



Kiwi Christmas Feast

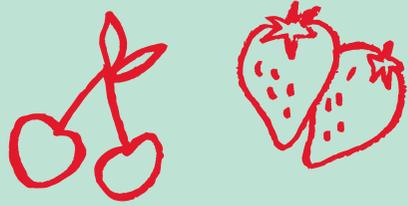
Here's a Christmas feast guaranteed to deliver a scrummy dinner menu for everyone to love and enjoy. They're easy to make too and the best part, the ingredients only cost \$150!



Portion sizes calculated based on standard recommended serving sizes in New Zealand when served as a whole meal.
Product availability and prices may vary per store and product limits may also apply.



**Feeds
10 for
\$150**



Feeds 10 for only \$150!

Featuring a delicious array of starters, mains, salads and desserts, our Christmas menu feeds 10 people for \$150. The recipes are easily adaptable and you can customize them to your needs, plus there's lots of tips and tricks to make it the ultimate fuss-free Christmas.

**Wishing you a very Meri Kirihimete
from New World.**



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Shopping List



- Pams Wholegrain Mustard 200g
- Pams Pumpkin Seeds 70g
- Pams Flaky Puff Pastry (5 Sheets) 780g
- Pams Pitted Dates 400g
- Pams Pavlova 300g
- Pams Flour 1.5kg
- Pams Frozen Baby Peas 750g
- Pams Fresh Asparagus 250g
- Pams Finest Southern Alps Camembert 125g
- Pams Finest Dark Chocolate Chunk Cookies 300g
- Pams Finest Dark Chocolate Block 200g
- Pams Festive Mallows 330g
- Pams Crushed Garlic 250g
- Pams Cream 500ml
- Pams Couscous 500g
- Pams Cold Smoked Salmon 100g
- Pams Moroccan Capers 90g
- Pams Canned Brown Lentils 400g
- Pams Black Doris Plums in Syrup 850g
- Pams Yeast 150g
- Plain yoghurt 250ml
- Large bunch of fresh mint
- 1 x packet cumin seeds
- 1 x punnet strawberries
- 3 x lemons
- 1.5kg potatoes
- 1kg red or orange kumara
- 1 x courgette
- 2 x baby cos lettuce or 1 x iceberg lettuce
- 6 x red onions
- 4 x oranges
- 300g Portobello mushrooms
- 3 x carrots
- 2 kg chicken thighs - bone in & skin on
- 1 x block feta

Pantry staples

- Pams Butter
- Pams Oil
- Pams White Vinegar
- Pams Sugar
- Pams Salt
- Pams Pepper

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STARTERS

Camembert & Garlic Wreath

Garlic bread and melty cheese are fan-favourites on their own, but together they're a match made in heaven.

Mini Salmon Puffs

These little bites of salmon-y goodness not only taste amazing but look great too!

SALADS

Pea, Feta & Mint Salad

Fresh and full of flavour, this pea salad is the perfect summery accompaniment to your main Christmas meal.

Wedge Salad with Whipped Feta Dressing

This quick and delicious side will give your Christmas feast some zing!

MAINS

Mushroom & Kūmara Wellington

The perfect show-stopping centrepiece for your festive feast.

Crackin' Chicken Tray Bake

Turn the classic Kiwi roast chook up a notch this year with our oh-so-easy and impressive chicken tray bake.

Garlic Hasselback Potatoes

Crispy on the outside and soft and fluffy on the inside, these buttery hasselbacks are sure to be a hit with the whole family!

Festive Couscous

A vibrant and flavoursome dish with all the Christmas colours, this is perfect for a burst of freshness.

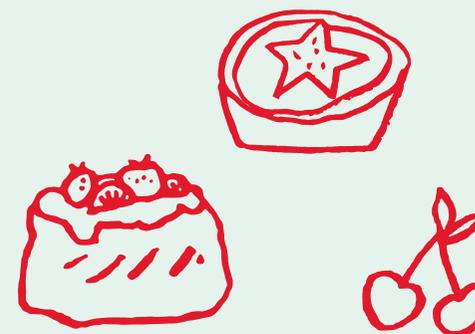
DESSERTS

Pavlova Ambrosia

Two classics merged into one epic Christmas dessert. Whip this one up in only 20 minutes – it looks so special that your family will think it took you all day!

No-Bake Plum & Chocolate Tart

Luxurious, rich & tasty, this chocolate and plum tart ticks all the boxes.



Starter



Camembert & Garlic Wreath



Garlic bread and melty cheese are fan-favourites on their own, but together they're a match made in heaven. Make your wreath extra festive by sprinkling over a handful of fresh pomegranate seeds, or Pams Dried Cranberries for a pop of sweetness and colour!



