



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

CHRISTMAS TURKEY WITH COUSCOUS FIG CHORIZO STUFFING AND GRAVY



PREP
25 min



COOK
3½ hrs



SERVES
10

INGREDIENTS:

TURKEY & STUFFING:

- > 1 Whole Turkey (~5kg)
- > 1 Cup Couscous
- > 1 Chorizo
- > 1 Brown Onion
- > 3 Garlic Cloves
- > ¼ Thyme Bunch
- > 1 Grapes Bunch
- > 1 Lemon
- > 100g Dried Figs
- > ¼ Parsley Bunch
- > 50g Salted Butter

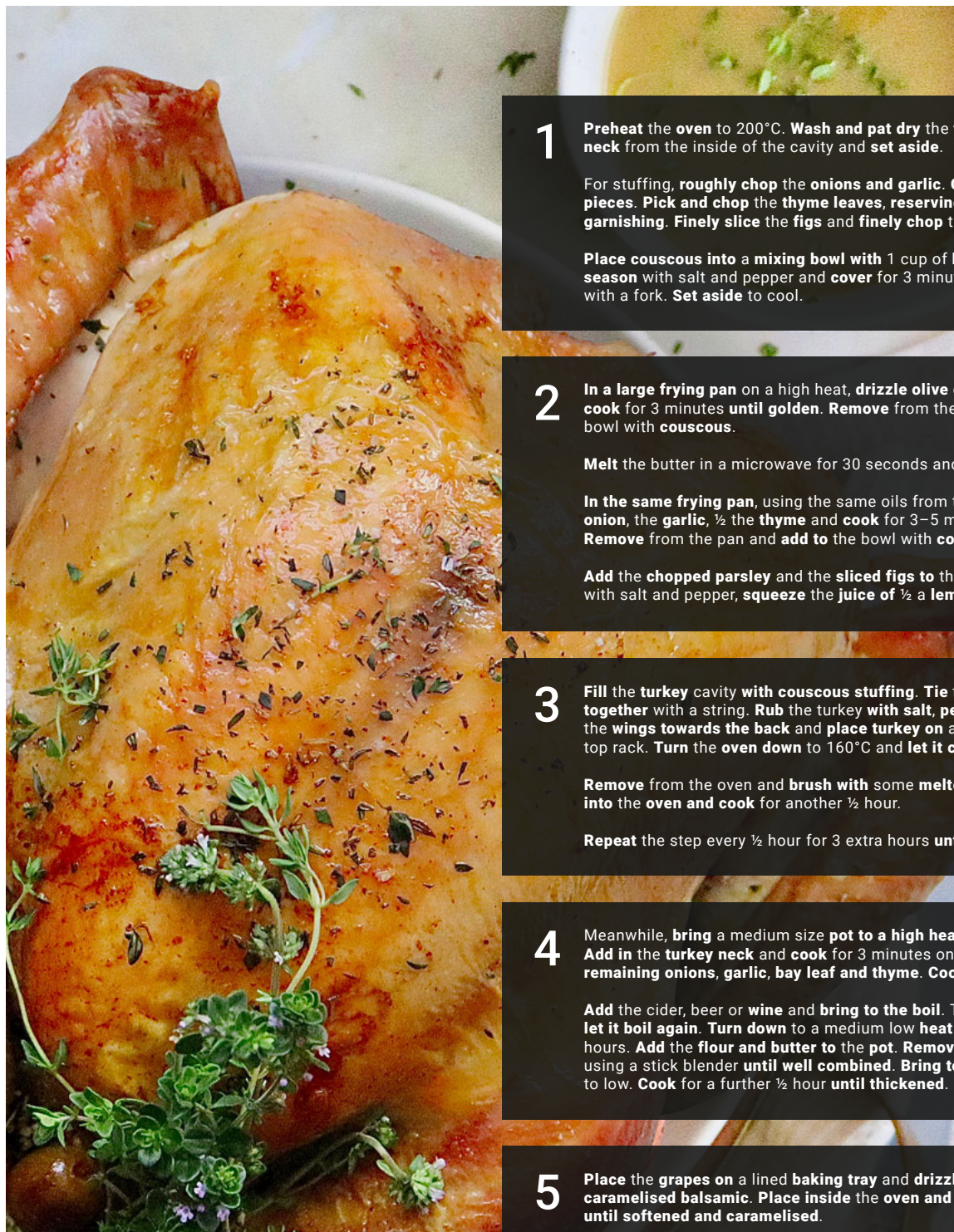
GRAVY:

- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1 Bay Leaf
- > 500ml Chicken Stock
- > 2 Thyme Sprigs
- > 2 Tbsp Butter
- > 2 Tbsp Flour

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 2 Tbsp Flour (for Gravy)
- > 1 Tbsp Caramelised Balsamic
- > 250ml Cider/Beer/White Wine (Optional)

METHOD – GET COOKING!



1 Preheat the oven to 200°C. Wash and pat dry the turkey. Remove the neck from the inside of the cavity and set aside.

For stuffing, roughly chop the onions and garlic. Cut the chorizo into 2cm pieces. Pick and chop the thyme leaves, reserving some whole sprigs for garnishing. Finely slice the figs and finely chop the parsley.

