



*Recipe developed, styled and photographed  
by Connor Stephen, Mouthful Studios*

# CHRISTMAS HAM

Cherry honey glaze

## INGREDIENTS

Whole DCF leg ham 6-7kg  
300g fresh cherries, pitted and roughly chopped  
3 cups apple juice  
1 cup South West Coastal Honey  
1 cup brown sugar  
1 cinnamon stick  
1 star anise  
1tsp fennel seeds  
2 sprigs fresh rosemary, stem removed  
4-5cm fresh ginger, minced

## METHOD

Preheat your oven to 150°C.

Combine all ingredients (excluding the ham) in a saucepan on medium heat. Allow the honey and sugar to dissolve and simmer for approx. 30mins, making sure the cherries break down. When the mix has reduced by just over half, remove from the heat and strain the solids from the glaze.

Prepare your ham by removing the skin. Do this by cutting around the bone/shank at the small end and run the knife under the skin. You should be able to pull the skin off in one piece with a gentle pull and running your fingers between the skin and the fat. Make sure to leave as much fat as possible on the meat. Discard the skin. Score the fat with a sharp knife in a diamond pattern, each diamond approx. 2cm wide. The scoring should only go as deep as the fat - try not to cut into the meat too much (approx. 5mm).

Add a third of the glaze to a roasting dish, placing the ham on top, fat side down. Pour the remaining glaze over the ham, making sure it is well covered.

Roast for approx. 30mins, then flip over and baste the ham again with the glaze at the bottom of the pan.

Keep basting ever 10mins for another 60-75mins until the ham is coated and the glaze is thick and caramelised. The internal temperature of the ham should reach 62°C.

Remove from the pan and allow ham to rest for at least 20 minutes before slicing. Serve with remaining glaze.

**Serves  
8-10**





# POTATO AND MUSHROOM GRATIN

Mushroom & Cheese Sauce with Hippy Veggies

## INGREDIENTS

- 600g dutch cream potatoes
- 200g oyster or baby oyster mushrooms
- 5g dried porcini or mixed mushrooms
- 200g parmesan or pecorino, finely grated
- 450ml pure cream
- 50g Hippy Veggies Macadamia and Mushroom Cheese
- 2tbsp balsamic vinegar
- 2 cups of sourdough breadcrumbs
- 1-2tsp of dried rosemary
- 2 garlic cloves, finely chopped

## METHOD

Preheat oven to 200°C.

Slice mushrooms and place in an oiled baking tray. Drizzle over the balsamic and mix to coat the mushrooms. Roast for 15 minutes.

Place cream, dried mushrooms and 1 chopped garlic clove in a saucepan and bring to a simmer. Stir in the Hippy Veggies until melted and combined. Season with salt and pepper and set aside.

Slice the potatoes into thin slices (a mandolin helps) and finely slice the mushrooms. Layer 1/3 of the potatoes and mushrooms in a baking dish and pour in 1/3 of the cream mix. Sprinkle over 50g of the cheese.

Repeat this 2 more times until all ingredients are used. Combine the breadcrumbs with rosemary, garlic and remaining 50g of cheese. Sprinkle across the top of the potato gratin and cover with foil.

Bake for 1 hour, or until potato is tender. Remove the foil and bake for a further 10-15mins until the top is golden and crispy.

**Serves  
6-8**

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# ROAST CHICKEN

## Sourdough and Pesto Stuffing

### INGREDIENTS

1 DCF whole chicken (2.7kg)  
200g prosciutto  
500g DCF pork sausages, casings removed  
1 jar Hippie Veggies Green Pesto  
1 loaf of Margret River Woodfired Bread Co. sourdough  
1/2 cup of fresh herbs, chopped - basil, parsley, oregano and/or thyme  
2 garlic cloves, minced  
1 potato (sliced thinly - we used a mandolin)  
1/2 lemon

### METHOD

The night before you plan to cook, season your chicken with salt and pepper all over, placing it back in the fridge. When your ready to cook it, leave it to sit for an hour and come to room temperature.

Preheat your oven to 220°C.

Slice bread in half long ways, reserving the top for breadcrumbs (you want a bread base about 2-3cm thick).

Spoon 2 tbsp of green pesto over the bread, drizzle with olive oil and top with the sliced potato.

Mix 1tbsp of green pesto, the garlic and the herbs with the sausage meat and add on top of the potato, patting the mixture down to cover the bread base.