Serves:
10



Prep time: 40 minutes + 90 minutes proofing time
Cooking time: 30 minutes

Top Tips

- Make your wreath dairy free and vegan by leaving out the cheese! These warm rolls are still delicious served on their own and will add a festive flair to your Christmas table spread.
- Add 2 tsp of finely chopped rosemary to your garlic & oil mixture for added flavour!

Ingredients

1 wheel of Pams
Finest Southern Alps
Camembert Cheese
2 tsp Pams All
Purpose
Active Yeast
2 tsp Pams Caster
Sugar
3 and a ½ cups Pams
Plain Flour
2 Tbsp Pams
Crushed Garlic

Method

1. Mix the yeast, sugar and 300ml of warm water together in a large bowl and leave to sit for 5-10 minutes until the yeast has frothed and activated. Add the flour, 2 tsp of salt and 2 Tbsp of olive oil and gradually start mixing until a dough forms.
2. Pour the dough out onto a floured surface and knead for around 10 minutes, or until the dough becomes smooth and elastic. Place the dough back in the bowl, cover with cling film and leave in a warm place to proof for 45 minutes.
3. Knock the proofed dough back with your fist and pour out onto a floured surface. Cut evenly into 24 pieces of dough. Roll into balls ready to build your wreath.
4. Assemble by placing the camembert onto a lined baking tray and arranging the dough balls in a circular formation. Ensure the dough balls are all touching, cover with cling film and then leave to proof for a further 45 minutes.
5. Mix together the garlic, a good glug of olive oil, salt, and pepper. Brush over the wreath with a pastry brush.
6. 30 minutes before you're ready to serve, remove the camembert from the centre and set aside. Bake the wreath for 20 minutes at 200°C. Remove from the oven, place the camembert back in the centre and bake for a further 10 minutes. Serve while still hot!

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Starter

Mini Salmon Puffs



These little bites of salmon-y goodness not only taste amazing, but look great too! The best part? Prep the bases the day before to maximise precious Christmas time with loved ones.



Makes:
up to 18 puffs



Prep time: 15 minutes
Cooking time: 15 minutes

Top Tip

- Try substituting the salmon for your favourite vege combo! We love cucumber & fennel or cherry tomato & basil!

Ingredients

2 sheets Pams Flaky Puff Pastry
5 Tbsp plain yoghurt
1 small Pams Lemon, zested and sliced into thin wedges
100g packet Pams Sliced Smoked Salmon, cut into long thin strips
1 small Pams Red Onion, finely diced
5 tsp Pams Moroccan Capers

Method

1. Using a round biscuit cutter about 6cm in diameter, cut circles out of the pastry. Place the cut-outs on a lined baking tray, then bake for 15 minutes at 200°C.
2. When ready to serve, use the back of a teaspoon to crack the top of the tart shells, making a little round nest for the filling.
3. Mix the yoghurt and lemon zest together, and season with salt and pepper. Spoon some of the yoghurt mixture into the base of each tart.
4. Roll the salmon strips into little rose shapes and nestle on top of the yoghurt in the tart. Garnish with a thin lemon slice, some red onion and a few capers.

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Salad



Pea, Feta & Mint Salad



Fresh and full of flavour, this pea salad is the perfect summery accompaniment to your main Christmas meal. Lighten up your festive spread with this pop of green!



Serves:
10 sides



Prep time: 5 minutes
Cooking time: 3 minutes

Top Tip

- If you don't love asparagus, simply swap for green beans!

Ingredients

- 1 bag Pams Frozen Baby Garden Peas
- 1 bunch Pams Asparagus, chopped into pieces
- 1 courgette, grated
- 1 Pams Lemon, juiced and zested
- 1 handful mint, finely chopped
- ½ block of feta, crumbled

Method

1. Cook the peas and asparagus in a large pot of salted boiling water for 3 minutes, strain, then run cold water over to cool.
2. When cool, add the courgette, lemon zest and lemon juice. Season with salt, pepper, and a dash of olive oil, then toss well to combine. Finish with the fresh mint and feta.

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Salad



Wedge Salad with Whipped Feta Dressing



Crunchy cos and tangy, creamy dressing – this quick and delicious side-dish will give your Christmas feast some zing!



Serves:
10 sides



Prep time: 15 minutes
Cooking time: 5 minutes

Top Tip

- Add extra cranberries & nuts to your topping to make your wedge salad extra festive!

