

CHRISTMAS 2024

YOUR FESTIVE FOOD GUIDE FOR

Christmas




Salamanca™
FRESH

Season's Greetings from Salamanca Fresh: Celebrating Local Flavours and Community

"This festive season, we are grateful for the continued support of our wonderful community. It's a privilege to share the best of Tasmania with you and we hope our stores offer and bring joy to your celebrations." - Peter, Vicky, Dennis and Maria Behrakis



With the festive season here, the Salamanca Fresh team would like to extend our warmest wishes to you and your loved ones. This time of year reminds us of the true importance of family, friends, and community, and we are incredibly thankful for your continued support.

A heartfelt thank you to all our wonderful customers across our Hobart stores. Your loyalty means so much to us, and we are honoured to be a small part of your celebrations this Christmas.

At Salamanca Fresh, we are dedicated to bringing you the very best locally sourced Tasmanian products. From fresh, seasonal produce to our award-winning hams and smallgoods from Ziggys', we take great pride in providing top-quality items that will make your holiday celebrations truly special.

By shopping with us, you're supporting local farmers and producers who represent the heart of Tasmania. Christmas in Tasmania is truly one-of-a-kind, with its stunning landscapes, fresh coastal air, and a sense of togetherness that's unmatched. Whether you're gathering for a family picnic by the beach or enjoying a festive feast at home, we are here to help make your holiday memorable with the best that Tasmania has to offer.

We also want to extend our gratitude to our incredible team, whose dedication and passion make Salamanca Fresh what it is today.

Whether you're planning a Christmas feast or searching for unique gifts, you'll find the perfect items at our stores.

Wishing you a Merry Christmas and a wonderful New Year ahead.

From the Behrakis Family and Salamanca Fresh Team

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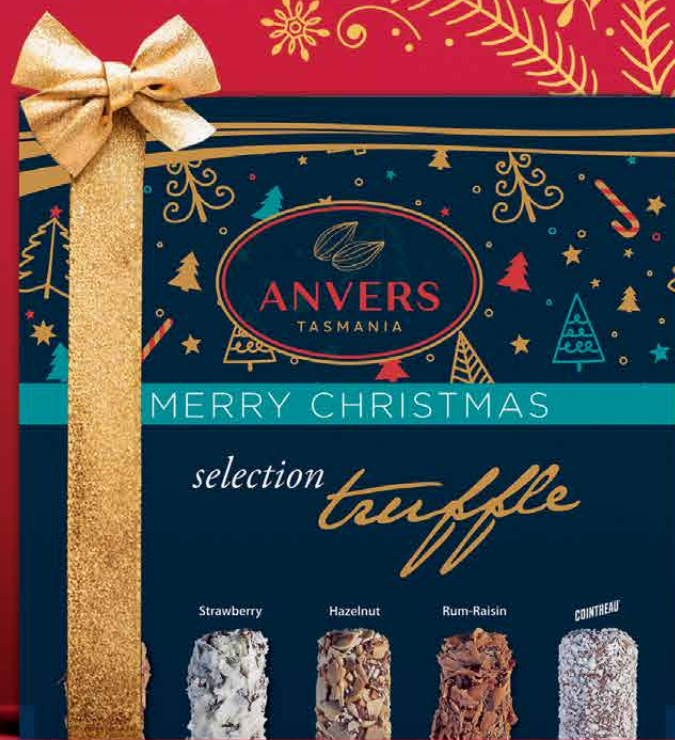
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Merry Christmas

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anvers-chocolate.com.au



HOW TO ORDER

1 In-Store

Collect an order form in-store or download a digital copy. Fill out your order form and hand it back to one of our friendly staff members

2 Online

Complete the form and submit it online to place your order quickly and easily.

Salamanca Fresh makes holiday shopping simple and convenient!

SALAMANCAFRESH.COM.AU



Locations

Our Salamanca Fresh stores can be found in six locations across greater Hobart.

Salamanca Store

41 Salamanca Place
Battery Point
03 6223 2700

Kingston Store

Shop 101 Channel Court
29 Channel Highway
Kingston
03 6229 2257

Davey St Store

190 Davey St
South Hobart
03 6223 1090

Lenah Valley Store

116 Augusta Rd
Lenah Valley
03 6228 1579

Bellerive Store

19 Clarence St
Bellerive
03 6244 2927

Huonville Store

19 Main Rd
Huonville
03 62641466

Share your Tasmanian
Christmas Grazing
Cheeseboard with us using
hashtag #TasCheeseBoard
@salamanca_fresh.



1. Pyengana 'St Columba Blue Cheese'
2. Tamar Valley Truffles 'Truffled Cheddar'
3. King Island Dairy 'Surprise Bay Cheddar'

4. Bruny Island Cheese Co. 'Otto'
5. Bream Creek Dairy 'Triple Cream Brie'
6. Island Table Gluten Free Crackers

Get the Party Started

This Christmas treat your guests to a stunning cheese grazing board featuring the best of Tasmania's local products. At Salamanca Fresh we've handpicked everything you need to create a festive spread that's sure to impress.



- 7. Tasmanian Sea Salt Lavosh Crispbread
- 8. Salamanca Fresh Coriander Pesto Dip
- 9. Salamanca Fresh Smoked Salmon Dip

- 10. Salamanca Fresh Mixed Marinated Olives
- 11. Salamanca Fresh Sliced Prosciutto
- 12. Ziggys Supreme Smallgoods Spanish Kessler
- 13. Ziggys Award-Winning Cheese Kranskys

Design the Perfect Tasmanian Christmas Cheese Grazing Board



The Cheeses – Local Delights

Start with a selection of Tasmania's finest cheeses:

- Pyengana 'St Columba Blue Cheese': Creamy and bold this blue cheese is perfect for those who love strong flavours. Pair it with fig and walnut paste for a sweet contrast.
- Tamar Valley Truffles 'Truffled Cheddar': Infused with earthy truffles this cheddar adds a luxurious touch to your board.
- King Island Dairy 'Surprise Bay Cheddar': Smooth and nutty this cheddar is a crowd favourite ideal with crispbread or olives.
- Bruny Island Cheese Co. 'Otto': Wrapped in prosciutto this creamy soft cheese adds both flavour and visual appeal.
- Bream Creek Dairy 'Triple Cream Brie': Rich and indulgent this brie pairs beautifully with water crispbread or a drizzle of honey.

The Accompaniments – Perfect Pairings

Complement your cheeses with these Tasmanian sides:

- Island Table Water Crispbread: A neutral crispy base for soft and strong cheeses alike.
- Tasmanian Sea Salt Lavosh Crispbread: Lightly salted perfect for pairing with creamy cheeses.
- Wicked Fig and Walnut Paste: A sweet addition that pairs well with sharp and creamy cheeses.
- Salamanca Fresh Coriander Pesto & Smoked Salmon Dips: Bursting with bold, fresh flavours, these delicious dips from Salamanca Fresh are the perfect addition to elevate your grazing board.
- Salamanca Fresh Mixed Marinated Olives & Sliced Prosciutto: Add savoury and salty elements with Salamanca Fresh's mixed marinated olives and sliced prosciutto.
- Ziggys Supreme Smallgoods Spanish Kessler & Cheese Kransky: Bring a meaty touch to your board with Ziggys Supreme Smallgoods' Spanish Kessler and Cheese Kransky perfect for hearty flavourful bites.

Final Touches

When arranging your cheese board aim for a balanced and varied display. Space the cheeses evenly filling the gaps with crackers olives and meats to add depth. Use small bowls for dips and add fresh fruits like grapes or figs for a festive splash of colour. Let your creativity shine and infuse your personal style to make the experience both visually appealing and enjoyable.

Enjoy creating our festive cheese grazing board with these Tasmanian delights and celebrate the season with local flavours from Salamanca Fresh that will make your Christmas gathering truly memorable. We would love to see what you create. Share your Tasmanian Christmas Grazing Cheeseboard with us using hashtag **#TasCheeseBoard @salamanca_fresh**.



