COOKING PASSION SINCE 1877



A Collection of Our Best Christmas Recipes

Take the stress out of Christmas event planning with some of these festive favourites.

Snacks

Christmas Gingerbread



Need a last-minute gift? This gingerbread recipe will do the trick! Both chewy and delicious, you can't go wrong.

Wagon Wheel Christmas Truffles



We've turned a classic Australian biscuit into a decadent dessert. The mix of

marshmallows and raspberry jam will have you and your guests reminiscing back to their childhood. Tip: make these a few days out from Christmas to save time closer to the big day.

Christmas Shortbread



Shortbread is a traditional Christmas treat and it makes a great gift. This easy recipe can make three different styles of shortbread. Each style of shortbread will require one set of ingredients.

Custard Mince Pies



One just isn't enough. These are great for baking in batches and freezing to keep you going throughout the Christmas season. The perfect accompaniment to your afternoon tea.

Christmas Wreath Biscuits



These Christmas wreath biscuits make a lovely decoration for your home during the festive season that taste delicious as well! Make these with the kids for a festive treat or a sentimental gift for a friend.

Fruit Cake



This traditional snack is a crowd pleaser over the festive season. Keep this one handy for a tasty tide-me-over at any time of the day.

Mains

Roast Turkey



The triumphant centrepiece of any Christmas feast, a perfectly-cooked roast turkey will linger long in your family's memory. The secret to an unforgettable Christmas turkey? Tender and succulent flesh and crisp golden skin. And let's not forget a fragrant herb-studded stuffing and drizzle of rich turkey jus!

Glazed Christmas Ham



and spice glaze will make your home smell of Christmas and will put you in the festive spirit. This recipe is great for people with a gluten-free diet. Ensure you check each ingredient you purchase to ensure it does not contain gluten.

Rolled Cranberry and Pistachio Stuffed Chicken



This stuffed whole chicken is delicious hot or cold and great for a picnic. The homemade cranberry sauce is a traditional condiment which will also go well with the Christmas Turkey or Ham.

Christmas Roast Turkey Breast with Roasted Grapes



A beautiful Christmas main with just the right amount of sweetness added by the roasted grapes.

Sides

Yorkshire Puddings



Is there anything more satisfying than the crispy crunch of golden pastry? Even better, these puddings require merely 4 ingredients and a muffin tray. Preheat your oven for five minutes on BreadBaking to ensure the perfect conditions for crunchy, springy puddings.

Dinner Rolls



Is there anything better than freshly-made dinner rolls? Add these easy and delicious dinner rolls to your next dinner party menu.

Pear, Fennel and Brazil Nut Christmas Stuffing



It's not Christmas without the perfect stuffing. Packed with flavour, this stuffing recipe will be a hit with everyone at the Christmas table. Pair with chicken, turkey or as a side dish for your guests to grab as much as they please.

Rosemary and Garlic Smashed Potatoes



A delicious accompaniment to your roast. These potatoes are packed with flavour, with just the right amount of crunch.

Caramelised Carrots and Pine Nuts



Golden toasted pine nuts marry so well with the sweet caramelised carrots. This dish can be eaten hot or at room temperature. A wonderful vegetarian

dish or accompaniment for roast meats.

Pumpkin Salad with Cauliflower, Quinoa and Pomegranate



A warm salad for autumn, with sweet pumpkin, spiced cauliflower, fresh herbs and the delightful sour tang from pomegranate molasses.

Dessert

Orange Almond Chocolate Ice Cream Sandwiches



These star shaped ice cream sandwiches with orange and chocolate ice cream are perfect to make ahead of Christmas and assemble on the day, because who doesn't love efficiency around Christmas?!

Summer Pavlova



Our summer Pavlova makes the most out of the seasonal fruit in summer time. Not only is this classic pavlova a beautiful dessert for Christmas entertaining, but it's really great for all celebrations. Pavlovas might not be quite as elegant as layer cakes or a classic citrus tart, but they make up for it with their beautiful toppings, character and the simplicity of the dish.

Gingerbread, Custard and Caramel Christmas Trifle



Yes, this trifle tastes as good as it looks. If you're after a show stopping dessert for Christmas time that will impress your guests and excite those tastebuds, then look no further because you've found it!

Mixed Berry Trifle



This Mixed Berry Trifle recipe is the perfect dessert to prepare for a summer get together to make the most of an abundance of fresh berries.

Christmas Pudding



Alongside unwrapping presents and slicing turkey, Christmas puddings are a favourite festive tradition. It's easy to ensure the perfect juicy, sweet texture using NEFF's FullSteam oven. Whether you serve your pudding with custard, cream, ice cream or fresh fruit is up to you!

Gingerbread Cookie Cake



A Christmas time dessert which looks impressive but is actually quite simple!

Cherry Strudel



This delightfully delicious cherry strudel is the perfect way to make the most

of cherry season and is great for Christmas Day. With flaky pastry, a sweet cherry filling and an impressive appearance, it will leave your guests wanting more.

Chocolate Pavlova Torte with Mocha Hazelnut Filling



This rich, indulgent meringue is a showstopper. The European-style coffee-spiked mocha hazelnut filling sandwiches layers of fluffy, light meringue with the most decadent, divinely rich, oozing chocolate sauce. While meringue is often considered a challenge, the CircoTherm® function makes it effortless to achieve exactly the right consistency and application of heat.

Festive Gingerbread Layer Cake



The perfect bake to try for Christmas!

Chocolate Beetroot Bundt Cake with Sweet Beetroot Chips & Beetroot Ripple Ice Cream



A deliciously moist chocolate cake packed with nutritious grated beetroot, our Christmas bundt cake proves that easy Christmas desserts and good ol' fashioned veggies can co-exist. Ready to get merry? Sweet beetroot chips and a decadent beetroot ripple ice cream elevate the classic chocolate icing, while the cake's fudgy texture will be a hit with kids and adults alike.

Pistachio Pavlova Roll



This dessert is gorgeous to look at and even better to dig your spoon into. It combines the crunchy, nutty pistachios with a fluffy, sweet pavlova meringue all held together by a wonderfully creamy filling. The CircoTherm® function applies even heat, taking the guesswork out of the perfect spin on an iconic Australian festive centrepiece.

Chocolate Roulade



This decadent, fabulous chocolate dessert will have your guests lining up for second, third and perhaps even fourth servings. It combines a luscious chocolate cake base – achieved simply using CircoTherm® – with sophisticated, dark chocolate richness and the addition of cream and strawberries makes it a flawless dessert. It can be made the day before serving, ensuring that you spend your time with your loved ones rather than in the kitchen.

Christmas is a time for fun, family and flavour and with these recipes it will feel like all your Christmases have come at once.

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