

ENTERTAIN

FREE

WITH COOKING FOR BUSY MUMS AND D'ORSOGNA

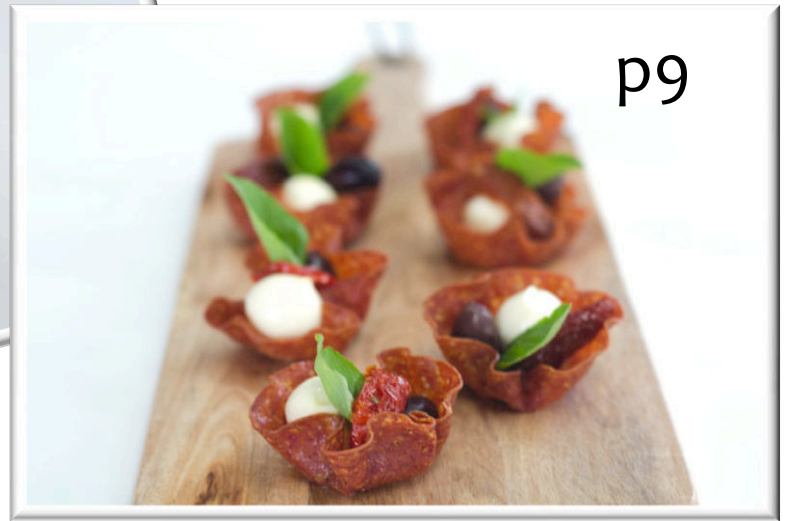


SINCE 1949



15+ RECIPES FOR THE HOLIDAY SEASON

BREAKFAST | ENTRÉE | SALADS | MAINS | DESSERTS | DRINKS



Welcome

Cooking For Busy Mums has teamed up with D'Orsogna again to bring you this fabulous FREE ebook packed full of recipes for the Holiday Season.

You will find 16 recipes including breakfast, entrées, mains, desserts and drinks. They are all easy to make and perfect for busy families who still want to impress their family and friends.

Keep an eye out at the bottom of each savoury recipe, there is a little image of the D'Orsogna product I have used and where you can purchase it. This makes it easier to find when you're out shopping.

Sit back and enjoy, share with your friends and family and start planning a hassle free, delicious holiday period. Happy entertaining!

Amanda

Amanda Voisey
Busy Mum/ Food Blogger

Recipes created by Amanda Voisey
(Cooking For Busy Mums)

Photographer Gerogia Barnes

Ebook Sponsored by D'Orsogna



Please forward all queries or feedback to:
amanda@cookingforbusymums.com

Visit Cooking For Busy Mums Blog

www.cookingforbusymums.com

All measurements are in Australian Metric

Produced November 2014

What's inside...

BREAKFAST

HAM, FRIED EDD AND GRUYERE CHEESE CROSSIANT	4
BAKED EGGS WITH CHORIZO, MUSHROOM AND TOMATO	5

ENTRÉE

GRILLED HAM AND PINEAPPLE KEBABS	6
HAM, DILL PICKLE AND CREAM CHEESE SPREAD BALL	7
HAM AND SEMI DRIED TOMATO CUCUMBER CUPS	8
BAKED SALAMI CUPS FILLED WITH ANTIPASTI	9

SALADS

BLT (BACON, LETTUCE, TOMATO) PASTA SALAD	10
EASY POTATO, EGG AND SALAMI SALAD	11
HAM COBB SALAD	12

MAINS

MAPLE AND MUSTARD GLAZED BAKED HAM	13
PROSCIUTTO WRAPPED PRAWNS	14
LEG HAM, CREAM CHEESE AND TOMATO RELISH	
STUFFED BAGUETTE	15

DESSERT


FESTIVE TRIFLE	16
CHOCOLATE BERRY TOWER CAKE	17

DRINKS

TANGY LEMON PUNCH	18
COOL MOJITO	19

TIPS

CHRISTMAS HAM STORAGE TIPS	20
A GUIDE TO EASY PARTY PLANNING	21



HAM, FRIED EGG & GRUYERE CHEESE CROSSIANT

INGREDIENTS

**Makes 4 | Prep 10 Mins | Cook
10 Mins**

4 Slices D'Orsogna Honey
Ham Off The Bone
4 Crossiants
4 Eggs
4 Slices Gruyere Cheese
1 Tbs Butter
Salt and Pepper
4 Serves Fruit Salad and
Greek Yoghurt to serve.