ASHGROVE
TASMANIA
est 1993
SIGNATURE RANGE

TRUE TASTE OF TASSIE



Caramelised onion, walnut, and goat's cheese tart



"This delightful caramelised onion and goat's cheese tart is a perfect addition to your Christmas feast. Sweet, golden-brown onions are paired with creamy goat's cheese and baked in a flaky puff pastry crust. Topped with toasted walnuts and fresh herbs, it offers a deliciously festive balance of textures and flavours."

Ingredients

2 large onions, thinly sliced
2 tbsp olive oil
1 tsp sugar
salt and pepper, to taste
1 sheet store-bought puff pastry
1 cup goat's cheese, crumbled
100g walnuts, toasted
fresh thyme and rosemary for garnish

Method

1. Preheat the oven to 200°C.
2. In a frying pan, heat the olive oil over medium heat. Add the sliced onions and cook, stirring occasionally, until softened and golden brown, about 10-15 minutes.
3. Sprinkle the sugar over the caramelised onions and continue to cook for an additional 2-3 minutes until the sugar has melted and the onions are slightly caramelised.
4. Season with salt and pepper to taste.
5. Roll out the puff pastry on a lightly floured surface and transfer it to a quiche dish, pressing the edges down gently.
6. Evenly spread the caramelised onions over the puff pastry, leaving a border around the edges.
7. Crumble the goat's cheese over the onions.
8. Bake in the oven for 20-25 minutes or until the pastry is golden and crisp and the cheese has melted.
9. Once out of the oven, garnish with toasted walnuts, fresh thyme, and rosemary for a festive touch.
10. Serve warm and enjoy!

Prawn and Smoked Salmon Christmas Wreath: A Festive Centrepiece

We're excited to feature our Prawn and Smoked Salmon Christmas Wreath on the cover of the Salamanca Fresh Christmas Catalogue this year. This eye-catching dish is perfect for the festive season, bringing together fresh, local ingredients in a creative presentation that's sure to impress your guests.



"Perfect for celebrating Christmas in Tasmania, this dish captures the essence of our island's coastal lifestyle. With its fresh seafood, vibrant colours, and refreshing flavours, it embodies the unique experience of a Tasmanian Christmas—warm, relaxed, and surrounded by the pristine beauty of our natural environment."

Ingredients

12 cooked prawns
300g smoked salmon
2 large ripe avocados, mashed
juice and zest of ½ lime
4 baby cucumbers, peeled into ribbons
½ bunch radishes, trimmed, washed,
and thinly sliced
crème fraîche, to serve
chopped chives, to serve
lemon wedges, to serve

Thousand Island Dipper:

1 cup whole egg mayonnaise
2 tbsp tomato chutney

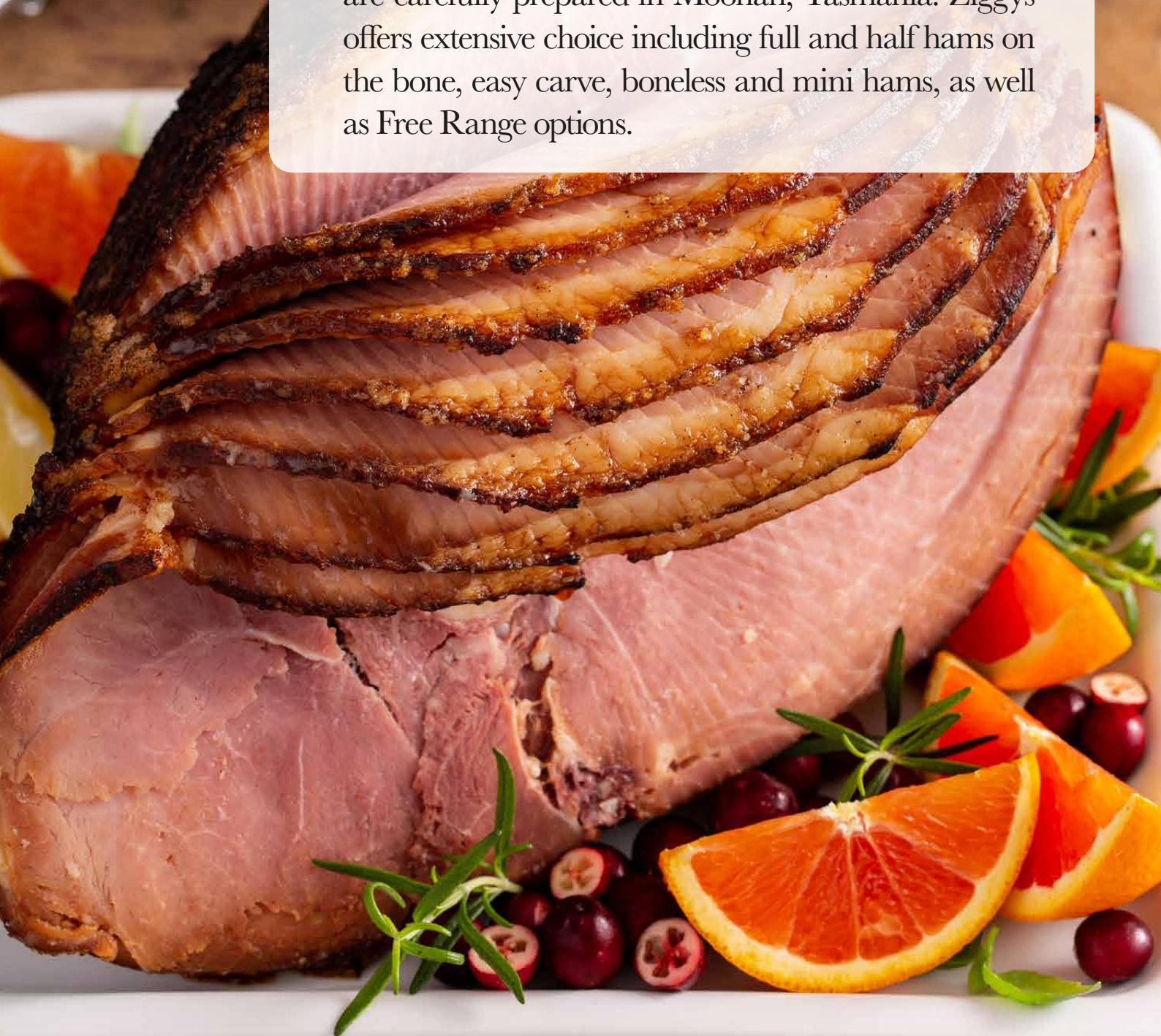
Method

1. In a bowl, roughly mash the avocados. Add the lime juice, zest from the lime, and season with salt and pepper. Stir to combine.
2. On a large serving platter, arrange the mashed avocado in a ring shape around the edge. Layer the cucumber ribbons, radish slices, smoked salmon, and prawns over the avocado.
3. Dollop crème fraîche over the top and sprinkle with chopped chives. Add lemon wedges around the wreath for garnish.
4. Mix the mayonnaise and tomato chutney to make the Thousand Island dip, and place it in a small bowl in the centre of the wreath. Serve with crackers or fresh bread, if desired.



CELEBRATE WITH THE VERY BEST

Handmade the traditional way and entirely from 100% Australian grown pork, Ziggys' premium hams are carefully prepared in Moonah, Tasmania. Ziggys offers extensive choice including full and half hams on the bone, easy carve, boneless and mini hams, as well as Free Range options.



Serving Ziggys' Award-Winning Hams This Christmas

Celebrate Christmas with the finest Tasmanian and Valenca Free Range Hams from Ziggys Supreme Smallgoods, available exclusively at Salamanca Fresh stores. Recognised at the 2024 Royal Tasmanian Fine Food Awards and the 2024 Australian Meat Industry Council Awards, Ziggys' hams are renowned for their exceptional quality. Here's a look at the types of hams on offer this season and how to serve them to make your holiday meal truly memorable.

