



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?

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READY TO COOK
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POTATO, ASPARAGUS & BROCCOLINI SALAD WITH GOLDEN GODDESS DRESSING



PREP
15 min



COOK
25 min

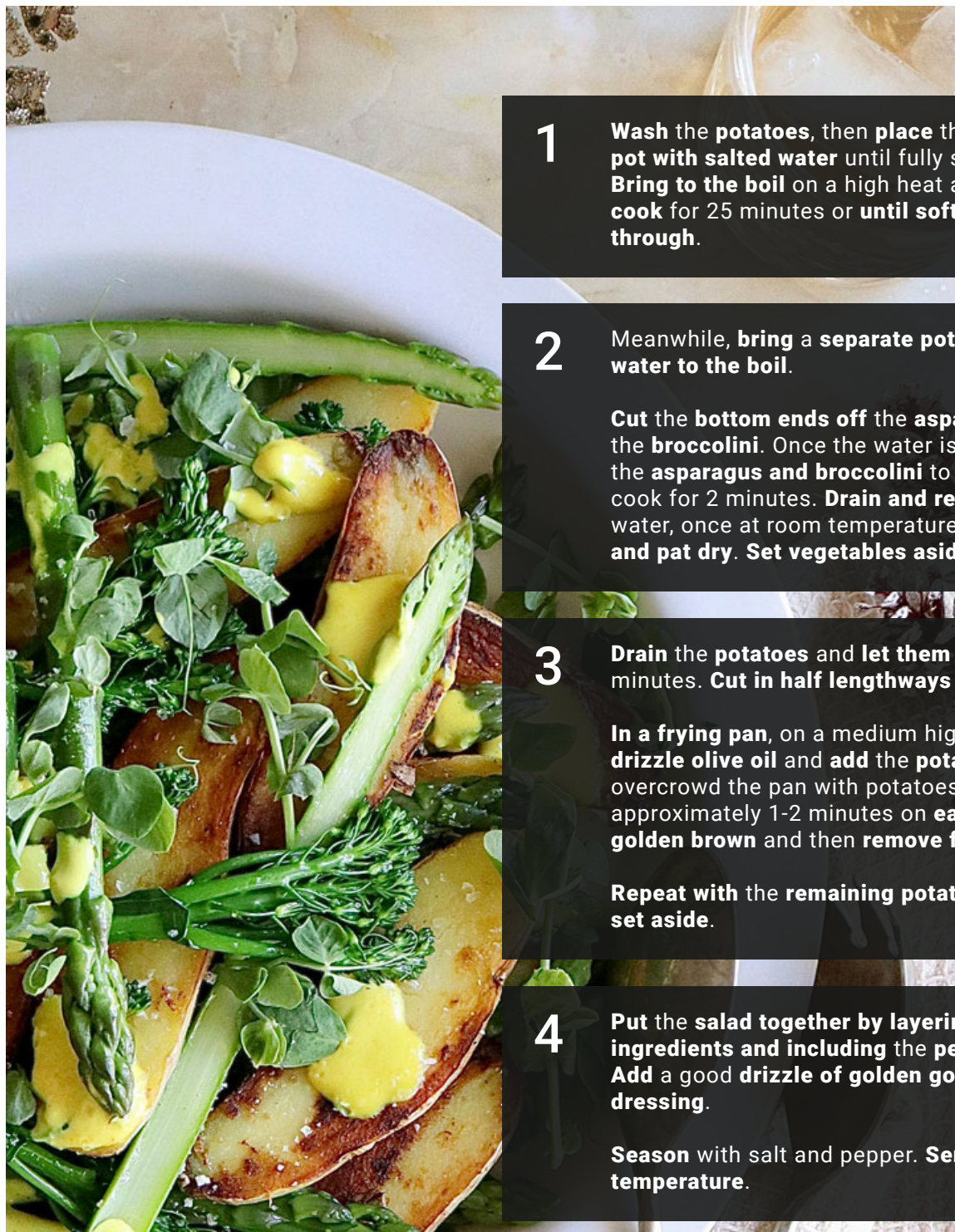


SERVES
4

INGREDIENTS:

- > 500g Kipfler Potatoes
- > 1 Broccolini Bunch
- > 2 Asparagus Bunch
- > 100g Snow Pea Sprouts
- > 6 Tbsp Golden Goddess 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 golden goddess dressing**.

