



# Edible Christmas Wreaths

Alexandrina Cheese Company | 2021



2020 is going to be a very special Christmas, and all of The McCaul Family and the whole team at Alexandrina Cheese are hoping and wishing for a little more sparkle, a little less stress, of course this Christmas we wish you the very BEST.

If you are looking for a foodie inspired Christmas idea, then have a look through our collection of Edible Wreaths.

In this edition of our eCookbook we have prepared eight Christmas Wreaths - you can spend time creating each one, each one looks amazing on a table, and the best part is that you can eat them!

As such, the countdown is well and truly on to Christmas, and Alexandrina Cheese have launched our new seasonal bundles, and they are available on our new online shop.

If you would like to subscribe to our seasonal newsletter, Curds & Whey, it is a great way to keep up to date with new updates from Alexandrina Cheese, and access to our current catalogue 'Christmas with Alexandrina Cheese'.

This year, we will be offering four bundles of handcrafted Jersey farmhouse cheese and dairy products for your festive table: Take an aged 2 year Alexandrina Cheddar Medallion home for Christmas, Top Nine from Alexandrina Cheese, Take Seven from the Alexandrina Dairy and, Behold the Baby Cheeses.

May your Christmas sparkle with moments of love, laughter, and goodwill, and there be enough left for New Year's entertaining, to fill all your platters up with Alexandrina Cheese!

Curds & Whey, Rebekah



# Edible Christmas Wreaths

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*Christmas*, my child, my grandchild, is love in action.  
 Everytime we love, everytime we give it's *Christmas*.  
 - Babcia Krystyna, and Grandson Jozef in 2020. Quote by Dale Evans

SERVES 8-10

# Alexandrina Cheddar Curd Salad Wreath



Alexandrina's Fresh Cheddar Curd makes an excellent centre piece for an artfully arranged platter of sun-soaked Australian dried fruit. This wreath is simple and easy to prepare, and you can add and subtract condiments to your own taste. This playful cheese platter is ideal for a summer get together with family and friends.

## GROUNDWORK

On the day, you will need 30 minutes preparation time, total chilling time 20 minutes.

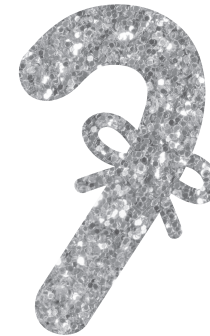


## CRUST ELEMENTS

- 500g Fresh Cheddar Curd (2x 250g packets)
- 1 Turkish Pide, long, cut into 2cm slices
- 1 Beerenberg Cranberry Sauce, jar (280g)
- 50g Baby Spinach
- 250g Singing Magpie Produce River Ruby Sundried Apricots
- 90g Port Willunga Fine Foods Sun-Dried Apples
- 250g Singing Magpie Produce Black Semi Sundried Figs
- 90g Dried Cranberries

## TECHNIQUE

- Arrange large white platter
- Use a bread knife to slice the turkish pide into 2cm slices
- Use a butter knife to spread the cranberry sauce onto one side of the all the slices of bread, the aim is to build a little wall of turkish pide.
- Arrange the first layer of turkish pide into a round wreath shape, and as you would layer bricks, then follow up with a second layer of turkish pide.
- After this, you can lay the baby spinach down on top of the cranberry sauce.
- Next is a layer of River Ruby Sundried Apricots. followed by a layer of Sun-Dried Apples, followed by Black Semi Sundried Figs, and finally Dried Cranberries
- Place the Fresh Cheddar Curd into an oval shaped bowl, and place into the centre of the wreath.
- Serve immediately (or place into the fridge to chill).



## CALCIUM HERO OF THE DISH | FRESH CHEDDAR CURD

Alexandrina's Fresh Cheddar Curd is simply a fresh, unmaturred curd of the Cheddar cheese. This cheese is made in an open-vat using a traditional Cheddaring method, whereby the Cheddar Curd is stretched, milled and salted before being pressed in a special hoop. Alexandrina's Cheddar Curd has a pleasant mild, salty and savoury flavour, with a unique squeaky texture. Not only is Cheddar a cheese name, the term "cheddaring" describes the stretching step in production, where the large slabs of fresh curd are cut and stacked, and regularly hand-turned, to ensure maximum extraction of whey and even-development of acidity. Alexandrina Cheese are among only a handful of Cheddar producers in Australia today who include this important Cheddaring process.





