



**READY TO COOK**  
BY HARRIS FARM

# 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

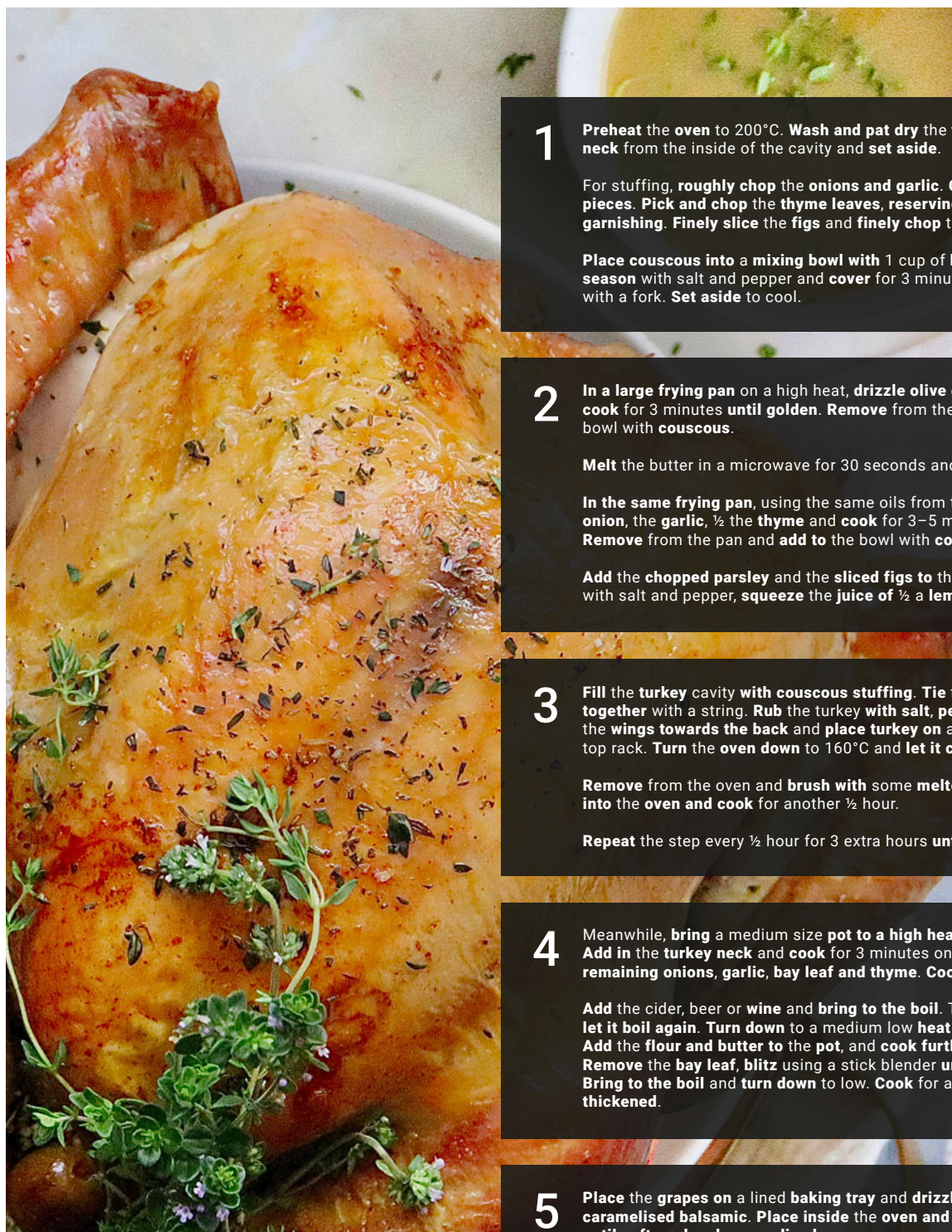
### GRAVY:

- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1 Bay Leave
- > 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 ½ hour. Add the flour and butter to the pot, and cook further for another ½ hour. 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?

