CHRISTMAS BY VICTOR CHURCHILL

Cooking Instructions
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To make the glaze, place the brown sugar, dried mustard, cider vinegar and maple syrup into a bowl and stir to combine.

To remove the skin, use a small sharp knife to pierce the skin (without cutting into the meat) and carefully remove from the ham, making sure that the fat remains on the meat. Save the skin to cover the ham surface until you are ready to start glazing.

Preheat the oven at 190°C.

Discard the skin. Use a sharp knife to score the meat in a criss-cross (diamond) pattern and stud the centre of each diamond with a clove.

Place the ham in a baking tray and pour over the glaze. Add a little water to cover the base of the pan.

Bake the ham at 190°C for approximately 40 minutes.

Baste with glaze every 12 minutes throughout the cooking process.

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HAND-TIED TURKEY BREAST

**Ingredients**
150gm butter, 150ml oil, salt, pepper & 300ml white wine

**Prep Time**
10 minutes

**Cooking Time**
1.5 hours plus resting time

**COOKING INSTRUCTIONS**

- Preheat your oven to 180°C.
- Rub the butter, oil, salt and pepper over the breast.
- Place in a heavy roasting pan on an elevated tray to allow air flow and add the white wine.
- Reduce the oven temperature to 160°C.
- Roast for 1.5 hours or until the internal temperature reaches 75°C and the skin is golden brown.
- Before carving, let it rest for at least 20 minutes.

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HAND-TIED STUFFED TURKEY BREAST

**Ingredients**
- 150gm butter, 150ml oil, salt, pepper & 300ml white wine

**Prep Time**
- 10 minutes

**Cooking Time**
- 1.5 hours plus resting time

**COOKING INSTRUCTIONS**
- Preheat your oven to 180°C.
- Rub the butter, oil, salt and pepper over the breast.
- Place in a heavy roasting pan on an elevated tray to allow air flow and add the white wine.
- Reduce the oven temperature to 160°C.
- Roast for 1.5 hours or until the internal temperature reaches 75°C and the skin is golden brown.
- Before carving, let it rest for at least 20 minutes.
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U GOOSE ROAST

<table>
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<tr>
<th>Ingredients</th>
<th>Prep Time</th>
<th>Cooking Time</th>
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<tr>
<td>150gm butter, 150ml oil, salt, pepper &amp; 300ml white wine</td>
<td>10 minutes</td>
<td>1.5 hours plus resting time</td>
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**COOKING INSTRUCTIONS**

- Preheat your oven to 240°C.
- Rub the butter, oil, salt and pepper over the bird.
- Place in a heavy roasting pan, on its side, and cook for 8 minutes.
- Turn the goose breast up and cook for a further 8 minutes.
- Turn to the other side and cook for 8 minutes.
- Turn breast down and cook for 8 minutes. Cooking in this position allows juices to run into the breast, keeping it moist.
- Reduce the oven temperature to 160°C and add the white wine. Cook for approximately 45 minutes per kilo.
- Remove the goose and pierce the thigh at the thickest part with the point of a sharp knife. The goose is ready to rest when the juices run clear at first followed by a little pink.
- Wrap it in foil with the shiny side facing in and leave to rest for 20 to 30 minutes. Test the thigh again. The juices should run continually clear.
- Return the goose to a hot oven for 5 to 10 minutes to crisp the skin, either breast up or down.

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**BURRAWONG DUCK WITH GLAZE**

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<tr>
<th>Prep Time</th>
<th>Cooking Time</th>
<th>Rest Time</th>
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<tr>
<td>50 minutes</td>
<td>1 hour</td>
<td>15 minutes</td>
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**COOKING INSTRUCTIONS**

- Remove duck from fridge and allow to get to room temperature for 50 minutes.
- Preheat oven to 160°C.
- Place duck on roasting rack or on large root vegetable in a roasting tray. For easy clean up, use foil or greaseproof paper to prevent glaze sticking to the pan.
- Roast for 1 hour.
- Turn the oven up to 180°C and gently brush half the glaze over the duck, then return to the oven for 20 minutes.
- Allow the duck to rest for 10-15 minutes before serving.

