

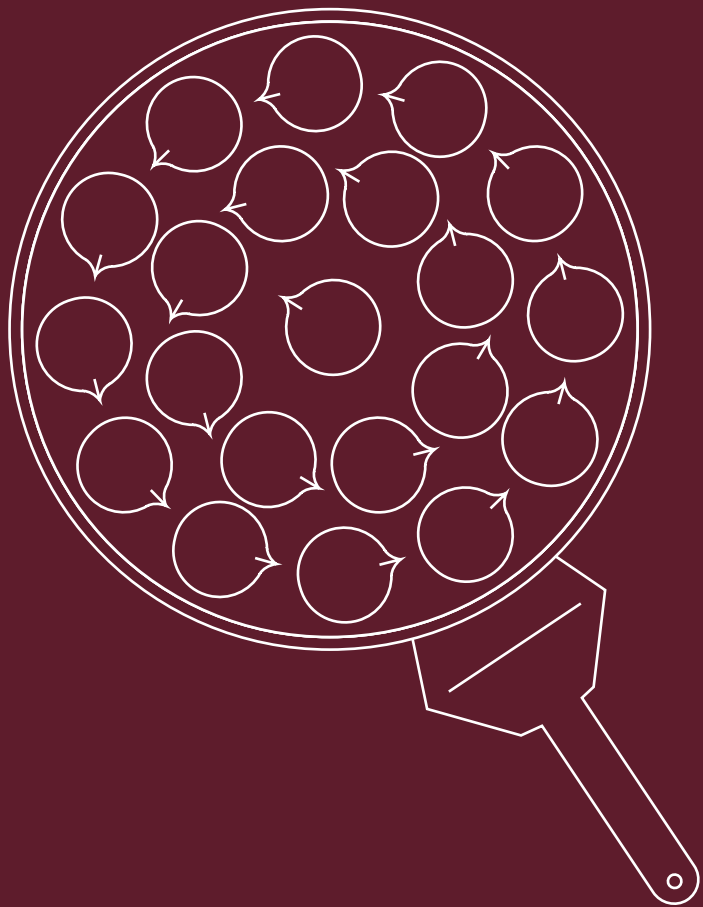
CHRISTMAS 2016

12 DAYS OF MACADAMIA RECIPES



Day 1

WONDAREE CHRISTMAS FRUIT CAKE





ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE MACADAMIA FRUIT CAKE IDEAL ANY TIME

Makes one 23cm round or 20cm square cake

INGREDIENTS

50g natural Wondaree macadamias (halves)
75g Wondaree Macadamia cooking pieces
1.25kg mixed fruit
250g butter
1 cup firmly packed brown sugar
1 cup brandy or Bacardi rum
2 tsp grated orange rind
1 tsp grated lemon rind
1 tb golden syrup or maple syrup
5 eggs (lightly beaten)
1 ¾ cups plain flour
1/3 cup SR flour
½ tsp bicarb soda

Line your cake tin making sure your sides are 5cm higher than tin and make sure your base has 3 layers of baking paper or greaseproof paper.

Place the fruit, cooking pieces, butter, sugar, brandy or rum in a large saucepan and stir over heat until butter is melted and sugar dissolved. Bring to the boil, reduce the heat and simmer covered for 10mins. Remove from heat and let cool to room temperature.

Stir in orange and lemon rinds, syrup and lightly beaten eggs.