# Alexandrina Edam Picnic Wreath

SERVES 8-10

Invite the spirit of Christmas onto your table with this stylish wreath, the Rosemary is both lovely and fragrant, and the Edam cheese edges appear regal like a Crown. A fun and easy appetizer that will add a touch of charm, and some rustic-tastes to your festive picnic.

## GROUNDWORK

On the day, you will need 30 minutes preparation time, total chilling time 20 minutes

## ELEMENTS

- 500g Alexandrina Encounter Bay Edam (2 x ~250g wedges)
- 5-6 large cuttings of rosemary (or any herb branches), wash and dry, set aside until needed.
- 1 bagette, thinly sliced, toasted lightly
- 50ml Illalangi Caramelised Wattleseed Balsamic Vinegar (150ml bottle)
- 1 large red capsicum, sliced into thick julienne shape
- 1 large green capsicum, sliced into thick julienne shape
- 1 punnet cherry tomatoes, whole
- 50g pinenuts

## TECHNIQUE

- Wash all vegetables and set aside.
- Slice both capsicums into thick julienne shape, set aside.
- Cut a bow shape out of the red capsicum, set aside.
- Cut the Edam cheese into 1cm slices which resemble triangles, by following the wedge from one end to the other, set aside.
- Get a large platter and place the cuttings of washed rosemary in a circle (tie with string if you need to add more structure to the base).
- Thinly slice the bagette with a bread knife and lightly toast in the oven for 4-5 minutes. You need to watch your bagette slices carefully so they don't burn.
- Once the bagette slices are out of the oven, cool for 4-5 minutes.
- Drizzle caramelised wattleseed balsamic vinegar on top of the bagette slices.
- Start to layer all the ingredients on top of the rosemary wreath, start with bagette slices, follow up with alternative layers of capsicum, ensure that you are able to make a pattern, with the green and red colours. After the capsicum is added you need to add the Edam cheese, and the cherry tomatoes, and finally sprinkle the pinenuts.
- Arrange the capsicum bow as you like on the top to finish the presentation.

## CALCIUM HERO OF THE DISH | ENCOUNTER BAY EDAM

Alexandrina's Gourmet Shred is blended by our cheesemaker, it consists of four shredded cheeses including Edam, Gouda, Cheddar and Romano. Gourmet Shred has a tangy and medium bodied profile, but also a mellow sweetness. Gourmet Shred is conveniently used for melting, mixing or grilling, but can be used as a topping on or in a salad. When heated it has an elastic and stretchy texture, it has strong savoury flavour, and gives a beautiful aroma to your meal. 33.8% minimum fat | available in 500g & 1kg bags.



# Alexandrina Biscuit Wreath made w/ Oatmeal Cheddar Curd Cookies



Treat Santa on Christmas Eve with Matt Vos's Oatmeal Cheddar Curd Cookies, placed alongside a chilled glass of Alexandrina Full Cream Pure Jersey Milk. These cookies only take ten ingredients to create, and they are the perfect accompaniment to a wedge of Alexandrina Vintage Cheddar and some seasonal fruit paste.

## GROUNDWORK

On the day, you will need 15 minutes preparation time, total cooking time 10-13 mins. Recipe makes 8 larger biscuits.