FULL LEG BONE IN

Ziggys' classic Ham on the Bone, made with 100% Tasmanian pork, received a gold medal at the Tasmanian Fine Food Awards and a silver medal at the Australian Meat Industry Council Awards. With its rich, smoky flavour, it's the perfect centrepiece for larger gatherings.

How to Serve:

- Glaze with honey, Dijon mustard, and cloves for a caramelised finish.
- Serve thick slices with roasted vegetables and mashed potatoes.
- Pair with local chutneys to complement the ham's flavours.

HALF LEG BONE IN

This half-sized ham offers the same award-winning quality in a portion ideal for smaller gatherings. It has the signature taste of Ziggys' Ham on the Bone and is a versatile option for Christmas.

How to Serve:

- Glaze with brown sugar and orange juice for a festive twist.
- Serve with a fresh garden salad and roasted sweet potatoes.
- Leftovers make great sandwiches or additions to breakfast dishes.

EASY CARVE LEG

For convenience and quality, Ziggys' Easy Carve Ham is an excellent choice. With the leg and shank bone in, it's easy to slice without sacrificing flavour.

How to Serve:

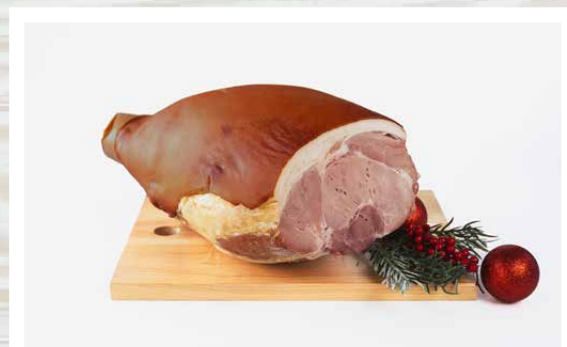
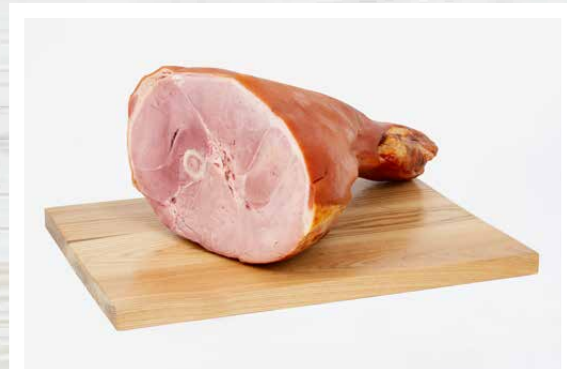
- Glaze with maple syrup and mustard to enhance sweetness.
- Pair with scalloped potatoes for a hearty meal.
- Perfect for buffets, allowing guests to serve themselves with ease.

BONELESS MINI DELUX HAM | Valenca Free Range Pork

Ideal for intimate meals, this smaller ham is great for glazing and perfect for picnics or beach outings.

How to Serve:

- Glaze with honey and roast until crispy.
- Serve with roasted carrots or cold in sandwiches.



Make Ziggys' award-winning hams from your local Salamanca Fresh store the star of your table this Christmas!

★ A Butcher's Christmas at Home

★ Christmas at our place has always been about gathering around the table, sharing food, and making memories. **As a butcher at Salamanca Fresh,** food is central to it all, and this year's spread is no exception. The smells of wood-smoked ham, sausages sizzling on the barbie, and freshly baked bread fill the air long before anyone arrives.

Every year, I bring home one of Ziggys' hams, and it's become a bit of a family tradition. The kids gather around, eager for that first slice—it's as if they can't start Christmas without it. It's one of those simple rituals that I've come to treasure over the years.

Our Christmas table ends up packed with an assortment of smallgoods, but my personal favourite is the black pudding. There's something about it that brings back memories of past gatherings. **Ziggy's black pudding has won some impressive awards recently—gold and overall Charcuterie Category Champion at the Australian Meat Industry Association Awards** this year—but that's not why it has a place on our table. It's the taste and the traditions behind it. You just can't go past it.

Then there's the charcuterie board, almost like an open invitation for friends to drop by. Our smoked bratwursts are a staple too—they always vanish quickly when the barbie gets going in the afternoon. It's a relaxed way of celebrating, just enjoying good food and the Tassie sunshine.

In the end, Christmas for me isn't about putting on a fancy spread. It's about keeping it simple and knowing that every bite was made with love. When I sit down with my family, I'm grateful for these moments, knowing we're enjoying the same quality we put out for everyone else.

It's those small things that make Christmas feel like Christmas—good food, good company, and the little moments we create together. That's what it means to us.

So this year, why not visit the butcher's cabinet at Salamanca Fresh to make your Christmas that little bit more special?



Black Pudding Appetisers

I always like to start with something easy to share, so black pudding bites are a go-to. They're simple, but there's a comfort in passing around something everyone can nibble on.

What You'll Need:

- Ziggys' Supreme Smallgoods black pudding slices
- Puff pastry or sliced bread
- Apple slices or caramelised onions (optional)
- Cranberry sauce or chutney for dipping

Steps:

- 1. Prepare the Bites:** Cut the black pudding into bite-sized pieces. Wrap each one in puff pastry or place on toasted bread.
- 2. Cook:** Bake at 180°C for about 15 minutes until the pastry is golden or the bread is toasted.
- 3. Serve:** Top with apple slices or caramelised onions, and add a bit of cranberry sauce. It's a small festive touch, but it makes all the difference.



HAM TIPS AND TRICKS

PREPARING A HAM

1. Remove the rind and score ham in a diamond pattern.
2. Place ham scored side up in a large baking pan and brush over the prepared glaze.
3. Bake at 180C for 20 minutes per kilo until ham is brown and warmed through.

STORING HAM

1. Mix together 4 cups of water with 2tbs vinegar. Soak the ham bag in this mixture, then wring out excess water and place ham inside.
2. Store in coolest part of fridge. Every few days, remove the ham, soak the bag in more solution, wring out and place the ham back inside.

Ham Bags
are available
to purchase
in-store



TRANSFORM YOUR HAM WITH A FESTIVE GLAZE

A ham is just a ham, but when you coat it with a rich, flavourful glaze, it transforms into a festive showstopper. Start by melting $\frac{1}{2}$ cup of butter with 1 cup of brown sugar, then choose one of the delicious flavour combinations below. Simmer the mixture for 5-7 minutes until thickened, then generously pour it over the ham. Your ham will go from simple to sensational in no time!

Orange: Add $\frac{1}{2}$ cup freshly squeezed orange juice, the zest of one orange, $\frac{1}{2}$ tsp ground cinnamon, and a pinch of ground cloves for a citrusy, spiced twist.

Mustard: Stir in 2 tbsp Dijon or wholegrain mustard and $\frac{1}{2}$ tsp garlic powder for a tangy, savoury glaze with a hint of heat.

Apple: Mix in $\frac{1}{2}$ cup apple cider, $\frac{1}{2}$ tsp ground cinnamon, a pinch of ground cloves, and a pinch of ground nutmeg for a sweet, spiced apple flavour.

Pineapple: Add $\frac{1}{2}$ cup pineapple juice, $\frac{1}{4}$ tsp ground cinnamon, and a pinch of ground cloves for a tropical, sweet glaze with a hint of spice.