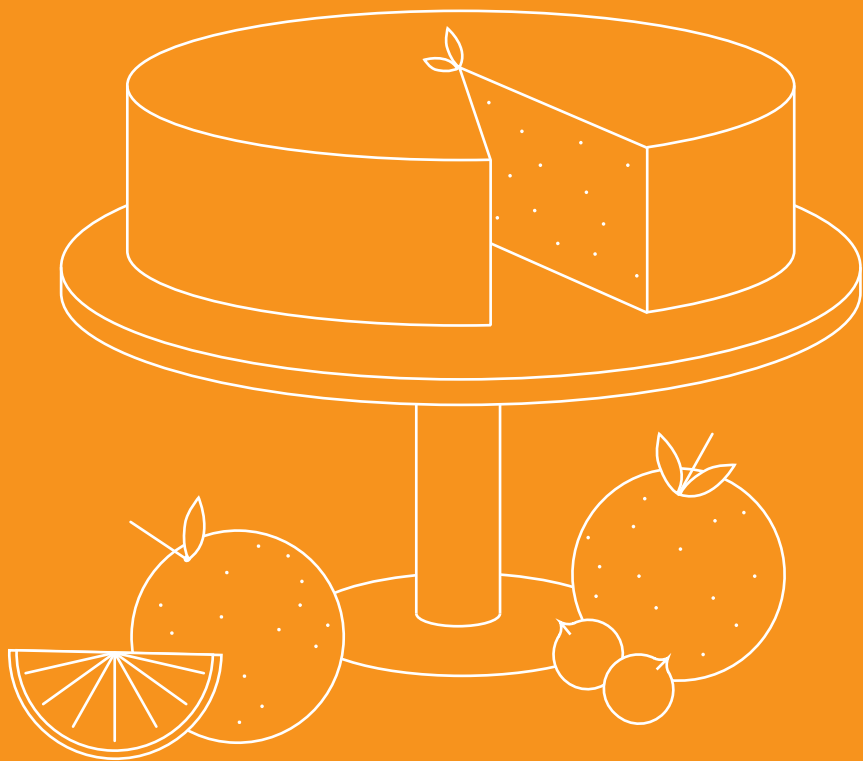
Stir in sifted dry ingredients.

Pour mixture into cake pan and spread mixture evenly then decorate top of cake with macadamia halves – go crazy-the more nuts the better.

Bake in a slow oven, 150 degrees for 2 to 2 ½ hours. Check with a skewer and once cooked cover cake with foil and let cool in tin for 2 hrs before turning onto a cooling rack. Keep in an airtight container or cake can be frozen.

Day 2

MACA MEAL ORANGE CAKE





ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on
Nigella's Clementine Cake

MACA MEAL FLOURLESS ORANGE CAKE

INGREDIENTS

approx. 375 grams oranges

6 large eggs

1 tsp of vanilla extract

250 grams white sugar

250 grams Wondaree Macadamia meal

1 teaspoon baking powder

(for a Gluten free cake, use Gluten free baking powder or remove altogether)

In a pan, place the oranges and add some cold water, then bring to the boil and cook for 2 hours. Drain and, when cool, cut each orange in half and remove the seeds. Place the whole oranges — skin, pith and all — and give a quick blitz in a processor. Preheat the oven 190°C. Butter and line a 21cm Springform tin.

Add all the other ingredients into the processor and mix. Or, you can beat the eggs by hand adding the sugar, macadamia meal and baking powder, mixing well, then finally adding the oranges.

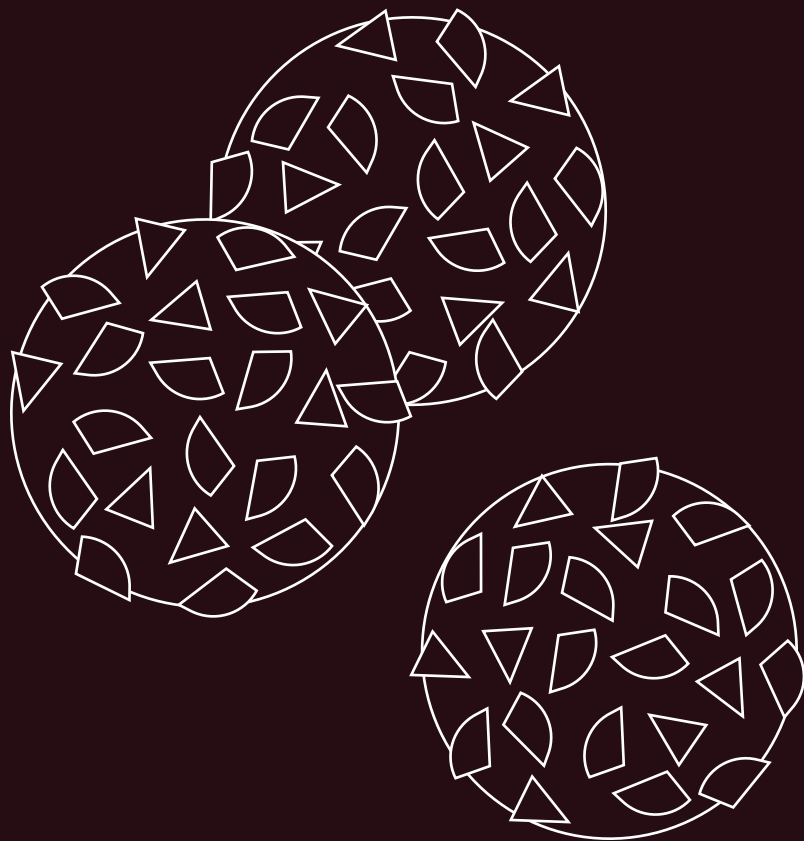
Pour the cake mixture into the tin and bake for an hour. Your skewer should be clean. You may also need to cover with foil or greaseproof paper after about 40 minutes to avoid the top burning. Remove from the oven and leave to cool, on a rack, but in the tin. When the cake's cold, you can take it out of the tin.