Place couscous into a mixing bowl with 1 cup of boiling water, then season with salt and pepper and cover for 3 minutes. Uncover and fluff with a fork. Set aside to cool.

2 In a large frying pan on a high heat, drizzle olive oil and add the chorizo; cook for 3 minutes until golden. Remove from the pan and add to the bowl with couscous.

Melt the butter in a microwave for 30 seconds and set aside.

In the same frying pan, using the same oils from the chorizo, add the onion, the garlic, ½ the thyme and cook for 3–5 minutes until golden. Remove from the pan and add to the bowl with couscous.

Add the chopped parsley and the sliced figs to the couscous mix. Season with salt and pepper, squeeze the juice of ½ a lemon and stir well.

3 Fill the turkey cavity with couscous stuffing. Tie the end of the legs together with a string. Rub the turkey with salt, pepper and olive oil. Fold the wings towards the back and place turkey on a lined baking tray on the top rack. Turn the oven down to 160°C and let it cook for 1 hour.

Remove from the oven and brush with some melted butter. Place back into the oven and cook for another ½ hour.

Repeat the step every ½ hour for 3 extra hours until fully cooked.

4 Meanwhile, bring a medium size pot to a high heat and drizzle olive oil. Add in the turkey neck and cook for 3 minutes on each side. Add the remaining onions, garlic, bay leaf and thyme. Cook for another 5 minutes.

Add the cider, beer or wine and bring to the boil. Then add the stock and let it boil again. Turn down to a medium low heat and simmer for 1½ hours. Add the flour and butter to the pot. Remove the bay leaf, blitz using a stick blender until well combined. Bring to the boil and turn down to low. Cook for a further ½ hour until thickened.

5 Place the grapes on a lined baking tray and drizzle with olive oil and caramelised balsamic. Place inside the oven and cook for 25 minutes until softened and caramelised.

Remove turkey from the oven and let it rest for at least 20 minutes before slicing.

Serve Christmas Turkey hot with gravy and roasted grapes.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- For the gravy, add 250ml of beer, cider or white wine together with 250ml of chicken stock if wish instead of 500ml of just chicken stock.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

CHRISTMAS HAM WITH NECTARINES & MIXED BERRY GLAZE



PREP
20 min



COOK
1½ hr



SERVES
8-12

INGREDIENTS:

- > 1 Leg Ham on the Bone
- > 350g Harris Farm Mixed Berry Jam
- > 5 Nectarines

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ¼ Cup Sherry or Other Liquor (Optional)

METHOD – GET COOKING!



1

Preheat the oven to 160°C.

Remove the thick skin off the leg ham from the knuckle down **by cutting horizontally all around the knuckle**. Then use your fingers to **carefully tear and pull off the skin**.

Place the ham on a chopping board and using a sharp knife **score the ham on the side with more fat**. Aim for approximately 5mm deep cuts. **Set aside.**

2

In a small pot, heat up the berry jam with a ¼ cup of **your favourite liqueur** if desired. **Bring to the boil** and then **turn down to a medium heat**. **Cook** for 10 minutes, then **turn off the heat and let it cool** for another 10 minutes.

Meanwhile, **slice the nectarines into round 5mm thick slices** and then **into half moons**. **Place the nectarines on a large lined baking tray**. **Spray some cooking oils** and **brush some of the runny berry glaze**. **Place the nectarines on the tray**, without overlapping them, **lightly brush again with the glaze**, then **set aside**.

3

Brush some berry glaze all over the leg ham and place into the preheated oven. **Cook** for 20 minutes, **remove from the oven and brush with more berry glaze**.

Repeat this step another **3 times** for a total of 1 hour 20 minutes **cooking all together**.

4

Remove the ham from the oven and brush with remaining glaze from the cooking tray and **let it rest** for 15-20 minutes.

Meanwhile, **turn the oven to grill** function at around 200°C. **Place the nectarines on the highest shelf in the oven** and **cook** for 7-10 minutes **until caramelised and golden**.

5

Serve ham garnished with fresh sprigs of herbs and roasted nectarines.

CHEF'S TIPS FOR COOKING AND LEFTOVERS...

- You can add any of your favourite liqueur to the jam like Sherry, Marsala, Port, Brandy etc.
- Once the nectarines are out of the oven, let them cool down. Then carefully place them all over and around the ham.
- Keep an eye on the nectarines every 3 minutes, ovens vary they could burn the nectarines easily.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

