



**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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# 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:

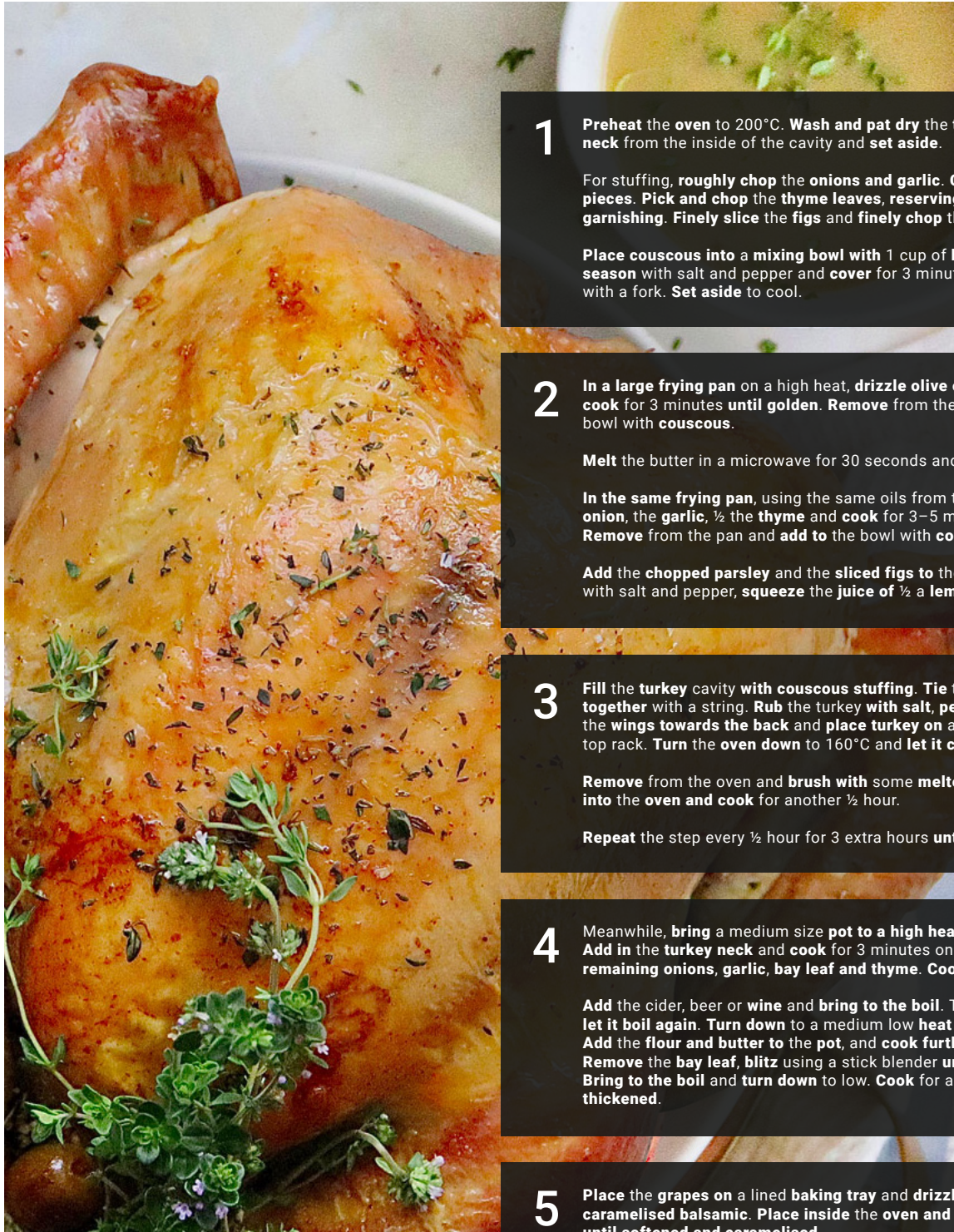
- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1 Bay Leaf
- > 500ml Chicken Stock
- > 2 Thyme Sprigs
- > 2 Tbsp Butter
- > 2 Tbsp Flour

## 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 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>



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**READY TO COOK**  
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# STICKY ORANGE BAKED SALMON WITH ASPARAGUS



PREP  
**15 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 1 Salmon Side
- > 2 Garlic Cloves
- > 200g Orange Marmalade
- > 2 Oranges
- > 1 Lemon
- > ¼ Bunch Chives
- > 2 Bunches Asparagus

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper



# METHOD – GET COOKING!



**1** Preheat oven to 220°C. Then **bring** a medium sized **pot with salted water to the boil**.

**Pat dry salmon** with paper towel and **season** with salt and pepper. **Place on a lined baking tray, skin side down**.