Sprinkle with a little icing sugar.

Please Note: We know you'll want to make this again, so boil up heaps of oranges and freeze what you don't need. You can also keep the macadamia meal in the freezer.

Day 3

WONDAREE RUM & RAISIN TRUFFLES





ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Taste.com.au
Chocolate rum and raisin truffles

WONDAREE RUM & RAISIN TRUFFLES

INGREDIENTS

200g natural Wondaree
macadamias (halves)

1 1/2 cups of raisins

400g premium dark chocolate

395g can condensed milk

3 tbsp rum

Toast the macadamias under a grill on high for 2 minutes — but be careful as they burn quickly! Or bake at 140 degrees in a fan forced oven for 20 – 25 minutes until golden brown.

Then in a bowl, soak the raisins in the rum and set aside for 10 – 20mins. We like when they get nice and plump!

Melt the dark chocolate. Then in a large bowl combine the condensed milk with the melted chocolate and mix well. Then add in the raisins.

Line a tray with non-stick baking paper. Roll the mixture into balls (we find a teaspoon is helpful) and to decorate, roll these in the toasted macadamias.

Set on the tray and refrigerate for 4 hrs.

Enjoy!!

Day 4

MACADAMIA MAI TAI





ESTABLISHED 1983

WONDAREE RECIPES

Recipe from Delicious.com.au
<http://www.delicious.com.au/recipes/macadamia-mai-tai/79dad429-a8c2-43a6-a535-d83355a59077>

MACADAMIA MAI TAI

INGREDIENTS

1/2 cup (125ml) white rum
1/2 cup (125ml) pineapple juice
1 tbs lemon or lime juice, or to taste
2 ice cubes, plus extra to serve

BASE

1/2 cup natural whole Wondaree macadamias
2 1/2 cups (625ml) water
250g white sugar
25ml amaretto
30ml orange curacao

To make the base, combine macadamias and water in a large blender at high speed until smooth.

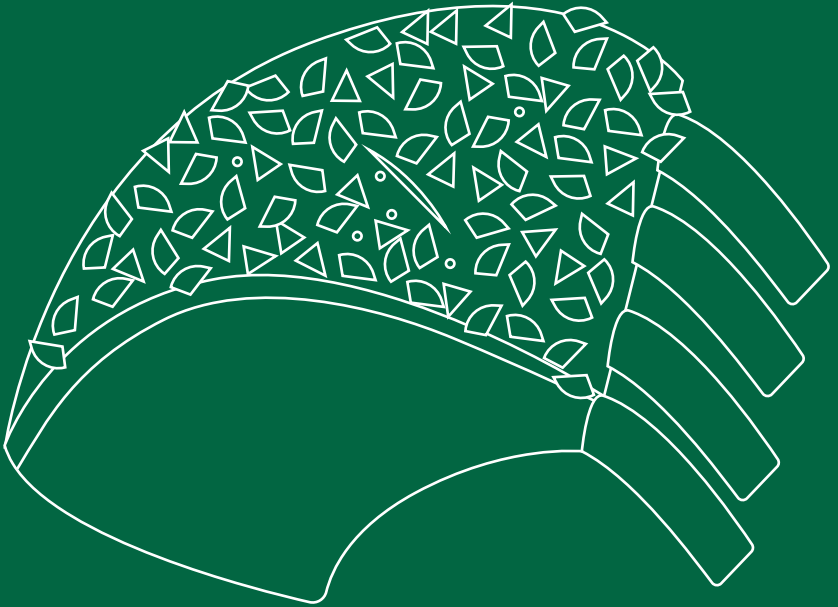
Pour into a saucepan and add sugar. Stir over low heat until sugar is dissolved. Increase heat to medium and boil for 5 minutes to make a light syrup. Pour into a bowl, cover and refrigerate. When chilled, stir in remaining base ingredients.

