



*Alexandrina Christmas Cookbook*

Alexandrina Cheese Company | 2022

2022 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.

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.

This year, we will be offering four bundles of handcrafted Jersey farmhouse cheese and dairy products for your festive table.

- Top Nine from Alexandrina Cheese
- Take Seven from the Alexandrina Dairy
- Behold the Baby Cheeses
- Boxing Day Platter Pack, including Kev's Ole Gouda made in 2020

Our seasonal newsletter, Curds & Whey, is a great way to keep up to date with new updates from Alexandrina Cheese, and access to our catalogue 'Christmas with Alexandrina Cheese'. The sign up for seasonal newsletter, Curds & Whey, is on our website.

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!

If you are new here, you can email our desk anytime with questions - [info@alexandrinacheese.com.au](mailto:info@alexandrinacheese.com.au)

Curds & whey,  
Rebekah McCaul



# Alexandrina 2022 Christmas Cookbook

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*Alexandrina  
Cheese Club*

RECIPES & COOKING  
- AUSTRALIA -

We would love to share more cheesy conversations with you, please join us over on our private facebook group:

**Alexandrina Cheese Club - Recipes & Cooking Australia**

To be invited to join the group please email  
[info@alexandrinacheese.com.au](mailto:info@alexandrinacheese.com.au)



# Alexandrina

This Seafood Cob Dip is a perfect start for Christmas Eve, or that night when everyone is gathered around your home, as we tip our toes into the season of festive cheer. **Groundwork | On the day, you will need to allow approximately 15-20 minutes preparation time, first bake 60 + minutes, second bake 5 + minutes.**

## COB ELEMENTS

1 cob Loaf  
25ml olive oil  
500ml Alexandrina Crème Fraiche  
100g Alexandrina Fresh Cheddar Curd, chopped  
75g Alexandrina Gourmet Grated Romano, pre-grated (2Tbsp)  
300g raw prawns, peeled roughly chopped  
50g prosciutto, finely chopped  
50g French Onion Soup mix  
25g chilli flakes (optional)  
25g continental parsley, chopped  
75g baby spinach, fresh  
Alexandrina Full Cream Pure Jersey Milk, to coat

You will need a roll of aluminium foil for this recipe

## FOR SERVING

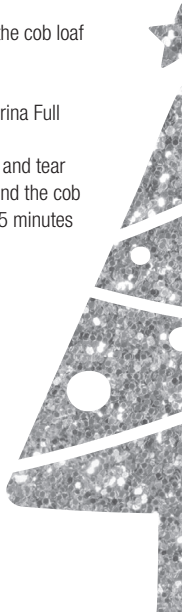
You may serve the cob loaf with an extra 300g raw prawns, peeled as well as a selection of crudités or raw vegetables (sliced or whole), arranged neatly next to the cob loaf on a platter or board.

## TECHNIQUE

- preheat oven (for baking, before serving)
- take the cob loaf, and cut the top off, approximately 1 inch off the top.
- use your hands to remove the bread from the centre of the loaf. (\*you may put this bread into a tub, to maintain its freshness for serving later)
- take a medium sized bowl, and mix Alexandrina Crème Fraiche, Alexandrina Fresh Cheddar Curd, Alexandrina Gourmet Grated Romano, raw prawns, prosciutto, French Onion Soup mix, chilli flakes, baby spinach and continental parsley until combined well.
- take a spatula and move the mixture into the cob loaf
- cover the cob loaf with aluminium foil
- first bake for 60 minutes at 170 degrees
- remove from oven and brush with Alexandrina Full Cream Pure Jersey Milk, to coat
- take the bread from the centre of the loaf, and tear the pieces up in random shapes, add around the cob loaf tray for the second bake for a further 5 minutes until crisp