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



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READY TO COOK
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BRESAOLA, PEACH & GOAT'S CHEESE SALAD



PREP
5 min



COOK
N/A

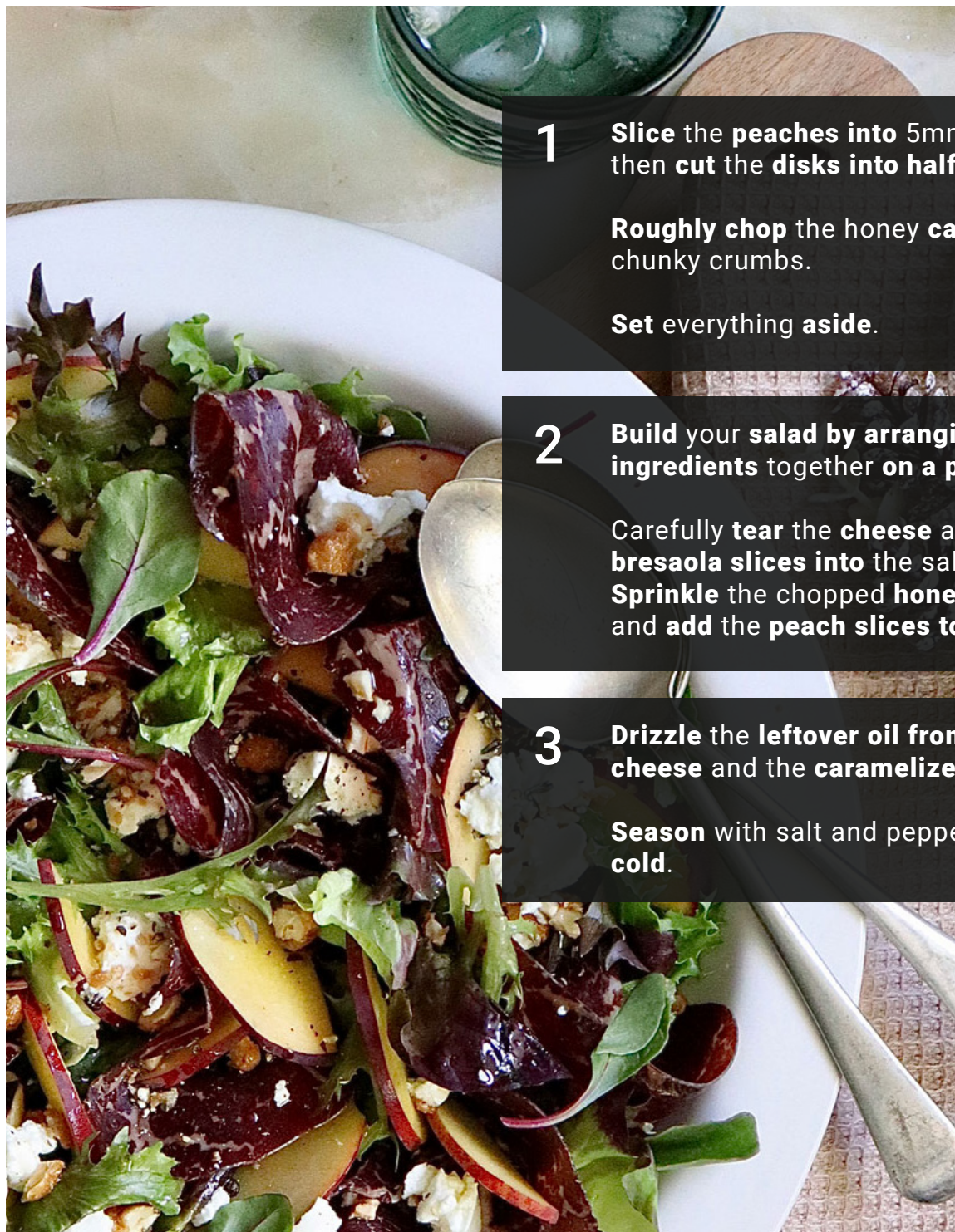


SERVES
4

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**.