To prepare 4 small cocktails, pour 1/2 cup (250ml) of the base into the blender, add rum, juices and ice and process at high speed until the mixture is light and frothy. Pour into four 1/2-cup (125ml) glasses and top with extra ice.

Store remaining base mixture in fridge for up to a week.

Day 5

MACADAMIA CRUSTED LAMB RACK





ESTABLISHED 1983

WONDAREE RECIPES

Recipes from The Merry Maker Sisters

[http://themerrymakersisters.com/
macadamia-mustard-crust-lamb-rack/](http://themerrymakersisters.com/macadamia-mustard-crust-lamb-rack/)

WONDAREE MACADAMIA CRUSTED LAMB RACK

INGREDIENTS

1 grass fed lamb rack, trimmed
1 cup Wondaree Bits'n Pieces
1 tbs. dijon mustard
2 tsp rosemary (finely chopped)
2 garlic cloves (finely chopped)
1 tsp. dried thyme
1 tsp. coconut oil
salt and pepper

Preheat oven to 200°C and line a baking tray with foil.

Season with thyme, rosemary, garlic and salt and pepper.

Melt the coconut oil in a large fry pan on high heat.

Seal all sides of the lamb, it should take around 2 minutes on each side.

Place the lamb on to the prepared baking tray. Fat side up.

Spread the mustard on top of the lamb.

Carefully spoon the crushed macadamias on to the mustard, pressing them down so they don't fall off the meat.

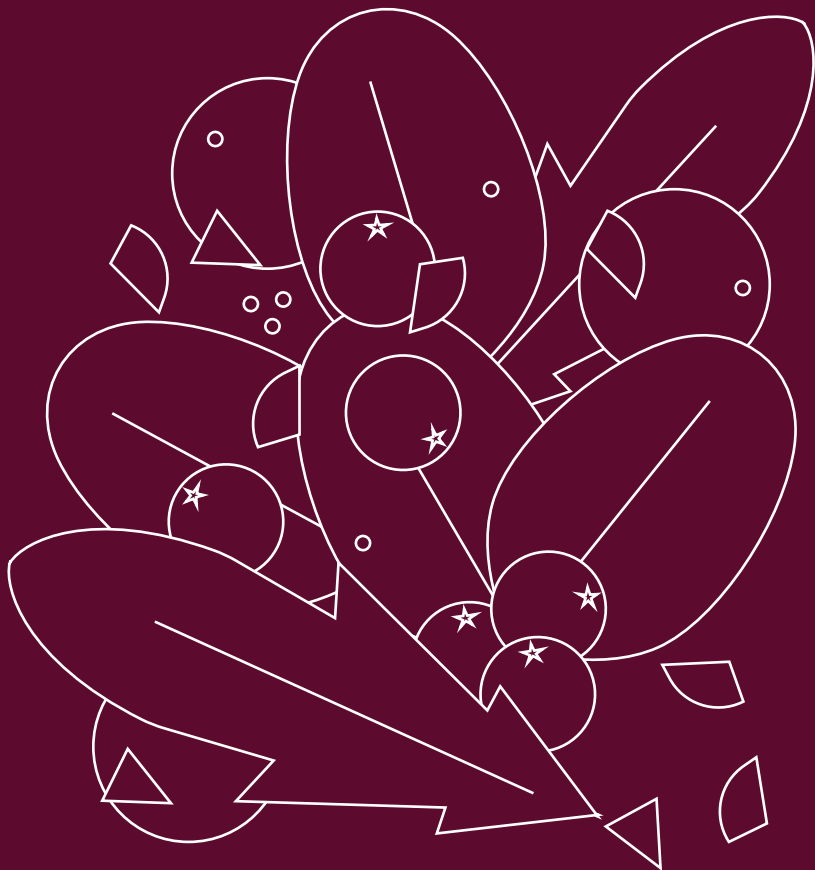
Season with salt and pepper and place in to the oven for 30 minutes.

Once cooked, allow to sit for 10 minutes before slicing in to cutlets.

We like to serve with balsamic tomatoes!

Day 6

MACADAMIA, CRANBERRY & BEETROOT SALAD





ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE MACADAMIA CRANBERRY & BEETROOT SALAD

INGREDIENTS

200g of roasted Wondaree macadamias

1/2 cup dried cranberries

50g Rocket

50g Spinach

Salt & Pepper

1 beetroot

200g Goats Cheese

Toast the macadamias under a grill on high for 2 minutes — but be careful as they burn quickly!

