

# Christmas

with Thermomix®



thermomix

50  
years

thermomix

# Merry Christmas

Christmas is the season of giving, and there's no better gift than the gift of food. With 15 recipes to choose from, Christmas Recipes with Thermomix® offers you a wide array of ideas to put on the table when you're gathered together with friends, family and loved ones.





Romesco Dip



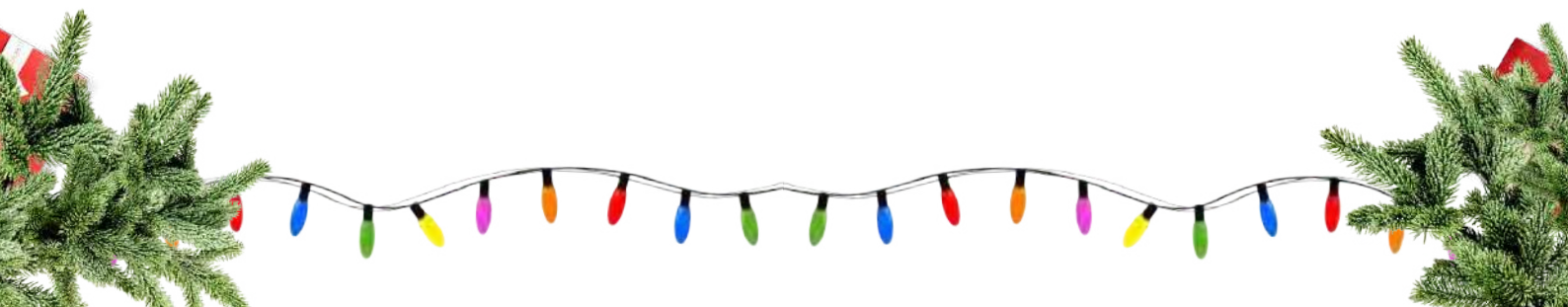
Tzatziki



Pumpkin Baba Ganoush



Quiche Lorraine





Baked Sushi



Potato Gratin



Gingerbread House



Rich Fruit Cake



Summer Ice Cream Cake



Key Lime Madeleine





Cranberry Almond Financier



Hojicha Canele



Snowflake Nougat



Mistletoe Bread



Fruit and Nut Chocolate Salami



*Nutrition (per 1 portion)*

**Energy:** 382.4 kJ/91 kcal | **Protein:** 3 g  
**Carbohydrates:** 3 g | **Fat:** 7 g | **Fibre:** 2 g



Romesco Dip

# Romesco Dip



Easy



5 min



10 min



12 portions

## Ingredients

**150 g** smoked almonds

**500 g** red capsicums, roasted (see tips)

**50 g** sherry vinegar

**1 tsp** ground smoked paprika

Salt, to taste (optional)

## Preparation

1. Place almonds in mixing bowl, chop **10 sec/speed 7**.
2. Add capsicums, vinegar and ground smoked paprika, mix **10 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
3. Add salt to season, mix **5 sec/speed 4**.
4. Serve immediately or store in refrigerator for up to 3 days.

### Tip

• Roast capsicum over a gas flame, turning with tongs until blackened all over. Place into a glass bowl and cover with plastic wrap for 10 minutes or until cooled. Peel and remove skin and deseed before step 2.

• This dip also makes a great relish for grilled meats or toasted sandwiches, and can be added to risotto or soup as a flavoursome condiment.

*Nutrition (per 1 portion)*

**Energy:** 251 kJ/60 kcal | **Protein:** 2 g

**Carbohydrates:** 3 g | **Fat:** 4 g





# Tzatziki



Easy



15 min



20 min



8 portions

## Ingredients

**200 g** cucumber, peeled, deseeded and cut in pieces (2–3 cm)

**2 pinches** salt

**1** garlic clove (optional)

**5 sprigs** fresh dill, rinsed and drained

**500 g** Greek yogurt, low fat

**30 g** extra virgin olive oil

**10 g** white wine vinegar

**OR 10 g** fresh lemon juice

### Tip

• To enjoy tzatziki in a Greek way, serve as an appetizer with croutons and accompany with Ouzo, an anise-flavored liquor distilled from grape must produced in Hellenic peninsula.

• Serve with raw or grilled vegetables, or as a sauce for crostini with smoked salmon or sandwiches.

## Preparation

1. Line simmering basket with a clean kitchen towel. Set aside.
2. Place cucumber in mixing bowl, chop **3 sec/speed 6**. Transfer to prepared simmering basket, squeeze out excess water. Set aside.
3. Place salt, garlic clove and dill, mince **Turbo/0.5 sec/2 times**. Scrape down sides of mixing bowl with spatula.
4. Add reserved chopped cucumber, yogurt, olive oil and vinegar, mix **30 sec/speed 3**. Transfer to a bowl. Serve immediately or store in refrigerator for up to a week.

# Pumpkin Baba Ganoush



*Nutrition (per 1 portion)*

**Energy:** 1206 kJ/288 kcal | **Protein:** 5 g

**Carbohydrates:** 21 g | **Fat:** 22 g | **Fibre:** 4 g

# Pumpkin Baba Ganoush



Easy



15 min



45 min



4 portions

## Ingredients

500 g water

400 g pumpkin flesh, cut in pieces (1-2 cm)

1 garlic clove

20 g toasted sesame seeds, plus extra for garnishing

1/2 tsp ground cumin

1/2 tsp ground roasted paprika

20 g fresh lemon juice

1 tsp pumpkin seeds, to garnish

### Tip

• Best served with raw vegetables or toasted pita bread.