LETS PUT IT ALL TOGETHER

1. Heat the butter in a large frypan and fry the eggs.
2. Heat the croissants in the oven then slice in half. Once the eggs are cooked, place a slice of ham onto the croissant followed by the cooked egg and cheese. Place under the grill until the cheese melts.

Serve with fruit salad and Greek yoghurt for a balanced start to the day.

D'Orsogna Honey
Ham Off The
Bone available
nationally from
the Woolworths
Deli Counter





TIP: Why not add baked beans to the dish for a lovely twist.

BAKED EGGS WITH CHORIZO, MUSHROOM AND TOMATO

INGREDIENTS

Makes 4 | Prep 10 Mins | Cook 25 Mins

100gm D'Orsogna Deli Fresh Spicy Chorizo, sliced
4 Eggs
4 Mushrooms, sliced
1 Tbs Minced Garlic
Olive Oil

400ml Passata
100ml Thickened Cream
1 Onion, sliced finely
Salt and Pepper
Crunch Bread to Serve

LET'S PUT IT ALL TOGETHER

1. In a fry pan over a medium high heat sauté the mushrooms, onion and garlic in a little olive oil until they start to soften, approx 5 minutes.
2. Divide the mix into four individual serve oven proof bowls, or one large dish. Spoon in 100ml of passata into each bowl.
3. Make a slight indent and crack an egg into each bowl, followed by 25ml of thickened cream into each bowl.
4. Top with a sprinkling of salt and pepper and the strips of chorizo.
5. Bake in a 200 degree celcius oven for 15-20 minutes or until the egg white is set. Serve with crunchy bread.

D'Orsogna Deli Fresh Spicy Chorizo available from Woolworths nationally



TIP: Use leftover Christmas Ham cut into 2cm cubes.



GRILLED HAM AND PINEAPPLE KEBABS WITH A GINGER SAUCE

INGREDIENTS

Makes 12 | Prep 10 Mins | Cook 5 Mins

200gm D'Orsogna Original Ham Off The Bone Leg Ham
1 Fresh Pineapple, peeled, cored and cut into triangles 2cm thick
3 Tbs Soy Sauce
3 Tbs Brown Sugar
½ Tso Ginger, grated
Bamboo skewers, soaked in water for 30 minutes

LETS PUT IT ALL TOGETHER

1. Take a soaked bamboo skewer and thread on ham, pineapple, ham pineapple until three sets of both are done. Repeat with remaining skewers.
2. Mix together the soy sauce, brown sugar and ginger. Baste the ham and pineapple with the sauce. Leave to marinate in the fridge for 1 hour.
3. Cook on a hot BBQ until the pineapple and ham start to caramalise.

Serve with lightly toasted coconut flakes.

D'Orsogna Original Off the Bone Leg Ham
available from Coles Nationally



TIP: Make a day ahead so the flavours infuse. Place in the freezer 1 hr prior to serving on hot days.



HONEY HAM OFF THE BONE, DILL PICKLE AND CHEESE SPREAD BALL



INGREDIENTS

Serves 10+ | Prep 10 Mins | Chill 1-2 hrs

200gm D'Orsogna Honey Ham Off The Bone, diced
1 Packet French Onion Soup Mix
3 Dill Pickles, diced
500gm Light Cream Cheese, softened
½ Cup Sour Cream
1 Cup Cheddar Cheese, grated
½ Cup Fresh Parsley, chopped finely
Crackers to serve

LET'S PUT IT ALL TOGETHER

1. In a food processor or large bowl place the ham, French onion soup mix, dill pickles, cream cheese, sour cream and cheddar cheese. Mix well until combined.
2. Take the mix and place into a large freezer bag. Work it into a ball shape. Place in a similar shaped bowl and place in the fridge for 1-2 hours.
3. Once chilled, place the chopped parsley on a plate and place the unwrapped ball onto the parsley, gently rolling to coat all over.

Serve with crackers.