**Finely slice garlic cloves and set aside**.

**2** Add **orange marmalade, juice of 1 orange and zest of ½ a lemon** into a bowl. **Mix with a whisk**.

**Spoon the marmalade mix over the salmon** and **sprinkle the garlic slices on top, gently press the garlic to coat** with the marinade.

**Cook salmon in the oven** for 13 minutes. **Set the oven to the grill function** and **cook further** for 1-2 minutes until the **sauce has thickened and caramelised**.

**3** Meanwhile, **finely slice the chives and set aside**. **Cut the bottom ends off the asparagus**. **Peel the orange**, making sure there is no white membrane left, **then slice into ½ cm disks**.

**Cook the asparagus in boiling water** for 2-3 minutes depending on the thickness. **Remove and place in a bowl**. **Drizzle with olive oil and season** with salt and pepper, then **set aside**.

**4** **Remove salmon** and carefully **place on a long platter**. **Arrange the orange slices on top** then **drizzle with the syrup** from the baking tray.

**Serve orange salmon garnished with chives and orange disks**. **Drizzle with olive oil** and the **juice of ½ a lemon**.

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

- Use two spatulas to manoeuvre the salmon from the baking platter to the tray

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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# POTATO, ASPARAGUS & BROCCOLINI SALAD WITH GOLDEN GODDESS DRESSING