HUON

TASMANIAN SALMON
THAT'S OCEANS AHEAD

SHOP OUR PRODUCTS IN STORE
WITH SALAMANCA FRESH

Australia's only producer of RSPCA Approved salmon



HUON

TASMANIAN SALMON



MISO GRILLED HUON SALMON SIDE

WITH STEAMED RICE

PREP: 15 MINS

COOK: 20 MINS

SERVES: 6

MARINADE

1.5kg Huon salmon side, skin-on and pin-boned
2 tbsp white miso paste
1 tbsp light soy sauce
1 tbsp mirin
1 tbsp rice wine vinegar
1 tbsp caster sugar
2 tsp sesame oil

TO SERVE

3 cups steamed sushi rice
1 cup shiso greens or coriander leaves
1 bunch spring onion, finely sliced
2 tbsp toasted sesame seeds
½ cup wasabi flavoured kewpie mayonnaise
Fresh lime, cut into 4

METHOD

1. Combine the miso paste, soy sauce, mirin, rice wine vinegar, caster sugar and sesame oil in a medium bowl, whisk well to combine.
2. Slightly overlap two large pieces of plastic wrap on your work surface and top with the salmon. Gently rub the marinade into both sides of the salmon then wrap tightly and refrigerate overnight to allow the flavours to penetrate.
3. Remove the salmon from the refrigerator 30 minutes before cooking. This allows the salmon to come to room temperature and therefore cook more evenly.
4. Remove excess marinade with a paper towel then transfer the salmon, skin-side down, to a lightly greased, foil-lined tray. Bake the salmon for 15 minutes in a preheated 180 degree, fanforced oven.
5. After 15 minutes, remove the salmon from the oven and change the setting to grill. Preheat the grill for 5 minutes then return the salmon to the top shelf and grill for 5 minutes or until caramelised and just cooked through.
6. Rest the salmon for 5 minutes and then garnish with shiso greens or coriander, spring onions and toasted sesame seeds.

Serve the salmon alongside bowls of freshly steamed sushi rice, dollop with wasabi mayonnaise, and a squeeze of fresh lime.

Enjoy!

Note: Miso burns easily, so keep an eye on the salmon while grilling and rotate the tray often to avoid hot-spots.

MISO GRILLED
HUON SALMON SIDE
WITH STEAMED RICE



IT WOULDN'T BE
CHRISTMAS
WITHOUT SOME
“GOOD”
ON YOUR TABLE

The
Good
Apple



Tasmania's Finest Organic Sparkling Apple Juice

Available at all Salamanca Fresh Stores

The Main Event



Roasted chicken with a Christmas spiced butter and sage gravy

This festive roasted chicken is infused with warm Christmas spices and paired with a rich sage gravy, making it the perfect centrepiece for your holiday feast.

A festive dinner table with a red tablecloth. In the foreground, a white plate holds several thick slices of roasted turkey porchetta, showing a golden-brown, crispy exterior and a moist, herb-filled interior. The slices are arranged in a fan shape. To the right of the slices is a fresh vegetable salad consisting of sliced cucumbers, green beans, and small dark olives. In the background, a whole roasted turkey porchetta sits on a white plate. A tall, elegant glass filled with a light-colored sparkling beverage stands next to it. To the left, a large glass of red wine is partially visible. The table is decorated with small, shiny silver and red ornaments. The overall atmosphere is warm and celebratory.

Roasted turkey porchetta rolled with fresh herbs and pancetta

The dish is rich in flavour, featuring a herbaceous filling and a golden bacon-wrapped exterior that's sure to impress your guests.

Roasted chicken with a christmas spiced butter and sage gravy

Ingredients

1 whole chicken
salt and pepper, to taste
For the Spiced Butter:
½ tsp ground cinnamon
½ tsp allspice
¼ tsp ground cloves
zest of 1 lemon
zest of ½ orange
½ tbsp sea salt flakes
1 tbsp brown sugar
100g unsalted butter, softened
Gravy Ingredients:
3–4 tbsp pan drippings from the roasted chicken
6 tbsp unsalted butter
8 fresh sage leaves
⅓ cup plain flour
1 cup dry white wine (dry Chardonnay works well)
3 cups low-salt chicken stock

Method

1. Preheat the oven to 200°C.
2. Pat the chicken dry and season with salt and pepper inside and out.
3. Mix cinnamon, allspice, cloves, lemon zest, orange zest, sea salt, brown sugar, and softened butter in a bowl.
4. Gently slide your fingers under the chicken skin and spread the spiced butter underneath.
5. Place the chicken in a roasting pan and roast for 30 minutes. Baste with pan juices and cook for another 15 minutes before basting again.
6. Continue roasting for 30 minutes, basting every 15 minutes, until juices run clear when pierced at the thigh.
7. Remove the chicken from the oven and let the chicken rest for 10 minutes before carving.

For the Sage Gravy:

1. Heat pan drippings in a pan over medium heat. Once sizzling, add butter and sage leaves, cooking until crispy (4–5 minutes).
2. Remove sage leaves with a slotted spoon.
3. Whisk flour into the pan until golden (2–3 minutes).
4. Slowly pour in white wine while whisking, bringing the mixture to a boil. Boil for 1 minute.
5. Add chicken stock and simmer until thickened (4–5 minutes). Season with salt and pepper.
6. Carve the chicken and serve with the gravy.

Roasted turkey porchetta rolled with fresh herbs and pancetta

Ingredients

1 tsp fennel seeds
1 tsp sea salt flakes
2 tbsp olive oil
100g pancetta, chopped
4 garlic cloves
1 sprig of sage leaves
½ cup parsley leaves
¼ cup fresh chives, coarsely chopped
1 tsp fresh rosemary, finely chopped
2 tsp lemon zest, finely grated
1 whole skin-on, boneless turkey breast
12 rashers streaky bacon

Method

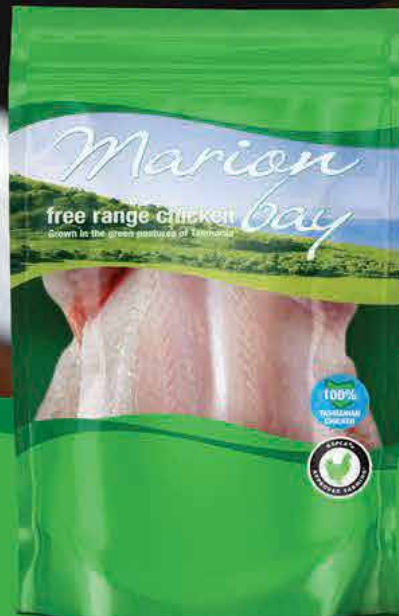
1. Grind fennel seeds in a spice mill or with a mortar and pestle until finely ground. Mix with sea salt flakes and set aside.
2. Heat olive oil in a pan over medium heat. Cook pancetta until browned and crisp (5–8 minutes). Let cool, then transfer pancetta and pan fat to a food processor. Add garlic and process into a smooth paste. Add sage, parsley, chives, rosemary, and lemon zest, and blend until smooth. Set aside.
3. Pat the turkey breast dry and place it skin side down in a baking tray, with the thickest part closest to you. Gently run your fingers under the fillets to detach them, then butterfly each side to make the meat an even thickness. Using a sharp knife, cut into the thickest part of the breast at a 45° angle without cutting through. Open it like a book. Fold the removed fillets in half and place them in the gaps to create an even layer of meat across the breast.
4. Sprinkle the reserved spice mixture over the turkey flesh; rub it into the crevices. Rub the paste over the turkey to coat it evenly. Roll the turkey breast up like a jelly roll to form a log, with the seam side down and the skin tucked under at each end. Loop a length of string around the outside edge and tie it closed. Starting from the centre, tie the turkey at even intervals with kitchen twine, applying enough pressure for a nice round shape, but not too tightly to avoid bulging during cooking.
5. Let the rolled turkey sit at room temperature for 1 hour.
6. Preheat the oven to 180°C. Roast the turkey for 40–45 minutes until the skin is golden. Remove, cut off the strings, and drape the bacon slices over the turkey, overlapping slightly. Tuck the bacon ends underneath to secure. Roast for another 30–40 minutes.
7. Increase oven temperature to 200°C. Roast for another 5–10 minutes until bacon is browned. Let rest for 20 minutes before slicing. Serve with pan juices.
8. Turkey can be rolled up 1 day ahead and refrigerated until ready to roast.

