



Give yourself a white (or at least cold) Christmas with these Christmas in July recipes from around The NEFF Kitchen.

How to celebrate Christmas in July this year

The Australian Christmas is more closely associated with heatwaves, surf and sunshine. While the warmth is great for outdoor entertaining, it isn't exactly conducive to open fireplaces, wintery roasts and decadent puddings that are enjoyed throughout Europe and the Northern Hemisphere during the festive season.

Instead of missing out on these traditional meals, invite your friends over to celebrate Christmas in July, while indulging in all your favourite winter treats.

Here's what we'll be serving this year:

Steaming hot mulled wine

Originating in Italy, mulled wine is the perfect drink to serve at your Christmas in July dinner party. The familiar scent of cinnamon sticks, vanilla beans and star anise will set the scene for the entire evening, creating a homely atmosphere that reminds you of a winter wonderland. [Click here for the NEFF recipe.](#)



Honey glazed Christmas ham

No Christmas feast is complete without a decadent Christmas ham. The traditional dish is both tasty and beautiful, creating a show-stopping edible centrepiece to adorn your table. Cooked for two hours with zesty citrus

flavours and aromatic spices, it will make your home smell like Christmas, putting everyone in the festive spirit. [Click here for the NEFF recipe.](#)



Roast Turkey

With most Australian Christmas celebrations taking place around a barbeque, the northern hemisphere's favourite roast often gets left off the table. A roast turkey is one of those recipes that looks impressive, but requires little effort to make. Simply rub the turkey with garlic, thyme and oil, then stuff it with breadcrumbs, milk, eggs and herbs for a mouth-watering roast the whole family will love. Want to know the trick to perfectly moist meat? A little bit of steam and [NEFF's MultiPoint MeatProbe](#) that helps you monitor the temperature of your turkey and avoid the dreaded dryness. [Click here for the NEFF recipe.](#)



Puddings

For dessert, bring out the best of winter with a rich pudding that you can serve fresh out of the oven. Guests will smell the decadent flavours as it cooks in the oven, making it feel like Christmas. While a traditional [Christmas Pudding](#) is always a winner, why not try one of our other recipes from around The NEFF Kitchen? Everyone loves a [sticky date pudding with caramel sauce](#) and our indulgent [self-saucing chocolate pudding](#) is a real showstopper. Serve it with ice-cream, cream or crème anglaise to really impress your guests.