PREP  
**15 min**



COOK  
**25 min**



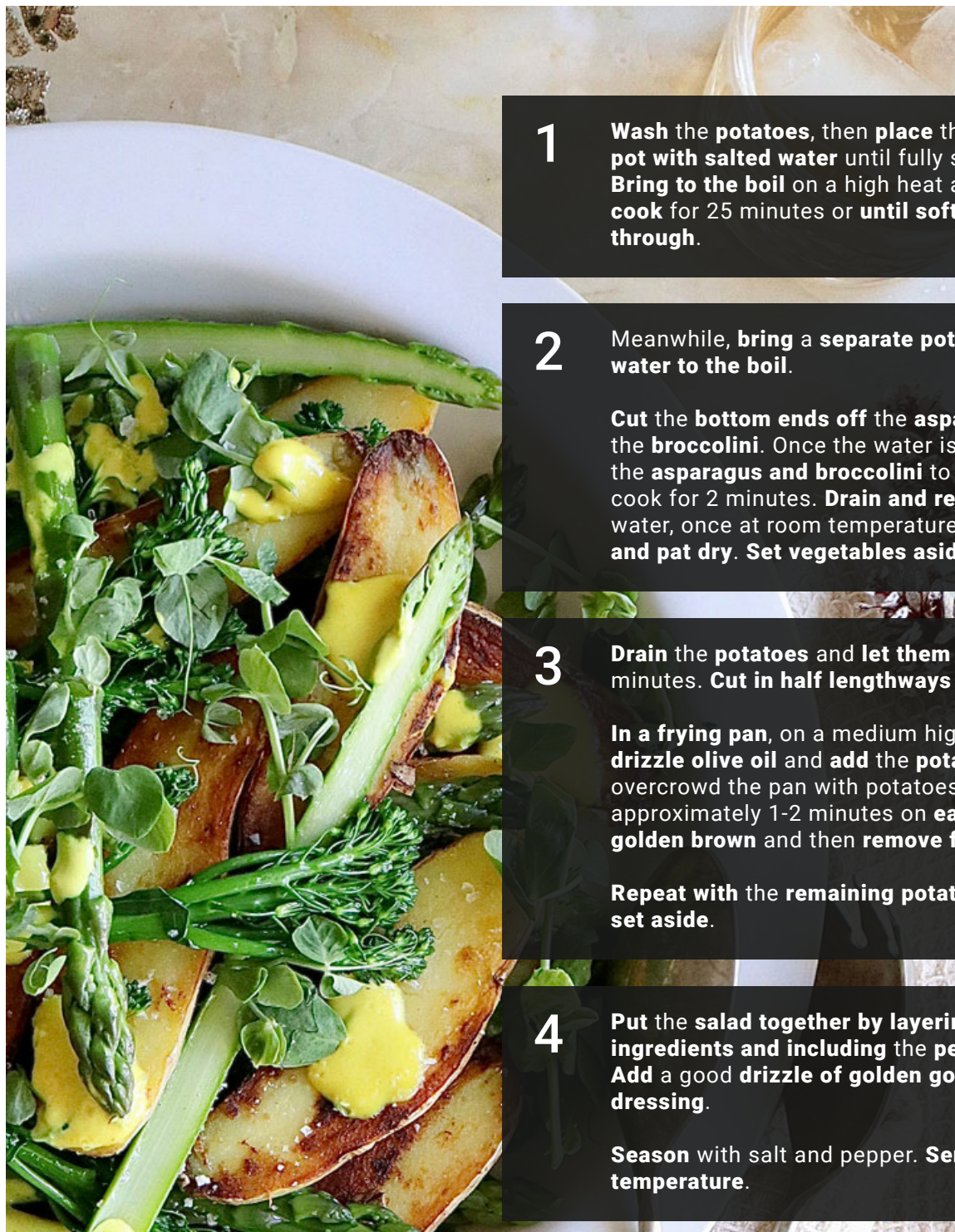
SERVES  
**4**

## 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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# COOKED PRAWNS, ORANGE AND FENNEL SALAD WITH GREEK LEMON DRESSING