## Preparation

1. Place water in mixing bowl, set Varoma dish into position, add pumpkin into it. Close Varoma lid and steam **25 min/Varoma /speed 1**. Remove Varoma and set aside. Empty mixing bowl.

2. Place cooked pumpkin, garlic clove, sesame seeds, cumin, paprika and lemon juice in mixing bowl, blend **30 sec/speed 6-8**, gradually increasing speed. Transfer to a bowl and let cool. Cover with cling film. Set aside in refrigerator. Garnish with pumpkin seeds and sesame seeds. Serve chilled.

*Nutrition (per 1 portion)*

**Energy:** 1215 kJ/290 kcal | **Protein:** 13 g  
**Carbohydrates:** 17 g | **Fat:** 19 g | **Fibre:** 0.6 g



# Quiche Lorraine



Medium



20 min



45 min



8 slices

## Ingredients

**50 g** Gruyère cheese, cut in pieces (2 cm) (optional)

### *Pastry*

**150 g** plain flour

**75 g** unsalted butter, chilled, diced

**1/2 tsp** salt

**50 g** water

### *Filling*

**200 g** bacon cubes

**4** eggs

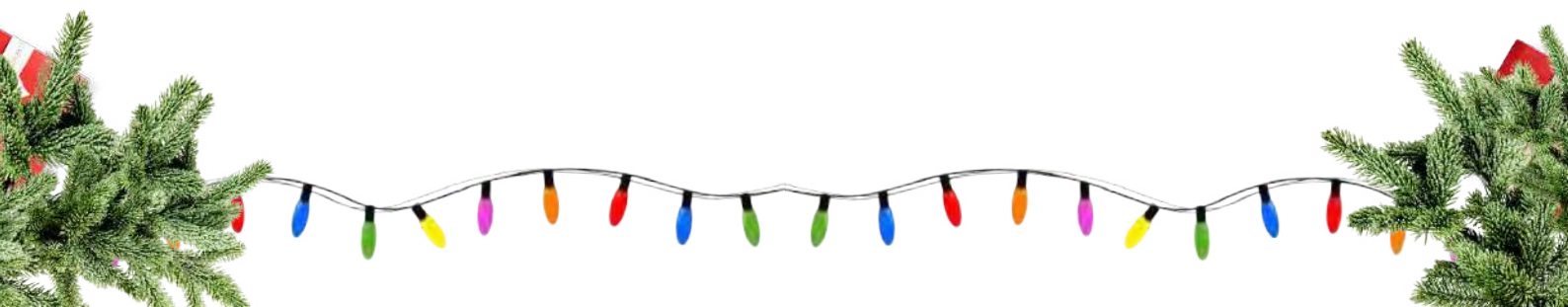
**50 g** milk

**100 g** crème fraîche

**OR 100 g** fresh cream

**1/4 tsp** salt

**2 pinches** ground black pepper



*Nutrition (per 1 portion)*

**Energy:** 658 kJ/157 kcal | **Protein:** 7 g

**Carbohydrates:** 22 g | **Fat:** 5 g | **Fibre:** 2 g



# Baked Sushi



Easy



10 min



1 hr 15 min



24 pieces

## Ingredients

### *Sushi rice*

**500 g** short grain rice (sushi rice)

**30 g** furikake (Japanese rice seasoning)

**4 tbsp** white rice vinegar

**1000 g** water

**2 tsp** caster sugar

**1 tsp** fine sea salt

### *Creamy topping*

**200 g** cream cheese, softened

**50 g** mayonnaise, Japanese style

**1 tbsp** sriracha chilli sauce

**200 g** ripe mangoes (approx. 1 mango), diced

**100 g** Japanese cucumber (approx. 1 cucumber), diced

**200 g** crab sticks, shredded

**60 g** mozzarella cheese, shredded

**24 sheets** nori seaweed

**1-2** ripe avocados, cut in thin slices (optional)

**24 pieces** salmon sashimi

**1/2 tsp** salt






## Preparation

### *Sushi rice*

- 1.** Insert simmering basket. Weigh in rice and water, steam **20 min/100°C/speed 3**. Meanwhile, place vinegar, sugar and salt in a small bowl and stir until completely dissolved.
- 2.** Remove simmering basket with spatula. Transfer steamed rice to a baking dish and sprinkle vinegar mixture all over. Using a soft spatula, toss gently to distribute vinegar mixture and flatten rice surface. Sprinkle with furikake on top of rice. Set aside and empty mixing bowl.

### *Creamy topping*

- 3.** Preheat oven to 200°C. Place cream cheese, mayonnaise, sriracha chilli sauce and salt in mixing bowl, mix **10 sec/speed 4**.
- 4.** Add mango, cucumber and crab sticks, mix **10 sec/****/speed 1**. Transfer to reserved baking dish and spread evenly with spatula. Sprinkle mozerella cheese on top of it.
- 5.** Bake in middle rack for 15 to 20 minutes (200 °C) until lightly golden. Place a portion of baked sushi rice on a sheet of nori seaweed, top with avocado slice and salmon sashimi. Serve immediately.