## ELEMENTS

125g Alexandrina Fresh Cheddar Curds, chopped  
2 free range eggs  
225g butter, softened  
170g brown sugar  
100g white sugar  
1 Tbsp vanilla bean paste (or 1 fresh vanilla bean)  
270g rolled oats  
200g plain flour  
1 tsp baking soda (6g)  
1 tsp sea salt flakes (6g)

Recipe Credit, Matt Vos - Alexandrina Cheese Production Team Member

## TECHNIQUE

- Preheat oven to 175C fan forced.
- Thoroughly mix eggs, butter, brown sugar, white sugar and vanilla bean in a bowl until combined.
- Afterwards slowly mix in rolled oats, plain flour, baking soda, sea salt flakes, and Fresh Cheddar Curds.
- Place balls of cookie dough on non-stick baking sheet cook for 10-11 minutes for chewy biscuit 12-13 minutes for firmer biscuit.
- Either arrange biscuits in a wreath, tie with Christmas ribbons or store in an air tight container for 5-10 days.
- **TOP TIP!** Matt suggests quadrupling the recipe, and then roll the dough into 'logs' in baking paper and then wrap in cling film. Pop these prepared logs into the freezer, store for 1-3mths. This way, when you need quick cookies thaw the log slightly, cut into discs and bake.

## CALCIUM HERO OF THE DISH | FRESH CHEDDAR CURD

Alexandrina's Fresh Cheddar Curd is simply a fresh, unmaturing curd of the Cheddar cheese. This cheese is made in an open-vat using a traditional Cheddaring method, whereby the Cheddar Curd is stretched, milled and salted before being pressed in a special hoop. Alexandrina's Cheddar Curd has a pleasant mild, salty and savoury flavour, with a unique squeaky texture. Not only is Cheddar a cheese name, the term "cheddaring" describes the stretching step in production, where the large slabs of fresh curd are cut and stacked, and regularly hand-turned, to ensure maximum extraction of whey and even-development of acidity. Alexandrina Cheese are among only a handful of Cheddar producers in Australia today who include this important Cheddaring process.



# Alexandrina Cheese Pizza Wreath

SERVES 4-6

A top idea to entertain with Christmas leftovers. You could also serve this Christmas-inspired gourmet pizza to delight friends and family or make this wreath as a fun family activity for a delicious dinner. Have a tray each ready for guests who attending, and lay out the toppings ready for filling. Your pizza wreaths will be picture perfect in no time!

## GROUNDWORK

On the day, you will need 30 minutes preparation time, total cooking time 12mins.

## ELEMENTS

- 2 premade pizza bases (or make your own pizza dough)
- 1 Tbsp olive oil
- 2 rashers of bacon, fat trimmed, finely chopped
- 1 large red onion, halves, thinly sliced
- 75g dried cranberries
- 80ml apple cider vinegar
- 55g brown sugar, firmly packed
- 300g sweet potato, thinly sliced
- 250g Alexandrina Gourmet Shredd, already grated
- 300g cooked shredded turkey
- ¼ cup sage leaves

## TECHNIQUE

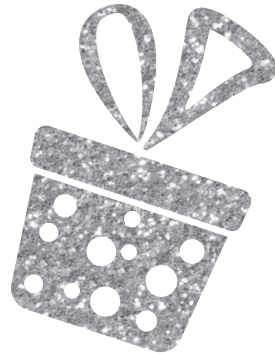
- Preheat oven to 230C/210C fan forced. Heat 1 Tbsp olive oil in a saucepan over medium-low heat.
- Cook bacon, stirring, for 1 minute or until golden. Stir in the onion for 3 minutes or until soft. Stir in the cranberries for 1 minute, add the vinegar and sugar. Cook, stirring, for 1-2 minutes or until the sugar dissolves. Simmer, stirring occasionally, for 8-10 minutes or until the liquid is almost all evaporated.
- Place the pizza bases on 2 baking trays, cut a whole in

the centre of your pizza dough to make a dough wreath.

- Spread with the onion mixture. Combine the potato and 2 tsp oil in a bowl. Spread the potato over the pizzas. Sprinkle with the cheese and top with the turkey.
- Bake for 12 minutes or until cheese melts.
- Combine the sage leaves and remaining oil in a bowl. Season. Sprinkle sage over pizza. Bake for 5 minutes or until golden and crisp.

