

Australian Macadamias

FESTIVE FAVOURITES

AN E-RECIPE BOOK BY



**AUSTRALIAN
MACADAMIAS**

The world's finest nut





AN INSPIRED CHRISTMAS

FAVOURITE FESTIVE RECIPES FROM AUSTRALIAN MACADAMIAS

There's something really special about Christmas in Australia. The highlight of the summer entertaining calendar, it offers up long, lazy days and deliciously balmy nights spent with family, friends, and of course, great food.

There's no better way to add some magic to your Christmas menu than with premium Australian grown macadamias. Their irresistible buttery flavour and unique soft crunch make them the perfect addition to any festive feast, from nibbles to dessert and everything in between.

We're so excited to share this collection of our favourite festive recipes. Our Christmas gift to macadamia lovers everywhere, we hope it inspires your best-ever celebratory menu.

From everyone at Australian Macadamias, we wish you a very merry Christmas!

australian-macadamias.org





MACADAMIA GINGERBREAD MEN

MAKES 25-30

½ cup butter, at room temperature

½ cup brown sugar, firmly packed

2/3 cup macadamia butter

½ cup golden syrup

1 egg, separated

2½ cups plain flour, plus extra for dusting

1 tablespoon ground ginger

½ teaspoon ground cinnamon

½ teaspoon nutmeg

1 teaspoon bicarb soda

150g icing sugar, sifted

food colouring for decorating

macadamias, roasted, finely chopped

Preheat oven to 180°C. Use electric mixer to beat butter and brown sugar until pale and creamy. Add macadamia butter, golden syrup and egg yolk, beat until combined. Fold through flour, spices and bicarb soda. Turn onto lightly floured surface. Knead for 5 mins until smooth. Press dough into disc shape, cover with cling wrap, refrigerate for 30 mins.

For icing, whisk egg white until soft peaks form. Gradually add icing sugar, beat until stiff peaks form. Divide between 2 or 3 bowls, add food colouring of choice to 2 of the bowls, stir until combined. Cover all bowls and refrigerate.

Roll out dough to 4mm thickness. Cut out shapes using 12cm gingerbread man cookie cutter. Place on lined baking trays 3cm apart, bake for 8 -10 mins until golden. Cool completely on wire rack before decorating with piped icing and macadamias.



MACADAMIA CHRISTMAS PUDDING WITH MARSALA CUSTARD

SERVES 8

375g mixed dried fruit

200ml Marsala wine

250g butter, plus extra for greasing

1 1/4 cups firmly packed brown sugar

4 eggs

1 cup plain flour, sifted

1/2 teaspoon salt

1/2 teaspoon bicarbonate soda

1/2 teaspoon mixed spice

1/2 teaspoon freshly ground nutmeg

1/2 teaspoon ground ginger

1/2 teaspoon cinnamon

1/2 cup breadcrumbs

2 cups unsalted macadamias, finely chopped

In a large bowl combine dried fruit and Marsala, cover and stand overnight.

Using an electric mixer, beat together butter and sugar until pale and fluffy, then slowly beat in eggs, one at a time. Sieve together flour, salt, bicarbonate soda and spices. Add to the butter mixture in batches, alternating with soaked fruit mixture. Stir through breadcrumbs and macadamias.

Brush a 1.8 litre-capacity pudding basin with butter, line the base with a circle of baking paper and dust with flour. Pour pudding mixture into the basin and top with another circle of baking paper. Cover with 2 layers of foil and tie with string.

Place pudding into a large saucepan with a wire rack or tea towel lining the base. Fill with enough water to come halfway up the side of the bowl. Cover and simmer for 6 hours, topping up water if needed.

To serve, remove from the saucepan and carefully remove the foil and baking paper. Place a serving plate on top, turn it upside down and lift away the basin. Serve with Marsala custard (recipe follows).

MARSALA CUSTARD

3 cups milk

2/3 cup cream

1 vanilla bean, split lengthways and seeds scraped

6 egg yolks

1/4 cup golden caster sugar

1/4 cup Marsala wine

Combine milk, cream, vanilla bean and seeds in a saucepan and bring to simmer over low heat. Remove vanilla bean and set aside. Whisk egg yolks, sugar and Marsala in a large bowl, whisk in warm milk mixture and return to saucepan. Stir constantly with a wooden spoon over low heat for 10 minutes or until thickened and custard coats the back of the spoon.

