

CHRISTMAS LUNCH PREPARATION CHECKLIST

DECEMBER 23 - 2 DAYS AHEAD

Orange and Maple Spiced Ham

- ☐ Make the marinade
- ☐ Prep Ham by separating rind and trimming fat and scoring with diamond pattern
- ☐ Dress ham with marinade and cloves. Wrap in clean tea towel and refrigerate.

Cherry, Macadamia and Spinach Salad

- ☐ Roast the macadamias, cool to room temperature then rough chop. Store in air-tight container.

Steamed greens with soy, ginger and sesame dressing

- ☐ Roast sesame seeds, cool to room temperature then store in an air-tight container.

Chargrilled asparagus with pesto dressing

- ☐ Cook pine nuts over low to medium heat in frying pan. Cool to room temperature, store in an airtight container.

Christmas Pudding

- ☐ Chop and macerate the fruit overnight
- ☐ Check that the pudding bowl fits inside a large pot. Ensure that the pot has a lid that fits.

Cherry Vanilla and Honey Cheesecake

- ☐ Bake the cheesecake, cool to room temperature.
- ☐ Refrigerate

DECEMBER 24 ONE DAY AHEAD

Prawn and Sumac Salad

- ☐ Peel and de-vein prawns, seal in an air tight container and refrigerate
- ☐ Pick parsley leaves, seal in an air tight container and refrigerate
- ☐ Pick the Mint leaves, seal in an air tight container and refrigerate
- ☐ Make the dressing, seal in an air tight container and refrigerate

Rocket Apple Walnut and Fig Salad

- ☐ Make the dressing, seal in an air tight container and refrigerate

- ☐ Rough chop the walnuts
- ☐ Cut the feta into small cubes, seal in an air-tight container and refrigerate

Herbed Stuffed BBQ Salmon with Herb Tapenade

- ☐ De-stem the herbs and then make the tapenade, transfer to storage container.
- ☐ Cover the surface of the tapenade with a piece of baking paper cut to size and pat down gently, seal in an air tight container or cover with cling wrap and refrigerate.

Orange and Maple Spiced Ham

- ☐ Cook the ham

Roasted Vegetable and Goats Cheese Quiche

- ☐ Cook quiche, cool to room temperature before covering with cling wrap and refrigerating.

Cherry, Macadamia and Spinach Salad

- ☐ Make the dressing
- ☐ Pick stems of spinach leaves, seal in an air tight container and refrigerate
- ☐ De-stone the cherries

Steamed greens with soy, ginger and sesame dressing

- ☐ Make the dressing

Chargrilled asparagus with pesto dressing

- ☐ Make pesto, transfer to container. Cover the surface of the pesto with a piece of baking paper cut to size and pat down gently, seal in an air tight container or cover with cling wrap and refrigerate.

Christmas Pudding

- ☐ Make and cook the pudding
- ☐ Turn out the pudding onto a plate, cool to room temperature, cover with cling wrap and refrigerate.

DECEMBER 25

Prawn and Sumac Salad

- ☐ Wash and spin salad leaves
- ☐ Strain dressing and pour into a small serving jug

- ☐ Combine salad ingredients and toss

Rocket Apple Walnut and Fig Salad

- ☐ Halve and then quarter the figs lengthways
- ☐ Fine slice the apple
- ☐ Combine salad ingredients and the dressing and toss

Herbed Stuffed BBQ Salmon with Herb Tapenade

- ☐ **check cooking method is correct

Roasted Vegetable and Goats Cheese Quiche

- ☐ Remove from fridge and bring to room temperature, transfer to serving plate.

Cherry, Macadamia and Spinach Salad

- ☐ Slice the cucumber
- ☐ De-seed and slice the capsicum
- ☐ Trim the ends of the snow pea sprouts
- ☐ Assemble salad and finishing with dressing

Steamed greens with soy, ginger and sesame dressing

- ☐ Strain the dressing
- ☐ Prep and steam vegetables, assemble on serving dish and pour over dressing

Chargrilled asparagus with pesto dressing

- ☐ Trim asparagus ends
- ☐ Grill asparagus
- ☐ Grate parmesan
- ☐ Assemble dish on serving plate

Christmas Pudding

- ☐ Remove from fridge and bring to room temperature ready for serving.

Cherry Vanilla and Honey Cheesecake

- ☐ Dress with honey, cherries and pistachios