## CALCIUM HERO OF THE DISH | GOURMET SHRED

Alexandrina's Gourmet Shred is blended by our cheesemaker, it consists of four shredded cheeses including Edam, Gouda, Cheddar and Romano. Gourmet Shred has a tangy and medium bodied profile, but also a mellow sweetness. Gourmet Shred is conveniently used for melting, mixing or grilling, but can be used as a topping on or in a salad. When heated it has an elastic and stretchy texture, it has strong savoury flavour, and gives a beautiful aroma to your meal. 33.8% minimum fat | available in 500g & 1kg bags.



SERVES 8-10

# Vegetable Tray Wreath w/ Ranch Dressing



This cute veggie tray wreath, is perfect for any Christmas Party or get together. Use green vegetables like broccoli, to look like the evergreen part of the wreath and spread tomatoes throughout to represent the holly berries. Be sure to put a delicious homemade dip, in the centre of the vegetable tray for a healthier appetiser. We suggest making this ranch dip from Alexandrina Crème Fraiche and Alexandrina Natural Yoghurt.

## GROUNDWORK

On the day, you will need 30 minutes preparation time, total chilling time 20 mins.

## VEG ELEMENTS

- 1 large cucumber, sliced
- 4 sticks of celery, sliced
- 200g snap peas
- 2 large broccoli, portioned into florets
- 2 punnets of cherry tomatoes, whole
- 3 capsicums, green, red and yellow, sliced into strips
- 100 kalamata olives, drained

## TECHNIQUE

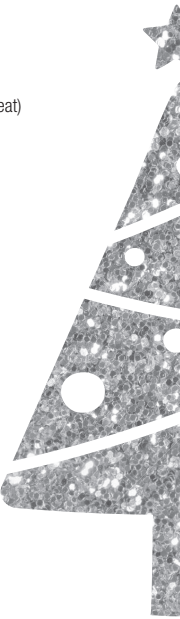
- Stir gently the crème fraiche, yoghurt, mayonnaise, chives, lemon juice, garlic, mountain pepper, oregano, pepper, mustard powder, and onion powder in a medium bowl; season with salt.
- Chill at least 20 minutes to let flavours meld before serving.
- Method for the vegetable tray
- Wash all vegetables and set aside.
- Get a large circular platter and place a small bowl for dip in the middle. Slice cucumbers and layer around the outside of the platter. Next cut your celery and layer just inside the cucumber ring. Then layer the snap peas, and then bunch the broccoli in the middle around your dip bowl.
- Once you have all your greenery ready, garnish with cherry tomatoes and olives as "ornaments".
- Cut little stars out of your yellow pepper, use cherry tomatoes (both red and orange).

## DIP ELEMENTS

- ¾ cup Alexandrina Crème Fraiche
- ¾ cup Alexandrina Natural Yoghurt
- 3 tbsp mayonnaise
- 1 tbsp finely chopped chives
- 1 tsp fresh lemon juice
- 1 garlic clove, finely grated
- ¼ tsp Tumblebea Native Bushfoods Mountain Pepper (Tasmania lanceolata - use more to increase the heat)
- ¼ tsp dried oregano
- ¼ tsp freshly ground black pepper
- ¼ tsp mustard powder
- ¼ tsp onion powder
- sea salt

## CALCIUM HERO OF THE DISH | ALEXANDRINA CRÈME FRAICHE

A naturally matured, thickened soured cream using culture. It has a light and lemony taste, and goes well with both savoury and sweet foods as a condiment. Crème Fraiche is made by adding a culture (special bacteria) to our fresh Pure Jersey Cream. It has a subtle tangy, slightly nutty flavour and rich, velvety texture, and this product is completely free from any additives. 30% minimum fat.