D'Orsogna Honey Ham Off the Bone available sliced from the Woolworths Deli Section Nationally



D'Orsogna 400gm Value Packs available
From Woolworths Nationally



LEG HAM & SEMI DRIED TOMATO CUCUMBER CUPS

INGREDIENTS

Makes 12 | Prep 10 Mins | Cook 0 Mins

2 Cucumbers
200gm D'Orsogna Champagne Leg Ham
Family Pack, diced finely
6 Semi Dried Tomatoes, diced finely
50 ml Sour Cream
1 Tbs Sour Cream
Lemon slices and garlic chives to serve

LETS PUT IT ALL TOGETHER

1. Run a fork down the edge of the cucumbers. Remove the top and bottom and cut into 3cm pieces. Using a melon baller remove the inside making sure not to go through.
2. Mix together the ham, semi dried tomatoes, sour cream and curry powder.
3. Spoon the mix into each cucumber and top with a slice of lemon and garlic chives.

TIP: Try different combinations of antipasto – eg. artichokes, roasted capsicum and feta



BAKED SALAMI CUPS FILLED WITH ANTIPASTI

INGREDIENTS

Makes 12 | Prep 5 Mins | Cook 8-10 Mins

- 2 Pkts D'Orsogna Deli Fresh Mild Salami
- 12 Baby Bocconcini
- 12 Kalamata Olives, pitted
- 12 Slices Semi Dried Tomatoes
- 12 Fresh Basil Leaves

LETS PUT IT ALL TOGETHER

1. Using a 12 hole muffin pan, place a slice of mild salami in each, making sure to push down gently to make sure they stay open to form a cup.
2. Bake in a preheated 200 degree celcius oven for 8-10 minutes. Remove from the oven and allow to cool. They will harden as they cool.
3. Place a baby bocconcini, olive, semi dried tomato and fresh basil leaf in each salami cup. Finish off with a drizzle of the oil from the semi dried tomatoes. Repeat for all salami cups.

Best enjoyed on the day of making.

D'Orsogna Deli Fresh Mild Salami available from Woolworths Nationally.