PREP  
**20 min**



COOK  
**N/A**



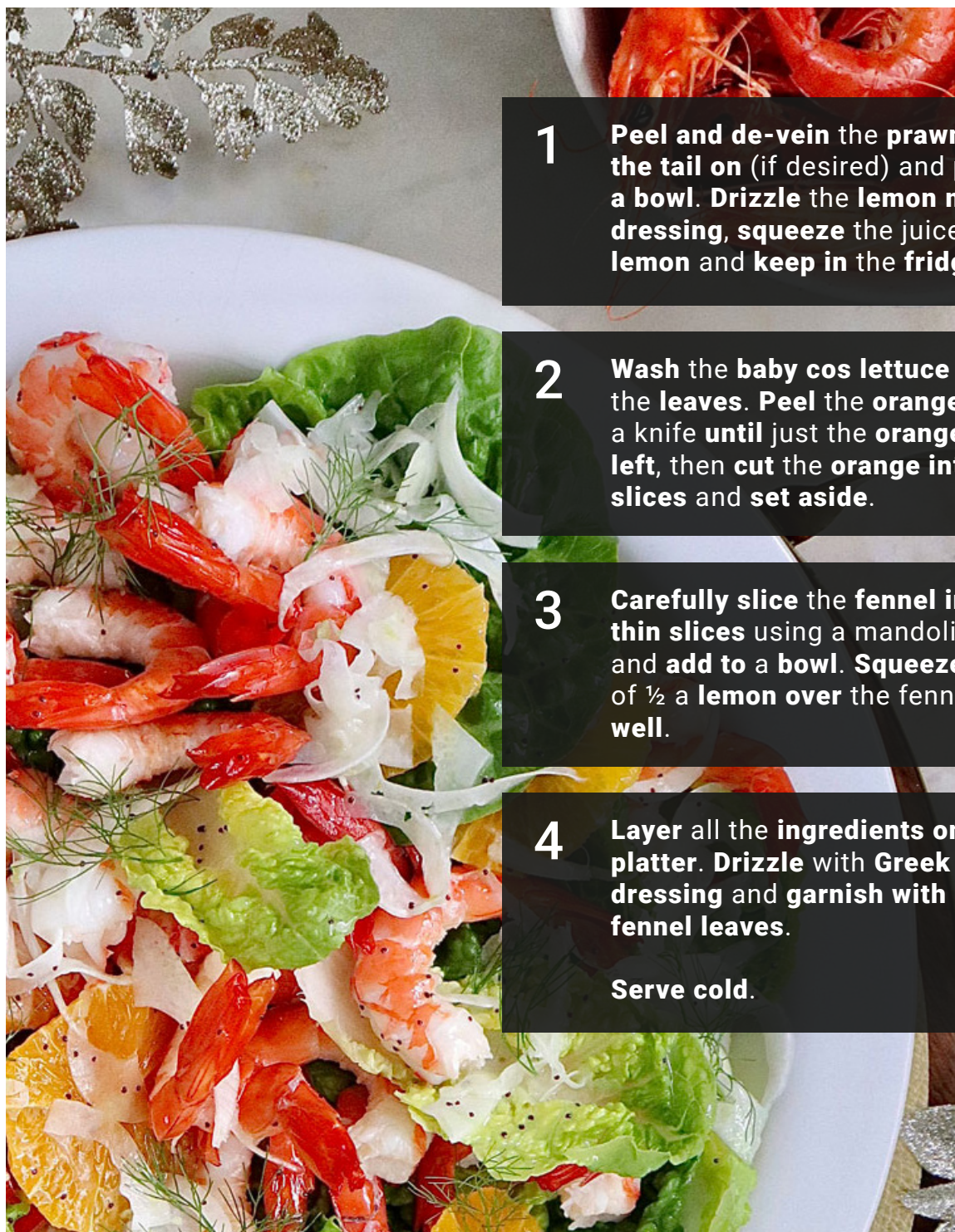
SERVES  
**4**

## INGREDIENTS:

- > 1kg Cooked Prawns
- > 2 Oranges
- > 2 Baby Cos Lettuce
- > 200g Fennel
- > 1 Lemon
- > 3 Tbsp Greek Lemon 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 Greek lemon dressing and garnish with a few fennel leaves.

Serve cold.



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**READY TO COOK**  
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# ROASTED PUMPKIN, WILD RICE, FARRO AND POMEGRANATE SALAD



PREP  
**15 min**



COOK  
**40 min**



SERVES  
**4-6**

## INGREDIENTS:

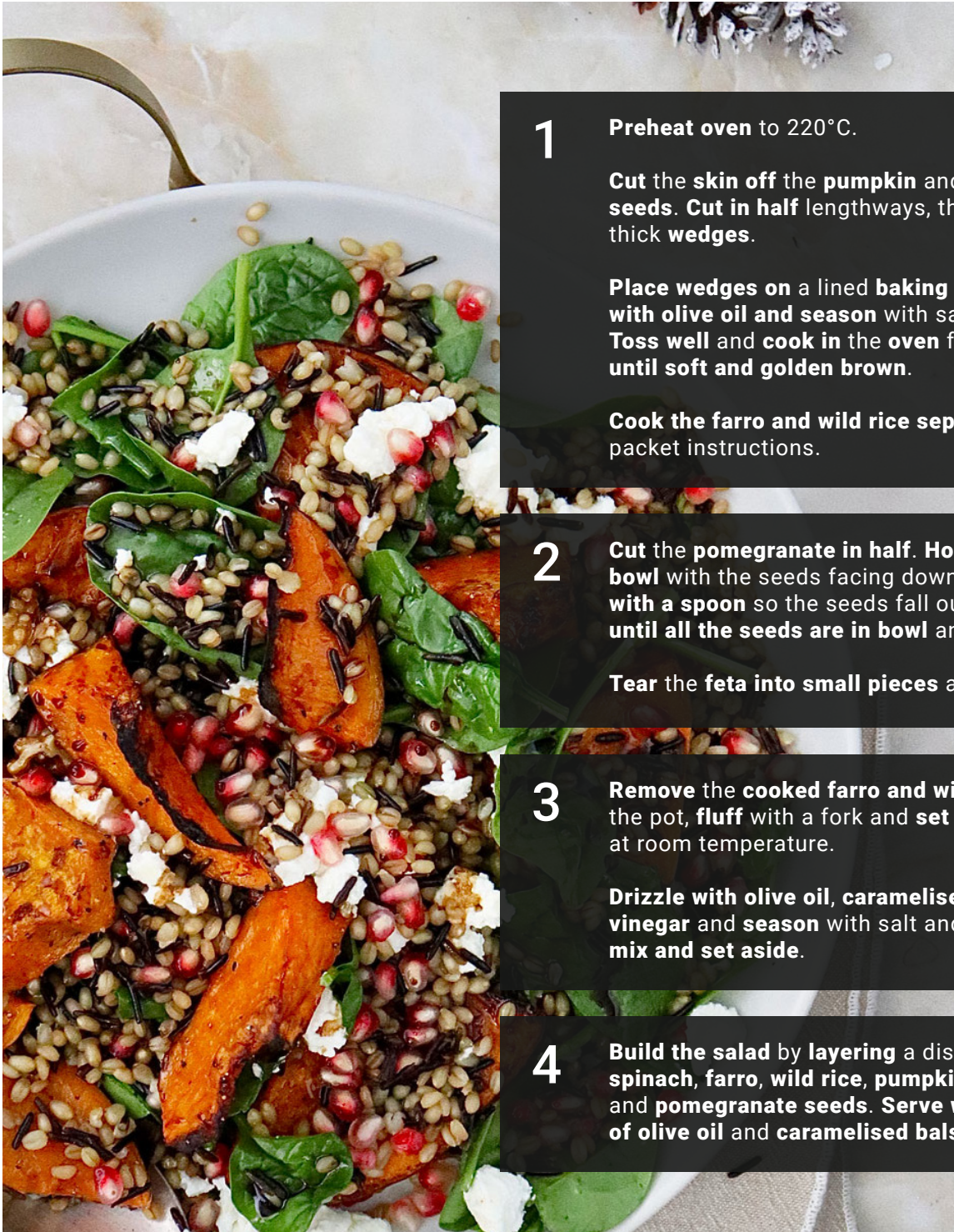
- > ¼ Pumpkin
- > 1 Cup Farro
- > 150g Wild Rice
- > 1 Pomegranate
- > 100g Danish Feta
- > 120g Baby Spinach