# Chocolate Bundt Dessert Wreath

SERVES 8-10

Grab a glass of Alexandrina Milk to wash down this chocolate cake on Christmas Eve! Prep time 20 mins, baking time 40 mins.  
Equipment needed - 20cm Bundt Tin

## CAKE ELEMENTS

- 1 cup Alexandrina Crème Fraîche
- 1/2 cup Australian Butter
- 1/3 cup cocoa powder
- 1 tsp of salt
- 1 cup water
- 2 cups of self raising flour
- 1 3/4 cup of sugar
- 3 free range eggs
- 1 tsp vanilla extract



## GLAZE ELEMENTS

- 1/2 cup Alexandrina Pure Jersey Cream
- 1 1/2 Tbsp sugar
- 120 g chocolate, finally chopped
- 1 1/2 Tbsp honey

## FOR SERVING

- 1 tub of Christmas Sprinkles Mix (available in green, red, white)
- Alexandrina Pure Jersey Cream for serving

## TECHNIQUE

- Heat oven to 180 C, butter your bundt pan, set aside
- In a saucepan, combine butter, cocoa powder, salt and water and place over low heat. Cook stirring until melted and combined, then remove from the heat and set aside.
- In a mixing bowl, whisk together flour and sugar, add the melted butter mixture slowly until blended together. The mixture will be thick, but add the eggs, one at a time, whisking until blended.
- Mix in the crème fraîche, and add the vanilla extract.
- Scrape the batter into the prepared pan and bake for 40 minutes. Allow the cake to cool in a pan for 30 minutes. Invert the cake onto a rack, and let the cake cool completely.
- While the cake is cooling, making the icing.

- Place the cream, sugar, chocolate and honey in a small pan over low heat, stir until combined.
- Drizzle the icing over the cake, allowing the icing to drop down the sides.
- Decorate with Christmas Sprinkles Mix.
- Serve with a dollop of Pure Jersey Cream - it's Christmas!



## CALCIUM HERO OF THE DISH | ALEXANDRINA CRÈME FRAÎCHE

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SERVES 8-10

# Carob & Raspberry Pavlova w/ Alexandrina Jersey Cream



A spectacular and mouth watering centre piece. Pavlova - named after the Russian ballerina, the pavlova is a familiar and well loved dessert. We endorse the use of local carob, local raspberries and the best local Pure Jersey Cream you can find!

## GROUNDWORK

On the day, you will need 15 minutes preparation time, total cooking time 1-1 ¼ hours

## CAROB & CHOCOLATE MERINGUE

6 large egg whites  
300g caster sugar  
3 Tbsp The Carob Kitchen carob powder (sieved)  
1 tsp balsamic vinegar  
50g dark chocolate, finely chopped

## TOPPING

600ml Alexandrina Pure Jersey Cream, double cream (2 tubs)  
400g raspberries  
6 Tbsp dark chocolate (coarsely grated)  
¼ cup of Singing Magpie Produce quince syrup or carob syrup, to serve

## TECHNIQUE

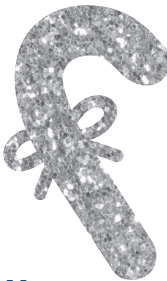
- Preheat the oven to 180°C and line a baking tray with baking paper.
- Beat the egg whites until peaks form, and then beat in the sugar a spoonful at a time until the meringue is shiny and stiff.
- Take care to sprinkle over the carob powder and vinegar, and the chopped chocolate.
- Gently fold everything until the cocoa is thoroughly mixed in. Mound on to a baking sheet in a fat circle approximately 23cm in diameter, smoothing the sides and top.
- Place in the oven, then immediately turn the temperature down to 150°C and cook for about 1-1 ¼ hours.
- Once cooked, look for crispness around the edges and on the sides and it should be dry on top.
- Turn off the oven and open the door slightly, and let the chocolate meringue disc cool completely.

## • PLATING UP

When you're ready to serve, invert on to a big, flat-bottomed plate. Gently stir Alexandrina Pure Jersey Cream, and slowly pile it on top of the meringue. Next you can scatter over the raspberries. Coarsely grate the chocolate and sprinkle over the top.

## • FINAL TOUCHES

Before serving drizzle carob syrup over the top, as much or as little as you like.



## CALCIUM HERO OF THE DISH | ALEXANDRINA PURE JERSEY CREAM

Alexandrina Cheese Company's Pure Jersey Cream is the kind of cream where you can stand your spoon straight up in the pot, and it is best served straight onto the table with a homemade dessert. This product is completely free of any preservatives, it is simply a fresh double cream, 55% minimum fat | available in 300ml tub. Champion Cream Winner of the 2004 Australian Grand Dairy Awards.