*Nutrition (per 1 portion)*

**Energy:** 631 kJ/151 kcal | **Protein:** 7 g

**Carbohydrates:** 18 g | **Fat:** 6 g | **Fibre:** 1 g





# Potato Gratin



Easy



10 min



1 hr 30 min



12 portions

## Ingredients

2 garlic cloves

30 g salted butter, softened at room temperature

200 g whipping cream

50 g chicken stock

1 tsp ground black pepper

1/2 tsp salt, adjust to taste

1000 g Russet potatoes, cut in thin slices (3 mm)

100 g mozzarella cheese, plus extra for sprinkle

4-5 streaky bacon, grilled and crushed

1 sprig fresh parsley, leaves only, to garnish

## Preparation

1. Place garlic cloves in mixing bowl, chop **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
2. Add butter, melt **2 min 30 sec/50°C/speed 4**
3. Add whipping cream, chicken stock, ground black pepper and salt, mix **20 sec/speed 3**.
4. Preheat oven to 180 °C. Arrange two layer of potato slices in a baking dish (30 cm x 30 cm x 5 cm), pour over half portion of cream mixture. Repeat this step again. Sprinkle a handful of mozzarella cheese on top. Cover with aluminium foil.
5. Bake in middle rack for 1 hour 15 minutes (180 °C) or until potatoes are softened. Remove aluminium foil and sprinkle with some mozzarella cheese. Bake for another 10 to 15 minutes until golden and bubbly. Garnish with crushed bacon strips and coriander. Cut in slices and serve hot.



*Nutrition (per complete recipe)*

**Energy:** 18903 kJ/4518 kcal | **Protein:** 69 g

**Carbohydrates:** 929 g | **Fat:** 66 g | **Fibre:** 19 g





# Gingerbread House



Easy



10 min



1 hr 30 min



12 portions

## Ingredients

### *Ginger biscuits*

**375 g** plain flour,  
plus extra for dusting

**1/4 tsp** baking soda

**1 tbsp** ground ginger

**2 tsp** ground cinnamon

**1/4 tsp** salt

**85 g** unsalted butter,  
softened to room  
temperature

**150 g** brown sugar

**1 egg**, room  
temperature

**120 g** maple syrup or honey

### *Royal icing*

**300 g** caster sugar

**1** egg white

**1/4 tsp** lemon juice

### *Assembly*

**50-80 g** breakfast cereals  
(oatmeal squares), for  
decorating (optional)

**10-15** multi-coloured  
button-shaped chocolates,  
for decorating (optional)

**3 pieces** shortbread  
biscuits, for decorating  
(optional)

**6 pieces** mini  
pretzels, for  
decorating (optional)

**1-3 sprigs** dills, for  
decorating (optional)



## Preparation

### *Ginger biscuits*

1. Place flour, baking soda, ground ginger, ground cinnamon and salt in mixing bowl, pulverize **Turbo/2 sec/1 times**. Transfer to a bowl and set aside.
2. Place butter and brown sugar in mixing bowl, whisk **2 min/speed 3**. Scrape down sides of mixing bowl with spatula.
3. Whisk again **2 min/speed 3.5**. Scrape down sides of mixing bowl with spatula.
4. Add egg and maple syrup, mix **15 sec/speed 4**. Scrape down sides of mixing bowl with spatula.
5. Add reserved flour mixture, mix **20 sec/speed 5**. Scrape down sides of mixing bowl with spatula. Tip out and bring together into a disc, then wrap in cling film and refrigerate for 30 minutes. Clean mixing bowl.
6. Preheat oven to 170°C, line a layer of parchment paper on baking tray. Using rolling pin, roll out dough into thin sheet (approx. 2mm thickness). Using cookie cutter to cut desired shapes. Arrange biscuit sheets on prepared baking tray.
7. Bake in middle rack (180°C) for 10-15 minutes until golden brown. Let cool completely.