Share the love this summer with 100% Tasmanian Free Range chicken



Serving Suggestion

Marion bay
Find it at all Salamanca Fresh stores.



Salmon Wellington



"This impressive salmon Wellington, wrapped in golden, puff pastry and paired with a rich, velvety lemon butter sauce, is the ultimate show-stopping dish for an Australian summer Christmas - light yet luxurious, with fresh seafood flavours."

Ingredients

For the lemon butter sauce:

1 cup white wine
1 garlic clove, smashed
1 cup cream
2 tbsp fresh lemon juice
4 tbsp cold butter, cubed
salt and pepper, to taste

For the Wellington:

750g skinless salmon fillet
200g raw prawns, tails removed
2 sheets nori
1 pack butter puff pastry
flour, for dusting
1 egg yolk, blended with
1 tsp water

Method

1. Season the underside of the salmon fillet and lay a sheet of nori on top. Arrange the prawns evenly over the nori-covered salmon.
2. On a lightly floured surface, roll out the puff pastry to form a rectangle about 2cm larger than the salmon, approximately 22cm x 28cm. Place the salmon in the centre of the pastry, nori-side down. Brush the edges of the pastry with the egg wash. Roll out a second sheet of puff pastry to a rectangle around 26cm x 32cm and lay it over the salmon. Seal the edges by trimming and crimping them.
3. Roll out any leftover pastry and cut out a fish shape to decorate the top of the parcel. Secure it with a little egg wash, then brush the entire salmon parcel with egg wash to give it a golden finish. Place the parcel on a lined baking tray and bake in a preheated oven at 200°C (180°C fan-forced) for 45 minutes to 1 hour or until the pastry is golden and crisp. Cover loosely with foil halfway through to prevent over-browning. Let the Wellington rest for 15 minutes before slicing.

Lemon butter sauce:

Pour the white wine into a saucepan with the smashed garlic clove. Simmer over medium heat until reduced by half, about 10 minutes. Whisk in the cream and continue to simmer until it thickens enough to coat the back of a spoon. Add the lemon juice and cook for 1-2 more minutes, whisking frequently. Remove from heat and whisk in the cold butter, one cube at a time, until fully emulsified. Season with salt and pepper to taste, and serve with the Wellington.

Tip: This Wellington is best enjoyed warm rather than hot, paired with the rich, tangy lemon butter sauce.

Top Turkey Tips

Follow our guide to preparing your bird with confidence.

1. What size?

Look for advice on serving sizes on the product pack or follow our quick guide below:

TURKEY SIZE	COOKING TIME	SERVES
2 - 2.9kg	1 hour 50 minutes - 2 hours 10 minutes	4 - 6
3 - 3.9kg	2 hours 10 minutes - 2 hours 30 minutes	7 - 8
4 - 5.9kg	2 hours 10 minutes - 3 hours 30 minutes	9 - 12
6 - 6.4kg	3 hours 30 minutes - 4 hours	13 - 15

2. Bring it to Room Temperature

Take the turkey out of the fridge a little before cooking to let it reach room temperature. Pat the skin dry and remove any moisture from the cavity. Add herbs and aromatics inside for extra flavour. Tie the legs and wings together, cover the tips with foil to prevent burning, and place breast-side up in the baking dish. Brush with oil or butter and seasoning. Skip the stuffing, as it can make the turkey cook longer and dry out.

3. Bacon Butter Baste

Bacon butter is the secret to a moist, flavourful turkey. Blend 4 bacon rashers, rosemary, thyme, and 200g butter until smooth. Gently separate the skin from the breast with your fingers and spread the bacon butter underneath. This adds a delicious smokey flavour and keeps the meat juicy.

4. Use a Baking Rack

Place the turkey on a rack inside your baking dish to keep it elevated. You may need a larger dish than usual, but it helps the turkey cook evenly.

5. Cover with Foil

Once the turkey turns golden brown, cover it with foil to prevent burning. You might want to cover the legs a little earlier since they cook faster.

6. Keep the Oven Closed

Resist the temptation to open the oven door! It can cause uneven cooking.

7. Carve with Care

Use a sharp or electric knife to carve the turkey for the best slices.

8. Store Properly

Wrap leftover turkey in foil and store it in the fridge, making sure to remove any seasoning.





Pork rack with smoked paprika, garlic and thyme

"The juicy pork is seasoned with fragrant fennel, coriander, and chilli, then slow-roasted to perfection. With a golden crackling and rich, aromatic stuffing, this dish offers a delicious blend of textures and flavours, making it a festive centrepiece like no other."

Ingredients

3kg rack of pork, French trimmed, skin scored

1 tbsp sea salt, ground to a powder

For the stuffing:

1 tbsp olive oil

1 onion, finely chopped

2 thyme sprigs, leaves picked

1 slice sourdough, crust removed, torn into small pieces

½ tsp fennel seeds

½ tsp coriander seeds

½ tsp smoked paprika

½ tsp chilli flakes

400g pork mince

nutmeg, to taste

zest of ½ lemon

1 tbsp chopped flat-leaf parsley

4 garlic cloves, chopped

1 egg

Method

1. On the morning of cooking, use a sharp knife (or ask your butcher) to create a deep flap under the pork skin, leaving at least 5cm attached. Rub powdered sea salt over the flesh (not the skin) and refrigerate uncovered for at least 2 hours. Remove from the fridge 30 minutes before cooking. Preheat the oven to 240°C (220°C fan).
2. For the stuffing, heat olive oil in a pan over low heat. Add onion, thyme, sea salt, and black pepper, cooking for 10 minutes. Add sourdough for the last 2 minutes. Transfer to a bowl.
3. Toast fennel, coriander seeds, and chilli flakes in a dry pan for 1-2 minutes, then grind with a pinch of sea salt. Add to the onion mixture.
4. Combine ground spices, pork mince, nutmeg, lemon zest, parsley, garlic, and onion mixture. Mix well by hand, then add the egg and mix again to bind.
5. Stuff the pork, pressing the mixture under the skin flap. Secure the joint with kitchen string and cover any exposed stuffing with foil. Place the pork on a baking tray.
6. Roast for 20 minutes per 450g (2 hours 20 minutes for a 3kg joint). Start at 240°C (220°C fan) for 20 minutes, then reduce to 200°C (180°C fan) and roast for 2 hours, turning halfway. When the centre reaches 70°C, the pork is done. Rest under foil before serving.

FROM THE FAMILY FARM
BEERENBERG
SINCE 1839



... BE THE STAR OF ...
Christmas this year

Surprise and delight family and friends with our Christmas Day Classics, be it turkey, seafood or a vegetarian delight, they're the perfect accompaniment to your festive feast.



We've got a little something for every merry dish,
check out the full range. | BEERENBERG.COM.AU

Perfect Pours: A Wine For Every Holiday Occasion

Welcome to our exceptional wine selection, expertly curated by Soula Behrakis to cater to every taste and occasion this holiday season. Whether you're hosting a festive dinner, looking for the perfect gift, or simply indulging in a quiet evening at home, Soula's selections offer something for everyone.



A Bordeaux Blend with Character

A complex Bordeaux-style blend with an emphasis on Merlot. This impressive wine offers great value and delivers lush fruit with a balanced structure, making it a crowd-pleaser for any festive table.

Best Food

Pairing: Grilled lamb chops or a rich, cheesy lasagne.

**Domaine A
Petit A**

Smooth, Approachable, and Simply Divine

A cabernet sauvignon for those seeking something more approachable, this wine showcases a classic nose of capsicum, cassis, and blackberry, with balanced fruit and tannins.