SWEET CHILLI & SOY BAKED SALMON / OT WITH KOLHRABI SALSA & YOGHURT DRESSING



PREP
20 min



COOK
15 min



SERVES
6

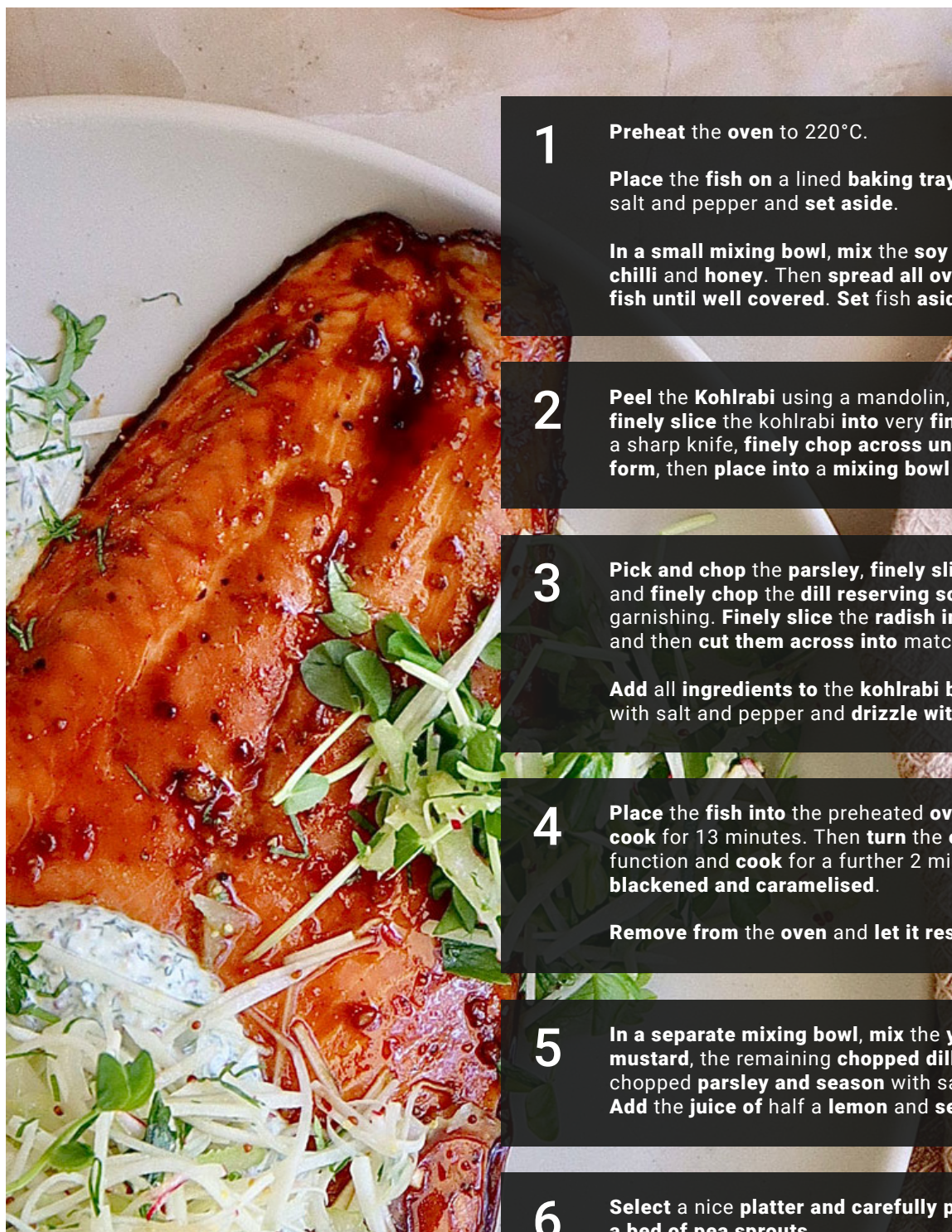
INGREDIENTS:

- > 1 Salmon or Ocean Trout Side Fillet
- > 1 Tbsp Sweet Chilli Sauce
- > 2 Tbsp Soy Sauce
- > 1 Tbsp Seeded Mustard
- > 1 Kohlrabi
- > 2 Radishes
- > ½ Cup Plain Unsweetened Yoghurt
- > 1 Celery Stick
- > ½ Dill Bunch
- > ½ Curly Parsley Bunch
- > ½ Pea Sprouts Punnet
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Honey

METHOD – GET COOKING!



1

Preheat the oven to 220°C.

Place the fish on a lined baking tray, season with salt and pepper and **set aside**.

In a small mixing bowl, mix the soy sauce, sweet chilli and honey. Then **spread all over** the top of the fish until well covered. **Set fish aside**.

2

Peel the Kohlrabi using a mandolin, then carefully **finely slice** the kohlrabi into very fine discs. Using a sharp knife, **finely chop across** until match sticks form, then **place into a mixing bowl** and **set aside**.

3

Pick and chop the parsley, **finely slice** the celery and **finely chop** the dill **reserving some leaves** for garnishing. **Finely slice** the radish into 5mm disks and then **cut them across** into match sticks.

Add all ingredients to the kohlrabi bowl, season with salt and pepper and **drizzle with olive oil**.

4

Place the fish into the preheated oven and **let it cook** for 13 minutes. Then **turn the oven to grill** function and **cook** for a further 2 minutes until **blackened and caramelised**.

Remove from the oven and **let it rest** for 5 minutes.

5

In a separate mixing bowl, mix the yoghurt, seeded mustard, the remaining chopped dill, the remaining chopped parsley and **season** with salt and pepper. **Add the juice** of half a lemon and **set aside**.

6

Select a nice platter and **carefully place** the fish on a bed of pea sprouts.