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Caramelised Balsamic



# METHOD – GET COOKING!



1

**Preheat oven** to 220°C.

**Cut the skin off the pumpkin and remove seeds. Cut in half** lengthways, then **into 2cm thick wedges**.

**Place wedges on a lined baking tray, drizzle with olive oil and season** with salt and pepper. **Toss well and cook in the oven** for 35 minutes **until soft and golden brown**.

**Cook the farro and wild rice separately** as per packet instructions.

2

**Cut the pomegranate in half. Hold half over a bowl** with the seeds facing down and **tap skin with a spoon** so the seeds fall out. **Repeat until all the seeds are in bowl** and **set aside**.

**Tear the feta into small pieces** and **set aside**.

3

**Remove the cooked farro and wild rice** from the pot, **fluff** with a fork and **set aside to cool** at room temperature.

**Drizzle with olive oil, caramelised balsamic vinegar** and **season** with salt and pepper, then **mix and set aside**.

4

**Build the salad by layering** a dish with **spinach, farro, wild rice, pumpkin, feta cheese** and **pomegranate seeds**. **Serve with a drizzle of olive oil** and **caramelised balsamic**.

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

- Fluffing the farro and rice allows them to release steam.

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



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# BRESAOLA, PEACH & GOAT'S CHEESE SALAD