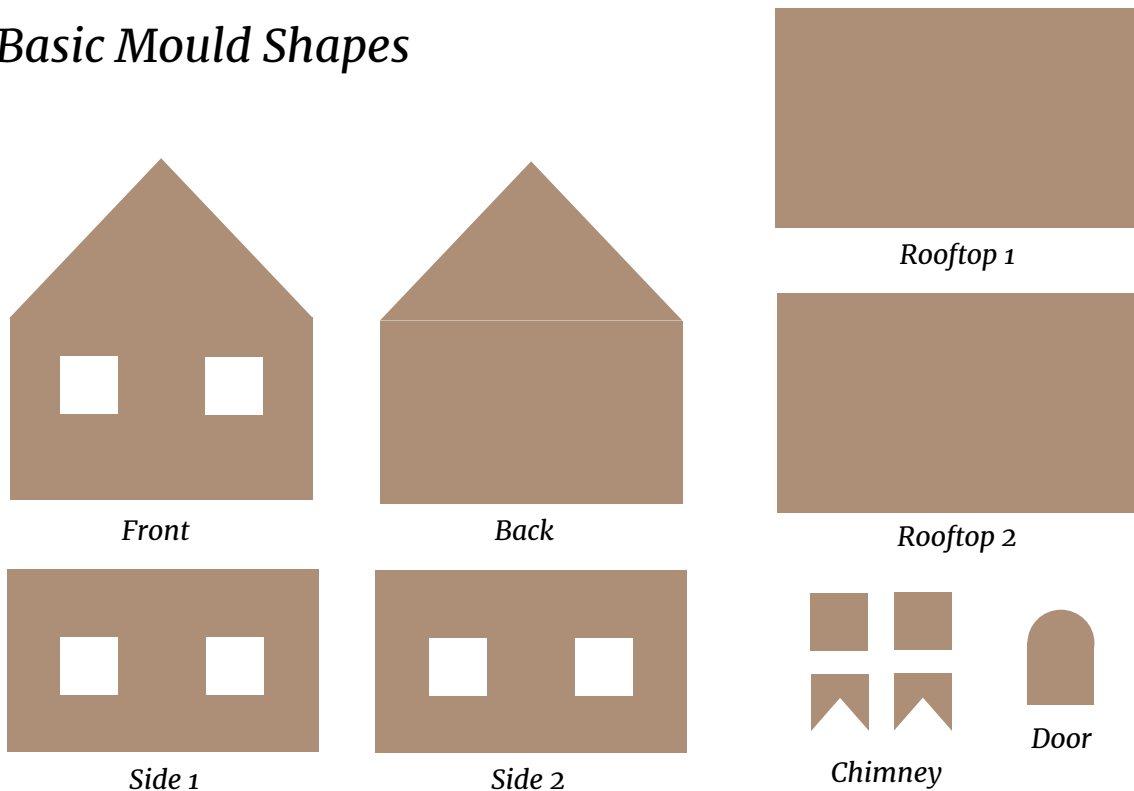
### *Royal Icing*

8. Place sugar in mixing bowl, mill **30 sec/speed 10**.
9. Add egg white and lemon juice, mix **10 sec/speed 6**. Transfer to a piping bag and use as required.

## Assembly

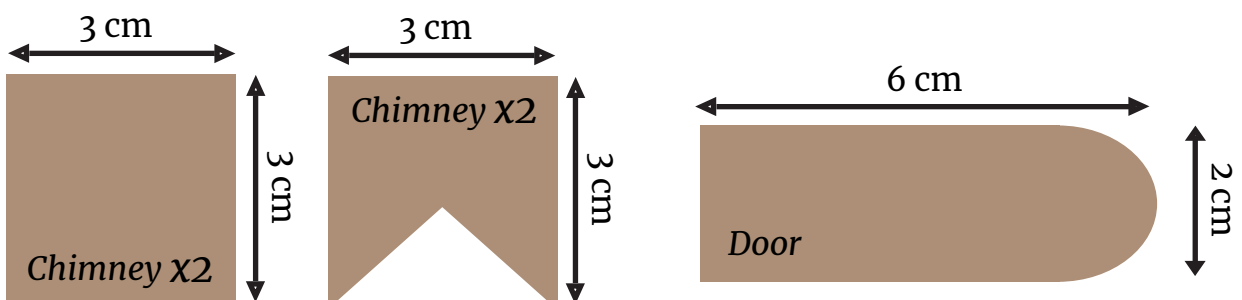
**10.** Cut a small hole on tip of piping bag. Using royal icing as glue to assemble ginger biscuits into house. Decorate as desired style with cereals, candies, shortbread biscuits, mini pretzels and dills.

### Basic Mould Shapes



*Trace these templates on a piece of baking paper to get accurate measurements for your gingerbread house*

