

COOK AHEAD FOR CHRISTMAS



Fisher & Paykel

DOUBLE CHOCOLATE BITES

Makes about 40

200g white marshmallows

60g unsalted butter

125g white chocolate, roughly chopped

375g dark chocolate melts

75g white chocolate, extra, roughly chopped

Grease and line a 26cm x 8cm bar tin with baking paper. Combine marshmallows and butter in a small saucepan over low heat. Stir until melted and smooth. Remove from heat and add white chocolate. Stir until well combined and chocolate is melted. Beat for 1 minute with a wooden spoon. Spoon into prepared tin, smooth top, cover and refrigerate for 2 hours or until set. When set, turn white chocolate mixture out onto a board and cut into 2cm squares.

Line a tray with baking paper. Place dark chocolate melts in a saucepan over low heat. Stir until melted and smooth. Transfer to a bowl. Add 1 white chocolate square to melted dark chocolate and coat with chocolate using 2 forks. Transfer to prepared tray. Coat remaining squares with chocolate. Stand at room temperature until set.

Melt extra white chocolate in a small saucepan. Spoon into a small zip-lock bag. Seal. Snip one corner of bag. Pipe a zigzag pattern onto each chocolate. Serve when chocolate is set or cover with plastic wrap and refrigerate until required.



Melting Moments

FESTIVE DILEMMA: Creating decadent chocolatey sweets and desserts for Christmas can often require melting chocolate, which can be tricky. Chocolate melts at the low temperature of 36°C meaning it can burn easily. You need patience, as once burnt it cannot be recovered.

SMART SOLUTION: There are three alternatives to melting chocolate. First, in a bain marie, which involves placing a glass bowl over a pot of simmering water. The bowl must fit perfectly in the

pot – if its sides stick over, they will get too hot and burn the chocolate. Alternatively you can melt the chocolate in a pan on your cooktop or melt it in a plastic container or ceramic bowl for 10-second bursts in the microwave. If melting on a cooktop, the cooktop needs to have low temperature control to avoid burning the chocolate. Most ceramic and induction cooktops have very low settings which are ideal. Gas is usually not recommended as the heat is too strong, but due to precise flame control, the Fisher &

Paykel Izona CookSurface has a low setting making it almost equivalent to a ceramic cooktop.

STRESS-LESS TIP: An important note to consider when using the bain marie method to melt chocolate is to ensure no water gets into the bowl as water causes chocolate to seize (stiffen and come together in a ball). If your chocolate does seize, one way to remedy it is to add in a little cream or milk and stir rapidly. If you use this remedy, keep in mind that the chocolate will set softer.



PEACH MELBA

Serves 6

750g bottle of rosé
 1 cup caster sugar
 1 vanilla bean, split
 6 yellow peaches, halved
 1 tbsp gelatine
 120g punnet or 1 cup
 frozen raspberries, thawed
 2 tbsp icing sugar
 thick cream, to serve

Pour rosé into a large saucepan with 1 cup water. Add sugar and vanilla bean. Stir over medium heat until sugar dissolves and mixture boils. Boil for 5 minutes. Reduce heat to medium and add peach halves. Simmer for 2-3 minutes. Remove

and allow to cool. Pour liquid through a fine sieve; return to saucepan over low heat.

Sprinkle gelatine over ⅓ cup of cold water in a microwave-safe jug. Stand for 5 minutes or until gelatine softens. Microwave on high for 35 seconds or until gelatine dissolves. Add to hot cooking liquid and stir until well combined. Cool.

Pour liquid jelly into the base of 6 x 1-cup capacity glass serving dishes. Chill for 1-1½ hours or until jelly has reached a thick, eggwhite consistency. Place a peach half, cut-side up, onto jelly.

Puree raspberries in a food processor with icing sugar. Pour through a fine sieve. Top each peach with cream and raspberry sauce.



Keep It Fresh

FESTIVE DILEMMA: The pre-Christmas rush can mean missing out on those fantastic cherries, perfectly ripe peaches or crunchy sugar snap peas as everyone else scrambles to buy their fresh produce as close to Christmas Day as possible.