Preheat oven to 180°C/160°C fan-forced. Wash beetroot. Pat dry. Wrap in foil. Place on a baking tray. Roast for 1 hour or until tender. Cool for 15 minutes. Meanwhile prepare remaining ingredients. wearing gloves, peel and discard skin from beetroot. Cut beetroot into 2cm pieces.

In a large bowl, combine the rocket, spinach, cranberries, beetroot and goats cheese.

Whisk up the dressing and add to the salad!

DRESSING

1/2 cup olive oil

3 teaspoons lemon juice

1/4 cup white wine vinegar

1/4 cup cider vinegar

salt & pepper to taste

1 teaspoon mustard seed

Day 7

WONDAREE MACADAMIA MUESLI





ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE MACADAMIA MUESLI

INGREDIENTS

200g of Wondaree Bits-n-Pieces
100g of lightly roasted peanuts
100g of natural almonds
1/2 cup sultanas
1/3 cup of chopped figs
1/4 cup of poppy or chia seeds
1/4 cup of pepita seeds
600g rolled oats (you can add more or less depending on how nutty you like your muesli)
1 tspoon of cinnamon

Toast the macadamias and pepita seeds under a grill on high for 2 minutes — but be careful as they burn quickly!

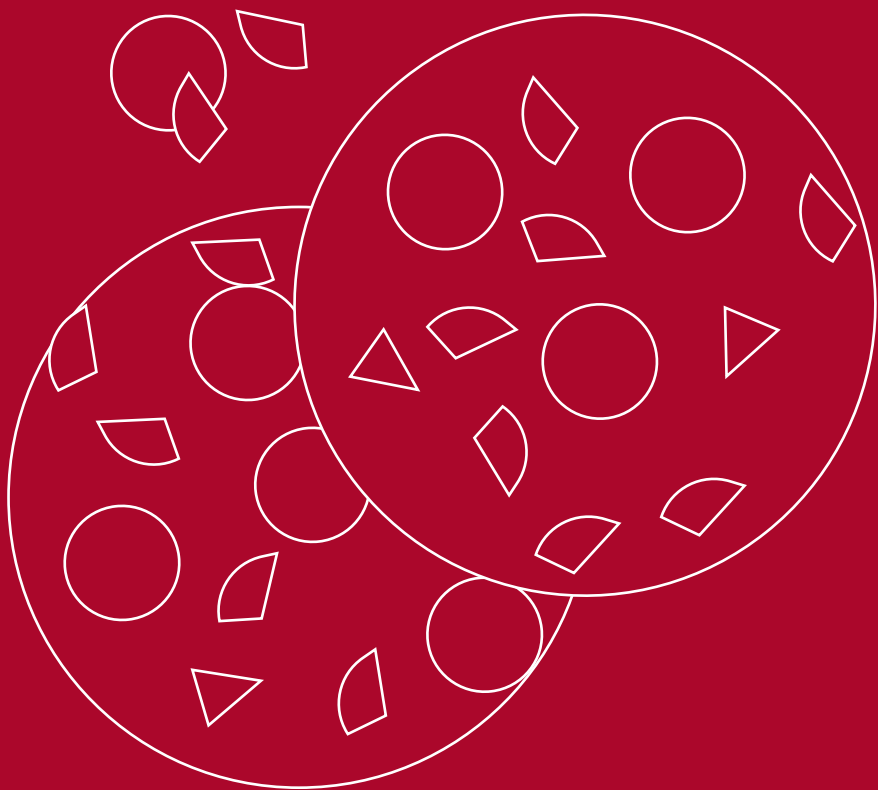
Combine all ingredients in a bowl and store in a jar or airtight container.

To serve — add seasonal fruit and yoghurt and if you're in need of some extra sweetness, add honey.

A healthy muesli without all the extra sugar!

Day 8

WHITE CHOCOLATE CHERRY COOKIES





ESTABLISHED 1983

WONDAREE RECIPES

Recipe from The Dairing Gourmet
<http://www.dairinggourmet.com/2013/02/12/white-chocolate-cherry-macadamia-cookies/>

WHITE CHOCOLATE CHERRY MACADAMIA NUT COOKIES

INGREDIENTS

½ cup butter, softened
½ cup packed brown sugar
½ cup white sugar
1 egg
1 teaspoon vanilla extract
1½ cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
¾ cup white chocolate chips
½ cup Bits-n-Pieces Wondaree macadamia nuts
1 cup dried cherries

Preheat oven to 190degrees. Grease a cookie sheet.