Tip: You can make the pudding ahead of time and keep cooled in the basin. Reheat in a large saucepan of simmering water for 2 1/2 hours.





SUMMER PRAWN SALAD WITH CARMELISED MACADAMIAS

SERVES 4 AS AN ENTRÉE

CARMELISED MACADAMIAS

2 tablespoons brown sugar

3 teaspoons cold water

1 cup macadamias, roughly chopped

MACADAMIA SALAD DRESSING

¼ cup macadamia oil

2 tablespoons lemon juice

1 teaspoon brown sugar

salt and pepper to taste

SALAD

12 large cooked prawns, peeled leaving tails intact

1 red onion, peeled and thinly sliced

2 red chillies, finely sliced

4 radishes, finely sliced

750g watermelon, cut into 3cm wedges, rind removed

150g feta, crumbled

¼ cup mint leaves, torn

Preheat oven to 180°C fan-forced.

For caramelised macadamias, combine sugar and water in bowl. Add macadamias and toss to coat. Roast for 8 mins on lined baking tray until crisp and caramelised. Set aside to cool.

For dressing, combine all ingredients in jar with lid. Shake well, set aside.

For salad, combine prawns, onion, chillies, radishes and dressing. Lay watermelon wedges on serving plate, top with feta and prawn mixture. Sprinkle with caramelised macadamias and mint. Serve immediately.



CHOCOLATE MACADAMIA PAVLOVA STACK

SERVES 8-10

- 4 x 700g egg whites**
- 1 1/3 cup raw caster sugar**
- 2 teaspoons vanilla extract**
- 1/4 cup macadamias, roasted, roughly chopped**
- 1/4 cup macadamia meal**
- 1/4 cup cocoa powder, sifted**
- 600ml cream**
- 1 teaspoon caster sugar**
- 1 tablespoon Drambuie**
- 2 punnets each of blueberries and raspberries**
- 60g honey roasted macadamias**
- icing sugar, to dust**



Preheat oven to 100°C fan-forced. Line 4 oven trays with non-stick baking paper. Trace a 22cm circle on each one.

For meringue, bring a quarter-full saucepan of water to boil, reduce to simmer. Combine egg whites and raw caster sugar in heatproof bowl. Whisk for 5 mins over the saucepan, until sugar dissolves and whites are warm. Don't let bowl touch water. Whisk with electric beater on low speed. Gradually increase speed until stiff, glossy peaks form. Fold through 1 teaspoon of vanilla, macadamias, meal and cocoa. Divide mixture evenly between circles on the 4 trays.

Bake for 1 hour, turn off oven but leave meringue discs in for another hour until crisp. Remove from oven to cool completely. Store in airtight container until needed.

Whisk together cream, caster sugar and remaining vanilla until stiff peaks form. Fold through Drambuie. Place 1 meringue disc on serving plate, spread with 1/4 of the cream and 1/4 of the berries. Repeat with remaining discs, cream and berries. Scatter top disc with honey roasted macadamias, dust with icing sugar and serve.



MACADAMIA FREEKEH SALAD

- 1 cup whole freekeh grains
- 1 cup small green lentils
- 1-2 tablespoons lemon juice
- 3 tablespoons macadamia oil
- 1 teaspoon cumin seeds
- 1 tablespoon sesame seeds
- ¼ cup pumpkin seeds
- ¼ cup sunflower seeds
- ½ cup coriander leaves, chopped
- ¼ cup parsley leaves, chopped
- 4 shallots, white part only, finely chopped
- 1 long red chilli, seeds removed, finely chopped
- 1 cup natural yoghurt
- 2 tablespoons runny honey
- ½ cup macadamias, roasted, chopped
- the seeds of 1 pomegranate

Bring freekeh to the boil in a saucepan with 2½ cups water and ¼ teaspoon salt. Cover and simmer on low heat for 20 mins. Do not remove lid. Turn off heat and allow to stand, covered for 15 mins. Transfer warm freekeh to serving bowl.

Cook lentils in salted boiling water for 15-20 mins until tender. Drain and add to freekeh. Stir through lemon juice and macadamia oil. Season with salt and pepper. Add more oil and juice if needed.

Cook all seeds (except pomegranate) in large frying pan for 3-4 mins, stirring occasionally until aromatic and golden. Add to freekeh mixture with herbs, shallots and chilli. Combine yoghurt and honey in separate bowl.

