



# **Dairy Women's Network** **Advent Recipes**



**DAIRY WOMEN'S  
NETWORK**

success through inspiration

## **#24DAYSOFDAIRY**

These #24DaysOfDairy advent recipes are a celebration of dairy products, of family, and of the Christmas season.

They can also be used year-round, as a special way to spend time in the kitchen as a family.

Whatever you choose, happy baking!

*Dairy Women's Network*



## Banana Cinnamon Smoothie

Recipe supplied by Matt - Fonterra



*"It's great to start the morning with. I find the Fresh 'n Fruity yoghurt adds thickness and the Anchor Protein powder adds depth and fluffiness - yum!"*

### Ingredients

- 1 banana
- 1 cup of **Anchor** milk
- 1/3 cup of Fresh 'n Fruity natural yoghurt

**Anchor** Protein+ Powder

Dash of cinnamon

### Method

Put it all in a blender and blend away.  
Breakfast on the go is served!



# Chocolate Balls

**Recipe supplied by** Karen Forlong

## Ingredients

- 115g of butter
- 1/4 cup of cocoa powder
- 1/2 tin of condensed milk
- 1/2 cup of brown sugar
- 1/2 teaspoon of vanilla essence
- Slug of Kahlua or rum (optional)
- 1 cup of dried fruit - raisins, chopped dried apricots, sultanas, cranberries
- 1 1/2 cups of finely crushed malt biscuits
- Desiccated coconut

## Method

- Crush malt biscuits to make 1 1/2 cups.
- Melt all ingredients except fruit, biscuits and coconut together. Add fruit and crushed biscuits.
- Roll the mixture into balls and coat with the coconut.
- Leave in the fridge to set.



# Chocolate Fudge

Recipe supplied by Julia Jones

## Ingredients

2 cups of white sugar

2 tablespoons of cocoa powder

25g butter

1/2 cup of milk

1/2 teaspoon of vanilla essence

## Method

Lightly grease a 20cm square tin.

Mix the sugar and cocoa powder in a saucepan, and add the butter and milk. Heat gently, stirring constantly until the butter has melted and the sugar has dissolved, about 10 minutes.

Stop stirring, bring to the boil then simmer until the mixture reaches the soft ball stage (114°C on a sugar thermometer).

Immediately remove the pan from the heat, add the vanilla essence and let stand for 5 minutes.

Beat with a wooden spoon until the fudge begins to thicken, then quickly pour into the tin and mark into squares. Cut when cold.



## Chocolate Meringues

Recipe supplied by Jade - Fonterra



*“These are a twist on a kiwi classic and a favourite at my marae. I like to take them out of the oven early so they’re nice and soft, and pile the chocolate flavoured Anchor cream on top!”*

### Ingredients

6 eggs, separated and at room temperature  
1 1/4 cups of caster sugar  
225g of dark cooking chocolate, melted  
2 tablespoons of cocoa powder  
500ml of **Anchor** cream, whipped

### Method

#### *Meringues*

Preheat oven to 150°C and line two trays with baking paper.

Beat the egg whites in a large bowl until stiff peaks form. Slowly add sugar, beating constantly as you go. Beat for 5-10 minutes until the sugar has dissolved. The mixture

should look thick and shiny.

Sift the cocoa powder twice and fold gently into the meringue mix. Spoon or pipe mixture into baking paper (10cm round diameter is a good size).

Bake in the oven for up to 45 minutes - keep an eye on them though so they don't overcook. When pale and crisp turn off the oven and leave in the oven to cool with the door slightly open. They should be soft and gooey on the inside, and easily peel from the baking paper when preparing.

#### *Chocolate Mousse*

Melt chocolate in a large bowl and cool slightly. Beat egg yolks into the melted chocolate. Fold whipped cream into the chocolate mixture and refrigerate until it is cold and thick.

#### *Combine*

Top chocolate meringues with the mousse and drizzle with melted chocolate or chocolate ganache. Yum!



## Three-Ingredient Chocolate Mousse

**Recipe by** Annabel Langbein

### Ingredients

200g of dark chocolate, chopped

2 cups of cream

1 cup of chopped marshmallows

### Method

Heat the chocolate, half of the cream and the marshmallows in a heatproof bowl over a pot of simmering water. Stir until melted and smooth (about 10 minutes).

Remove from the heat and allow to cool to room temperature.