In a large mixing bowl, combine the butter and sugars. Using an electric mixer, cream the butter and sugars until fluffy and pale in color, 3-5 minutes. This step is important for ensuring soft, chewy cookies. Beat in the egg and vanilla extract.

In a separate bowl, combine the flour, baking soda and salt. Using a wooden spoon, carefully stir the flour mixture into the butter mixture, just until combined. Stir in the white chocolate chips, dried cherries and macadamia nuts.

Drop heaping spoonfuls of the batter onto the greased cookie sheet.

Bake the cookies for 8-10 minutes or until they just begin to turn golden around the edges. Allow the cookies to cool for 2 minutes on the cookie sheet before transferring them to a wire rack to cool completely.

Day 9

WONDAREE MACADAMIA PAVLOVA





ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Maggie Beer's
Macadamia Pavlova

[http://www.abc.net.au/local/
recipes/2009/02/10/2487105.htm](http://www.abc.net.au/local/recipes/2009/02/10/2487105.htm)

WONDAREE MACADAMIA PAVLOVA

INGREDIENTS

Meringue

4 egg whites, at room temp

180 g caster sugar

1/2; cup Wondaree Bits-N-Pieces
roasted

1 pinch cream of tartar

To assemble the pavlova:

2 bananas sliced

sliced strawberries

3/4; cup crème fraiche

3/4; cup whipped cream

Pulp of 6 passionfruit

And berries (if they're not too
expensive)

Whole macadamias to top.

Method:

Lightly roast the macadamias under the grill — keeping a watchful eye to ensure they don't burn. Make sure they are cool before you begin this recipe.

Pre heat oven to 180C. (Not fan forced oven)

Using an electric mixer, beat the egg whites in a bowl until soft peaks form, add cream of tartar.

Then add the castor sugar slowly in 3 additions beating well after each addition.

Make a 20 cm circle then begin adding the nuts. Continue to process until glossy.

Line a large baking tray with baking paper, spoon the meringue into the centre of the paper and gently spread out into a rough circle.

Immediately turn the heat down to 140C in the preheated oven. Cook for approximately one and a quarter hours.

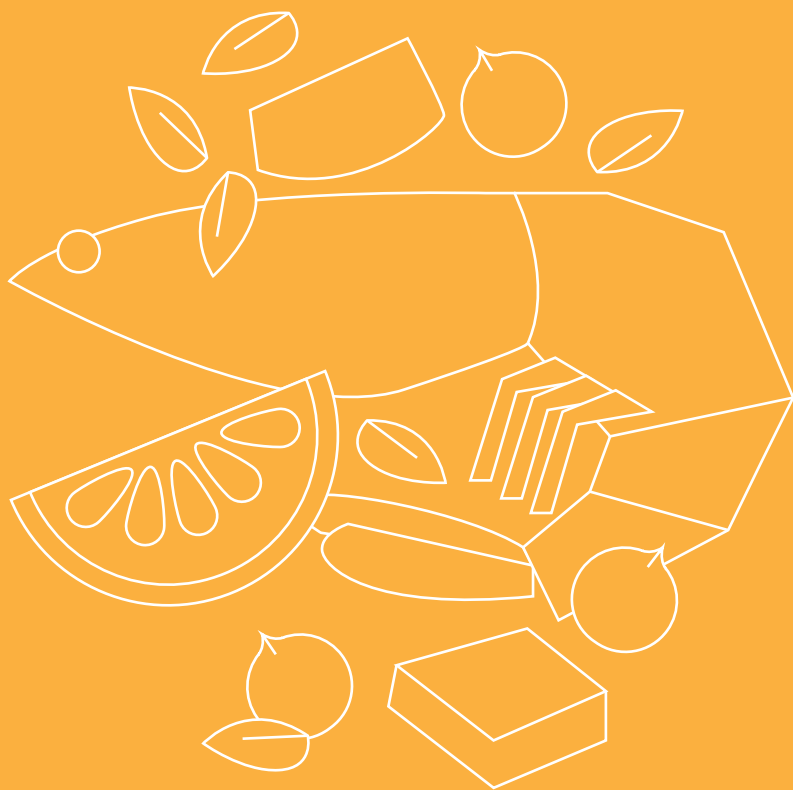
Then, turn the oven off leaving the door slightly ajar and allow the pavlova to cool.