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READY TO COOK
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SUMMER FRUITS PAVLOVA WITH PASSION FRUIT YOGHURT AND CREAM



PREP
15 min



COOK
10 min

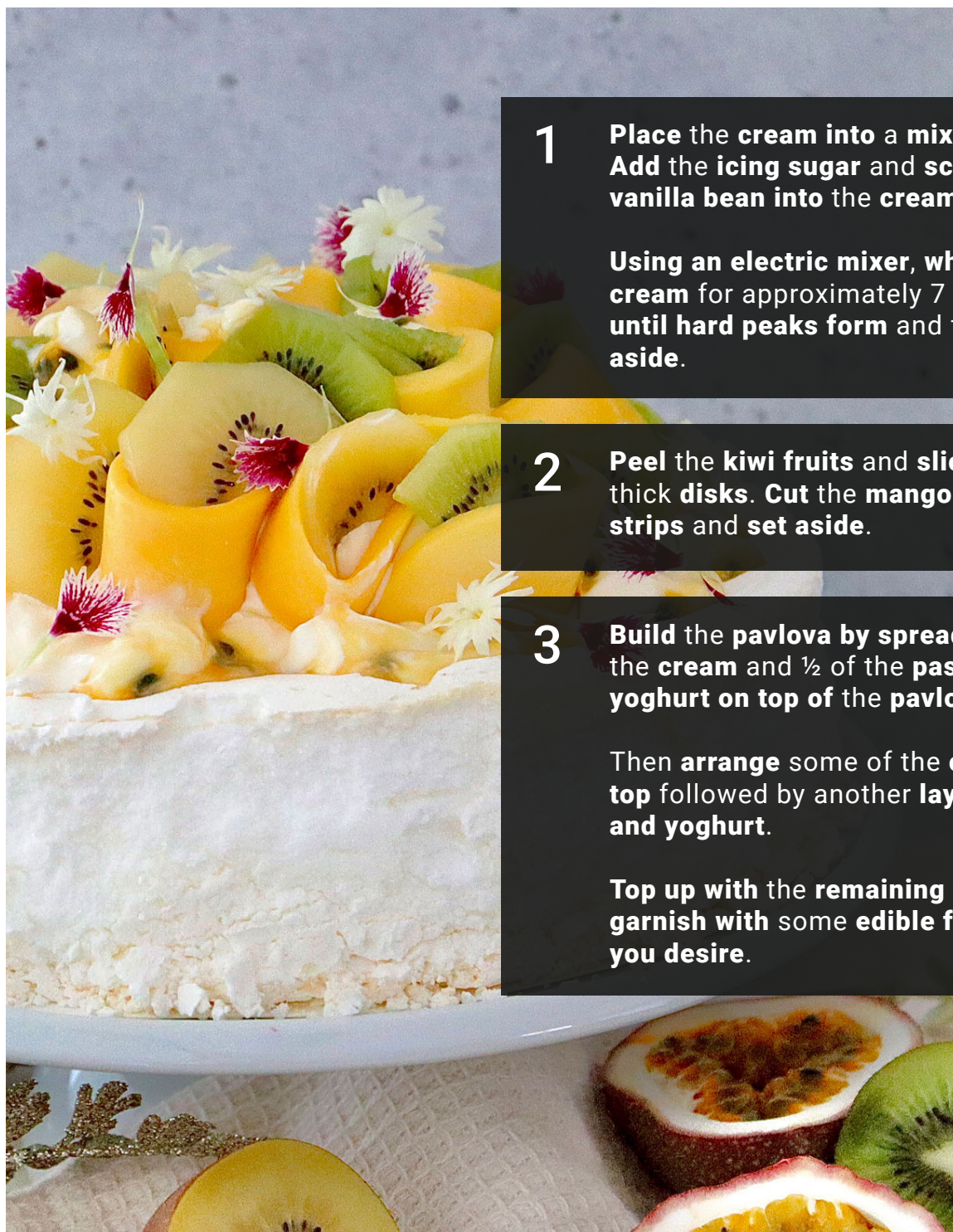


SERVES
12

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.



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