## 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 | available in 500 ml tub.





*na Christmas Seafood Cobs*



# Mini Christmas Quiches With



# Alexandrina Cheese



A top idea to entertain with Christmas leftovers. You could also serve these Christmas-inspired Mini Quiches to delight friends and family or make these quiches as a fun family activity for a delicious accompaniment to dinner. These Mini Christmas Quiches will be picture perfect in no time, and so cheesy! **Groundwork | On the day, you will need 15-20 minutes**

## ELEMENTS

sheets of puff pastry (usually 6 in a packet)

### IN A BOWL WHISK

100 g Alexandrina Gourmet Shredd, already grated  
100 ml Alexandrina Crème Fraiche  
4 eggs  
100 g sweet potato, grated  
20 g sage leaves, finely chopped

### IN A FRY PAN

100 g bacon finely chopped  
100 g cooked turkey, finely chopped  
1 onion, finely diced  
75 g dried cranberries  
20 g brown sugar, firmly packed  
20 ml apple cider vinegar



## TECHNIQUE

- preheat oven to 200 C
- in a fry pan cook bacon, turkey and onion together until golden brown
- then stir in the cranberries, add the vinegar and brown sugar
- cook together until the liquid is almost all evaporated
- allow the bacon, turkey and onion mixture to cool
- in a bowl whisk the eggs and the Alexandrina Crème Fraiche until combined
- add grated sweet potato and sage, then add the Alexandrina Gourmet Shredd
- combine the bacon, turkey and onion mixture with the egg mixture
- arrange a 12 cup patty pan bake tray
- note \*if you have multiple patty pan bake trays fill as many as you are able to
- prepare your kitchen bench with sheets of puff pastry, a circular cutter
- cut out puff pastry to fit the 12 cup patty pan bake tray, and insert the puff pastry into the tray moulds
- delicately spoon 1 tablespoon of the quiche mixture into the puff pastry
- bake for 12 minutes until golden and crisp.
- repeat this process until you have used all of the quiche mixture, and you have made all the quiches you require
- \*alternatively you can drop the bacon and onion mixture into the pastry cases before you add the egg mixture – the choice is yours.

## 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.



The definition of a white Christmas is when there is snow on the ground, and with the cold Spring we are having, it seems fitting to prepare for a cooler Christmas here in South Australia. Whether or not Christmas is sweltering or mild, there is one slice we always have in our family house, and that is White Christmas. This recipe is made with ten ingredients, and we love to use local apricots, sultanas, almonds – for that old fashioned, old Australian taste. Treat friends to this moreish slice during the Australian Summer, and remember special moments of a by-gone era. Make these early in the season while you have boundless festive energy, they make an ideal gift in a tin or tub.. **Groundwork | On the day, you will need 15-20 minutes preparation time, total cooking time. Makes 2 large trays of slice**

## ELEMENTS

250ml Alexandrina Crème Fraiche  
250g cophia  
8 cups rice bubbles  
150g desiccated coconut  
100g icing sugar, sifted  
100g almonds, silvered  
100g macadamia, chopped coarsely  
100g dried apricots, sliced into thin strips  
100g dried sultanas  
100g glace cherries

## TECHNIQUE

- in a mixing bowl, combine dry ingredients
- in a small saucepan, melt cophia slowly over a low heat, remove saucepan from heat
- cool the cophia slightly, then add Alexandrina Crème Fraiche and stir until combined
- pour the creamy-cophia mix onto dry ingredients, working quickly, use a wooden spoon to mix well
- spoon the mixture into a lined tin, working quickly use a spatula to flatted the slice
- you can freeze this until set, about 15 minutes
- cut into finger shaped pieces, then store in the refrigerator for 2 weeks.



## CALCIUM HERO OF THE DISH | ALEXANDRINA CRÈME FRAÎCHE

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 | available in 500 ml tub.