Beat the remaining cream into soft peaks and fold through the chocolate mixture.

Pour into glasses or bowls and refrigerate for at least 6 hours or overnight before serving.



## Chocolate Sauce

Recipe supplied by Rowena Duncum

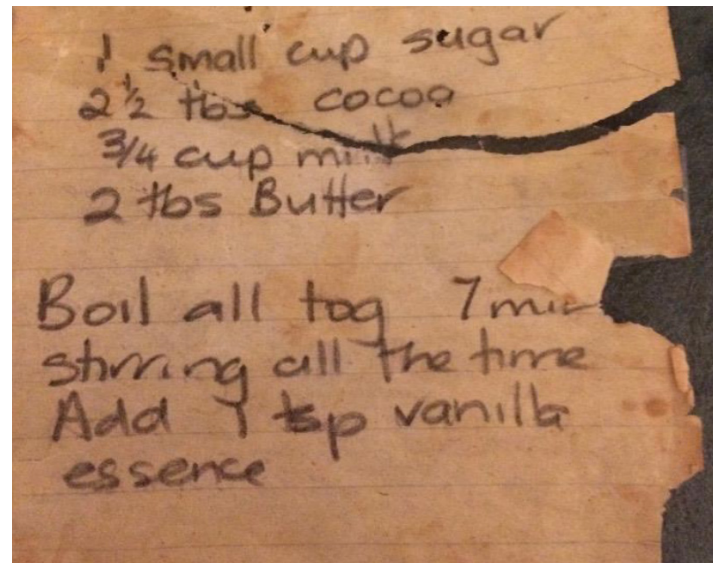
### Ingredients

- 1 cup of sugar
- 2 1/2 tablespoons of cocoa powder
- 3/4 cup of milk
- 2 tablespoons of butter
- 1 teaspoon of vanilla essence

### Method

Add the sugar, cocoa powder, milk and butter to a pot and bring to the boil on the stove (approximately 7 minutes) while stirring constantly.

Once combined, mix in the vanilla essence and serve!







# Christmas Cake

**Recipe supplied by** Di Cameron

## Ingredients

1 kg of sultanas, raisins and currants  
1/2 cup of chopped prunes  
250g of chopped apricots  
250g of butter  
1 cup of brown sugar  
1/2 cup of brandy or orange juice  
1/2 cup of cold tea  
3 teaspoons of finely grated orange rind  
2 teaspoons of finely grated lemon rind  
1 tablespoon of treacle  
5 large No. 7 eggs, lightly beaten  
2 cups of flour  
1 teaspoon of baking powder  
1/2 teaspoon of baking soda  
Whole blanched almonds (optional)  
Mixed nuts to decorate

## Method

Line a deep 23cm round or 20cm square cake tin with three layers of baking paper, bringing the paper 5cm above the edge of the tin.

Combine all fruit, butter, sugar, brandy/ orange juice and cold tea in a large pot. Stir over heat until the butter is melted and the sugar is dissolved. Simmer while covered for 10 minutes, then cool to room temperature.

Stir in the orange and lemon rind, then add the treacle and eggs. Sift and add the dry ingredients then mix in with gentle folding movements. Include the blanched almonds.

Decorate with all the extra mixed nuts to your own design.

Bake at 150°C for 2-2 1/2 hours.

Spread apricot jam over the cake to glaze. Place back in the oven for a further 5 minutes.



## Seed Crackers

Recipe supplied by Tyra Holden

### Ingredients

1 cup of sunflower seeds  
3/4 cup of pumpkin seeds  
1/2 cup of chia seeds  
1/2 cup of sesame seeds  
1/4 cup of linseed (flaxseed)  
1 tablespoon of thyme  
Chilli flakes (to preferred heat)  
Salt  
1 1/2 cups of water

### Method

Preheat oven to 170°C fan bake or 180°C regular bake.

Mix all ingredients together in a large bowl and leave to stand for 10-15 minutes.

Line two baking trays with baking paper.

Give the mixture a stir, then split onto the two trays. Flatten the mixture to an even layout with a spatula.

Bake for 50 minutes or until golden brown or crisp. Depending on the oven they can be ready within 40 minutes.

Remove, allow to cool then break into pieces. Enjoy alone or with cheese!