The larger salami slices are perfect for this recipe



BLT STREAKY BACON LETTUCE TOMATO PASTA SALAD

INGREDIENTS

Serves 8 Sides

Prep 5 Mins

Cook 10 Mins

200gm D'Orsogna
Rindless Streaky Bacon

4 Cups Cooked Spiral
Pasta

250gm Cherry
Tomatoes, halved

2 Cups Iceberg Lettuce,
chopped

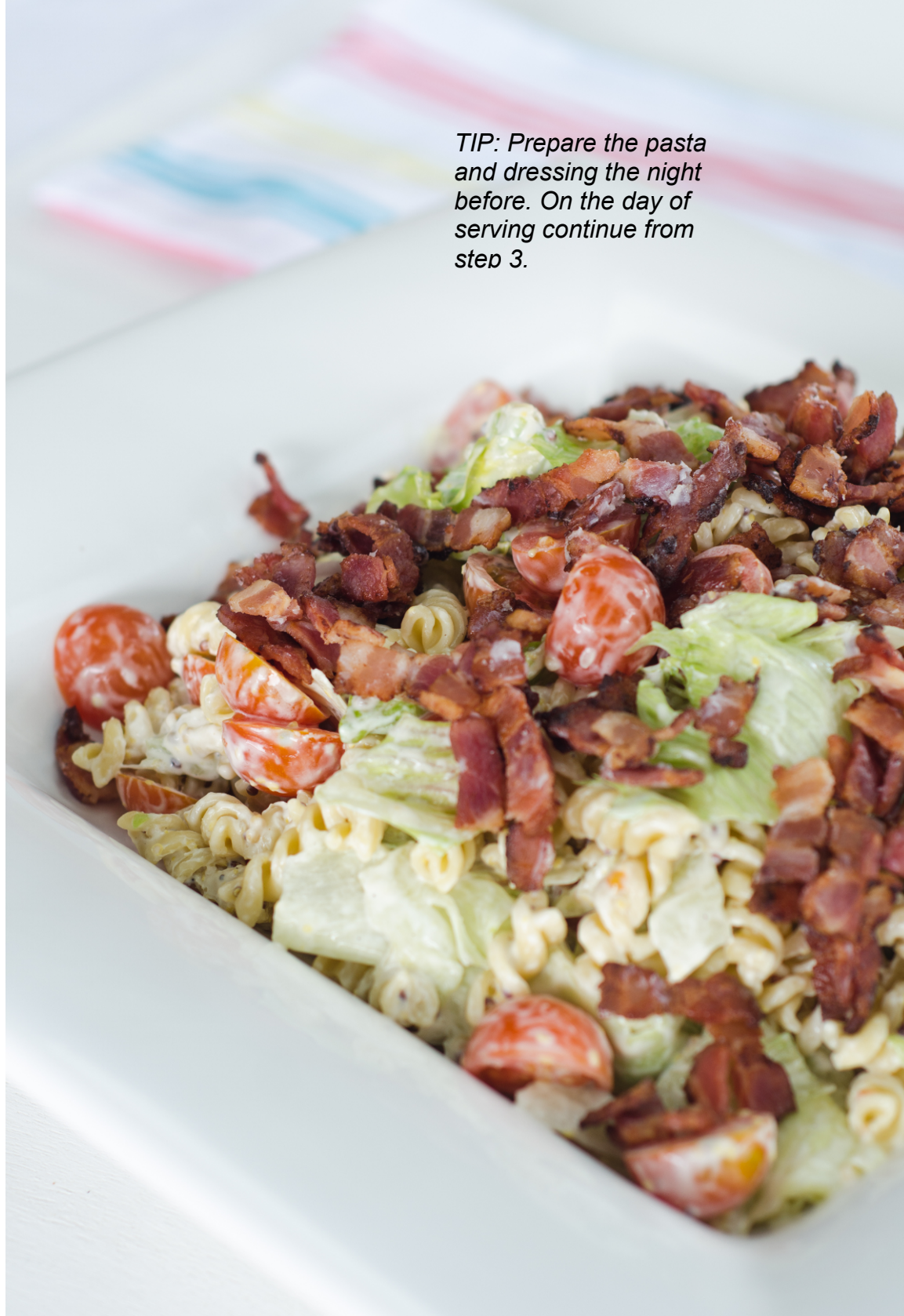
¼ Cup Whole Egg
Mayonnaise

¼ Cup Sour Cream

3 Tbs Seeded Mustard

Salt and Pepper

TIP: Prepare the pasta and dressing the night before. On the day of serving continue from step 3.



LET'S PUT IT ALL TOGETHER

1. Cook the pasta according to the directions on the packet. Drain and place in the fridge to cool.
2. While the pasta is cooking slice the streaky bacon into strips and cook in a hot fry pan until crunchy.
3. Prepare the dressing by mixing together the mayonnaise, sour cream, seeded mustard and a sprinkling of salt and pepper.
4. In a large bowl place the cooled pasta, tomatoes and lettuce and gently mix to combine.
5. Drizzle over the dressing and toss through.
6. Top with crunchy streaky bacon pieces prior to serving.

D'Orsogna Rindless Streaky Bacon
available from Woolworths Nationally



EASY POTATO, EGG AND MILD SALAMI SALAD

INGREDIENTS

Serves 8 sides | Prep 10 Mins | Cook 15 Mins

1 Pkt D'Orsogna Deli Fresh Mild Salami, cut into strips
4 Eggs, boiled, quartered
¼ Cup Wholegrain Mustard
1 Tsp Salt

500gm Baby Potatoes, boiled, halved
2 Shallot Stalks, sliced finely
¼ Cup Olive Oil
Juice 1 Lemon

LETS PUT IT ALL TOGETHER

1. Boil the baby potatoes for 15 minutes or until a knife can easily go through. Boil the eggs with the potatoes 3 minutes before they are to be finished. Cool then peel and cut the eggs.
2. In a large bowl mix together the potatoes, eggs, mild salami strips and shallots.
3. Make the dressing by mixing together the mustard, olive oil, lemon juice and salt. Drizzle over the ingredients and lightly toss. Serve with extra shallots.



D'Orsogna Deli Fresh Mild Salami available from
Woolworths Nationally

TIP: Cook the potatoes and eggs the day before. Store in an airtight container in the fridge.



HAM COBB SALAD

INGREDIENTS

Serves 8 sides | Prep 5 Mins | Cook 5 Mins

100gm D'Orsogna Orange Grove Baked Leg Ham Platinum Range
4 Hard Boiled Eggs
250gm Cherry Tomatoes, halved
2 Avocados, cubed
1 Cup Grated Cheddar Cheese
½ Iceberg Lettuce, shredded
Ranch Dressing

LETS PUT IT ALL TOGETHER

1. Boil the eggs for 2-3 minutes, place into cold water to cool quickly. Peel and cut.
2. Using a large flat serving bowl place the ingredients into sections as shown in the photo.
3. When ready to serve, top with a good drizzle of Ranch Sauce.