# Alexandrina White Christmas



UNDERPROOF RUM  
70% alc/vol (140 proof)

# Alexandrina Rebekah's Rum



# Rum Balls



Treat friends to these more-ish rum balls during the Australian Summer. These balls are a soft confectionery, they are biscuit and almond flavoured with cocoa, and rum, made into the size of a golf ball and coat them in chocolate sprinkles. At our place it was always Christmas when our Mum opened the tub of rum balls. Of course, our Dad had snuck a few, already! Make these early in the season while you have boundless festive energy, they make an ideal gift in a tin. **Groundwork | On the day, you will need to allow approximately 30 minutes preparation time.**

## ELEMENTS

150ml Alexandrina Pure Jersey Cream  
250g of plain biscuits, to be crushed  
100g coconut  
50g almond meal  
30g of cocoa  
300ml condensed milk  
30ml rum  
180g chocolate sprinkles, for rolling in

## TECHNIQUE

- put the plain biscuits into your blender and pulse until they are crushed to a fine crumb
- thoroughly mix the dry ingredients together in a bowl, 250g of plain biscuits, coconut, almond meal and cocoa
- then add wet ingredients to dry ingredients, including Alexandrina Pure Jersey Cream, condensed milk and rum
- put the chocolate sprinkles in a shallow dish
- roll teaspoonfuls of the mixture into balls, then roll teaspoonfuls of the mixture into balls, then roll into the sprinkles to coat
- place an airtight container for up to 2-3 weeks, keep in the refrigerator.



## CALCIUM HERO OF THE DISH | PURE JERSEY CREAM

Alexandrina'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 a homemade dessert. This product is completely free of any preservatives, it is simply a fresh double cream. 51.6% minimum fat | available in 300ml tub. Champion Cream Winner of the 2004 Australian Grand Dairy Awards.



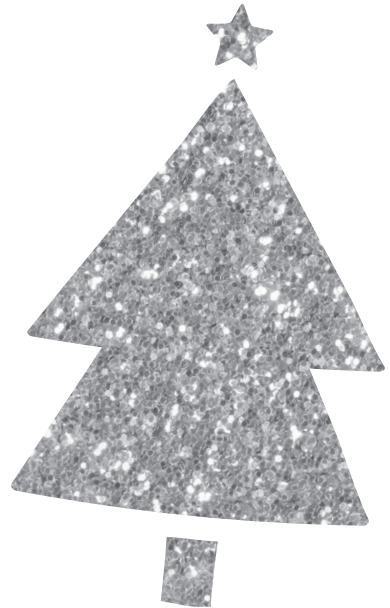
Our Traditional Egg Nog can be served chilled in a fancy glass, or you may choose to heat it, especially if you're coming in from a summers' evening walk or after putting up your fairy lights. And you can booze-it-up with your South Australian spirit of choice, but it's also delicious simply served with shaved nutmeg. **Groundwork | On the day, you will need to allow approximately 15 minutes preparation time.**

## ELEMENTS

500ml Alexandrina Pure Jersey Full Cream Milk, chilled  
300ml Alexandrina Pure Jersey Cream  
4 eggs, separated  
100g sugar for yolks  
100g sugar for whites  
200ml bourbon or rum (optional)  
whole nutmeg to be freshly grated

## TECHNIQUE

- whisk the egg yolks in a large bowl with the sugar
- stir in the Alexandrina Pure Jersey Full Cream Milk, Alexandrina Pure Jersey Cream, and the liquor of choice
- in a separate bowl whisk the egg whites with sugar until soft peaks form, be sure to gently add the sugar
- fold in the egg whites to the milk mixture until well combined
- ladle the egg nog into chosen glasses and serve with a little freshly grated nutmeg over the top of each glass
- serve immediately



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

Alexandrina's Full Cream Pure Jersey Milk is harvested from a small herd of grass-fed Jersey cows. Alexandrina Jersey Milk has an unmistakable creamy golden colour, a beautiful silky-smooth viscosity, and a distinctive layer of Jersey cream at the top. Alexandrina Jersey Milk tastes rich, creamy and luxurious due to the high components of both butterfat & protein. Alexandrina's Jersey farmhouse single origin milk reveals the flavour of the Mt Jagged grazing lands on the Fleurieu Peninsula, making it nature's finest milk. 4.9% minimum fat | available in 2 litre bottle