PREP  
**5 min**



COOK  
**N/A**



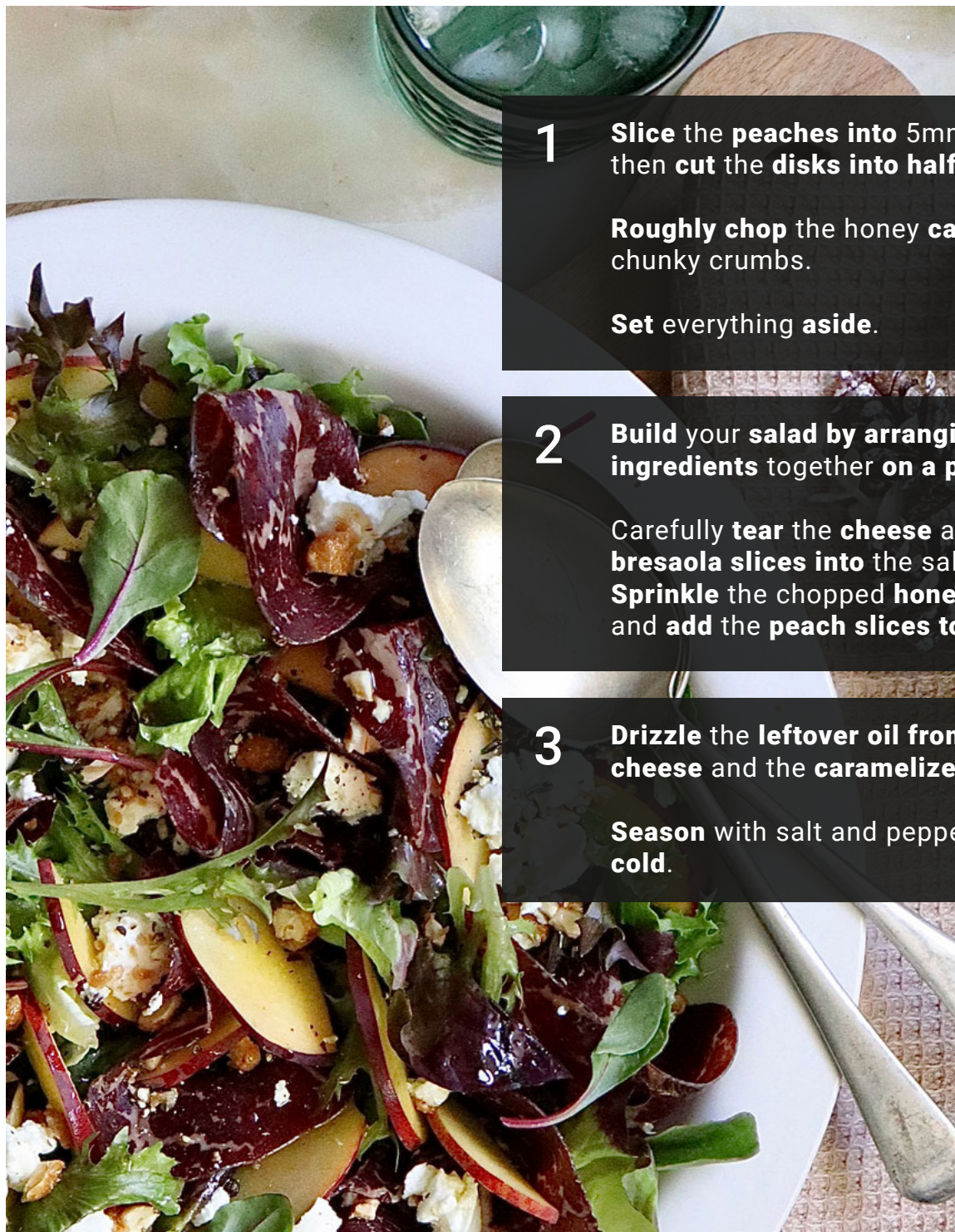
SERVES  
**4**

## 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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# SUMMER FRUITS PAVLOVA WITH PASSION FRUIT YOGHURT AND CREAM