## Cucina's Gluten-Free Melting Moments

**Recipe supplied by** Cucina Cafe, Hamilton

### **Ingredients**

#### *Biscuits*

180g of butter, softened

1 teaspoon of vanilla paste

1/2 cup of cornflour

2/3 cup of icing sugar

1 1/2 cups of gluten-free flour

#### *Icing*

75g of butter

1 1/2 cups of icing sugar

5 teaspoons of passionfruit pulp

### **Method**

Cream together the butter and vanilla paste until very pale and smooth.

Add the cornflour, icing sugar and gluten-free flour. Mix together until the bowl is cleaned - don't over mix!

Measure out 25g portions of the biscuit mixture and press onto a lined baking tray. Bake at 180°C for 13-15 minutes until they have just a slight colour.

Mix the icing ingredients together.

Once the biscuits have cooled, spread the icing onto one biscuit and press another biscuit on top.



# Feta, Spinach and Tomato Quiche

Recipe supplied by Shelli Mears

## Ingredients

- 1 packet of frozen short crust pastry dough
- 1 tablespoon of olive oil
- 2 cups of packed fresh spinach leaves, trimmed and washed thoroughly
- 4 large eggs
- 2/3 cup of creme fraiche (you can also use heavy cream or milk)
- 1/3 cup of crumbled feta cheese
- 6 cherry tomatoes, halved
- 2 garlic cloves, minced
- 2 tablespoons of fresh chives, chopped
- Freshly ground black pepper

## Method

Two hours before you want to make the quiche, take the dough out of the freezer to defrost.

When you're ready to start, lay the dough into either a 10-inch quiche or springform baking pan, making sure you have enough dough to form a crust around the edge. The crust should come 1-1 1/2 inches up the side of the pan.

Crumble the feta cheese onto the bottom of the crust.

Pour the olive oil into a saucepan and, when it is heated, throw in the spinach and cook until wilted. Spread the spinach over the feta cheese.

Beat the eggs, garlic and creme fraiche together, then pour over the top of the feta cheese and spinach.

Place cherry tomatoes on top of the quiche and sprinkle chives and pepper on top.

Bake at 350° F or 180° C for 45 minutes.



# Feta

**Recipe supplied by** Shelli Mears

## Ingredients

### *Feta*

2 gallons of sheep, goat or cow milk

1/4 teaspoon of Mesophilic DVI MA culture

1/4 teaspoon of kid/lamb lipase powder

1 teaspoon of liquid rennet, dissolved in 1/2 cup of unchlorinated water

Kosher salt

### *Brine*

1/2 cup of kosher salt per 1/2 gallon of water (boiled and cooled down to room temperature)

## Method

In a double boiler, warm the goat milk to 86° F (30° C) or the cow milk to 88° F (31° C). Remove from the heat. Add the culture and lipase. Stir well and let ripen, covered, for 1 hour.

Add the rennet and stir briskly for 15 seconds. Cover and let sit for 30-40 minutes or until you get a clean break.

After a clean break is achieved, cut the curd into 1/2 inch (13mm) strips.

Then turn the pot 90 degrees and cut across in 1/2 inch (13mm) slices in the other direction, making a checkerboard pattern. Now hold the knife at a sideways, 45-degree angle and retrace your cuts. Turn the pot a quarter turn and retrace the cuts. Turn it again and cut. And then one final turn and cut.

By the last turn, you probably won't be able to see the original cuts, but just do the best you can. If you don't think you cut the curd perfectly, don't worry.

Let the curds rest - 10 minutes for goat milk, 5 minutes for cow milk.

After this rest period, stir the curd gently and cut any pieces that you missed when you first cut the curd. Hold the goat-milk curd at 86°F (30°C), or cow milk curd at 88°F (31°C), for 45 minutes. Keeping the pot covered will maintain the temperature.

Check the temperature of the curds; if the temperature falls, place the pot in a sink full of 86°F (30°C) water to elevate the temperature of the curds and whey. Stir occasionally to prevent the curds from sticking together. This process of cooking curd helps the curd to toughen up and the whey to release.

Place a colander over a large pot and line the colander with a large piece of fine cheesecloth. If the cheesecloth is dampened it will stick slightly to the colander and be held in place. Carefully pour the curd into the colander. Tie the corners of the cheesecloth together and hang the bag to drain. Save the whey to make ricotta later.

After 3 to 4 hours, take the cheese down and turn it over, top to bottom.

Move the cheese to a different piece of

medium-weave cheesecloth. This turning will even up the cheese into a nice form. Flip the cheese and continue draining for about 24 hours.