Ingredients

2 baby cos or 1 iceberg lettuce
½ block feta
2 Tbsp natural yoghurt
1 Pams Lemon, zest & juice
¼ cup Pams Pumpkin Seeds
2 Tbsp cumin seeds

Method

1. Add the feta, yoghurt & lemon juice to a bowl and whisk to combine. Add cold water, a teaspoon at a time until you reached the desired dressing consistency.
2. Add a splash of oil to a small fry pan over medium heat and add the pumpkin seeds and cumin seeds. Toast until fragrant. Add a pinch of salt, stir through and remove from the heat.
3. Cut your lettuce into wedges and arrange on a serving platter. When you're ready to serve, drizzle over the whipped feta dressing & sprinkle over the toasted seeds.

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Main



Mushroom & Kūmara Wellington



The perfect show-stopping centrepiece for your festive feast. Impress your whānau with this hearty and flaky Wellington.



Serves:
10



Prep time: 30 minutes + cooling time
Cooking time: 1 hour

Top Tips

- Take your Wellington to the next level by adding 2 tsp of Pams Crushed Garlic and a small handful of chopped fresh thyme to the mix.
- Add a tablespoon on Pams Soy Sauce to the bean mixture for extra depth of flavour.

Ingredients

1 kg kūmara of your choice, peeled and cut into small chunks

300g / 6 portobello mushrooms

1 Pams Red Onion, diced

1 tin Pams Lentils or Pams Black Beans, drained & rinsed

2 Tbsp Pams Wholegrain Mustard

3 sheets Pams Flaky Puff Pastry, thawed

Method

1. Place the chopped kūmara and 4 mushrooms on a large baking tray, drizzle with oil, season with salt & pepper and place in the oven at 200°C. Remove the mushrooms after 10 minutes and set aside to cool. Continue roasting the kūmara for an extra 10 – 15 minutes until golden and completely cooked through. Remove and set aside to cool before roughly mashing.
2. Add a splash of oil to a large fry pan over medium heat. Sauté the red onion until soft & translucent then roughly chop the remaining uncooked mushrooms and add to the pan. Continue to cook until soft, add the tin of lentils or black beans and gently mash with the back of a spoon until warmed through.
3. Add the smashed kūmara and the wholegrain mustard to the lentil mix and stir to combine.
4. On a large piece of baking paper, join together two whole pieces of pastry. Cut the third piece in half and join to the top of your rectangle to create a large square that fits onto your baking tray.
5. Spread the kūmara mix onto the pastry sheet, leaving a small border around the edge of the pastry. Place the remaining mushrooms in a row, stem side up, on top of the kūmara mix. Roll the pastry over top of the mushrooms until you have a log. Press down to seal the edges and roll the log over so that the seam is on the bottom.
6. Brush with some milk, or egg wash, and bake at 200°C for 20-25 minutes until pastry is golden.

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Main



Crackin' Chicken Tray Bake



Turn the classic Kiwi roast chook up a notch this year with our oh-so-easy and impressive chicken tray bake. The perfect combination of sweet & savoury, we've transformed the humble chicken into a festive centerpiece!



Serves:
10



Prep time: 10 minutes
Cooking time: 55 minutes

Top Tip

- The liquid left in the baking tray after cooking is fantastic drizzled over your hassleback potatoes!

Ingredients

2 kg or 10 chicken thighs, bone in, skin on

2 Pams Red Onions, sliced into wedges

½ cup Pams Dates, sliced in half

2 Pams Oranges, 1 sliced, the other juiced and zested

3 Tbsp Pams Wholegrain Mustard

1 Tbsp cumin seeds

Method

1. Season the chicken all over with salt & pepper and place in a single layer on a large baking tray. Arrange the onions, dates & sliced orange around the chicken pieces.
2. Mix the mustard, orange zest & juice and a big glug of olive oil together in a small bowl and pour over the chicken. Sprinkle the cumin seeds over the chicken and add a splash of vinegar or water into bottom of the baking dish.
3. Roast in the oven at 220°C fan bake for 30 minutes, or until the chicken and vegetables are cooked through and caramelised. Serve the tray bake straight from the roasting dish, or transfer to a large serving platter.



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Main

Garlic Hasselback Potatoes



Potatoes will always have a special place in our hearts as the ultimate more-ish side dish. Crispy on the outside and soft and fluffy on the inside, these buttery hasselbacks are sure to be a hit with the whole family!



Serves:
10 Sides



Prep time: 10 minutes
Cooking time: 30-40 minutes

Top Tips

- Add a tablespoon of dried thyme and sprig of finely chopped rosemary leaves to your garlic butter mix for added flavour!
- Place the potatoes on a wooden spoon whilst cutting them to prevent the knife going all the way through.