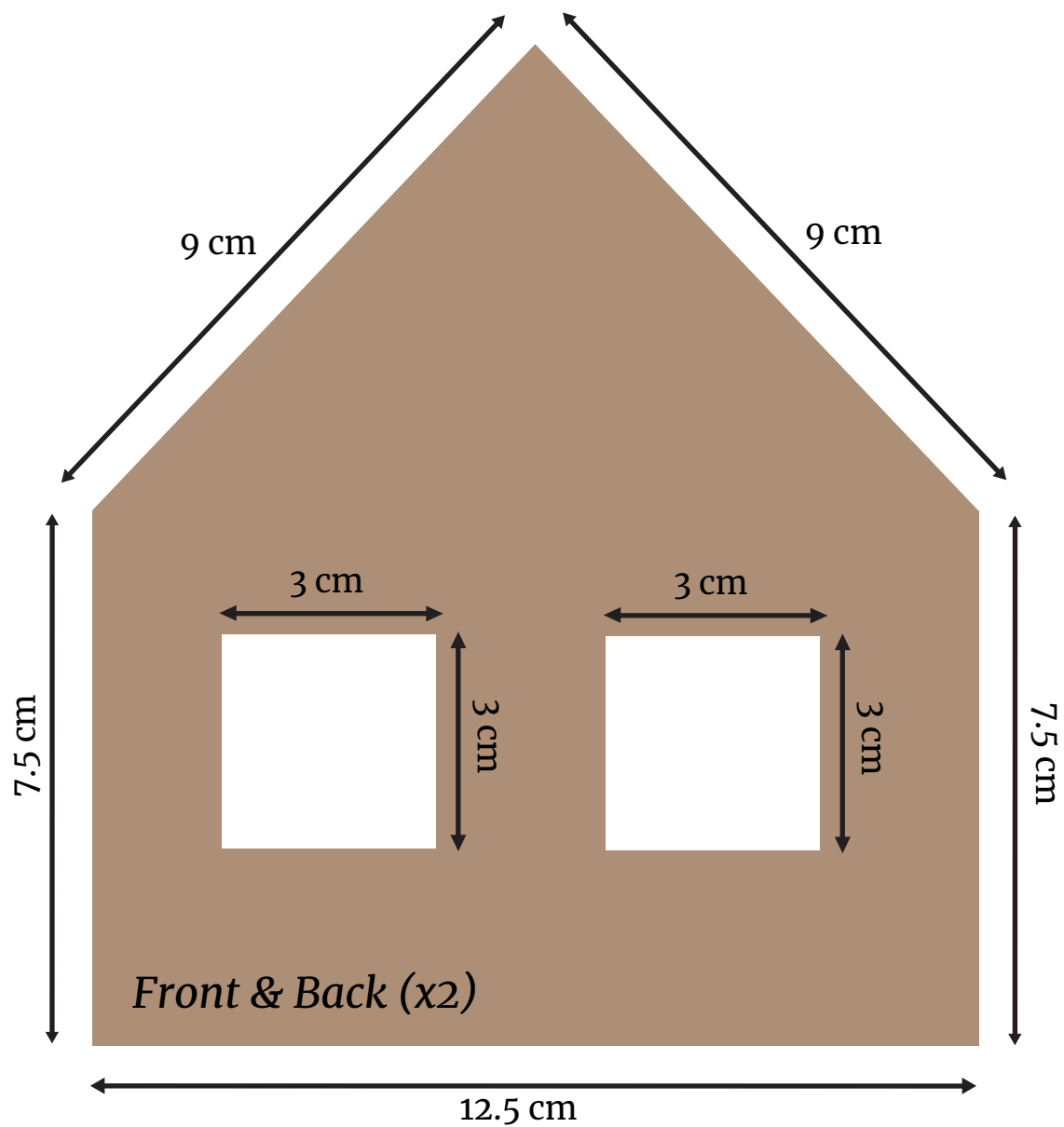
## Chimney & Door Template



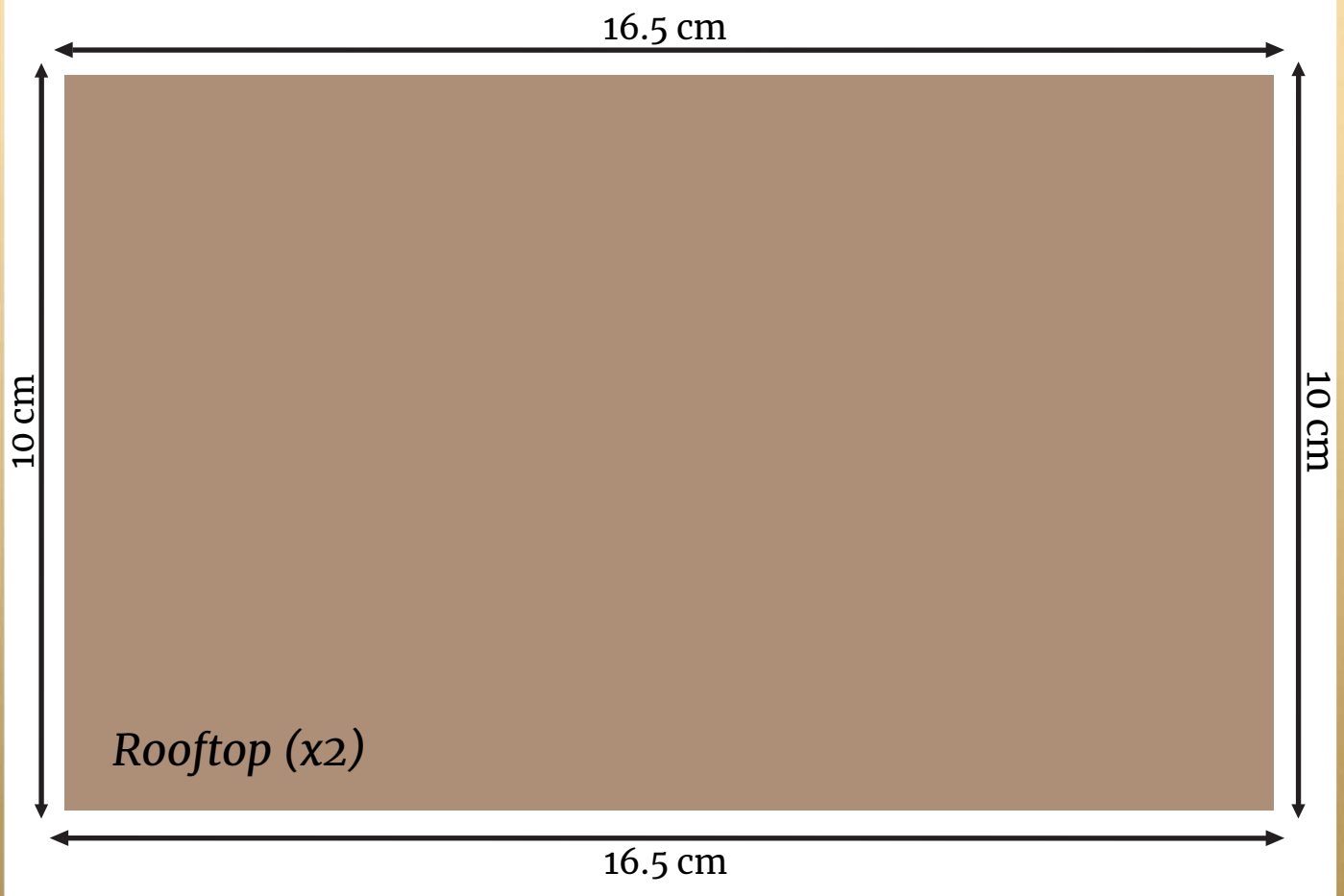
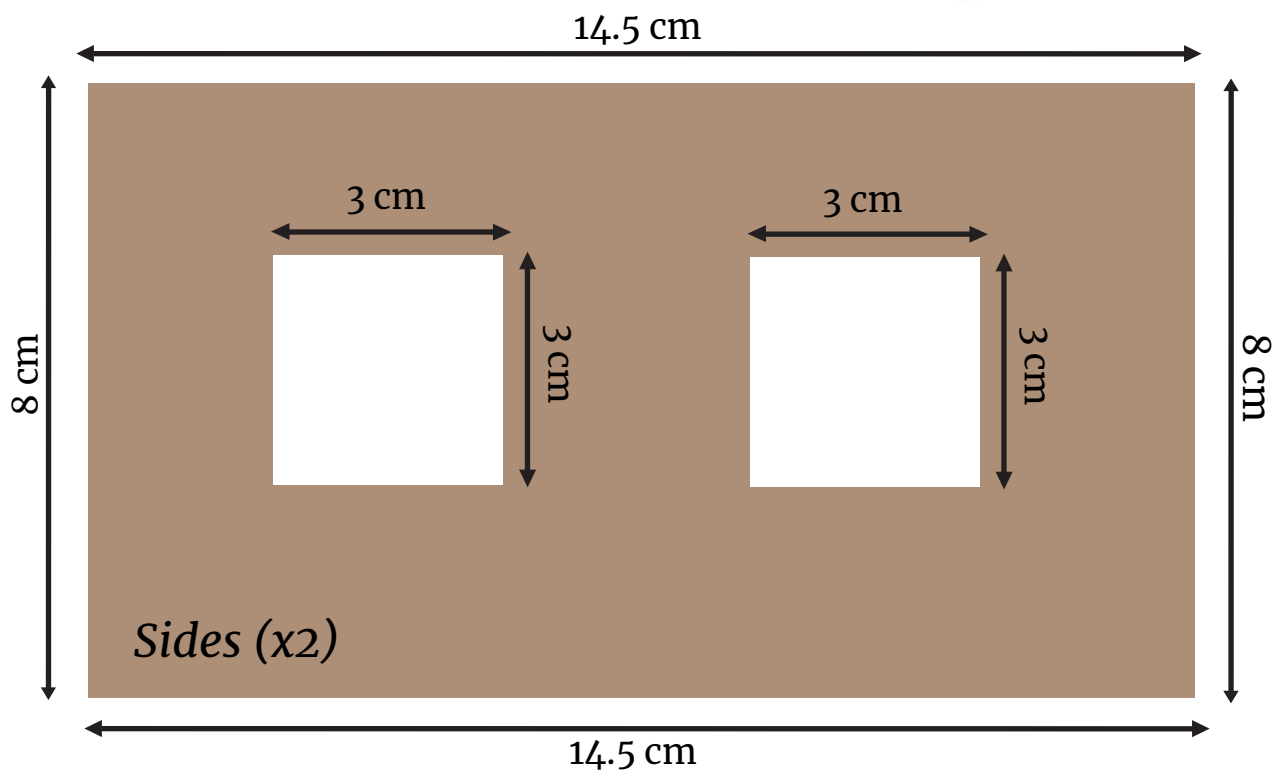