SMART SOLUTION: Fruit and vegetables can be kept fresh and tasty for up to a week before Christmas when stored in the fruit and vegetable bins of selected Fisher & Paykel fridges. The fruit and vegetable bins have a unique humidity-control system, as well as dedicated fruit and vegetable settings with the ability to customise the conditions. This all works to create the perfect

storage environment for fruit and vegetables, which prolongs their life, keeping them fresh and tasty for longer.

STRESS-LESS TIP: By separating fruit and vegetables you also lessen the effects of ethylene (a gas given off during the ripening process) preventing your produce from ripening too quickly. Generally, fruit produces high levels of ethylene whereas vegetables are more sensitive to ethylene. Prolonging the shelf life of your fruit and vegetables means you can do your perishable shopping earlier and feel more relaxed knowing you have everything you need in the days leading up to Christmas.

FRUIT MINCE TARTS

Makes 18

Fruit mince

- 1 cup sultanas
- 1 cup dried mixed fruit
- ¾ cup currants
- 1 medium Granny Smith apple, peeled and grated
- 1 lemon, finely grated rind and 1 tbsp juice
- 1 orange, finely grated rind
- ½ cup dark brown sugar
- ¼ cup brandy
- 1 tsp ground cinnamon
- ½ tsp mixed spice
- ½ tsp ground nutmeg
- ½ tsp ground cloves

Pastry

- 1¼ cups plain flour
- ¼ cup custard powder
- 2 tbsp icing sugar
- 125g butter, diced, chilled
- 1 egg
- 1 tbsp chilled water
- icing sugar, for dusting, optional

Place sultanas, mixed fruit, currants, apple, lemon and orange rinds and juice into a food processor and pulse until finely chopped. Transfer to a bowl. Add sugar, brandy, cinnamon, mixed spice, nutmeg and cloves and stir until well combined. Spoon fruit mixture into a 2½-cup capacity sterilised screwtop jar. Refrigerate for up to 3 months. This recipe can be doubled. Makes approx. 2½ cups of fruit mince.

Place flour, custard powder and icing sugar into a food processor and process for 30 seconds or until combined. Add butter and process until mixture resembles fine breadcrumbs. Add egg and water. Process until mixture comes together. Turn dough onto a lightly floured surface. Knead until smooth. Form into a disc and wrap in plastic film. Place in the fridge for 30 minutes or until firm.

Preheat oven to 180°C. Grease 18 small tartlet moulds. Roll dough out between 2 sheets of baking paper until 5mm thick. Using a 7cm round

biscuit cutter, cut 18 rounds from pastry. Line prepared baking pan with pastry. Spoon 1 tbsp fruit mince into each tartlet shell. Re-roll pastry if necessary and cut 9cm x 5.5cm round. Using a small star cutter, cut stars from the centre of each round. Place a star onto half of the fruit mince mixture and a round with the star cut out on the remaining 9 tarts. Bake for 15-20 minutes or until lightly golden and pastry is cooked through. Transfer to wire rack to cool. Dust with icing sugar and serve.

NOTE: Purchased fruit mince can be used instead of making your own if you are short of time.



Pastry Perfection

FESTIVE DILEMMA: Guests may be struggling to fit in any more food, after the main course, but let's face it, dessert is often the most favourite part of the meal. Making delicious well-cooked pastry dishes can be one of the trickiest dessert elements to master, but if prepared well, it can be the most memorable.

SMART SOLUTION: Pastry requires high heat to brown properly whereas fillings usually require a lower heat. Some Fisher & Paykel ovens come with a pastry bake function that provides heat from the base, while the fan element allows for the bases of tarts to be more evenly browned while not overcooking the filling. Alternatively, the classic bake function supplies heat only from the base, creating a more gentle environment for the tart filling.

STRESS-LESS TIP: Dessert might come last but the pastry component in dishes like fruit mince tarts can be cooked up to one week before the Christmas meal. Once cooked, let the pastry shell(s) cool on a wire rack, then store in a sealed container. You can also make the filling and store it up to three months in advance in the freezer or one week in the fridge. To use, bring the filling to room temperature and add it to the shell. Cook the filled tart(s) in the oven on classic bake or pastry bake for the required time. Alternatively if you don't need to cook your filling, just flash the shell(s) in the oven to crisp up.