Serve with kohlrabi and celery salsa, seeded mustard and lemon herb yoghurt.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

BRESAOLA, PEACH & GOAT'S CHEESE SALAD



PREP
5 min



COOK
N/A

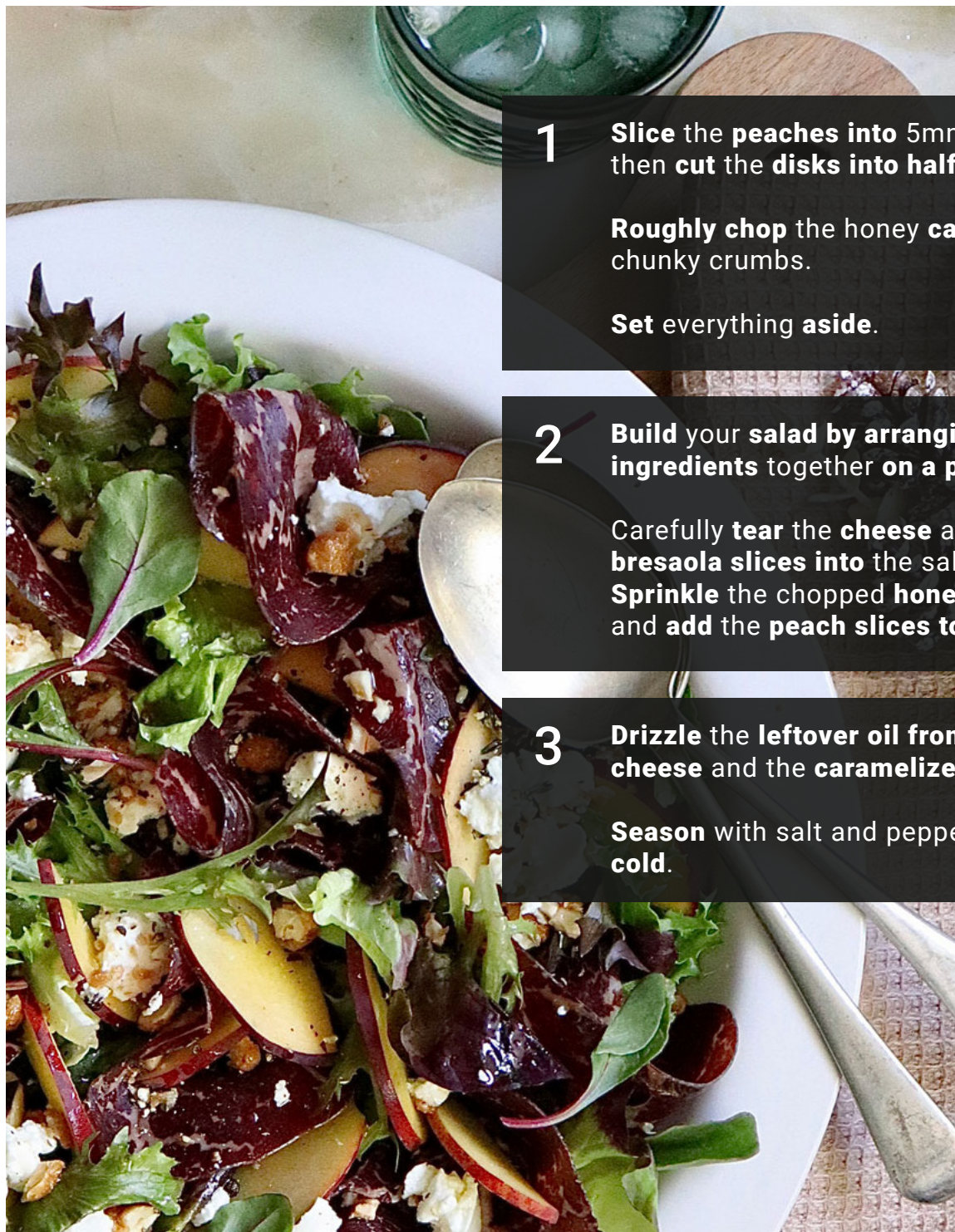


SERVES
4

INGREDIENTS:

- > 100g Bresaola
- > 100g Marinated Goats Cheese
- > 100g Honey Cashews
- > 1 ½ Tbsp Caramelised Balsamic
- > 1 Mixed Leaves Salad Punnet
- > 2 Peaches

METHOD - GET COOKING!



1 Slice the **peaches** into **5mm disks** and then **cut the disks into halfmoons**.

Roughly chop the **honey cashews** into chunky crumbs.

Set everything aside.

2 **Build your salad by arranging** all the **ingredients** together **on a platter**.

Carefully **tear** the **cheese** and **fold bresaola** slices **into** the salad.

Sprinkle the chopped **honey cashews** and **add** the **peach slices** to the **salad**.

3 **Drizzle** the **leftover oil** from the **goat's cheese** and the **caramelized balsamic**.