Best Food Pairing:

Slow-cooked beef stew or grilled Tasmanian ribeye steak.

**Stoney Vineyard
Cabernet
Sauvignon**

Halliday Score:
94 points

The Award-Winning Star of the Table

Crowned Best Pinot Noir at the Cowra Wine Show, this single-vineyard masterpiece also took home Best Red Wine and several other accolades. Its vibrant cherry and spice notes make it a showstopper at any Christmas gathering.

Best Food

Pairing: Duck confit, or a mushroom-stuffed beef Wellington.

Milton Pinot Noir

Rich and Juicy

Bursting with sweet berry fruit aromas, this Pinot Noir offers a rich, juicy palate with soft tannins and balanced acidity. Its lingering finish makes it a perfect match for any festive meal. Available exclusively from Salamanca Fresh.

Best Food

Pairing: Roast turkey with cranberry sauce, or a herb-crusted lamb rack.

**Four Of Us Pinot
Noir**

Aromatic Elegance in Every Sip

This stunning Pinot Gris boasts aromas of spiced apple tea cake and flavours of poached pear, quince, and a hint of ginger spice. It's an excellent food wine, offering a tantalising complexity.

Best Food

Pairing: Roast pork with apple sauce, or a pear and blue cheese salad.

**Milton Reserve
Pinot Gris**

Halliday Score:
90 points

**The Halliday rating refers to a wine scoring system used by James Halliday, a respected Australian wine critic and vigneron. This system rates wines on a scale from 0 to 100. The scores are based on the quality of the wine, with higher scores indicating better quality.*

From the elegant Arras Blanc de Blancs to the distinguished Milton Pinot Noir, each bottle promises to elevate any event with its unique character and quality. Discover wines that perfectly match any holiday moment, ensuring that every pour is as memorable as the celebration itself.



Refinement in Every Sip

The 2015 Arras Blanc de Blancs is a true Tasmanian gem, crafted with 98.8% chardonnay and 1.2% pinot noir. Aged for seven years, it shines with pale straw hues, superfine bubbles, and aromas of green apple, grapefruit, and white peach, balanced by brioche and lemon curd notes. Its bright acidity and chalky texture make it a sophisticated choice for holiday celebrations.

Best Food Pairing: Fresh oysters, smoked salmon, or your favourite holiday canapés.

Pink Bubbles for a Festive Pop

This sparkling rosé is a blend of red fruits and fresh acidity, with a dry, elegant finish. Perfect for toasting to summer, it's a versatile wine that suits both celebrations and meals.

Best Food Pairing: Goat cheese tart or strawberry pavlova.

Delamere Sparkling Rosé

Halliday Score: 92 points

A Tasmanian Toast to Life's Special Moments

This elegant Tasmanian sparkling wine brings a symphony of flavours, from crisp green apple to zesty citrus and toasty brioche. Its vibrant bubbles and refined finish make it the perfect celebratory sip.

Best Food Pairing: Fresh oysters or a festive seafood platter for an unforgettable start to your Christmas feast.

Pirie Sparkling Traditional Method Tasmania NV

A Refreshing Zing for Summer Feasts

Fresh and lively, this Riesling delights with floral aromas and delicate citrus flavours. Its bright acidity and minerality make it a perfect summer wine for the holiday season.

Best Food Pairing: Grilled seafood or a vibrant green salad.

Frogmore Creek Riesling

Halliday Score: 93 points

Bright, Balanced, and Beautiful

With aromas of citrus, melon, and nectarine, this Chardonnay offers a harmonious balance of fruit, oak, and acidity. Its subtle notes of almond and soft spice make it a versatile pairing.

Best Food Pairing: Tasmanian scallop pie or a creamy pea risotto.

Bream Creek Chardonnay

Halliday Score: 92 points





HAVE A JOLLY CHRISTMAS WITH JC'S!



Christmas is the perfect time for creating special memories, cherishing loved ones, and celebrating tradition (all while accompanied by delicious food!) and this year is no different.

Embedded in family tradition, JC's started from humble beginnings in 1994 by Managing Director and Founder, Joseph Cannatelli. With more than two decades of history and several generations of Australian fruit merchants — the company was built on a passion for delivering unrivalled quality product to create simple, honest and wholesome foods.

Still 100% family owned and operated, JC's employs over 100 Australians nationwide, and continues to work closely with growers to supply the best quality nuts, dried fruit, seeds and legumes all year round.

This year, JC's and Salamanca Fresh are proudly celebrating a fruitful partnership, ensuring Australians have access to the best quality food that's fresh, fun and good to go. And with our wide range of nuts and dried fruit, JC's has your festive entertaining and baking all wrapped up!

From our family to yours, we wish you a jolly Christmas and a safe, happy new year!



03 9764 0517 | jcsqualityfoods.com.au



Tasmanian & Summer CHERRIES BERRIES

Call us biased, but we think Tasmania's fresh seasonal produce is the best in the world. This is especially true of our world-class, export quality cherries!

We find great joy and delight in providing our local customers with the freshest, juiciest and tastiest cherries around. They are synonymous with summer and Christmas and we just can't get enough of them.

Our premium cherries are produced by Reid Fruits in the pristine Derwent Valley in southern Tasmania. Their cherries are renowned for their flavour, size and firmness due to the ideal maritime climate of the island state. Reid Fruits export their magnificent produce to over 20 countries around the world and are one of the largest cherry producers in Australia.

When asked how we enjoy our cherries, the answer is simple... fresh is best! Chomp them straight off the stems, or chop in half, remove the pit and serve alongside your favourite dessert.

Sweet and juicy, our summer strawberries are proudly grown in the Huon Valley by D.M. Jennings & Sons. These strawberries from this Tassie owned farm have a distinctive pink-red hue and are perfect for adding to desserts, placing on grazing platters or soaking in your favourite liquor.

Our locally grown blueberries are grown on nearby farms, picked and packed with care. The result is tender, crunchy and flavoursome berries, packed with juice and ready to be enjoyed by the handful! Enjoy on their own, added into desserts or sprinkled through a summer salad.

One of our favourite things about summer is the harvest of magnificent Tasmanian grown raspberries! Lucaston Park Orchards, is a fourth generation fruit farm in the heart of the Huon Valley Tasmania. Lucaston Park Orchards pride themselves with producing the best tasting fruit possible. All fruit is packaged on farm and delivered to the stores as soon as possible to ensure it is fresh and tastes delicious.

Savoury Croissant Bake

This indulgent, savoury croissant bake is perfect for a festive Christmas morning.

With flaky croissants, crispy bacon, and goey melted cheese, it's sure to become a family favourite. Plus, it's simple to prepare, leaving you more time to enjoy the holiday cheer!

Ingredients

28cm x 18cm (11" x 7") oval or rectangular baking dish

Ingredients

5 croissants, cut into 3 pieces each
¼ cup thickened cream
1 cup full cream milk
½ tsp Italian herbs
3 large eggs
1 tsp salt
½ tsp ground black pepper
300g diced bacon bits or 3 rashers of bacon, finely chopped
1 cup grated extra tasty cheese
fresh thyme sprigs to garnish

Method

1. Preheat the oven to 180°C. Grease a 28cm x 18cm baking dish with non-stick cooking spray or brush it with melted butter.
2. Add the croissant pieces, diced bacon, and half of the grated cheese to the baking dish. Gently toss to ensure the bacon and cheese are evenly distributed.
3. In a bowl, whisk together the cream, milk, Italian herbs, eggs, salt, and pepper until fully combined.
4. Pour the egg mixture evenly over the croissant mixture, pressing down gently so the croissants absorb the liquid.
5. Sprinkle the remaining grated cheese on top.
6. Cover the dish with baking paper, then foil, and bake for 30 minutes.
7. Remove the foil and baking paper, then bake uncovered for 10 minutes or until the top is lightly golden and crisp.
8. Remove from the oven, garnish with fresh thyme sprigs, and serve immediately.