YOYO BISCUITS WITH PASSIONFRUIT FILLING

Makes 14

180g butter, at room temperature

½ cup icing sugar

1 tsp vanilla extract

1½ cups plain flour

2 tbsp custard powder

80g butter, extra, at room temperature

¾ cup icing sugar, extra, sifted

2 tbsp passionfruit pulp (about 1 large fresh passionfruit)

Preheat oven to 180°C. Line 2 baking trays with baking paper. Using an electric beater, beat butter, sugar and vanilla until light and creamy. Sift in flour and custard powder. Stir until well combined. Roll teaspoonfuls of mixture into 28 balls and place on prepared trays. Flatten with a floured fork. Bake for 15-20 minutes or until firm but not brown. Transfer to a wire rack to cool.

Using an electric beater, beat extra butter and icing sugar until light and creamy. Stir through passionfruit pulp. Sandwich biscuits together with passionfruit cream.

Serve or store in an airtight container for up to 3 days.



The Golden Touch

FESTIVE DILEMMA: Despite following the recipe instructions and cooking for the appropriate times, cookies and baked treats can sometimes over-brown or burn on the base leaving you with a less than desirable result.

SMART SOLUTION: It may come as a surprise but the colour of the bakeware you use can affect how it will brown baked items. For example, if you are having problems with over-browning on the bases of your cakes and cookies, it may be because your bakeware is dark. In this case it is best you switch to aluminium bakeware which will not over-brown bases. If non-stick is

your preference but you are suffering from over-browning, try lining non-stick bakeware with baking paper. Another trick is to try putting the items on a higher shelf position in the oven to prevent over-browning on the base.

STRESS-LESS TIP: Most Fisher & Paykel ovens come with aluminium cookie sheets so browning is optimised in the oven, meaning you don't have to worry about your beautifully golden yoyo biscuits coming out too dark. The multi-shelf fan-forced function also means you can cook up to three trays of items at any one time, saving time and hassle.

PANETTONI BAMBINI WITH CRANBERRY JAM

Makes 12

2 x 7g instant dried yeast
4 cups plain flour
½ cup warm milk
4 eggs
2 egg yolks, extra
¾ cup caster sugar
2 tsp vanilla extract
375g butter, at room temperature
½ cup raisins
½ cup dried apricots, finely chopped
½ cup sultanas
½ cup currants
1 large orange, finely grated rind
1 egg, whisked, extra
300g frozen cranberries, thawed, for jam
1 cup caster sugar, extra, for jam

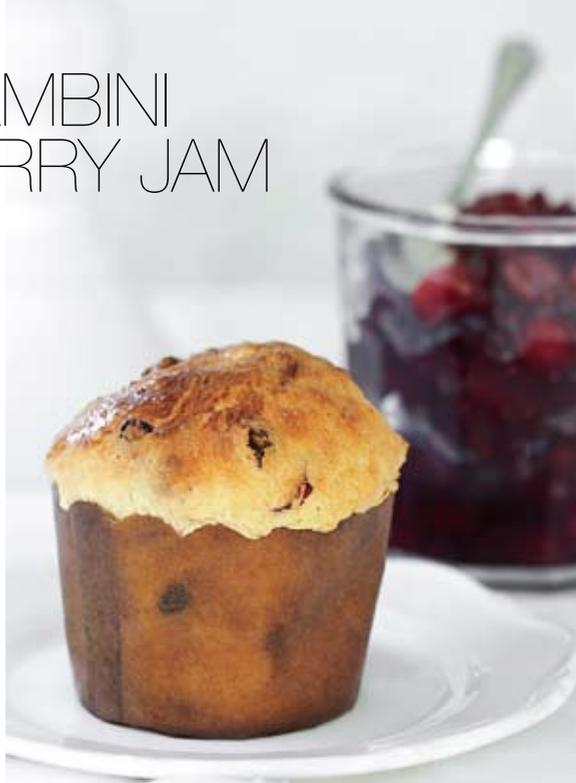
Pour ½ cup warm water into a bowl. Add 7g of yeast and whisk with a fork until combined. Stand in a warm place for 10 minutes or until frothy. Add ½ cup flour and stir until combined. Cover and stand in a warm place for 30 minutes or until mixture has doubled in size.

Meanwhile, combine remaining yeast and warm milk in a jug. Stand in a warm place for 10 minutes or until frothy.

Place eggs, extra egg yolks, sugar and vanilla in a bowl. Using an electric hand-beater, beat until thick and creamy. Add milk mixture and stir until well combined.