Serve freekeh salad at room temperature sprinkled with roasted macadamias, pomegranate seeds and yoghurt sauce on the side.



MACADAMIA CHRISTMAS COOKIES

125g unsalted butter, softened

2/3 cup firmly packed brown sugar

1 egg

1 teaspoon vanilla extract

300g plain flour

1 teaspoon baking powder

200g white chocolate, roughly chopped

1 cup macadamias, roasted

1/2 cup dried raisins

8 strawberries, hulled and finely chopped

1 cup blueberries

Preheat the oven to 175°C, fan-forced.

Using an electric beater, beat the butter and brown sugar in a large bowl until thick and creamy. Add egg and vanilla extract and continue to beat until combined.

Fold through the flour and baking powder, then add the white chocolate, macadamias, raisins and berries to form a chunky mixture.

Place 1 heaped tablespoonful of the mixture onto the prepared baking trays and gently press down to flatten slightly. Bake in the oven for 20-25 minutes or until golden brown. Remove from the oven and set aside to cool completely.

NOTE: these cookies are best eaten on the day as they soften as each day goes by because of the fresh berries. They still taste great but just a bit more cake like.



MACADAMIA AND FRUIT MINCE CHRISTMAS TARTS

MAKES 25-30

FRUIT MINCE

3 small green apples, peeled, diced

½ cup (60g) raisins

¼ cup (30g) cranberries

½ teaspoon ground cinnamon

¼ teaspoon ground mixed spice

¼ teaspoon ground ginger

1 tablespoon orange zest plus juice of 1
orange

½ cup unsweetened apple juice

¼ cup dark brown sugar

2 tablespoons of brandy or rum

2 tablespoons raw macadamias, coarsely
chopped, roasted

PASTRY

2/3 cup macadamias

125g cold unsalted butter

2 tablespoons caster sugar

2 cups plain flour

1 teaspoon cinnamon

2 tablespoons iced water

12 raw macadamia halves, extra

For the fruit mince, combine all ingredients in a saucepan, except for the brandy or rum and the macadamias. Bring to the boil, reduce heat to low and simmer for 30 minutes, stirring occasionally, until the apples are soft and the mixture is thick. Stir in the brandy or rum and macadamias and allow to cool completely. Set aside.

For the pastry, place macadamias, butter, sugar, flour and cinnamon in a food processor and process until the mixture forms coarse crumbs. Add iced water and pulse until it forms a ball. Remove dough from the food processor and gently shape into a flat disc. Wrap in baking paper or plastic wrap and refrigerate for 15 minutes.

Preheat oven to 150°C. Grease and line the base of 12 muffin cup moulds with circles of baking paper. Working in 2 batches, roll out half the pastry between 2 sheets of baking paper until 2mm thick. Gently place in the freezer for 5 minutes to cool. This will make the pastry easier to cut. Remove from freezer.

Using an 8cm round pastry cutter or upside-down glass, cut 6 circles out of the pastry. Using a small star cutter, cut 6 stars. Gently press each pastry circle into muffin moulds. Repeat with remaining dough. Place in the fridge to rest for 15 minutes.

Fill each pastry lined muffin mould with 1 tablespoon of fruit mince and place a pastry star on top. Place a half macadamia in the middle of each star. Bake for 25-30 minutes, or until golden. Allow to cool for 10-15 minutes before gently removing to a wire rack to cool completely.





SUMMER SALAD WITH MACADAMIA CHEESE CHIVE BALLS

- 100g wild rocket leaves**
- 8 slices prosciutto, torn into large pieces**
- 1 large yellow peach, cut into wedges**
- 1 large nectarine, cut into wedges**
- 6 macadamia cheese chive balls**
- ½ cup macadamias, roasted, roughly chopped**
- 1 quantity macadamia salad dressing**

Place the rocket onto a platter and top with the prosciutto, peach and nectarine wedges, macadamia cheese chive balls (see below) and chopped macadamias. Drizzle with the macadamia salad dressing, season with salt and pepper and serve.

MACADAMIA CHEESE CHIVE BALLS

- 1 bunch chives, finely chopped**
- 1 quantity macadamia cheese**

Place the chopped chives onto a medium sized plate. Roll the cheese into golf ball size balls and coat each one with the chives.