# Alexandrina Traditional Egg Nog





# Alexandrina Something Lo



# Local Trifle



Our Alexandrina Something Local Trifle is as beautiful as it is indulgent. Starting with poached pears, we add a Almond Crunch Sponge, another layer of soaked pears, followed by a layer of each jelly and custard, and finished with a quenelle of Alexandrina Pure Jersey Cream, and a dried Pear on top. Our Trifle is going to be difficult to beat this Christmas, and it always reminds us of our older generation, who taught us that just like dessert, life is in layers. Eating trifle for dessert is a good reminder to live life, to the fullest. **Groundwork | On the day, you will need to allow approx. 90 minutes, preparation time, total cooking time 25 min for the sponge. Makes 6 individual serves**

## ELEMENTS

1 packet of jelly – lemon or lime

### TO MAKE THE POACHED PEARS

6 pears, peeled, cored, halved  
120ml hot water  
120ml Bremerton Ciel Fortified Verdehlo

### TO MAKE THE CUSTARD LAYER

500ml Alexandrina Full Cream Pure Jersey Milk  
zest of a lemon  
2 Tbsp sugar  
1 Tbsp custard powder  
2 eggs

### TO MAKE THE ALMOND CRUNCH SPONGE CAKE

3/4 cup Alexandrina Yoghurt  
3/4 cup Alexandrina Creme Fraiche  
4 eggs  
3/4 cup sugar  
1 1/2 cups plain flour  
2/3 cup almond flour  
1 tsp baking powder  
1/2 tsp salt  
1 tsp vanilla extract  
2 Tbsp slivered almonds (for the top of the cake)

### FOR ASSEMBLING

120ml Bremerton Ciel Fortified Verdehlo

### FOR SERVING

300ml Alexandrina Pure Jersey Cream  
6 pieces of dried pear (we often use Roy Farms preservative free dried pears)

## TECHNIQUE

### TO MAKE THE JELLY LAYER, DO THIS ONE DAY IN ADVANCE (FOLLOW INSTRUCTIONS ON PACKET)

- 1 packet of jelly – lemon or lime, refrigerate jelly until ready to assemble

### TO MAKE THE POACHED PEARS

- put hot water and fortified verdehlo into a saucepan on a low heat
- place the peeled, cored and halved pears into the liquid, poach for 20 minutes on low
- check every 4-5 minutes to ensure pears are not sticking to the base of the pan
- cover with a lid, and allow to cool
- if making this in advance you can prepare a plastic tub, and keep in the refrigerator until you need to assemble

CONTINUED ON NEXT PAGE...



# Alexandrina Something Local Trifle

## TO MAKE THE CUSTARD LAYER

- in a saucepan mix together the zest of a lemon, sugar, custard powder, eggs and a little dash of milk
- then add the remainder of the milk and simmer on a low heat, stirring continuously until thick and viscous
- if making this in advance you can prepare a jug, and keep the custard in the refrigerator until you need to assemble
- a skin may form on the custard, but just remove before serving or whisk this into the mixture

## TO MAKE THE SPONGE CAKE

- preheat oven to 180 degrees centigrade
- in an electric mixer, whisk the egg whites, until frothy. After this you need to add yoghurt, creme fraiche, sugar, plain flour, almond flour, baking powder, salt and vanilla extract to the bowl, and gently combine
- after the mixture is combined pour into a pre greased rectangular cake pan 22cm x 33cm
- then sprinkle the slivered almonds on to the top of the cake, bake the cake for 20 minutes
- once baked, cool on a rack, once cooled, you can then portion the cake
- we suggest that the cake can be posted into 5cm circles and 7cm circles (we use 2 different scone cutters)
- or you can make incisions with a knife, making rectangles or squares shapes
- you don't need to be too precise, as the cake is used in the layering of the trifle, and any imperfections are hidden by jelly and custard
- if making this trifle in advance you can prepare a plastic tub, and keep in the sponge cake in the refrigerator until you need to assemble