To Assemble:

Mix the crème fraiche through the whipped cream. Divide this mixture between the pavlova bases or all onto the top of the large base, top with the sliced banana, macadamias strawberries, berries and then with the passionfruit pulp.

Day 10

MACADAMIA, PRAWN AVOCADO & MANGO SALAD





ESTABLISHED 1983

WONDAREE RECIPES

Recipe based on Taste.com.au
Prawn, mango & avocado salad

PRAWN, MACADAMIA, AVOCADO AND MANGO SALAD

INGREDIENTS

1 cup Wondaree macadamia cooking pieces or whole macadamia slightly roasted under grill

400g cooked tiger prawns

2 ripe mangoes or 1 extra large

2 ripe avocados

150g salad leaves of your choice

Juice of 1 lime, plus lime wedges to serve

2 tablespoons of macadamia oil

1/3 cup finely chopped coriander leaves

Good pinch of Malden salt

1 garlic clove, crushed

1 teaspoon of Dijon mustard

1 long red chilli and sliced finely (if you don't like a bit of heat, remove the chilli seeds!)

½ red capsicum finely sliced

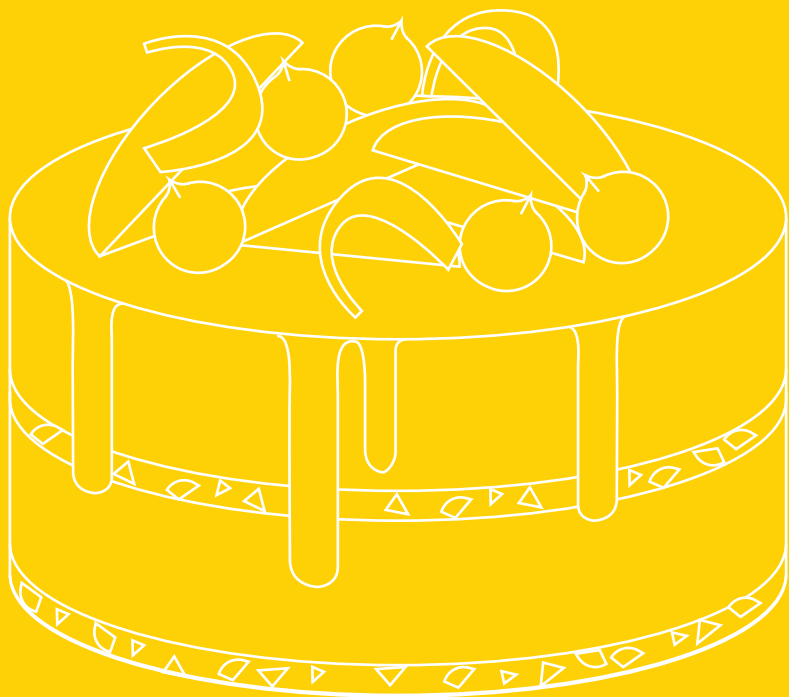
Peel and devein the prawns. Chop the mango and avocado into cubes of the same size and set aside.

For the dressing. Mix the lime juice, oil, garlic, mustard, salt, coriander and sliced chilli together.

Put the salad leaves in a large bowl, add the mango, avocado, prawns, capsicum and dressing and gently toss to combine. Top with the roasted macadamias and a sensational taste awaits you!

Day 11

MACADAMIA, MANGO & COCONUT ICE CREAM CAKE WITH LIME CARMEL





ESTABLISHED 1983

WONDAREE RECIPES

Recipe from Delicious Magazine

<http://www.delicious.com.au/recipes/mango-coconut-macadamia-ice-cream-layer-cake-chilled-lime-caramel/811caefb-3a85-43a9-8e6c-7ac9b8da10d1>

MANGO, COCONUT & MACADAMIA ICE CREAM LAYER CAKE WITH CHILLED LIME CARMEL

INGREDIENTS

2 cups (180g) desiccated coconut
2 x 270ml cans coconut cream
2 x 1L tubs vanilla frozen yoghurt (we used Weis) or ice cream
2 cups (300g) Wondaree macadamias
175g scotch finger biscuits
125g unsalted butter, melted, cooled
3/4 cup (165g) caster sugar
2 large limes, juiced (to give 100ml)
2 mangoes, sliced into long, thin strips
Coconut flakes, to serve.