At this point, the cheese will start to develop a distinctive odour. After the cheese has hung for about 24 hours, remove it from the cloth and cut it into useable, 2-inch (5cm) cubes. Sprinkle all sides of the curds with kosher salt and place them in a sterilized, sealable container. Cover and let sit at room temperature for 2-3 days to harden up the blocks. The blocks will continue to release whey during this time.

Transfer the blocks to a large sterilized glass container, such as a glass pickle jar, and add brine. If you add the brine too soon, the cheese sometimes starts to soften. If this happens, pour off the brine. The cheese is still good and can be used for cooking instead of crumbling.

Age the cheese in the brine for 1 to 4 weeks before use. The feta will keep up to a year if refrigerated.



## Fresh Berry Ambrosia

Recipe supplied by Jules Benton

### Ingredients

450g of mixed berries, eg. raspberries, blackberries, boysenberries, strawberries and blueberries

3/4 cup of pumpkin seeds

1/4 cup of caster sugar

1/2 cup of cream, softly whipped

1/2 cup of Greek yoghurt

1/2 cup of crushed meringues

1/2 cup of marshmallows, chopped

1/4 cup of toasted coconut

Icing sugar for dusting

### Method

Place the berries in a large bowl and sprinkle over the caster sugar. Let it sit for 15 minutes, then add the cream, yoghurt, marshmallows and meringues. Fold gently together.

Put the mixture into the fridge until required. Serve in a large glass bowl or individual glasses.

Sprinkle with toasted coconut and dust with icing sugar to serve.



## Gingernut Cookies

**Recipe supplied by** the Hilhorsts - The Telephone Exchange

### Ingredients

100g of butter  
1 tablespoon of golden syrup  
200g of sugar  
1 teaspoon of ginger powder  
1/4 teaspoon of cayenne pepper  
1 egg  
1 teaspoon of baking soda  
200g of flour  
1 cup of crystallized ginger, chopped (optional)

### Method

Pre-heat oven to 180°C.

Put butter in pot and melt. Remove from the heat as soon as it is just melted. Stir in the golden syrup, then sugar, ginger and cayenne pepper.

Add the egg and beat with a whisk, then add the baking soda. Make sure it is mixed in well.

Sift in the flour. *Note: I add a wee bit more flour but when you get to know your recipe you can adjust. As the recipe is, they will go quite spread out so I add a tiny more, so they don't spread so much.*

Add the crystallized ginger, if using.

Roll into balls, flatten with a fork or your hand and put into the preheated oven.

Once the cookies are in the oven watch them like a hawk as they can suddenly burn (approx. 10 mins).





## **Keto Cauliflower Mac & Cheese**

**Recipe supplied by** Trish Rankin

### **Ingredients**

1 cauliflower, cut into smaller florets

500ml of cream

1 block of cream cheese

1 cup of hard cheese (eg. Colby)

1 cup of mozzarella

Optional extras: bacon, onion, garlic - whatever else you like in your mac and cheese!

### **Method**

Add the cauliflower florets to a pot and cover with water. Bring to the boil, then drain in a colander.

Pour the cream into a non-stick fry pan and begin to warm it up. Cut up the block of cream cheese and add to the cream. Using a whisk, start to blend the cream with the melting cream cheese until you get a thick cheese sauce consistency. Add the hard cheese and half of the mozzarella. Whisk to blend all together.

Fry the bacon, onion or garlic (or whatever else you like in a mac and cheese).

Add the cooked cauliflower to a baking dish and pour the three-cheese sauce over the top. Mix in any other ingredients.

Sprinkle the remaining mozzarella on top and cook in the oven for 20 mins, or until the sauce is sizzling and the cheese on top is melted.

Take it out of the oven and allow to cool for 10mins before serving.



## **Limon Drop Creaming Soda Cocktail**

**Recipe supplied by** Megan Edmeades

### **Ingredients**

10mls of limoncello  
10mls of gin (lime flavoured gin preferable)  
50mls of old fashioned lemonade syrup  
1/3 cup of fizzy carbonated water  
Dash of cream  
Dollop of whipped cream  
Garnish (optional)

### **Method**

Measure the limoncello and gin into a highball glass.  
Mix the lemonade syrup and fizzy water and pour into the alcohol mixture.  
Add the dash of cream - watch it fizz and mix lightly with a swizzle stick. Fun!  
Spoon the whipped cream on top.  
Garnish!