Premium Quality Tasmanian Cherries



REID  **FRUITS**
SINCE 1856
TASMANIAN CHERRIES

Christmas masterplan

Festive cooking doesn't have to be stressful! With a little preparation and organisation, you can breeze through the holidays and truly enjoy the celebrations with family and friends. Follow our Christmas plan, and let Salamanca Fresh help you get ahead, so you can relax and enjoy the magic of the season.

3-4 Weeks Before Christmas

Start planning early to avoid last-minute rushes.

Determine your guest list: Finalise how many people you're hosting, and check for any dietary requirements or preferences.

Plan your menu: Once you know who's coming, decide on your Christmas menu. Whether you're going traditional with a turkey or ham, or opting for seafood, map out the dishes you want to serve.

Collect your order form: Visit one of our stores to pick up a Christmas order form or download a digital copy from our website.

Submit your order: Fill out your order form and either hand it in to one of our friendly staff members or complete and submit it online for a quick and easy process.

1-2 Days Before Christmas

The big day is almost here, so it's time to put those finishing touches in place:

Defrost your turkey: If you've bought a frozen turkey, remember to defrost it in the fridge. A large turkey can take about 24 hours to thaw properly.

Collect your Christmas order: Pick up your pre-ordered groceries from your nearest Salamanca Fresh store. Make sure you have everything on your list.

Pre-make dishes: Pre-make certain ingredients or desserts to save time on Christmas Day. This could include preparing sauces, chopping vegetables, or baking desserts.

2 Weeks to Go

With two weeks left, now's the time to stock up on drinks and make sure you have all the tools and supplies you'll need.

Stock up on drinks: Shop for wine, sparkling beverages, and any other drinks you need to keep your guests refreshed throughout the day.

Check your kitchenware: Ensure you have enough pans, trays, dishes, and any extra glasses or cutlery you may need for hosting. If you're short on anything, now's the time to buy or borrow.

Christmas Eve

Christmas Eve is all about making sure everything is in place, so you can enjoy a stress-free day tomorrow:

Double-check your timing plan: Make any last-minute adjustments to ensure smooth cooking on Christmas Day.

Prep & store: Place any prepped food on covered trays and store them in the fridge, ready for cooking the next day.

Relax: Pour yourself a glass of something festive, put on some Christmas music, and relax. You've done the hard work—now it's time to enjoy!

1 Weeks to Go

The week before Christmas is all about getting organised so everything runs smoothly.

Create a timing plan: Write out a schedule for Christmas Day, noting what needs to be cooked and when. Having a clear timeline will keep things running smoothly.

Organise your fridge and freezer: Clean out your fridge and freezer to ensure you have enough space for the food you'll be storing over the next week. This also makes room for pre-made dishes and desserts. Having enough space ensures a smooth cooking process.

Christmas Day

The big day is here! Now it's time to enjoy the fruits of your planning and preparation.

Stick to your timing plan: Follow your schedule and stay on track with cooking. Use timers to keep things running smoothly.

Stay calm and flexible: If things don't go exactly as planned, don't worry! Guests are there to enjoy the day, and a little flexibility goes a long way.

Final Touches: While your main dishes cook, add the final touches to your table setting, and make sure any prepped sides and desserts are ready to serve.

Celebrate and indulge: You've worked hard to make this day special, so now it's time to enjoy the delicious food, good company, and festive cheer.

Merry Christmas from Salamanca Fresh!



TASMANIAN ICE CREAM
VALHALLA



ice cream heaven

Our choc tops are **handmade** in Tasmania. Generously filled with **ice cream**, made from fresh **Tasmanian cream**.
Dipped in quality **rich chocolate**. Ice cream heaven.

Showstoppers

FINISH THE CELEBRATIONS WITH A DELECTABLE DESSERT

Gingerbread swirl cheesecake

"This festive gingerbread swirl cheesecake combines a rich, creamy texture with warm, spiced flavours and a crisp gingersnap crust. Make ahead for easy entertaining, and impress your guests with its stunning swirl and decorative sugared grapes and gingerbread cookies."

Ingredients

For the crust:

1 pack of Gingersnap biscuits or
Butternut Snap biscuits, crushed
(use half of each for a balanced
ginger flavour)

½ cup unsalted butter, melted
2 tbsp brown sugar, packed
¼ tsp sea salt

For the cheesecake batter:

1kg cream cheese, softened
1 cup caster sugar
¼ tsp salt
3 large eggs, room temperature
1 tbsp vanilla essence
¾ cup sour cream, room temperature
¼ cup thickened cream,
room temperature

For the gingerbread swirl:

4 tbsp of molasses
1 tsp ground ginger
1 tsp cinnamon
1 tsp nutmeg
Gingerbread cookies and sugared
grapes, for decoration

Method

1. For the crust:

Preheat the oven to 170°C. Grease a 23cm springform pan. In a bowl, combine crushed biscuits, melted butter, sugar, and salt. Press the mixture evenly into the pan, including up the sides. Bake for 10 minutes, then let cool.

2. For the cheesecake batter:

Boil water for a water bath. In a large bowl, beat the cream cheese until smooth. Add the caster sugar and salt, and mix well until combined. Beat in the eggs one at a time, followed by the vanilla, sour cream, and thickened cream, being careful not to overmix.

3. For the gingerbread swirl:

Set aside half of the cheesecake batter. Stir the molasses and spices into the remaining batter. Pour half of the vanilla batter into the crust, followed by half of the gingerbread batter in the centre. Repeat with the remaining batters, without spreading.

4. Baking:

Place the cheesecake pan inside a larger pan for the water bath. Pour boiling water into the outer pan, halfway up the cheesecake pan. Bake at 160°C/ 170°C for 60 minutes, until set at the edges and slightly jiggly in the centre. Turn off the oven and let the cheesecake cool inside with the door open for 20 minutes. Remove from the water bath and let it cool completely before refrigerating for at least 8 hours.

5. Serve:

Before serving, decorate with mini gingerbread cookies and sugared grapes for a festive touch.

Tips:

Make ahead and chill overnight for best results.

Store leftovers in an airtight container in the fridge for up to 3 days.

Always use full-fat cream cheese for the best texture.

Bring all ingredients to room temperature before mixing to ensure even baking.

Do not overmix after adding the eggs to prevent cracks in the cheesecake.

Use a water bath for an even bake and a smooth, creamy cheesecake.

Coconut and mango ice cream terrine

“Layers of creamy coconut, toasted macadamias, and tropical mango sorbet come together in a stunning frozen treat. Topped with whipped cream, fresh mango slices, and Raffaello balls, this dessert is as indulgent as it is beautiful.”

Ingredients

½ cup macadamias, coarsely chopped and lightly toasted
120g slivered almonds, toasted
1L tub frozen mango sorbet
600ml thickened cream
395g can sweetened condensed milk
2 tsp vanilla bean paste or essence
whipped cream, sliced mango, shredded coconut and Raffaello balls, to serve

Method

1. Preheat the oven to 160°C fan-forced (180°C conventional). Line a baking tray with baking paper. Spread the chopped macadamias and shredded coconut on the tray and bake for 7-8 minutes until lightly toasted. Allow to cool on the tray.
2. Grease a 14.5 x 23 x 9cm deep loaf pan. Line the base and sides with baking paper, leaving a 5cm overhang above the edges to make it easy to lift out.
3. Place the mango sorbet in a large bowl and let it soften at room temperature for 10 minutes (but don't let it fully melt). Stir until smooth, then pour into the prepared pan. Smooth the top and freeze for 30 minutes to firm up.
4. In the large bowl of an electric mixer fitted with the whisk attachment, beat the thickened cream, sweetened condensed milk, and vanilla until thickened. Gently fold in the cooled macadamia and coconut mixture. Pour this over the firmed sorbet layer and smooth the top. Cover with plastic wrap and freeze overnight.
5. To serve, invert the terrine onto a serving plate (if needed, hold a warm cloth over the pan for a minute to help release it). Top with whipped cream, freshly sliced mango, and Raffaello balls for an indulgent finishing touch.