PREP  
**15 min**



COOK  
**10 min**



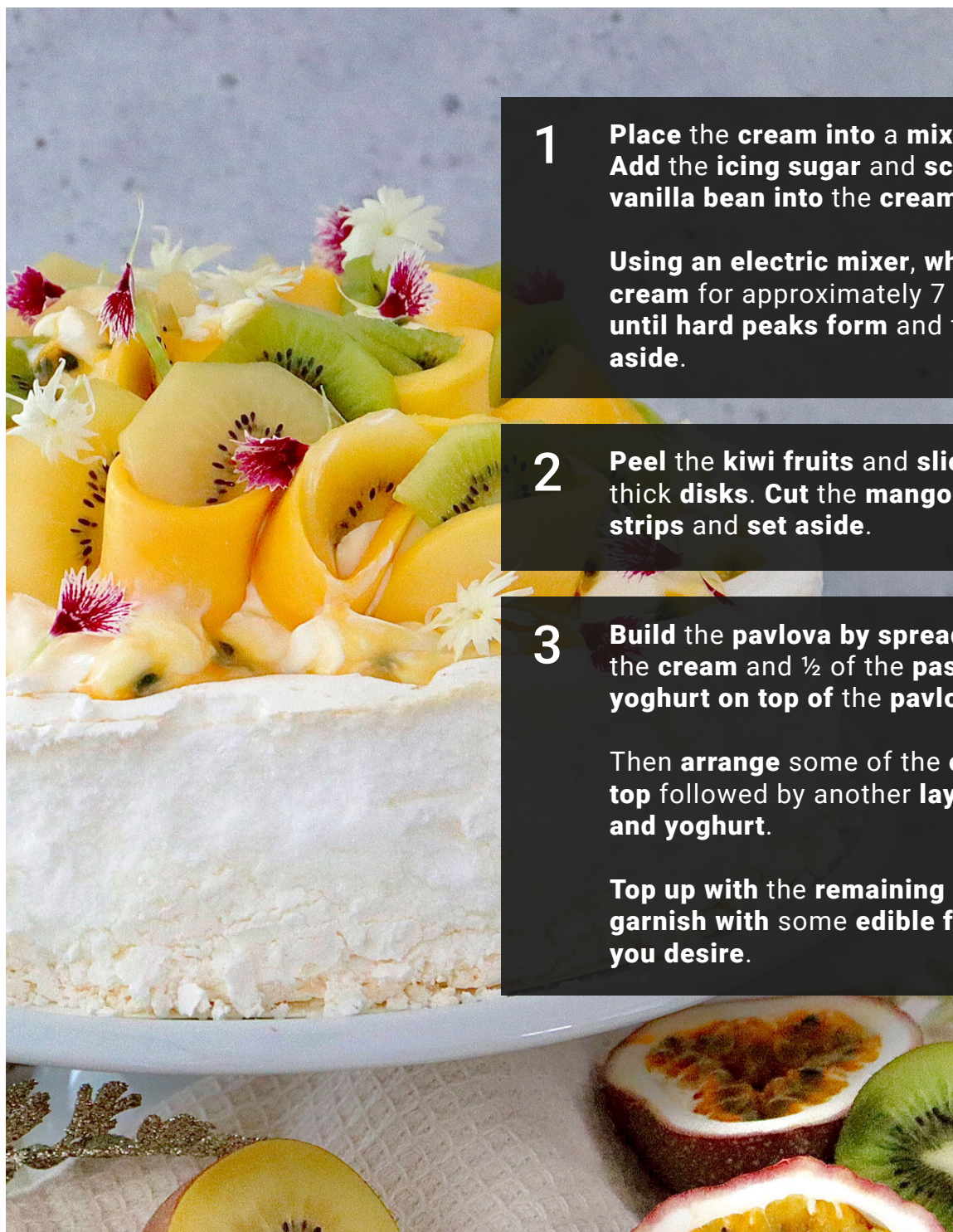
SERVES  
**12**

## 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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# PANDORO, VANILLA MASCARPONE AND MERLOT CHERRIES TRIFLE



PREP  
**30 min**



COOK  
**45 min**  
+ 1 hr cooling



SERVES  
**6**

## INGREDIENTS:

- > 750g Pandoro
- > 1 Blueberries Punnet
- > 800g Cherries

## MASCARPONE CREAM:

- > 6 Egg Yolks
- > 150g Sugar
- > 250g Mascarpone
- > 500ml Thickened Cream
- > 1 Vanilla Bean Pod

## CHOCOLATE SAUCE:

- > 100g Dark Chocolate
- > 200ml Pure Cream

## CHERRIES SYRUP:

- > 1 Cup Merlot
- > 2 Cups Sugar



# METHOD - GET COOKING!



1

Bring a medium size pot with water to the boil. Turn off the heat and set aside.

Place the merlot in a different small pot with the sugar. Bring to the boil and then turn down to a simmer.

Remove the seeds from 400g of the cherries and add the pitted cherries to the merlot syrup. Cook for 10 minutes on a low heat. Remove from the heat and place on a tray. Place inside the fridge for at least 1 hour to cool.

2

Separate the egg yolks from the whites. Place the egg yolks in a mixing bowl and add the sugar.

Using an electric mixer, whisk on a Bain Marie on top of the pot with the boiled water. Ensure the bowl doesn't touch the water. Whisk for 5-7 minutes until pale. Add the mascarpone to the mix and gently fold through until well combined.

3

Scrape the vanilla beans from the vanilla pod and add to a bowl with the thickened cream.

Using the same mixer, whisk the thickened cream and the vanilla until hard peaks form. This should take approximately 3-5 minutes depending on the speed of the mixer. Fold through the whipped cream with the mascarpone cream using a spatula until well combined. Place inside the fridge for at least 1 hour to set.

Meanwhile, roughly chop the chocolate into small pieces. Add the cream to a small pot, bring to the heat and then turn it off just before boiling. Add the chocolate pieces and stir until all chocolate is melted into a sauce. Set aside and keep warm.

4

Tear the pandoro into 5cm pieces.

Build the trifle by layering the mascarpone cream, then the pandoro drizzled with some merlot syrup. Drizzle with chocolate sauce, then sprinkle some cooked cherries and fresh blueberries.

Repeat the process until finished with all ingredients.

Serve cold and garnish with some fresh cherries.



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