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KUROBUTA BERKSHIRE
PORK LOIN ROAST

COOKING INSTRUCTIONS

- Remove the roast from the fridge with enough time to allow it to get to room temperature before cooking.
- Take out of packaging, pat the skin dry and sprinkle with a generous amount of good quality fine cooking salt for at least 1 hour.
- Preheat the oven 220°C.
- Once the oven is preheated, place the pork on a raised rack for approximately 20 minutes to allow the crackling to set, then reduce the temperature to 160°C.
- Cook for a further 35-60 minutes or until the internal temperature reaches 70°C.
- Switch the oven off, open the door and rest for 20 minutes (you can also rest out of the oven if needed).

COOKING TIP

- For crispy crackling do not cover the roast while resting as this will make it soggy.

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COOKING INSTRUCTIONS

- Remove porchetta from the fridge and rub skin with a generous amount of sea salt. Leave for 1 hour.

- Preheat oven to 220°C (fan forced) or 230°C (gas).

- Remove excess salt with a damp cloth and place the porchetta in an oven tray lined with baking paper.

- The first 30 minutes are for the perfect crackling. After 30 minutes, reduce temperature to 180°C for 1 hour, for a 1.4 kg porchetta. If you have a thermometer, the internal temperature needs to be 70°C.

- Rest for 15 minutes.

Prep Time: 1 hour
Cooking Time: 1.5 hours
Rest Time: 15 minutes

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Cowra Rolled Lamb Loin Roast

**COOKING INSTRUCTIONS**

- Remove the lamb loin from fridge for 30 minutes before cooking to bring to room temperature.
- Preheat oven to 160°C.
- Lightly brush roast with oil and season well with salt.
- Heat a roasting pan, add the olive oil and when hot add the loin and cook quickly until golden brown on all sides.
- Roast in baking tray in the oven for 20-30 minutes.
- Remove the loin from the tray and rest the meat in a warm place for approximately 10 minutes.
- For perfectly pink lamb the internal temperature should read 60-65°C.

**Optional**

- Deglaze tray juices with sherry vinegar, wine and stock and reduce by half. Strain and adjust seasoning.
- Serve the lamb thickly sliced with the jus.

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**Prep Time**
30 minutes

**Cooking Time**
20-30 minutes

**Rest Time**
10 minutes

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Victor Churchill
Fine Family Butcher Est 1876
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FRENCH TRIM LAMB RACK CAP ON

蓉菜 INSTRUCTIONS

- Remove the lamb rack from fridge for 30 minutes before cooking to bring to room temperature.
- Preheat your oven to 220°C.
- Lightly rub oil and sea salt flakes over lamb rack.
- Transfer the lamb to the oven and roast for 20 minutes, then reduce the oven temperature to 160°C and cook for a further 8-10 minutes.
- Best served medium rare – the internal temperature will read 60-65°C.
- Remove from oven and do not cover with foil to avoid overcooking during rest time.
- Set aside to rest for 10 minutes; the meat will continue to cook as it rests, the internal temperature should reach an ideal 60-65°C.
- Slice to serve.

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<td>30 minutes</td>
<td>10 minutes</td>
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COWRA LAMB SHOULDER BONE IN

Prep Time | Cooking Time | Rest Time
---|---|---
20 minutes | 3.5 hours | 20 minutes

COOKING INSTRUCTIONS

- Remove the lamb shoulder from fridge 30 minutes before cooking to bring to room temperature.
- Preheat your oven to 180°C.
- Drizzle with a little olive oil and season generously.
- Add vegetables cut into large pieces (onion, garlic, celery and herbs) to the baking tray and add 500ml white wine, apple cider or vermouth plus 500ml water.
- Cook at 180°C until fat has caramelised then reduce the oven temperature to 150°C and cover with foil. Replenish liquid if required during the cooking process.
- Cook at 150°C for 3 hours or until you can shred the meat with a fork or spoon.
- Remove from the oven and allow to rest for 20 minutes.