MUDDLED MACS ON THE BARBEQUE

LIME AND LEMON MYRTLE MACS

- 2 cups raw macadamias**
- 2 teaspoons lime juice**
- 2 teaspoons macadamia oil**
- 1 teaspoon lemon myrtle powder**
- 1 teaspoon salt flakes (or to taste)**
- 2-3 lemon myrtle leaves, optional**

Place all the ingredients in a bowl and stir until the macadamias are coated. Transfer to a 30cm piece of aluminium foil lined with baking paper, and place on the barbeque away from direct flame for 10 minutes, tossing occasionally. Serve warm.

WATTLE SEED AND CHILLI MACADAMIAS

- 2 cups raw macadamias**
- 2 teaspoons macadamia oil**
- 1 teaspoon wattle seeds**
- 1 teaspoon chilli powder (or to taste)**
- 1 teaspoon salt flakes (or to taste)**

Place all the ingredients in a bowl and stir until the macadamias are coated. Transfer to a 30cm piece of aluminium foil lined with baking paper, and place on the barbeque away from direct flame for 10 minutes, tossing occasionally. Serve warm.





STOLLEN WITH MACADAMIA MARZIPAN

MARZIPAN

1½ cups (180g) raw macadamias

1½ cups (200g) soft icing sugar

1 teaspoon rose water or vanilla essence or ¼ teaspoon vanilla extract

1 egg white, lightly whisked

Place the macadamias in a food processor and blend to as smooth a paste as possible. Add icing sugar and rose water or vanilla and process to completely combine.

Add 1 tablespoon of egg white and process to form a ball. If mixture does not come together, add more egg white, a teaspoon at a time, processing well between each teaspoon until mixture comes together and forms a ball. If mixture becomes too sticky, add up to half a cup of extra icing sugar.

Remove mixture from food processor and knead into a log shape. Wrap in plastic wrap and refrigerate for at least 3 hours before using.

STOLLEN

2½ cups bread flour plus extra for flouring

1/3 cup caster sugar

15g (2 sachets) dried yeast

¼ teaspoon salt

150g unsalted butter, softened

250ml (1 cup) full fat milk

¼ teaspoon ground nutmeg

¼ teaspoon ground allspice

½ teaspoon vanilla extract

½ cup raw macadamias, finely chopped

½ cup sultanas

¼ cup currants

¼ cup cranberries

1/3 cup mixed peel

25g butter, melted

150g macadamia marzipan

ICING

25g butter, melted

2 tablespoons icing sugar

Place the flour, sugar, yeast and salt in a large bowl. Add the softened butter and use your hands to rub the butter into the flour mixture to make a fine crumb. Add the milk, nutmeg, allspice and vanilla extract. Using a knife, bring the mixture together to form a soft dough.

Transfer to a generously floured work surface and knead for 6 to 7 minutes, adding more flour if necessary, until smooth and pliable. The dough will have a slightly rough appearance. If preferred, you could use an electric mixer with a dough hook to knead for 5 minutes.

Shape the dough into a ball and place in a bowl. Cover with plastic wrap and leave to rise for 1 to 2 hours in a warm place, or until doubled in size.

Remove the dough to a lightly floured surface. Using your hands, flatten the dough to a large disc. Sprinkle with half the macadamias and fruit and use a rolling pin to press them into the dough. Fold the dough up and knead lightly before repeating with remaining macadamias and fruit. Lightly flour a work surface and roll the dough out to a large rectangle measuring 25cm x 45cm. Brush with melted butter and set aside.

Roll out the marzipan between 2 sheets of baking paper to form a 30cm x 15cm rectangle. Remove the top layer of baking paper and flip over onto the rolled out dough so that it sits flat in the centre. Remove the top layer of baking paper and roll up the dough lengthways from the longest side of the rectangle to form a roll. Place the roll on a lined baking tray. Cover loosely with plastic wrap and stand in a warm place for 1 hour, until puffed and slightly risen.

Preheat oven to 190°C. Remove the plastic wrap and place the dough in the oven. Reduce heat to 160°C and bake for 40-50 minutes, until the stollen is golden, cooked through in the centre and sounds hollow when tapped. It may be necessary to cover with aluminium foil during baking to prevent burning. The stollen will also be quite heavy so be careful moving it when testing for readiness.

Remove from the oven and allow to cool for 15 minutes before brushing with melted butter and dusting with icing sugar.



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