Method:

Grease and line the base and sides of two 18cm springform cake pans with baking paper. Using a stand mixer, beat the desiccated coconut and coconut cream until well combined. Add the frozen yoghurt or ice cream and beat on low speed until well combined. Divide the mixture between the two cake pans, then immediately cover the pans with plastic wrap and freeze for at least 5 hours or overnight until set.

2 Preheat oven to 200C. Place the macadamias on a baking tray and roast for 8 minutes or until golden. Cool and set aside 1/4 cup (35g) nuts to garnish the cake, then place remaining nuts in a food processor with the biscuits and pulse to fine crumbs. Add the butter and whiz until well combined. Divide the crumb mixture between the tops of the set ice cream cakes, then, using a spoon, press down into a level, even layer. Cover cakes with plastic wrap and freeze for at least 1 hour to set or until ready to assemble.

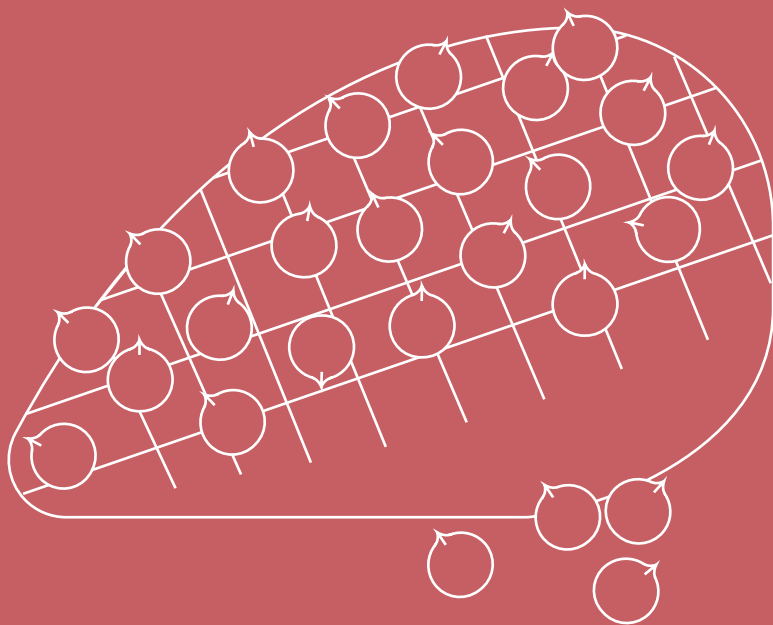
3 To make the syrup, place the sugar and 1/4 cup (60ml) water in a small saucepan over medium heat, stirring until the sugar dissolves. Bring to a simmer and cook, without stirring, for 8 minutes or until a golden caramel forms. Carefully add the lime juice (the mixture may spatter), then remove from heat. Allow caramel to cool, then chill until ready to serve.

4 To assemble, remove cakes from pans and peel away the baking paper. Carefully invert one cake onto a cake stand or plate, then invert second cake on top. Store in the freezer or serve immediately.

5 To serve, top cake with reserved macadamias, mango and coconut flakes, then drizzle over lime caramel.

Day 12

WONDAREE GLAZED HAM





ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE XMAS HAM

INGREDIENTS

7-8kg leg of ham on the bone
1/2 cup marmalade
100g brown sugar
1 tablespoon Dijon mustard
1/4 cup butter
1/4 cup Davidson Plum chili sauce (or sweet chilli sauce)
150g Wondaree macadamia cooking chips

METHOD

Preheat oven to 180°C, fan-forced. Position an oven shelf in the lowest position and remove all the other shelves.

Use a small sharp knife to cut around the ham shank (*end of the leg*) in a zigzag pattern 10cm from the end. Carefully remove the skin from the ham in 1 piece by running the knife and score the fat in a diamond pattern. Place the ham in a baking dish lined with several layers of non-stick baking paper.

Combine the marmalade, sugar, mustard, butter and chilli sauce in a small saucepan and stir over a low heat until the marmalade melts. Brush the ham with half the marmalade glaze to evenly coat. Bake in the oven for 50-60 minutes or until golden brown.

Press the macadamias firmly onto the ham and brush with remaining glaze. Bake for a further 15 minutes or until nuts are lightly toasted. Remove from the oven and set aside for 15 minutes to rest before carving.