Place in a large baking dish.

Rub the chicken with olive oil and spoon 1-2tsp of green pesto over the body of the chicken.

Layer the prosciutto over the top, so the body of the chicken is covered from wing to wing. You can simply layer up the prosciutto or slice each piece long ways, and use these thinner pieces to create a lattice.

Place chicken on top of the sausage mix and add half a lemon and any remaining herbs to the cavity. If your butcher hasn't done it already, tie the legs together.

Place the chicken in the oven, facing the legs towards the back left corner. Roast for 20mins.

Reduce the temp to 200°C and after another 10mins move the chicken to face the back right corner (this will help cook it evenly through out).

Continue roasting for another 45-50mins, until the juices run clear out the thickest part of the chicken.

Checking with a meat thermometer, the internal temperature should reach 75°C. You may need to adjust your cooking time if you have a smaller chicken.

Remove from the oven and tray, allowing it to rest for 10-15 mins before carving the chicken.

Slice the stuffing thickly and serve with gravy.

For the gravy, fry the onion and garlic with the butter in a saucepan. Once soft and they have started to caramelise, pour all pan juices into the onions combining with 500ml of good quality chicken stock.

Allow to simmer for 10-15 mins until the gravy is reduced by about a third. In a separate cup, mix the flour with a splash of water to make a paste (this will stop lumps of flour in your gravy). Whisk into the gravy and simmer for 5 mins longer until it thickens. Mix in the cream and serve immediately.

### GRAVY

1 brown onion, diced  
1 garlic clove, minced  
50g butter  
500ml Urban Forager chicken stock  
1tbsp flour or corn flour  
100ml Bannister Downs fresh cream

Serves  
6





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# PAVLOVA

Creme fraiche and honey, macadamia praline

## INGREDIENTS

7 egg whites, at room temperature  
350g caster sugar  
3tsp cornflour  
1.5 tsp white vinegar  
1tsp vanilla paste  
150g South West Coastal Honey  
600ml Bannister Downs fresh cream

200ml creme fraiche  
4-5 nectarines or peaches, sliced thinly  
60g Taralea Farm roasted  
macadamias, crushed  
150g caster sugar  
1tsp salt flakes

Serves  
8

## METHOD

Preheat the oven to 150°C. Line an oven tray with baking paper and draw a circle in the size of your ideal meringue size. For a tall pavlova, you'll want a 20cm circle, or for a wider and less tall dessert, go for 25cm. Spray the baking paper with oil the same side you drew the circle, and then flip over and place oil side down to the tray. This will help your paper stick whilst you shape your meringue.

Place egg whites in a stand mixer, with the whisk attachment ready. Whisk to just before stiff peaks. Start to add your sugar, 1tbsp at a time, whilst the mixer is running at high speed. Wait for each spoonful to dissolve before adding the next - this will help keep your meringue as fluffy and light as possible. This whole process should take approx. 8-10 minutes to do.

Once thick and glossy, add the cornflour and vinegar and whisk to combine. Whisk in the vanilla.

Spoon your meringue onto your baking dish, and shape a rough circle in the centre. Using a spoon or palette knife, pull the meringue upward around the edges of the circle, to create a tall ring shape. Place in the oven and immediately turn the temperature down to 100°C. Bake for 2 hours. You want the outside to be dry and crisp, with little to no colour. Turn off the oven and leave the meringue to cool inside for 4-6 hours. The longer you leave it, the more crisp your meringue will be.

For the praline, add 150g of caster sugar to a saucepan and place on a medium heat. Cook for 8-9mins until the sugar is a thick golden caramel. Add the macadamias and sprinkle of salt flakes, then pour the mixture onto a lined baking tray. Set aside for at least 30mins, and once cooled, either blitz in a food processor for a fine crumb or bash with a rolling pin for larger pieces.

For the cream mixture, whip your thickened cream and honey together until very thick - not quite stiff peaks. Add the creme fraiche and whisk until combined.

To serve, arrange a layer of sliced nectarines in the bottom of the meringue. Drizzle over a little honey and a sprinkle of the praline, and then add the cream. Top with further fruit and praline, sticking in large shards to add height to the dessert. Serve with a drizzle of extra honey.

Serve and eat immediately.

*\*\* This recipe is best prepared the evening before you plan on eating it, as you will need to leave the meringue in the switched-off oven for 4-6 hours (so easiest done overnight, whilst you don't need the oven for other things).*