Season with salt and pepper and **serve cold**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

POTATO, ASPARAGUS & BROCCOLINI SALAD WITH HORSERADISH AND TURMERIC DRESSING



PREP
15 min



COOK
25 min

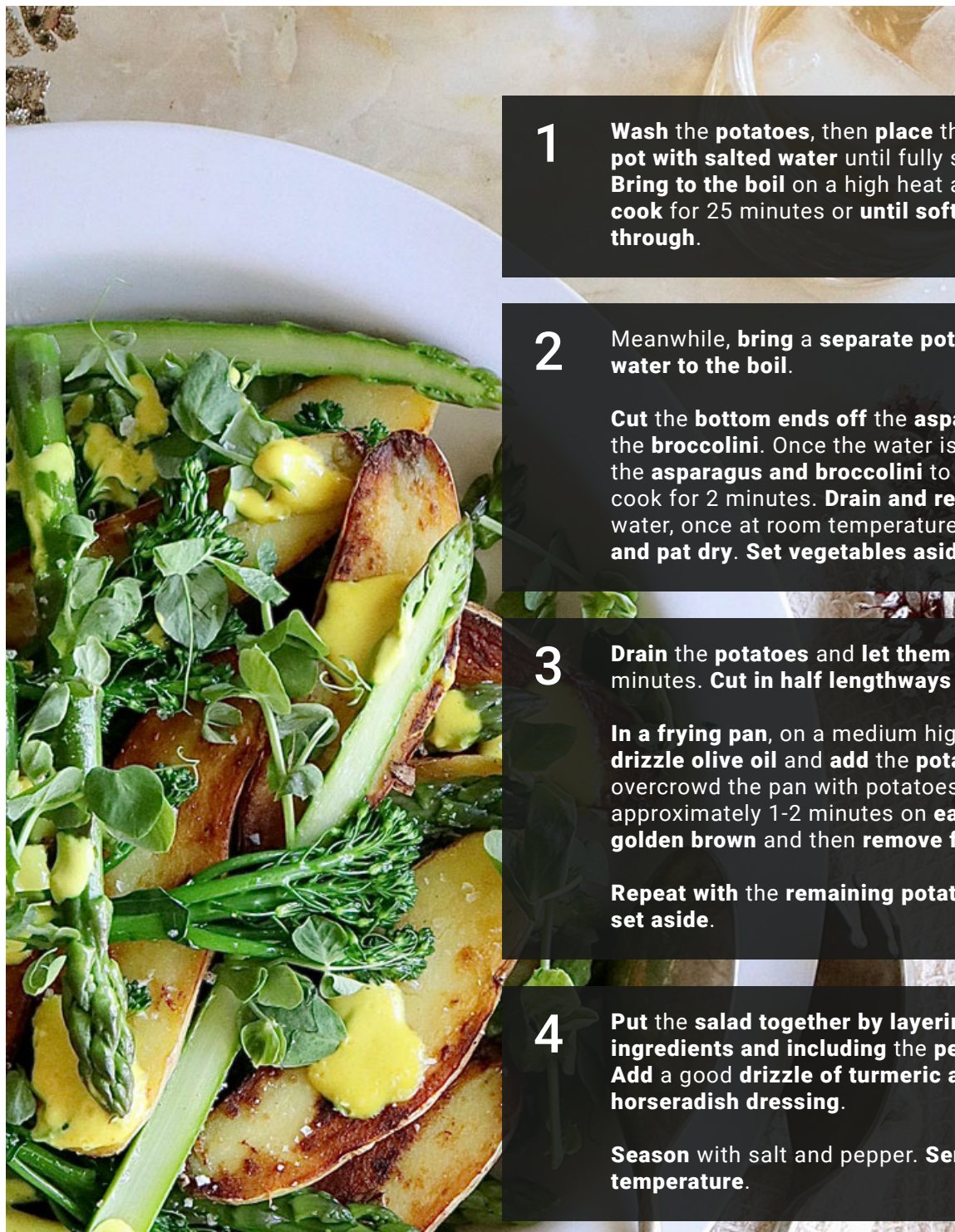


SERVES
4

INGREDIENTS:

- > 500g Kipfler Potatoes
- > 1 Broccolini Bunch
- > 2 Asparagus Bunch
- > 100g Snow Pea Sprouts
- > 4 Tbsp Turmeric Dressing

METHOD - GET COOKING!



1 Wash the **potatoes**, then **place** them **into** a **pot with salted water** until fully submerged. **Bring to the boil** on a high heat and **let** them **cook** for 25 minutes or **until soft and cooked through**.

2 Meanwhile, **bring** a **separate pot with salted water to the boil**.
Cut the **bottom ends off** the **asparagus** and the **broccolini**. Once the water is boiling, **add** the **asparagus and broccolini** to the water and cook for 2 minutes. **Drain and refresh** in icy water, once at room temperature **drain again and pat dry**. **Set vegetables aside**.

3 **Drain** the **potatoes** and **let them cool** for 10 minutes. **Cut in half lengthways** and **set aside**.

In a frying pan, on a medium high heat, **drizzle olive oil** and **add** the **potatoes**. Do not overcrowd the pan with potatoes. **Cook** for approximately 1-2 minutes on **each side until golden brown** and then **remove from the pan**.

Repeat with the **remaining potatoes** and then **set aside**.

4 **Put** the **salad together by layering** the **ingredients and including** the **pea sprouts**. **Add** a good **drizzle of turmeric and horseradish dressing**.