## FOR ASSEMBLING

- 120ml Bremerton Ciel Fortified Verdehlo

## FOR SERVING

- 300ml Alexandrina Pure Jersey Cream

## TO ASSEMBLE ONE (REPEAT FOR THE REMAINING OTHER GOBLETS)

- place poached pear into a glass or goblet, then drizzle a little fortified verdehlo (10ml) into the bottom of the goblet
- place one 5cm circle into the bottom of the goblet, then drizzle a little more fortified verdehlo (10ml) onto the sponge cake
- spoon on 3 tablespoons of jelly on top of the sponge cake
- place another 7cm circles on top the bottom of the jelly later
- spoon on 3 tablespoons of custard, and repeat until you have completed six goblets/glasses
- keep trifle in the refrigerator until you need to serve to your guests
- just before serving place 2 tablespoons of Alexandrina Pure Jersey Cream on top of the custard
- place a garnish of a dried pear on top



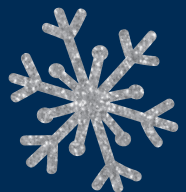
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*It's our only wish at Christmas,  
to be together...*

- Rebekah, and her son's Jozef and Patryk holding Alexandrina Cheddar wheels.





# Alexandrina Cheese Clubs

## FULL SUBSCRIPTION - ORDER ONLINE

Each of our seasonal subscription boxes are a mix of Alexandrina Cheese and Alexandrina Dairy products selected by our Master Cheesemaker, third generation Dan McCaul.

Our **Alexandrina Cheese Club Full Subscription** is priced at \$375.00, and includes four deliveries per year. You may purchase on our website or please email [info@alexandrinacheese.com.au](mailto:info@alexandrinacheese.com.au) to join our mailing list.



### You will receive:

- Box delivery on or after October 15th valued at \$75 RRP (Membership Kit)
- Alexandrina Cheese Club - Membership Kit (see inclusions below) \$75 RRP
- Box delivery on or after January 15th valued at \$75 RRP
- Box delivery on or after April 15th valued at \$75 RRP
- Box delivery on or after July 15th valued at \$75 RRP

All bundles are packed in a cardboard box.

This subscription is a Pot Luck subscription box - but we promise exceptional quality and value for money, and delivery is inclusive of the subscription fee. (\*except in difficult regional or remote circumstances, we will liaise with you in this case).

Taste how good life can be  
when you live life to the full





Our **Alexandrina Cheese Club - Membership Kit** will be delivered with your first subscription. (1b.)

Includes three beautifully designed, limited edition pieces of merchandise:

- 1x Alexandrina Cheese Club Apron RRP \$25 (Apron is navy, unisex, one size fits all)
- 1x Alexandrina Cheese Club Beanie RRP \$25 (Beanie is navy, unisex, one size fits all)
- Alexandrina Cheese Club Teatowel RRP \$25 (Teatowel is white with one printed design)

**Extra inclusions:** Alexandrina Cheese Club Membership Welcome Certificate

Access to our Alexandrina Cheese Club - Recipes & Cooking Australia private facebook group. Access will be granted once you agree to the Group Rules on the group page.

Subscription to our Alexandrina Cheese Club - Curds & Whey e-newsletter - weekly

Access to our Alexandrina Cheese Club - Seasonal Product Release - by invitation only.

\*Terms & Conditions may apply

A Subscription & Membership is for 1 year from when you purchase.

Alexandrina Cheese offer South Australian Distribution only.



For more information visit [alexandrinacheese.com.au](http://alexandrinacheese.com.au)



# One of Everything Box



## 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.