This is a perfect make your own mixed salad, allowing guests to choose the ingredients they like.

D'Orsogna Orange Grove Baked Leg Ham
Platinum Range available from Coles Nationally



TIP: Try serving in a cobb loaf to impress your guests.

This is also a great idea for leftover Ham off the Bone.





MAPLE AND MUSTARD GLAZED BAKED HAM

INGREDIENTS

- 1 D'Orsogna Christmas Ham
- 300ml Maple Syrup
- 200ml Mild American Mustard
- 1 Packet Cloves
- 1 Can Sliced Pineapple
- 1 Packet Glace Cherries

LETS PUT IT ALL TOGETHER

1. Using a knife pull away the layer of skin and fat from the ham. Place into a large lined baking tray.
2. Score the remaining fat to make a diamond pattern.
3. Mix together the maple syrup and mild American mustard and generously coat the ham.
4. Place a clove in each corner of the diamonds.
5. Place slices of pineapple over the ham followed by a glace cherry. (You may need to use skewers to keep the pineapple in place)
6. Bake in a 220 degree celcius oven for 30-45 minutes or until the outside is golden.
7. Coat with extra maple syrup just before serving.

See page 20 for tips on storing your Christmas Ham.

PROSCIUTTO WRAPPED PRAWNS WITH AIOLI & PLUM SAUCE

INGREDIENTS

Makes 12 | Prep 10 Mins | Cook 5 Mins

150gm D'Orsogna Italian Style Prosciutto

500gm Green Prawns, peeled (tails left on)

Aioli, Plum Sauce and Parsley to serve

Bamboo Skewers, soaked in water for 30 mins

LET'S PUT IT ALL TOGETHER

1. Take a peeled green prawn and thread onto a soaked skewer starting from the tail end.
2. Wrap the prawn top to bottom with prosciutto. Repeat until all prawns are wrapped.
3. BBQ over a medium high heat until the prawn turns white.

Serve with a sprinkling of fresh parsley and aioli and plum dipping sauce

TIP: Step 1 can be completed the night or morning prior to serving. Store covered in the fridge until ready to wrap.



D'Orsogna Italian Style Prosciutto
Available from Coles Nationally

TIP: Make the cream cheese filling the day before. The flavours will infuse and it will be quick and easy to put together on the day of serving.



LEG HAM, CREAM CHEESE AND TOMATO RELISH STUFFED BAGUETTE

INGREDIENTS

Makes 1 Baguette | Prep 10 Mins | Cook 0 Mins

100gm D'Orsogna Original Off the Bone Leg Ham Platinum Range
1 Baguette
1 Carrot, peeled and grated
½ Red Onion, diced finely
250gm Light Cream Cheese, softened
1 Jar Tomato Relish
Iceberg Lettuce leaves

LET'S PUT IT ALL TOGETHER

1. Take the baguette and slice through the middle of the bottom, making sure not to cut all the way through. Gently open up and remove the bread leaving a 1cm edge all round.
2. In a bowl mix together the cream cheese, grated carrot and red onion.
3. Place a layer of lettuce into the opened baguette, followed by a layer of the leg ham. Spoon in the tomato relish, spread evenly over the leg ham.
4. Add the prepared cream cheese mix and then close both sides together.
5. Wrap firmly with cling wrap and refrigerate for 1 hour prior to serving.
6. Unwrap and slice into 2cm pieces.

Best enjoyed on the day of making.

D'Orsogna Original Off the Bone Leg Ham Platinum Range available from Coles Nationally





FESTIVE TRIFLE

INGREDIENTS

Serves 12+ | Prep 15 Mins | Fridge 4 hr Min

2 Packets Wine Jelly
2 Packets Swiss Roll Cakes
500gm Strawberries
½ Cup Flaked Almonds
½ Cup Flaked Coconut
1 Litre Custard
600mls Thickened Cream

LET'S PUT IT ALL TOGETHER

1. Prepare the jelly the night before. 400ml boiling water per packet of jelly. Set in a large rectangle container and cut into cubes when set.
2. On the day of serving, slice jam rolls, slice strawberries, toast almonds and coconut and whip cream.
3. Assemble by layering jam rolls, jelly, strawberries, custard and cream. Repeat until all ingredients are used and finish with cream, almonds and coconut.