Tip: Feel free to swap out the mango sorbet for other refreshing flavours like strawberry or passionfruit for a tropical twist.

Peanut butter cups



"These delightful peanut butter cups are a must-have treat for the festive season! Combining rich, vegan-friendly chocolate with creamy peanut butter, these bite-sized indulgences are perfect for sharing."

Ingredients

- 1 cup vegan chocolate**
- 3 tbsp coconut oil, melted, divided**
- ½ cup smooth peanut butter**
- ¼ cup maple syrup**

Method

1. Line a muffin tin with patty cases.
2. Melt the chocolate with 1 tablespoon of coconut oil in the microwave, heating in 30-second intervals, stirring until fully melted and smooth.
3. Spoon a layer of melted chocolate into the bottom of each patty case and place the tin in the freezer for 10 minutes to set.
4. In a separate bowl, combine the peanut butter, maple syrup, and the remaining coconut oil. Microwave for 20 seconds or until the mixture is smooth and pourable, then stir well to combine.
5. Spoon the peanut butter mixture over the set chocolate layer and return the tray to the freezer for another 10 minutes.
6. Pour the remaining melted chocolate over the peanut butter layer, ensuring the tops are smooth. Freeze for 30 minutes or until completely set.
7. Once set, store the peanut butter cups in the fridge for up to 1 week, or freeze them for up to 2 months for a longer-lasting treat.

FAMILY

Christmas baking

Keep the kids busy over the festive season with treats they'll love helping to make as well as eat

Choc Mint Truffle Balls



INGREDIENTS

200g Arnott's Mint Slice biscuits (or gluten-free alternative)
125g cream cheese, softened
200g milk chocolate, melted
1 tbsp vegetable oil or coconut oil (optional)
20 red M&Ms
10 spearmint leaves

METHOD

1. Crush the Mint Slice biscuits into fine crumbs using a food processor and transfer them to a large mixing bowl.
2. Add softened cream cheese and mix until well combined.
3. Roll the mixture into heaped teaspoon-sized balls and place them on a tray lined with baking paper. Refrigerate or freeze for 30 minutes to firm up.
4. Slice spearmint leaves into tiny slithers (you'll get about 5 of each leaf) and set aside.
5. Melt the chocolate with the oil (if using) in a microwave-safe bowl, in 30-second intervals, stirring in between until smooth (about 2–3 minutes).
6. Use a bowl deep enough to dip cheesecake balls in.
7. Using a fork or spoons, dip each truffle ball into the melted chocolate, letting the excess drip off, then place them back on the tray.
8. Before the chocolate sets, top each truffle with one red M&M and two spearmint leaf slithers.
9. Set the truffles in the fridge for at least 3 hours. Once set, transfer them to an airtight container. They can be stored in the fridge for up to 5 days or frozen for up to 1 month.

Tip: These Choc Mint Truffle Balls are perfect for the holidays! Get the kids involved in decorating, and make them ahead for Christmas gatherings.

Christmas Tree Brownies



INGREDIENTS

150g brown sugar
225g caster sugar
225g butter
150g dark chocolate, chopped
3 medium eggs
125g plain flour
75g cocoa powder
100g icing sugar
water (to mix)
candy canes and sprinkles to decorate

METHOD

1. Preheat the oven to 200°C (180°C fan). Line a 23 x 23cm tin with baking paper.
2. In a large saucepan over medium heat, melt the butter with the brown and caster sugars, stirring until smooth (about 5 minutes). Remove from heat.
3. Add the chopped dark chocolate to the warm mixture, stirring until fully melted and smooth. Let cool to room temperature.
4. Once cooled, beat the eggs into the mixture. Add the flour, spices and cocoa powder, stirring gently to combine.
5. Pour the batter into the prepared tin and smooth the top. Bake for 20–25 minutes, until the surface is shiny and slightly cracked. Cool completely in the tin.
6. Mix the icing sugar with a little water to form a thick paste. Once cool, pipe the icing over the top, cut the brownies into triangles, and insert a candy cane at the base of each to create a tree stump. Finish with festive sprinkles.
7. Store in an airtight container for up to 1 week.

Tip: These festive brownies are perfect for Christmas dessert platters or as edible gifts!

Christmas

GIFT GUIDE

Gift giving season is in full swing and Salamanca Fresh stores are bursting at the seams with beautiful gourmet delights, just waiting to be unwrapped and thoroughly enjoyed.

We've hand picked an extra special selection of Tasmanian made and continental goodies that can be gifted on their own, added to a gourmet hamper or popped into a stocking on Christmas Eve.

Don't forget, these picks are just the beginning. We welcome you into our stores to browse the shelves and chat to our friendly staff to find the perfect little something.

From us to you

Gift Ideas



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10



11



12



13

1. Brown Brothers Prosecco Zero 750ml

Enjoy the elegant, nuanced flavours of traditional sparkling wine – without the alcohol. With notes of crisp green apple and juicy pear, this non-alcoholic Prosecco pairs perfectly with fresh seafood or salted popcorn. Serve chilled!

2. Anvers Truffles Selection Box 250g

The Selection Box features Anvers' most popular handmade chocolates, crafted from exquisite couverture chocolate and fresh Tasmanian dairy. It's a decadent gift that will leave a lasting impression on anyone with a sweet tooth.

3. Elly's Gift Hamper

Packed with a delightful assortment of goodies, Elly's Gift Hamper has something for everyone. Perfect for when you want to give a little bit of everything this Christmas!

4. Lakker Chocolatiers Chocolate Blocks 100g

Combining Belgian traditions with Australian flair, Lakker Chocolatiers creates modern Australian confections with the finest sourced cacao and produce. Each bite is made with passion, love, and a touch of magic.

5. R.T Fish Bakery Fruit & Carrot Cakes

A family-owned bakery for over 50 years, renowned for their famous fruit and moist carrot cakes. Made with love and tradition these cakes are a nostalgic and delicious gift.

6. Chocolatier Gift Box 190g

A delectable selection of 18 handcrafted milk and dark chocolates, perfect for sharing. Made with love in Melbourne, this box is ideal for festive gatherings or as a thoughtful gift.

7. Quaranta Nougat Cakes 165g

Quaranta has been creating artisanal nougat for over 100 years. Their commitment to quality makes each bite a deliciously indulgent experience.

8. English Tea Shop Organic Tea Tin

This organic tea brand is dedicated to creating the finest teas while supporting sustainable farming and eco-friendly practices. The perfect gift for tea lovers!

9. Reid Fruit Premium Tasmanian Cherries 2kg

Give the gift of luxury with Reid Fruits' premium Tasmanian cherries. Known for their exceptional quality these cherries are perfect for the holiday table or as a gift to delight fruit lovers.

10. Ashgrove Cheese Platter Selection 400g

This beautifully crafted gift box includes a selection of Ashgrove's finest cheeses, complemented by rich quince paste and a hand-selected cheese knife. With roots dating back to 1908 at Eddington Farm, Ashgrove's dedication to quality and tradition shines through in every bite.

11. Ital Panettone Milano 750g

A light, fluffy, and naturally leavened golden cake delicately sweetened with sultanas and candied orange peel. Made in Australia using a traditional recipe, it's a Christmas classic.

12. Tamar Truffles Gift Box

Indulge in the luxurious flavour of black Périgord truffles grown in Tasmania's stunning Tamar Valley. Treat someone special (or yourself!) to this exquisite gift box featuring artisanal truffle products that elevate any dish.

13. Salamanca Fresh Hampers

salamancafreshorders.com.au

03 6229 2257