Ingredients

1.5 kg potatoes,
washed thoroughly
100g Pams Butter
3 Tbsp Pams
Crushed Garlic

Method

1. Use a sharp knife, cut slices into the potatoes about 2mm apart. Make sure you cut through most of the potato, being careful not to cut through the bottom.
2. Melt the butter in a pot over a low heat. Add the garlic and stir until fragrant. Remove from heat.
3. Place the potatoes onto a large baking tray, then brush the butter mix all over. Season well with salt & pepper, then bake in the oven at 200°C for 30-40 minutes, or until crispy and golden. Serve hot.

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Main



Festive Couscous



A vibrant and flavoursome dish with all the Christmas colours, this is perfect for a burst of freshness.



Serves:
10 sides



Prep time: 10 minutes
Cooking time: 15 minutes

Top Tips

- Add some dried stock powder to the couscous cooking water for extra flavour.
- Quickly pickle your onions for a burst of colour and extra zing. Add the sliced red onions to a small pot with some Pams White Vinegar and 2 Tbsp of Pams Brown Sugar. Simmer for 5 mins before draining the liquid. Sprinkle the onions over the salad.

Ingredients

1 bag Pams Couscous
2 Tbsp cumin seeds
2 Pams Red Onions
3 Pams Carrots, peeled & grated
2 Pams Oranges, sliced into small segments
1 handful mint, roughly torn

Method

1. Finely dice one of the red onions. Add a big glug of olive oil to a large fry pan over medium heat and add the diced onion, cumin seeds and season with salt & pepper. Cook until the onion is golden and soft.
2. Add the couscous to the pan and stir to coat. Pour over 2 cups of boiling water and remove from heat, cover with a lid and leave to steam for at least 5 minutes.
3. Uncover the couscous and fluff up with a fork, breaking up any lumps. Leave to cool.
4. Place the cooled couscous into a large serving dish and douse generously with olive oil. Mix through the carrot, orange segments, remaining red onion (sliced in rings) and mint.

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Dessert



Pavlova Ambrosia



Two classics merged into one epic Christmas dessert. Whip this one up in only 20 minutes – it looks so special that your family will think it took you all day!



Serves:
10



Prep time: 20 minutes + cooling time
Cooking time: None

Top Tips

- We've used strawberries for our pavlova ambrosia, but feel free to use your favourite summer fruit!
- Try using Pams Strawberry Jam in place of the plum syrup!

Ingredients

1 cup Pams Cream
¼ cup plum syrup
from Pams Black
Doris Plums
¼ cup plain yoghurt
1 punnet
strawberries
1 large pavlova
½ packet Pams
Festive Mallows

Method

1. Whip the cream until stiff peaks form. An electric beater is the easiest way to do this but use whatever you have on hand.
2. Finely dice half the strawberries and roughly chop a handful of mallows and add to a small mixing bowl with the yoghurt and syrup. Mix to combine, then fold through the cream.
3. Using a spatula, evenly spread the cream mixture on top of the pavlova. Any extra can be served on the side.
4. Decorate with the remaining strawberries sliced into rounds and a handful of chopped festive mallows. Chill until ready to serve.

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Dessert



No-Bake Plum & Chocolate Tart



Luxurious, rich & tasty, this chocolate and plum tart ticks all the boxes. With no bake-time needed it's super easy to whip up when you don't have all day to be in the kitchen! Win-win.



Serves:
10



Prep time: 30 minutes
Setting time: 30 minutes

Top Tip

- Serve with a decadent plum sauce to pour over. Combine the liquid from the tin of plums with 2 Tbsps of caster sugar in a saucepan. Bring to a gentle simmer to reduce the liquid by half before mixing in a cornflour slurry (two tsp of cornflour with 1 Tbsp of water). Whisk to thicken, then set aside to cool before placing in the fridge.

Ingredients

1 pack of Pams
Finest decadent
Chocolate Chunk
Cookies
100g Pams Butter,
melted
1 block Pams Finest
Dark Chocolate
Block
½ cup Pams Cream
1 tin Pams Whole
Black Doris Plums
in Syrup

Method

1. Place the cookies in a food processor, add melted butter and blitz to a crumb. You might need to do this in 2 batches depending on the strength of your food processor! Press the crumb into a 25cm loose base tart tin, making sure it's evenly spread and pressed firmly up the sides. Pop the base in the fridge to harden for at least 20 minutes.
2. Place plums into a sieve over a bowl. Remove all of the pips. Allow the plums to drain excess liquid while the tart base sets.
3. Heat the chocolate and cream over low heat, stirring often. When the chocolate is nearly melted, remove from the heat, and whisk until smooth.
4. Spread ⅓ of the plums onto the base and cover with the chocolate. Top with remaining plums and return to the fridge for at least 30 minutes or until set.

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Meri Kirihimete