Season with salt and pepper. **Serve at room temperature**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

COOKED PRAWNS, ORANGE AND FENNEL SALAD WITH LEMON MYRTLE DRESSING



PREP
20 min



COOK
N/A

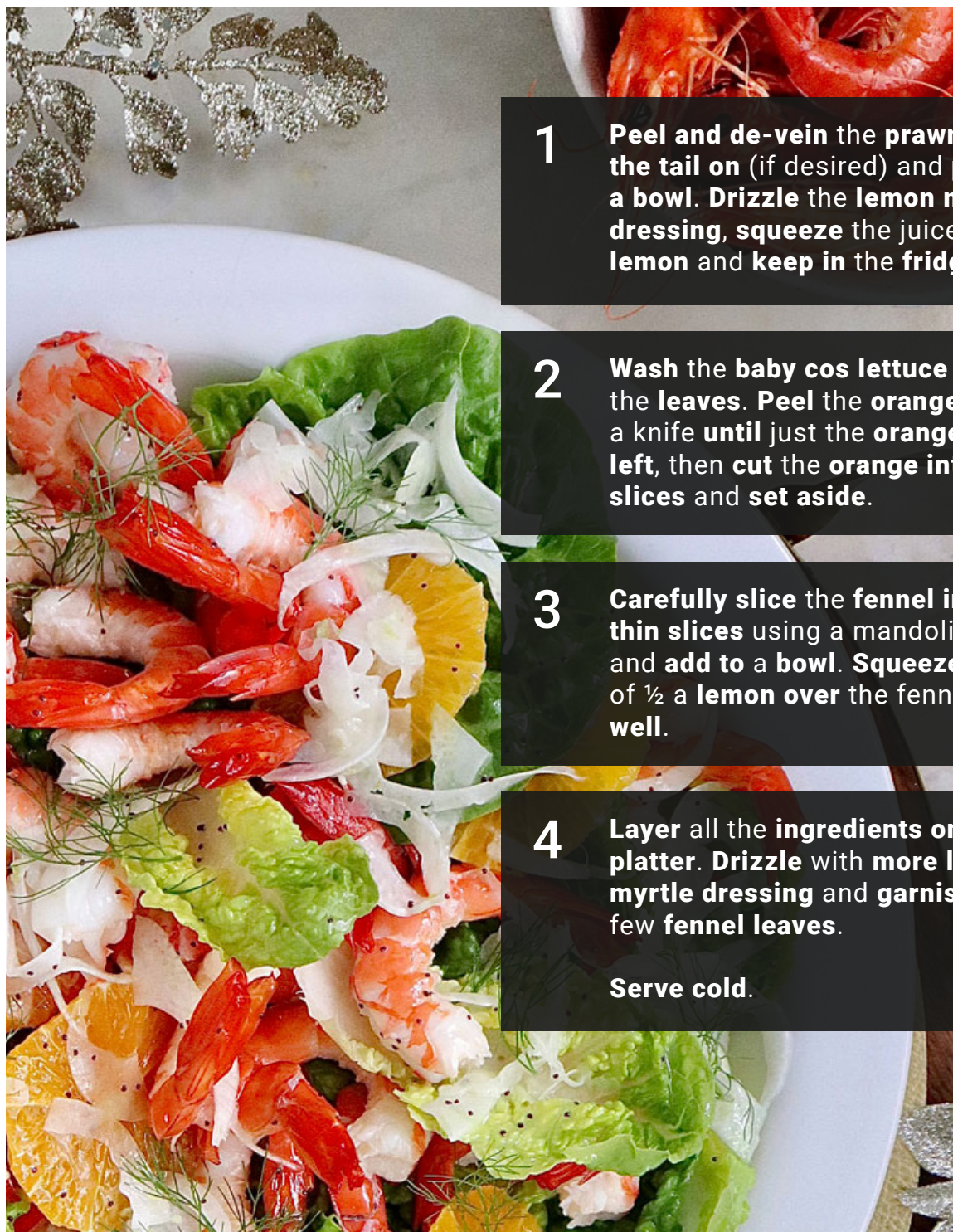


SERVES
4

INGREDIENTS:

- > 1kg Cooked Prawns
- > 2 Oranges
- > 2 Baby Cos Lettuce
- > 200g Fennel
- > 1 Lemon
- > 3 Tbsp Lemon Myrtle Dressing

METHOD - GET COOKING!



1 Peel and de-vein the prawns leaving the tail on (if desired) and place into a bowl. Drizzle the lemon myrtle dressing, squeeze the juice of ½ a lemon and keep in the fridge.

2 Wash the baby cos lettuce and pick all the leaves. Peel the orange skin using a knife until just the orange flesh is left, then cut the orange into ½ cm slices and set aside.

3 Carefully slice the fennel into paper thin slices using a mandolin or a slicer and add to a bowl. Squeeze the juice of ½ a lemon over the fennel and toss well.

4 Layer all the ingredients on a serving platter. Drizzle with more lemon myrtle dressing and garnish with a few fennel leaves.

