordur salt, (pref liquorice)

Pepper

¼ cup parsley

2 tbsps Phillippa's Red Wine Vinaigrette

Using a food processor, chop and blend bread, almonds, salt, zest, pepper and herbs. Mix with 2 tbsps olive oil. Spread on a large tray. On a separate tray toss asparagus in remaining oil and a little salt.

Bake for 12-15 mins until asparagus is still green and firm and crumbs are toasted and golden.

Stir both trays halfway during baking.

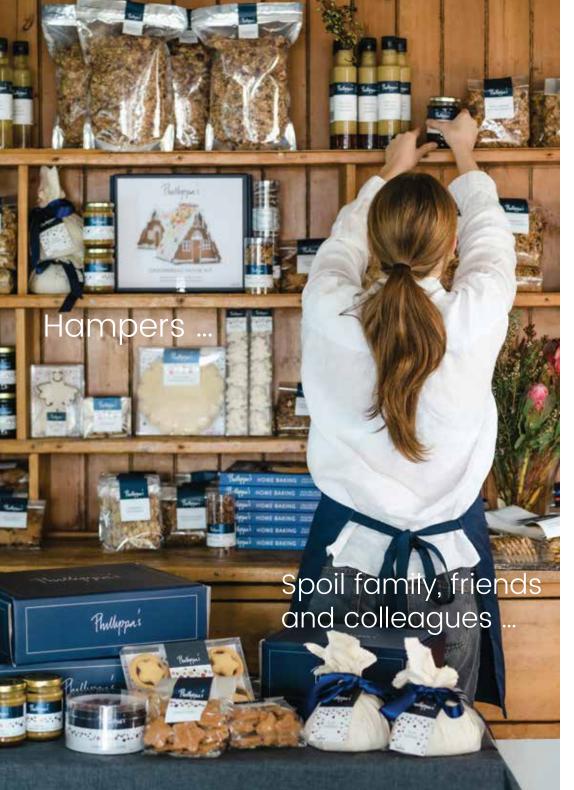
Arrange asparagus on a platter and sprinkle the crumbs over the top. Drizzle with vinaigrette and serve.

Pickled Red Onion

½ red onion, ½-1 cup white wine vinegar.

Dice the onion finely. Put in a jar and cover with vinegar. Leave for a minimum ½ hour. Seal with lid and store in the fridge for weeks.

Find more festive recipes on our website





Bells & Whistles Hamper, \$637.50

Mince Pies 1 doz (2 pkts)
Traditional Shortbread Round
Cranberry Shortbread
Christmas Cake Large
Parmesan Sablés
Gingerbread Christmas Trees
Honey & Orange Roasted Nuts (cylinder)
Iced Chocolate Vanilla Stars
Stollen
Phabulous Luxe Nuts (packet)
Snowballs
Gingerbread Tree Kit
Bombay Buttons

Honey Mustard Vinaigrette

Traditional Plum Pudding
Caramel Brandy Sauce
Gingerbread Angel
Belgian Double Chocolate Chip Cookies
Holly Leaves
Spiced Cranberry Orange Sauce
Cranberry Granola
Scandi Pennies
Phillippa's Linen Tea Towel – Limited Edition

Packed in a giant Uashmama Bag handmade for us in Italy (useful for storage of firewood, toys or laundry) with card.





Holly Hamper, \$295.50

Mince Pies 1 doz (2 pkts)
Cranberry Shortbread
Christmas Cake (small)
Snowballs
Traditional Shortbread Round
Belgian Double Chocolate Chip Cookies
Phabulous Luxe Nuts (packet)
Iced Chocolate Vanilla Stars
Gingerbread Christmas Trees
Parmesan Sablés
Holly Leaves
Scandi Pennies (New)
Gingerbread Angel

Large navy box with card.







Cracker Hamper, \$152

Mince Pies ½ doz Christmas Cake (small) Cranberry Shortbread Parmesan Sablés Gingerbread Christmas Trees Iced Chocolate Vanilla Stars

Medium navy box with card.





Pudding Hamper, \$102.50

Traditional Plum Pudding Caramel Brandy Sauce Honey Stars

Small navy box with card.

Angel Hamper, \$101.50

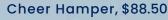
Mince Pies ½ doz Christmas Cake (small) Gingerbread Angel Butter Shortbread

Small navy box with card.

Star Hamper, \$93

Traditional Shortbread Round Honey Stars Parmesan Sablés Holly Leaves Honey & Orange Roasted Nuts (cylinder)

Medium navy box with card.



Mince Pies ½ doz Gingerbread Christmas Trees Parmesan Sablés Cranberry Shortbread

Medium navy box with card.

Joy Hamper, \$65

Mince Pies ½ doz Gingerbread Pipsqueaks Parmesan Sablés

Small navy box with card.

Please order hampers via our website: phillippas.com.au

For corporate orders please email: hampers@phillippas.com.au







Contact Details ...

STORES OPEN 7 DAYS

ARMADALE STORE

1030 High Street, Armadale, VIC 3143 **P:** 03 9576 2020 **E:** shop@phillippas.com.au

BRIGHTON STORE

618 Hampton Street, Brighton, VIC 3186 **P:** 0477 011 135 **E:** phillippasbakery@phillippas.com.au

RICHMOND OUTLET (Thursday - Saturday)

51 North Street, Richmond, VIC 3121 **P:** 03 9429 5098 **E:** outlet@phillippas.com.au

RICHMOND OFFICE

57 Crown Street, Richmond, VIC 3121 P: 03 9428 5363 E: orders@phillippas.com.au

SHOP ONLINE phillippas.com.au/shop

PRICES AVAILABLE ONLINE.

CHRISTMAS, NEW YEAR HOURS

Stores close at 3pm on Christmas Eve and New Years Eve. All stores will be closed 25th & 26th December and 1st January.

Please see our website for holiday trading hours and to find retailers near you.

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



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