CHOCOLATE BERRY TOWER CAKE

INGREDIENTS

Serves 12 | Prep 10 Mins | Cook 30 Mins

2 Packets of Chocolate Mud Cake Mix
1 Small Jar Chocolate Spread
1 Punnet Fresh Raspberries

300ml Thickened Cream
1 Flake Chocolate Bar
1 Punnet Fresh Blueberries

LET'S PUT IT ALL TOGETHER

1. Make the cake according to the packet instructions (1 packet at a time), divide into two 20cm x 4cm cake tins. Repeat for second packet. Allow the cakes to cool completely before decorating.
2. Whip the cream and then begin assembling. One cake, spread with chocolate spread, layer with cream and add blueberries around the edge. Repeat another three times, finishing with fresh raspberries and flake crumbled on top.





LEMON TANG PUNCH (Non-Alcoholic)

INGREDIENTS

200ml Lemon Cordial
1.25Lt Ginger Ale

500ml Cranberry Juice
500ml Pineapple Juice

500ml Golden Pash Fruit Drink
1-2 Lemons Sliced

Place all the ingredients into a serving bowl and mix to combine. Serve with ice.



COOL MOJITOS

INGREDIENTS

20 Mint Leaves	3 Tbs Caster Sugar	Soda Water
5 Tbs White Rum	3 Tbs Lime Juice	

Using a mortar and pestle crush the mint leaves and sugar. Add to a 250ml carafe along with the white rum, lime juice and top with soda water and ice cubes.

Christmas Ham Storage Tips

Once everyone has enjoyed his or her meal of the Maple and Mustard Glazed Baked Ham, it is important that the remaining ham is stored correctly so that it lasts.

The most common way to store a leg ham is in a Ham Bag. You find these readily available from supermarkets and department stores when it is close to Christmas.

WHAT YOU NEED TO DO

1. Fill a large clean bowl with cold water and $\frac{1}{4}$ cup white vinegar.
2. Place the clean ham bag into the diluted vinegar solution and let it soak for a couple of minutes.
3. Give it a squeeze and place the leg ham inside.
4. Store in the refrigerator.
5. Every three days the bag needs to be refreshed with the diluted vinegar solution.
6. If stored correctly a leg ham should last for 1-2 weeks once cut.

Use your own judgement however, if it smells or feels different to when you first cut it then its probably been left in the fridge too long.

Leftover leg ham can also be frozen and used in soaps, quiches, pasties, omelettes etc.



A Guide to Easy Party Planning

Hosting a party for family and friends should be an enjoyable experience. Sometimes the planning and preparing can become all too overwhelming and you simply don't get to enjoy the party.

Here is my guide to easy party planning to help you enjoy your next party.

- 1. Determine the number of people attending** - this will then help you establish how much food you are going to need.
- 2. Set a time frame for the party** – a 3 hour lunch gathering is sufficient time to have lunch and a chat and leave you enough time after to re-group and get ready for the normal bath and dinner.
- 3. Read the supermarket catalogues for that week.** The specials will help you create your menu.
- 4. Decide on the main meal** first and then plan your entrées, salads and desserts around it.
- 5. Set your drinks menu**, provide alcoholic and non-alcoholic options or make it BYO and you only have to worry about water, a punch and kid friendly drinks.
- 6. If you want to save on washing up** choose some funky disposable serving plates. They come in a great variety of colours and quality now.
- 7. Clean as you go**, there's nothing worse than staring at a sink and bench full of dishes when everyone leaves.
- 8. Make lists** in the days leading up to the party. It is easier to tick off a list than to have to remember what still needs doing.
- 9. Accept help from family and friends**, if they offer to bring a dish then let them. Pass your lists over and they can tick some of the tasks off for you.
- 10. Breathe**, it is meant to be a time for catching up with family and friends. They won't notice the crumbs on the floors, the not so perfect cake or your piles of laundry so don't worry yourself with things that don't need to be done to entertain. Simply close the door on the laundry and have a heart full-filling day.