*Trace these templates on a piece of baking paper to  
get accurate measurements for your gingerbread house*

## Gingerbread House Template



\*Back does not require window holes



*Nutrition (per 1 portion)*

**Energy:** 1216 kJ/291 kcal | **Protein:** 4 g

**Carbohydrates:** 12 g | **Fat:** 12 g | **Fibre:** 2 g





## Rich Fruit Cake



Easy



10 min



1 day,  
1 hour 25 min



24 portions

### Ingredients

**260 g** golden raisins

**260 g** dark raisins

**75 g** candied orange peel

**40 g** red cherries  
OR **40 g** dried cranberries

**40 g** dried apricots,  
cut in small pieces  
OR **40 g** dried pineapples,  
cut in small pieces

**200 g** dark rum  
OR **200 g** fresh orange juice

**300 g** plain flour

**1 tsp** baking powder

**1/2 tsp** ground allspice

**1/2 tsp** ground nutmeg

**300 g** butter, softened at  
room temperature

**200-240 g** caster sugar

**1/2 tsp** salt

**330 g** eggs, lightly beaten

**1 tbsp** treacle syrup

**30 g** dark chocolate chips  
(optional)



## Preparation

1. Place a bowl on mixing bowl lid, weigh in golden raisins, dark raisins, orange peel, tart cherries and dried apricots. Rinse and dry fruit thoroughly. Add rum and cover with cling film. Store at cool dry place to soak for overnight.
2. Preheat oven to 160°C. Grease a bundt cake pan (Ø 24 cm) and line with baking paper.
3. Place plain flour, baking powder, ground allspice and ground nutmeg in mixing bowl, grind **Turbo/1 sec/2 times**. Transfer to a bowl.
4. Insert butterfly whisk. Place butter, sugar and salt in mixing bowl, mix **2 min/speed 3**. Meanwhile, using a strainer, drain off excess liquid from reserved dried fruit, mix with reserved flour mixture.
5. Add eggs and treacle syrup, mix **30 sec/speed 3**.
6. Add reserved fruit mixture and dark chocolate chips, mix **15 sec/reverse/speed 3**. Transfer to prepared cake pan.
7. Bake for 45 minutes (160°C). Cover the cake loosely with aluminium foil. Continue to bake for 35 minutes or until a cake tester skewer comes out clean when it is inserted in the centre of the cake. Transfer to a cooling rack to cool completely. Cut into slices and serve.