## Missy's Cheesecake

**Recipe supplied by** Karen Forlong

### Ingredients

#### *Base*

- 1 packet malt biscuits, crushed
- 1/2 cup of shredded coconut
- 1 teaspoon of cinnamon
- 200g of butter

#### *Filling*

- 1/2 cup of sugar
- 500g of cream cheese
- 1/2 pottle of passionfruit pulp (115g)
- 350ml of cream

### Method

Combine all base ingredients and press into a greased tin.

Beat cream cheese and sugar together then add passionfruit pulp. Whip the cream and fold into the cream cheese mixture.

Spread on top of base and refrigerate until set.

Decorate as and if needed with extra pulp or cream.

*Note: Use pattie pan cases to make individual cheesecakes, or try other flavour combinations like lemon and white chocolate, or berry!*



## Raspberry and White Chocolate Muffins

Recipe supplied by the O'Reillys

### Ingredients

- 1 free-range egg
- 1/4 cup of oil
- 1/2 cup of sugar
- 1 cup of milk
- 1 teaspoon of vanilla essence/extract
- 2 cups of plain flour
- 4 teaspoons of baking powder
- 1 cup of fresh or frozen raspberries
- 100g white cooking chocolate roughly cut into chunks (or more if you like chocolate, no judgment!)

### Method

- Beat the egg, oil, sugar, milk and vanilla together in a bowl.
- Sift the flour and baking powder into the egg mixture. Add the raspberries and chocolate and mix lightly to just combine.
- Spoon into greased muffin tins.
- Bake at 200°C for 15 minutes, or until golden.
- Makes 12.



## Re-brew-able Turbine Scones

Recipe supplied by Meridian Energy



Meridian.

### Ingredients

2 3/4 cups of flour  
1 tablespoon of sugar  
2 teaspoons of baking powder  
1/2 cup of cheddar cheese, grated  
1/2 cup of parmesan cheese, grated  
3 tablespoons of chives, chopped  
330mls of **Garage Project Turbine** IPA  
2 eggs  
1 teaspoon of salt  
1 tablespoon of vegetable oil  
1 tablespoon of dijon mustard  
Sesame seeds

### Method

Preheat oven to 180°C and line a baking tray.

Whisk the flour, sugar and baking powder in a large bowl. Add in the cheeses and chives.

Whisk the Turbine IPA, 1 egg, oil and mustard in a separate bowl. Gradually add the wet mix to the dry ingredients. Mix until just combined.

Turn dough out onto a lightly floured surface. Knead until the dough just comes together, do not over work.

Flatten the dough out to 2-3 cm and use a circle cookie cutter. Place each cut out scone onto the baking paper. Whisk the remaining egg and brush over the scones. Sprinkle with sesame seeds and extra cheese.

Bake for 12-15 minutes.

Serve warm!

Makes 12.



## Salted Caramel Chocolate Cookies

Recipe supplied by Kate - Fonterra



**Dairy for life**

*"I love to cook and the experience of sharing my baking is the best thing. I can't go past using Anchor products in my cooking!"*

### Ingredients

- 350g of dark cooking chocolate
- 90g of **Anchor** butter, at room temperature
- 1 cup of brown sugar, packed
- 2 eggs
- 1 teaspoon of vanilla essence
- 1 cup of flour
- 1 tablespoons of cocoa powder
- 1/2 teaspoon of baking soda
- 1/4 cup of caramel condensed milk
- Salt flakes for topping

### Method

Preheat oven to 180°C and line trays with baking paper.

Melt 175g of the chocolate in a bowl. In a separate bowl, cream the butter and sugar together until fluffy and pale. Mix eggs and vanilla in with the melted chocolate.

Combine chocolate mixture with the butter and sugar mix. Break up the rest of the chocolate and mix in with other ingredients.

Sift flour, cocoa and baking soda into a separate bowl. Combine the dry ingredients with the wet and mix.

Spoon mixture onto baking trays and squish the tops of the mixture down a bit to make a small well in each one. Fill each well with some of the caramel (about ½ tsp each) and sprinkle some salt flakes on top.

Bake for about 10 minutes - so cookies are cooked but not firm. They are yummiier if they are chewy!

Cool on a tray and try not to eat them all at once!