Serve cold.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

SYDNEY ROCK OYSTERS WITH CUCUMBER, CORIANDER & JALAPENO GRANITA



PREP
5 min
+ 2 hr freezing



COOK
N/A



SERVES
12-24

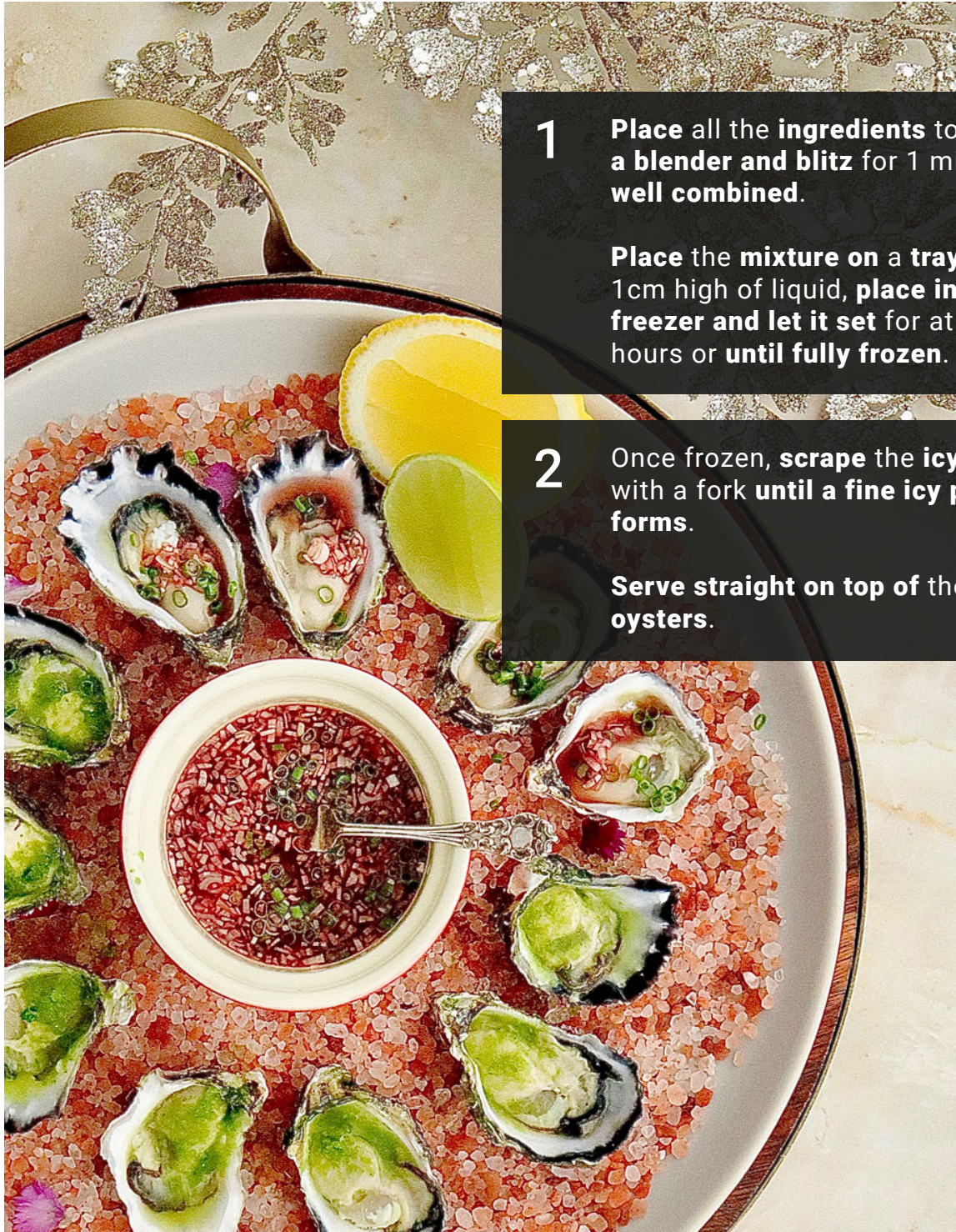
INGREDIENTS:

- > 12 X-Large Oysters
- > 1 Continental Cucumber
- > ½ Jalapeno Chilli
- > 1/8 Coriander Bunch
- > 1 Lime

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ½ Tsp Cracked Pepper
- > 1 Tsp Sugar

METHOD - GET COOKING!



1 Place all the **ingredients** together in a **blender** and **blitz** for 1 minute **until well combined**.

Place the **mixture** on a **tray** to allow 1cm high of liquid, **place into** the **freezer** and let it set for at least 2 hours or **until fully frozen**.

2 Once frozen, **scrape** the **icy mixture** with a fork **until a fine icy powder forms**.

Serve straight on top of the chilled **oysters**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

SYDNEY ROCK OYSTERS WITH RASPBERRY MIGNONETTE DRESSING



PREP
5 min



COOK
N/A



SERVES
12-24

INGREDIENTS:

- > 12 X-Large Oysters
- > ¼ Cup Raspberry Vinegar
- > 1 Shallot
- > ¼ Chives Bunch
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ½ Tsp Cracked Pepper
- > ¼ Tsp Sugar

METHOD - GET COOKING!



1 Finely chop the **chives** and the **shallots**, place together in a **mixing bowl**. Add the cracked **pepper**, **sugar** and **vinegar**.

Mix well until the sugar dissolves.