### Tip

- Always preheat your oven before baking. The baking time and temperature illustrated here are general guidelines. Make necessary adjustments on the time and temperature to suit your oven.
- Remaining rum can be kept in refrigerator to feed the cake. Use a cocktail stick to poke all over the top of the warm cake. Slowly spoon rum over the cake. Cool completely, then remove the baking parchment, wrap loosely in clean baking parchment and store in an airtight tin. Feed the cake every week to 10 days.

*Nutrition (per 1 portion)*

**Energy:** 2116 kJ/504 kcal | **Protein:** 8 g

**Carbohydrates:** 50 g | **Fat:** 30 g | **Fibre:** 5 g





# Summer Ice Cream Cake



Easy



10 min



4 hours 50 min



8 portions

## Ingredients

### *Berry Coulis*

**200 g** raspberries,  
fresh or frozen

**100 g** caster sugar

**20 g** lemon juice,  
freshly squeezed

### *Summer Ice Cream Cake*

**230 g** digestive biscuits

**70 g** blanched almond, toasted

**50 g** raw cane sugar

**2** eggs

**300 g** whipping cream  
(35 % fat content), chilled

**1/2 tsp** rose water

**50 g** dried cranberries

**50 g** pistachio nuts

**100 g** white grape, seedless,  
plus extra for decorating

**100 g** red grape, plus  
extra for decorating

fresh raspberries, for  
decorating (optional)

fresh strawberries,  
for decorating (optional)



## Preparation

### Tip

• Try making individual cakes using muffin or friand tins.

### *Berry Coulis*

1. Place raspberry, sugar and lemon juice in mixing bowl, cook **4-6 min/90°C/speed 4** until slightly thickened. Transfer to a small jug and set aside to cool. Clean and dry mixing bowl.

### *Summer Ice Cream Cake*

2. Preheat oven to 180°C. Grease and line a springform tin (Ø 20 cm) with baking paper and set aside.

3. Place biscuits and almonds in mixing bowl, chop **10 sec/speed 10**. Transfer to base of prepared tin, using the back of a spoon, press down lightly. Bake for 10 minutes (180°C). Leave to cool completely (approx. 30 minutes).

4. Insert butterfly whisk. Place sugar and eggs in mixing bowl, heat **6 min/60°C/speed 4**. Transfer to a bowl and set aside in refrigerator for 30 minutes. Clean and dry mixing bowl and butterfly whisk.

5. Insert butterfly whisk. Place cream and rose water in mixing bowl, whip **10-20 sec/speed 4**, until soft peaks form, watching carefully through hole in mixing bowl lid to avoid over-whipping. Remove butterfly whisk. Transfer cream to chilled reserved custard and using spatula, fold to combine. Add dried cranberries, pistachio nuts, white grapes and red grapes to reserved custard mixture and fold through using spatula.

6. Transfer custard mixture to reserved cooled base and then pour half of the reserved berry coulis over custard. Using a wooden skewer, stir berry coulis through custard mixture to create a marble effect. Place in freezer to set for at least 4 hours. Once frozen, decorate with raspberries, strawberries and extra grapes. Serve with remaining berry coulis.



*Nutrition (per 1 portion)*

**Energy:** 1948 kJ/466 kcal | **Protein:** 8 g

**Carbohydrates:** 55 g | **Fat:** 24 g | **Fibre:** 1 g





## Key Lime Madelines



Easy



10 min



2 hours 35 min



6 portions

### Ingredients

#### *Madeleines*

**190 g** cake flour

**1/2 tsp** baking powder

**1/4 tsp** salt

**170 g** unsalted butter,  
cut in cubes (2 cm), plus  
extra for greasing

**120 g** caster sugar

**3-4** key limes, zest only,  
without white pith

**3** eggs, room temperature

**1** egg yolk, room temperature

#### *Glaze*

**100 g** white chocolate  
discs, couverture

Key lime, zest only



Tip

• Always preheat your oven before baking. The baking time and temperature illustrated here are general guidelines. Make necessary adjustments on the time and temperature to suit your oven

• The batter can be made up to 2 days ahead and kept covered in the refrigerator. Once baked, they taste best on the day they're baked.

## Preparation

### *Madeleines*

1. Grease a 12-hole madeleine tin (7.5 cm x 5 cm). Place cake flour, baking powder and salt in clean and dry mixing bowl, pulverise **Turbo/2 sec/2 times**. Transfer to a bowl and set aside.
2. Place butter in mixing bowl, melt **3 min/70°C/speed 2**. Transfer to another bowl and set aside. Clean and dry mixing bowl.
3. Place caster sugar and lime zest in mixing bowl, grind **20 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
4. Insert butterfly whisk. Add eggs and egg yolk, whisk **2 min/speed 3**.
5. Add reserved flour mixture, mix **20 sec/speed 2**. Scrape down sides of mixing bowl with spatula.
6. Add melted butter, mix **20 sec/speed 2**. Transfer to a piping bag and refrigerate for 1 hour. Clean mixing bowl.
7. Preheat oven to 220°C. Pipe batter to prepared madeleine tin until 80% full.
8. Bake for 10-15 minutes (220°C) or until lightly golden. Remove from oven and cool for 10 minutes. Transfer madeleines to a cooling rack and cool completely.