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**READY TO COOK**  
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# POTATO & GREEN SICILIAN OLIVE SALAD



PREP  
**15 min**



COOK  
**30 min**



SERVES  
**4-6**

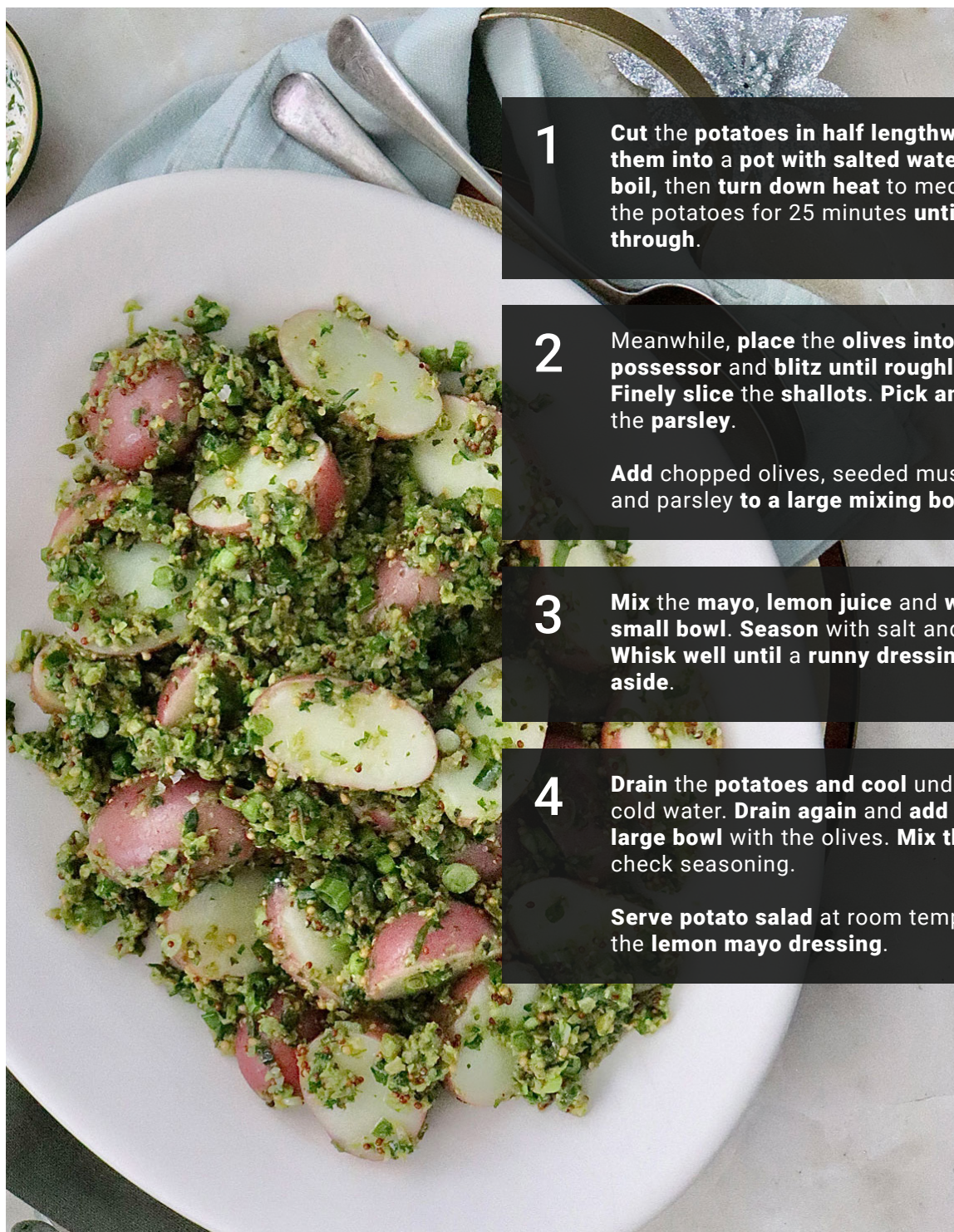
## INGREDIENTS:

- > 1Kg Red Cocktail Potatoes
- > 200g Pitted Sicilian Olives
- > 2 Tbsp Seeded Mustard
- > 1 Bunch Shallots
- > ¼ Bunch Parsley

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 2 Tbsp Mayonnaise
- > 1 Tbsp Lemon Juice
- > 1 Tbsp Water

# METHOD - GET COOKING!



**1** Cut the **potatoes in half lengthways** and **place them into a pot with salted water**. **Bring to the boil**, then **turn down heat to medium**. **Simmer** the potatoes for 25 minutes **until cooked through**.