# Coffee Semi Freddo made w/ Alexandrina Jersey Cream

SERVES 8-10

This elegant dessert is easy to slice straight from the freezer. A dessert made with rich, velvety Pure Jersey Cream to finish of any holiday dinner party with a bit of a jolt!

## GROUNDWORK

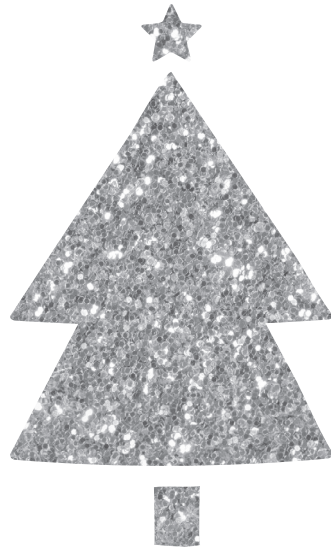
On the day, you will need 20 minutes preparation time, total freezing time, usually overnight.

## ELEMENTS

- ¼ cup espresso coffee, chilled (or optional 1 Tbsp instant coffee)
- 1 Tbsp brandy
- 4 large eggs
- 100g golden caster sugar
- 300ml pot Alexandrina Pure Jersey Cream
- 100g/4oz pack honeycomb Toblerone, finely chopped
- dark chocolate, for garnish

## TECHNIQUE

- Oil and line a 1-litre tin with cling film. Put the cold espresso coffee, brandy, egg yolks and sugar in a bowl and stir to dissolve. Put the egg whites in a large bowl and put the cream in another.
- Beat the egg whites until stiff with an electric whisk. Then quickly beat the egg mixture until thick.
- Don't beat the cream – it will hold its shape if you gently fold the cream into the egg mixture. Then carefully fold in the whites, then fold through the Toblerone and tip into the tin.
- Lightly cover the surface with cling film. When frozen, overwrap in foil and freeze. This will keep for up to 6 weeks in the freezer.
- **PLATING UP**  
To serve, unwrap and turn onto a platter. Strip off the cling film and serve topped with pre prepared chocolate curls.



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FARMHOUSE

CHEESE



Wishing you a Merry Christmas  
and a Happy New Year!

# One of Everything Box

\$144.35



## ONE OF EVERYTHING BOX INCLUDES:

- 1x each Alexandrina Encounter Bay Edam, Alexandrina Mt Magnificent Spiced Gouda with Caraway Seed, Alexandrina Compass Farmhouse Cheddar, Alexandrina Mt Jagged Mature Cheddar, Alexandrina Vintage Cheddar, Alexandrina Finnis River Romano, Alexandrina James Flat Pepato and Alexandrina Fleurieu Feta, vacuum pack weighted wedges
- 1x Alexandrina Fresh Cheddar Curd, 250g packet
- 1x Alexandrina Gourmet Shred, 500g packet
- 1x Alexandrina Full Cream Pure Jersey Milk, 2L bottle
- 1x Alexandrina Skim Milk, 2L bottle
- 1x Alexandrina Pure Jersey Cream, 300ml tub
- 1x Alexandrina Crème Fraîche, 500ml tub
- 1x Alexandrina Fresh Jersey Ricotta, 500g tub
- 1x Alexandrina Natural Yoghurt, 500ml tub
- 1x Alexandrina Honey Yoghurt, 500ml tub

It's so important to stock up on foods that pack a nutritional punch, and here at Alexandrina Cheese we wanted to help you simplify your shopping list. If you are doing menu planning be sure to add an Alexandrina Cheese Box to your list. We have gathered together a collection of our hard cheeses, semi hard cheeses and dairy products, to make your life super easy with a new shopping experience. The Alexandrina Cheese team continue to manufacture wholesome, nutritious dairy foods for your family and friends. We can help you create your own box or boxes, and a popular alternative is to give an Alexandrina Gift voucher, contact **8554 9666** or [info@alexandrinacheese.com.au](mailto:info@alexandrinacheese.com.au) for details.