MID WINTER CHRISTMAS DINNER WITH THE CRATER RIM WINES

STARTER

2 pears, cut into wedges

1 wedge blue cheese cut into 16 slices

A little rocket

16 strips of prosciutto

Toothpicks

1. Take pear wedges and place a slice of blue cheese and some rocket on top.
2. Wrap tightly in prosciutto and fasten with a toothpick.

PORK FILLET AND VEGETABLES

1 pork fillet

½ cup stewed apple

½ cup prunes, cut into pieces

12 streaky bacon pieces

½ cup hazel nuts

2 heads broccoli, cut into florets

Olive oil

Salt & pepper

1kg root vegetables, carrots, yams, parsnip, pumpkin, chopped

2 Tbsp brown sugar

1. Cut a split down the centre of the pork fillet, fill it with the stewed apple and prunes. Wrap in strips of bacon. Bake in 180°C oven until 75°C in centre.
2. Toast hazelnuts in a pan with a little oil and salt, chop roughly. Steam broccoli florets and add to a hot pan with a little olive oil and chopped hazelnuts. Heat through.
3. Combine brown sugar with a little olive oil and add to chopped root vegetables, stirring through. Bake in oven about 30mins or until golden.
4. Cut pork, serve with broccoli and root vegetables.

TIRAMISU

250ml strong hot coffee (4 tsp coffee powder & 250ml boiling water)

1Tbsp sugar

12 Lady Fingers (sponge fingers)

250g mascarpone cheese

250g vanilla bean yoghurt

Ground coffee beans (plunger style coffee suitable) for topping

\*1Tbsp coffee liqueur may be added to coffee mix

1. Mix boiling water, coffee powder, sugar and liqueur (if wanted) and leave to cool.
2. Collect 6 latte glasses or glass jars. Mix mascarpone and yoghurt together and spoon 2 tablespoons of the mixture into the glasses.
3. Break sponge fingers in half. Dip sponge fingers in coffee mixture on both sides, removing before they become soggy, and place on top of mixture.
4. Spread another layer of the mascarpone mix over.
5. Continue with another layer of sponge fingers dipped in coffee, and yoghurt mixture on top.
6. Garnish with ground coffee beans.
7. Refrigerate until serving time.