**2** Meanwhile, **place the olives into a food processor** and **blitz until roughly chopped**. **Finely slice the shallots**. **Pick and finely chop the parsley**.

**Add** chopped olives, seeded mustard, shallots and parsley **to a large mixing bowl**. **Set aside**.

**3** **Mix the mayo, lemon juice and water in a small bowl**. **Season** with salt and pepper. **Whisk well until a runny dressing forms**. **Set aside**.

**4** **Drain the potatoes and cool** under running cold water. **Drain again and add them to the large bowl** with the olives. **Mix through** and check seasoning.

**Serve potato salad** at room temperature **with the lemon mayo dressing**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

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



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



PREP  
**5 min**



COOK  
**N/A**

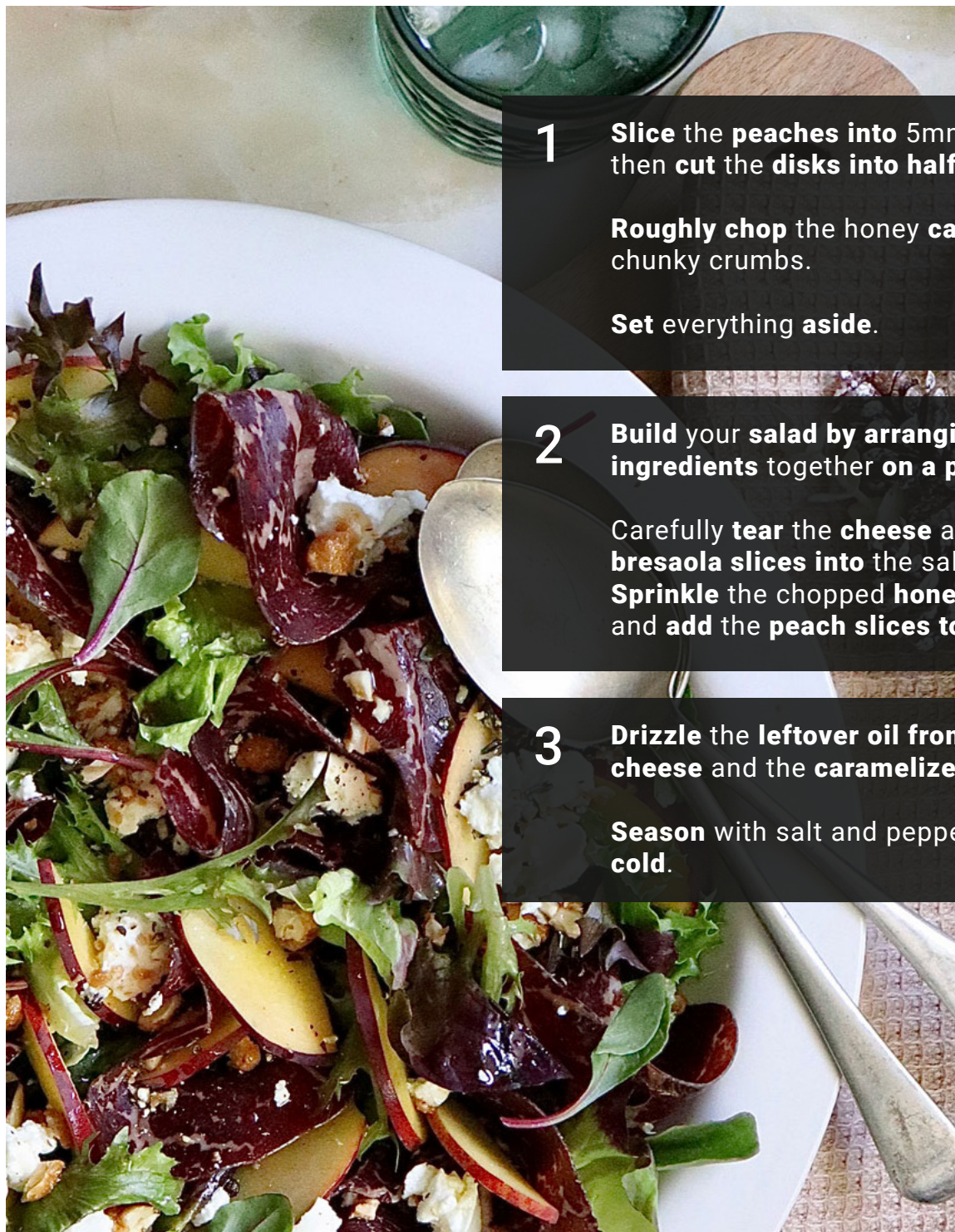


SERVES  
**4**

## 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**

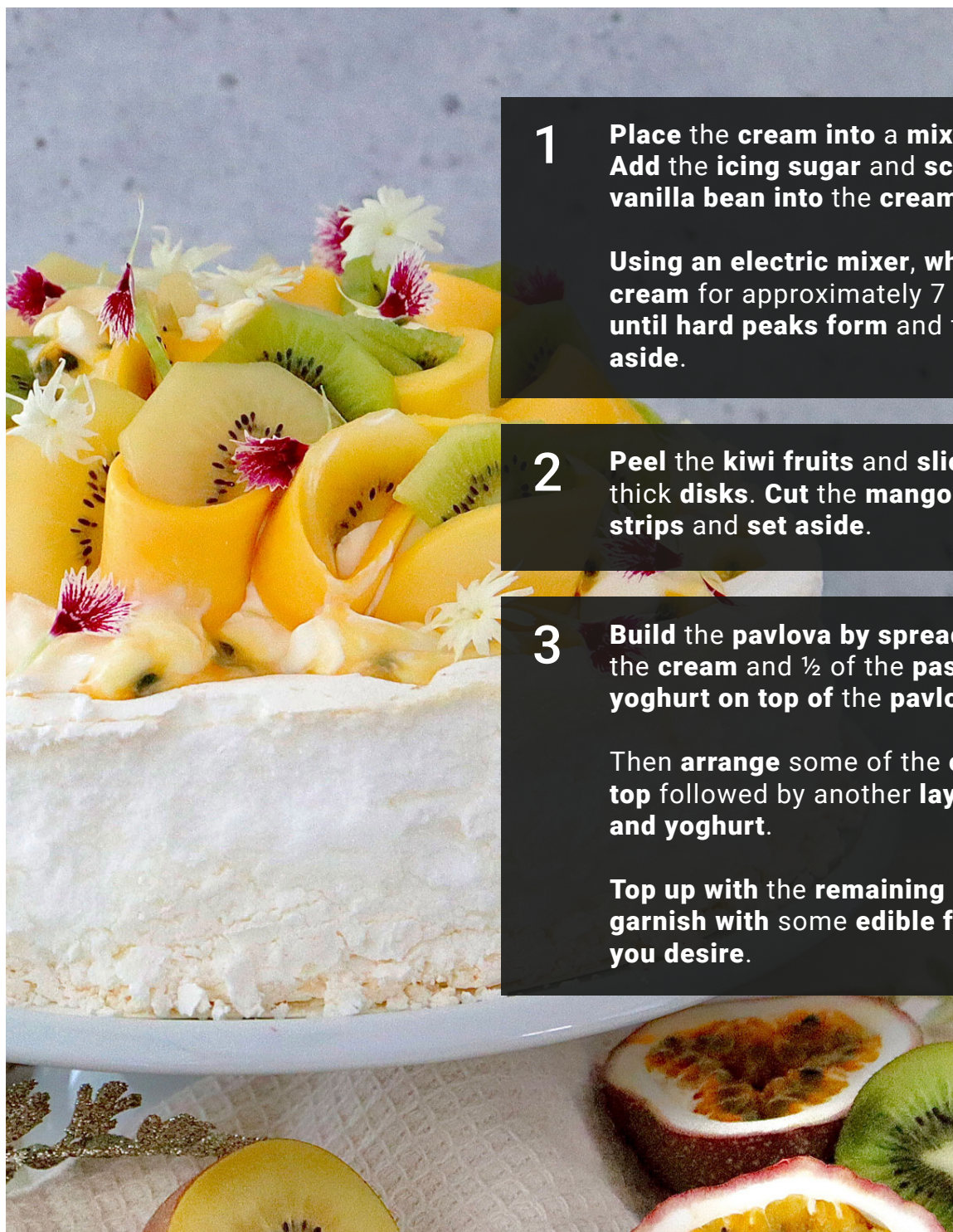


SERVES  
**12**

## 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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