## Gran's Shortbread

Recipe supplied by Di Cameron

### Ingredients

9oz of butter

4oz of caster sugar

14oz of flour

2oz of rice flour

Pinch of salt

### Method

Cream the butter and caster sugar. Add the flour, rice flour and salt, and mix until combined.

Roll out to approx. 5mm thickness and cut your desired shapes.

Cook at 160°C for 25 minutes.

*NB: Cooking may take longer if you prefer nice thick pieces of shortbread... like me!*



## Tomato Relish

**Recipe supplied by** Jules Benton

### Ingredients

1.5kg of tomatoes, blanched, skinned and quartered

4 onions, quartered

2 tablespoons of salt

2 cups of brown sugar

2 1/4 cups of malt vinegar

3 chillis, fresh or dried

1 tablespoon of dry mustard

1 tablespoon of curry powder

2 tablespoons of standard flour

Additional 1/4 cup of malt vinegar

### Method

Put the tomatoes and onions into a non-metallic bowl. Sprinkle with the salt and let stand for 12 hours then drain well.

Put the vegetables, sugar, first measure of vinegar and chillies into a preserving pan, bring to the boil slowly, then simmer for 1½ hours, stirring frequently.

Mix the mustard, curry powder, flour and the second measure of vinegar to a smooth paste and stir into the relish. Simmer for 5 more minutes.

Pack into sterilised jars. Keep for at least 2 weeks before using.





# Triple Chocolate Brownie

**Recipe supplied by** Sarah van Munster

## Ingredients

100g of butter  
1 cup of caster sugar  
2 eggs  
1 teaspoon of vanilla essence  
3/4 cup of plain flour (for best results use gluten-free flour)  
1 teaspoon of baking powder  
1/2 cup of cocoa powder  
100g of white chocolate drops  
100g of milk or dark chocolate drops  
Icing sugar to dust

## Method

Pre-heat the oven to 180°C. Grease or line a slice tin with baking paper.

Melt the butter in saucepan over a low heat. Once melted remove from the heat and whisk in the castor sugar. Add the eggs, vanilla essence and combine.

Sift the flour, baking powder and cocoa into the butter mix and stir to combine.

Add the white and milk/dark chocolate and gently fold together. Do not overmix or the brownie will toughen. Pour the mixture into the prepared tin.

Bake in the oven for 20 minutes, then test with a skewer. If there is a little bit of mixture clinging to the skewer then remove from the oven. Leave to cool before removing from tray.

Dust with icing sugar and cut into slices. Serve with whipped cream or yoghurt.



## Christmas Wreath Pavlova

Recipe supplied by Tina O'Shea - PaySauce



### Ingredients

*Note: Standard pavlova quantities are below. For the wreath I 1.5x the recipe - quantities are in the brackets.*

- 6 (9) egg whites
- 2 and a bit (3 and a bit) cups of sugar - either white sugar or caster sugar work well
- 3 (4 1/2) dessert spoons of cornflour
- 3 (4 1/2) tablespoons of water
- 1 (1 1/2) teaspoons of vanilla essence
- 1 (1 1/2) teaspoons of white vinegar
- Pinch of salt

### Method

Whisk all ingredients in an electric mixer on high speed for approx 12 - 15 minutes. You want the peaks to be firm.

On a baking paper covered baking tray, pile the mixture into a wreath shape (I use a

pipng bag with a very big nozzle) Do not flatten out the mixture.

Bake at 180 or 160 Fan bake for 20 minutes - turn the oven off and leave the pav in the oven until it is completely cold.

Top the pav with copious amounts of fresh whipped cream (you can add a dash of vanilla and some icing sugar to make chantilly cream if you like it a bit sweeter).

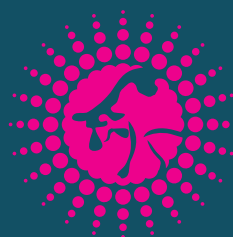
I add a berry compote or sauce (If using canned berries make the sauce by draining the juice of the berries into a small saucepan and thicken with a small amount of cornflour - add a little juice to the cornflour then add the mixture to the remainder of the juice - cook until thickened and cool completely before putting on top of the cream).

Add liberal amounts of fresh berries. Serve and eat.



**Dairy Women's Network**  
PO Box 1468,  
Waikato Mail Centre,  
Hamilton 3240

2/36 Thackeray Street,  
Hamilton 3204  
0800 396 748  
07 974 4850



**DAIRY WOMEN'S  
NETWORK**

*success through inspiration*