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**COOKING INSTRUCTIONS**

- Remove roast from fridge for 30 to 40 minutes before roasting to allow it to get to room temperature before cooking.
- Rub a little olive oil on all sides of the roast and sprinkle with a generous amount of good quality sea salt.
- Sear on all sides on a hot pan until a golden caramelised crust is achieved. Really take your time doing this as this kick starts the cooking process.
- Place on a raised rack in a preheated 180°C oven for approximately 70 minutes for medium rare.
- Remove from the oven and allow to rest for 20 minutes. This resting can be done in the oven with it switched off and the door open.

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**BLACK MARKET RANGERS VALLEY SIRLOIN ROAST**

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**COOKING INSTRUCTIONS**

- Remove roast from fridge for 30 to 40 minutes before roasting to allow it to get to room temperature before cooking.

- Rub a little olive oil on all sides of the roast and sprinkle with a generous amount of good quality sea salt.

- Sear on all sides on a hot pan until a golden caramelised crust is achieved. Really take your time doing this as this kick starts the cooking process.

- Place on a raised rack in a preheated 180°C oven for approximately 70 minutes for medium rare.

- Remove from the oven and allow to rest for 20 minutes. This resting can be done in the oven with it switched off and the door open.

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FULLBLOOD WAGYU WELLINGTON BEEF

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**COOKING INSTRUCTIONS**

- Remove the Wellington from fridge for 30 minutes before cooking to allow it to get to room temperature.
- Preheat the oven 220°C (fan-forced).
- Place the Wellington on a baking tray lined with greaseproof paper.
- Gently whisk one egg yolk, brush the surface area of the pastry with the egg wash.
- Best served medium rare - the internal temperature will read 52°C on a meat thermometer - the pastry will be golden brown.
- Bake for 35 minutes.
- Set aside to rest for 10 minutes.
- Thickly slice to serve.

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**O’CONNOR BEEF CENTRE CUT FILLET**

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<td>25 minutes</td>
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**COOKING INSTRUCTIONS**

- Remove the beef fillet from fridge for 30 minutes before cooking to bring to room temperature.
- Preheat oven to 160°C.
- Lightly rub oil on the fillet and season generously with salt. Note, the string used to tie the beef is safe to heat.
- Sear on a high heat in a pan ensuring to evenly caramelise all surfaces. This process should take about 4-5 minutes.
- Once evenly caramelised transfer the beef fillet onto a rack in an oven tray. Cook in oven for 25 minutes.
- Best served medium rare - until an internal temperature of 50°C is reached.
- Remove from oven and place on a rack uncovered to rest at room temperature. Set aside for 10 minutes.
- Slice to desired thickness to serve.

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O’CONNOR CLASSIC CHATEAUBRIAND

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<tr>
<td>10 minutes</td>
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COOKING INSTRUCTIONS

- Remove the beef fillet from fridge for 30 minutes before cooking to bring to room temperature.
- Preheat oven to 180°C.
- Lightly rub oil on the fillet and season generously with salt. Note, the string used to tie the beef is safe to heat.
- Sear on a high heat in a pan ensuring to evenly caramelise all surfaces. This process should take about 4-5 minutes.
- Once evenly caramelized transfer the beef fillet onto a rack in an oven tray. Cook in oven for 20-25 minutes.
- Best served medium rare - until an internal temperature of 50°C is reached.
- Remove from oven and place on a rack uncovered to rest at room temperature. Set aside for 10 minutes.
- Slice to desired thickness to serve.

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A curated selection of charcuterie and cheese.

CHARCUTERIE PLATTER

MENU

❖ Duck Rillette

❖ Chicken Liver Parfait

❖ Turkey and Cranberry Terrine

❖ Holy Goat Skyla Cheese

❖ Brillat Savarin Cheese

❖ Cornichons

❖ Pear Chutney

❖ Lavosh

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