Attach a Y-shaped beater to your electric beater. Place butter in beater bowl with half of remaining flour. Gently beat at low speed until flour is combined. Add remaining flour and gently beat until combined and mixture is crumbly.

With motor running on low speed, add yeast/ flour mixture and egg/milk mixture, beating slowly until well combined. Increase speed to medium and beat for 5 minutes or until dough is elastic and pale lemon in colour. Remove bowl from beater. Add raisins, apricots, sultanas, currants and orange rind. Stir until well combined.



Lightly grease a bowl. Transfer dough to bowl. Cover with plastic wrap and stand in a warm place for 1 to 1½ hours or until mixture has doubled in size.

Preheat oven to 200°C. Place 12 paper moulds on a large baking tray. Turn dough onto a lightly floured surface. Divide mixture into 4 even portions. Lightly knead each portion and divide again into 3 even portions. Roll each portion into a ball and drop each ball into a mould. Stand in a warm place for 20–25 minutes or until dough rises and just reaches the top of the moulds. Brush with extra egg. Bake for 10 minutes. Reduce heat to 180°C and bake for a further 15 minutes or until cooked through. Transfer to a wire rack to cool. Store in an airtight container for up to 3 days. Serve with cranberry jam.

To make cranberry jam, place cranberries and extra sugar in a saucepan over medium heat. Stir until sugar has dissolved and mixture comes to the boil. Reduce heat to medium-low and simmer for 10 minutes. Remove from heat. Cool.



Much To Prove

FESTIVE DILEMMA: If you want to cook bread on the day, it can take a long time to prove. Yeast grows best at 36°C in moist conditions to prove correctly. If proving in an oven you need to set it at 40–45°C to transfer heat effectively to achieve the 36°C in the dough.

SMART SOLUTION: Selected Fisher & Paykel ovens feature a handy warm function, which has a low temperature control and will provide a moist, humid environment – ideal for speeding up your bread-proving process and also producing a better-quality bread as a result.

STRESS-LESS TIP: These cranberry panettoni can be made up to 3 days in advance and stored in an airtight container. If you are making other types of bread, such as a loaf for Christmas Day, you can also par bake your bread, which means partially cooking the bread, removing it from the oven and then finishing the baking at a later time. It is generally suggested to cook the bread for 80 per cent of the time, let it cool and then double wrap and freeze. Once you are ready to finish it off, defrost and reheat for the remainder of the time.



HAM AND POTATO FRY-UP WITH SOFT-BOILED EGG

Serves 4

- 2 tsp olive oil
- 6 cooked roast potatoes, roughly chopped
- 4 thick slices ham, roughly chopped
- 2 tbsp parsley, roughly chopped, optional
- 4 eggs

Heat oil in a non-stick frying pan over medium heat. Add potatoes and ham. Cook for 4-5 minutes, stirring occasionally or until golden. Toss parsley through potato mixture.

Bring a saucepan of water to the boil. Gently lower 4 eggs into boiling water. Simmer for 6 minutes. Drain and rinse under cold water. Spoon ham and potato mixture onto serving plates. Peel soft eggs and serve on potato mixture. Season with cracked black pepper and sea salt.



Boxing Day And Beyond

FESTIVE DILEMMA: No matter how much you try, most people end up with vast amounts of leftover food after Christmas Day. Finding enough storage space can be an issue, but it's important not to let this food go to waste.

SMART SOLUTION: You can store your leftovers in the main compartment of your refrigerator. The wide refrigerator shelves of the Fisher & Paykel French Door model mean you can store serving platters easily. The Active Smart technology ensures an even temperature throughout the fridge providing a safe storage environment for your leftovers. The Active Smart system continually adjusts to your use of the fridge and climatic conditions. That means during very busy times of repetitive door openings and heavy loading, Active Smart immediately adjusts and cools the temperature to maintain optimum food freshness.

STRESS-LESS TIP: The roast meat and vegetables should be covered and refrigerated within two hours of serving. Cover food in plastic wrap or keep in air-tight, sealable containers. If using plastic wrap, cover well to avoid the meat dripping or leaking and causing cross-contamination. Covering food also helps prevent it from drying out. Store the roast meat on a different shelf from any raw meat or ready-to-eat foods to avoid cross contamination.