2 Serve with chilled **oysters** and a squeeze of **lemon juice**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au



READY TO COOK
BY HARRIS FARM

SUMMER FRUITS PAVLOVA WITH PASSION FRUIT YOGHURT AND CREAM



PREP
15 min



COOK
10 min

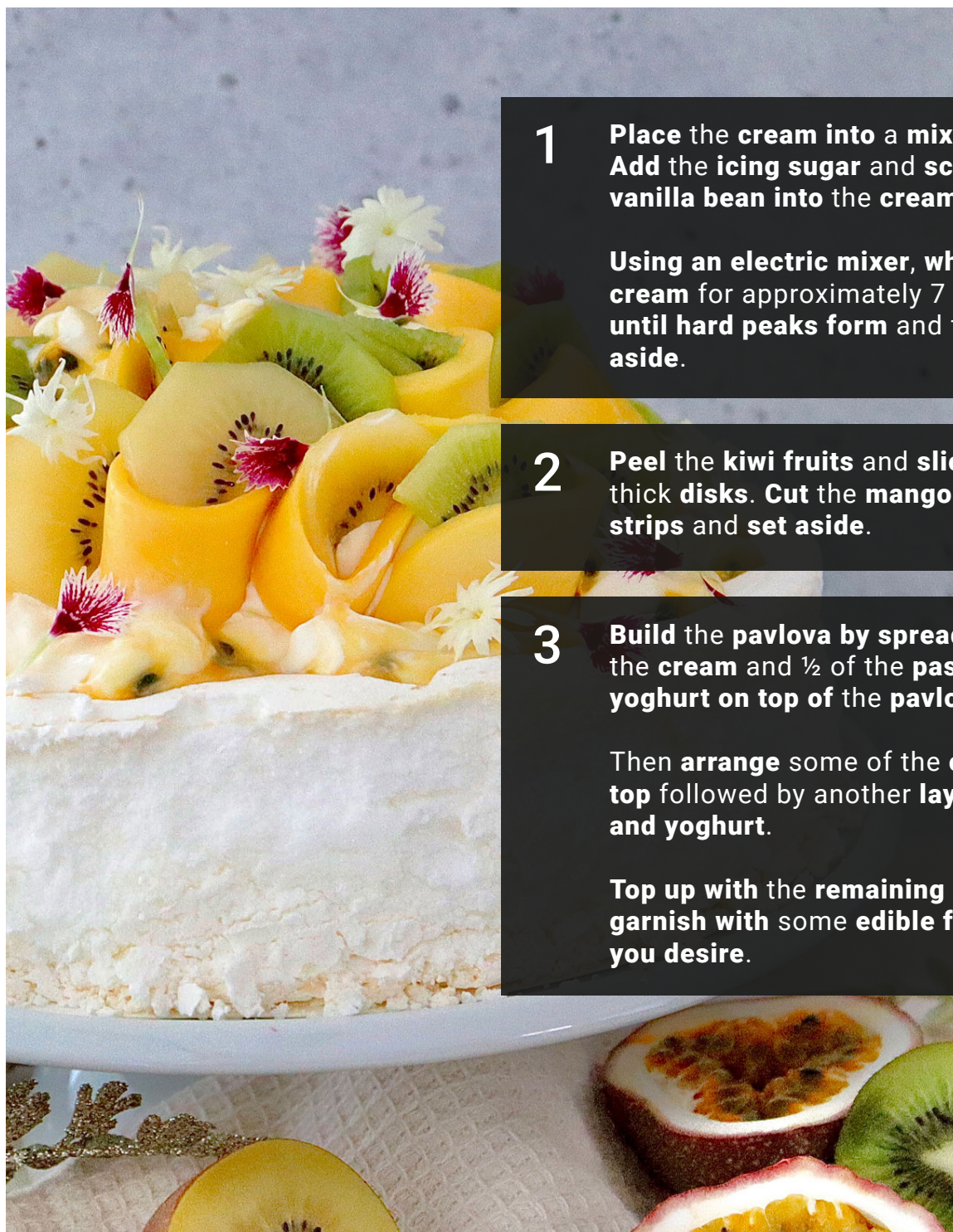


SERVES
12

INGREDIENTS:

- > Summer Fruits (Kiwis, Mangoes, Stone Fruits)
- > 170g Passion Fruit Pulp
- > 500g Pavlova Base
- > 350g Passion Fruit Yoghurt
- > 600ml Thickened Cream
- > 1 Vanilla Pod
- > 1 Tbsp Icing Sugar

METHOD – GET COOKING!



1 Place the **cream** into a **mixing bowl**. Add the **icing sugar** and **scrape** the **vanilla bean** into the **cream**.

Using an **electric mixer**, **whisk** the **cream** for approximately 7 minutes **until hard peaks form** and then **set aside**.

2 Peel the **kiwi fruits** and **slice into** $\frac{1}{2}$ cm thick **disks**. **Cut** the **mango** into thin **strips** and **set aside**.

3 Build the **pavlova** by **spreading** $\frac{1}{2}$ of the **cream** and $\frac{1}{2}$ of the **passion fruit yoghurt** on top of the **pavlova**.

Then **arrange** some of the **cut fruits** on **top** followed by another **layer of cream and yoghurt**.

Top up with the **remaining fruits** and **garnish** with some **edible flowers** if you desire.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au