### *Glaze*

9. Place white chocolate discs in mixing bowl, chop **7 sec/speed 7**. Then melt **3 min/55°C/speed 2**. Transfer into a bowl. Line a baking tray with parchment paper and put a cooling rack on it. Quickly dip cooled madeleine in melted chocolate (scallop side) and put them scallop side up on the cooling rack. Repeat the steps until all madeleines finished. Sprinkle with chopped strawberries or lime zest. Cool and serve.

*Nutrition (per 1 piece)*

**Energy:** 720 kJ/172 kcal | **Protein:** 3 g

**Carbohydrates:** 11 g | **Fat:** 18 g | **Fibre:** 1 g





# Cranberry Almond Financier



Easy



5 min



1 hour



15 pieces

## Ingredients

**135 g** unsalted butter, cut in cubes (2 cm)

**40 g** plain flour

**75 g** ground almonds

**110 g** egg whites (approx. 3 eggs)

**1 pinch** salt

**25 g** corn syrup

**120 g** caster sugar

**1/2 tsp** vanilla extract

**1 tbsp** vegetable oil (hazelnut oil or almond oil)

**30 g** dried cranberries



## Preparation

1. Preheat oven to 160°C. Grease 12 financier moulds.
2. Place butter in mixing bowl, heat without measuring cup **18 min/Varoma/speed 1** until brown colour. Strain through a fine mesh strainer to a bowl and set aside. Clean and dry mixing bowl.
3. Place plain flour and ground almonds in clean and dry mixing bowl, pulverise **Turbo/2 sec/2 times**. Transfer to a bowl and set aside.
4. Insert butterfly whisk. Place egg whites, salt, corn syrup and caster sugar in mixing bowl, whisk without measuring cup **3 min/50°C/speed 3**.
5. Add almond-flour mixture, cooled butter, vanilla extract, vegetable oil and dried cranberries, mix **2 min/speed 2**. Remove butterfly whisk. Transfer to a piping bag. Pipe batter to the moulds until 90% full.
6. Bake at lower rack for 15-17 minutes (170°C) or until lightly golden. Remove from oven, let it cool for 5 minutes then transfer on cooling rack. Serve warm or cool.

### Tip

- Always preheat your oven before baking. The baking time and temperature illustrated here are general guidelines. Make necessary adjustments on the time and temperature to suit your oven.
- In step 5, cover the batter with a plastic wrap placing the film on the surface of the preparation. Refrigerate for at least 3 hours, better overnight before piping.

*Nutrition (per 1 piece)*

**Energy:** 719 kJ/172 kcal | **Protein:** 3.5 g

**Carbohydrates:** 31 g | **Fat:** 4 g | **Fibre:** 1 g



# Hojicha Canele



Easy



5 min



1 hour 20 min



15 pieces

## Ingredients

**500 g** fresh milk

**1 tbsp** hojicha powder

**240 g** plain flour

**45 g** unsalted butter,  
plus extra for greasing

**250 g** caster sugar

**1 tsp** vanilla extract

**3** egg yolks

**1/2 tsp** salt

## Preparation

1. Place milk and butter in mixing bowl, melt **5 min/60°C/speed 1**.
2. Add hojicha powder, caster sugar, egg yolks, plain flour, vanilla extract and salt, mix **15 sec/speed 3**. Grease 15 nonstick canelé moulds generously. Pour batter to greased mould until 90% full.
3. Bake at upper rack for 10 minutes (230°C). Reduce heat to 190°C. Continue to bake another 50 minutes (190°C) until surface turns dark brown and slightly burnt. Remove from oven, let cool for 5 minutes before unmoulding on a cooling rack. Serve warm or cool.

### Tip

• The batter can be rest for at least 48 hours (or up to 4 days) before baking. Keep the batter in containers and refrigerate. Gently whisk the batter to reincorporate before baking.

• Always preheat your oven before baking. The baking time and temperature illustrated here are general guidelines. Make necessary adjustments on the time and temperature to suit your oven. Cross check your oven temperature with oven thermometer.

• Best served with ice cream, whipped cream or jam.

• Canelé is best eaten on the day they are baked. They lose the crunch 2 hours after being taken from the oven.

• Replace rum with your favourite liquor, such as orange liqueur, kirsch etc.



*Nutrition (per 1 piece)*

**Energy:** 1262 kJ/302 kcal | **Protein:** 6 g

**Carbohydrates:** 39 g | **Fat:** 15g | **Fibre:** 2 g



# Snowflake Crisp Nougat



Easy



5 min



20 min



8 portions

## Ingredients

30 g pistachios, roasted    60 g unsalted butter, cut in cubes (1 cm)    50 g milk powder, plus extra for dusting  
30 g almond nuts, roasted  
40 g dried cranberries    180 g small marshmallow    150 g snack crackers (e.g. Ritz®), broken in pieces

## Preparation

1. Place a bowl on mixing bowl lid, weigh in pistachios, almond nuts and cranberries. Set aside.
2. Place butter and marshmallow in mixing bowl, heat **10 min/100°C/speed 2** until completely melted. Meanwhile, line a baking tray (30 cm x 30 cm x 5 cm) with baking paper and set aside.
3. Add milk powder, mix **20 sec/speed 3** until all combined. Immediately transfer nougat mixture into prepared bowl. Mix well with spatula. Slowly add in cracker pieces, using spatula gently fold in until combined.
4. Transfer nougat to prepared baking tray. Cover with another layer of baking paper and press down to approximately 2 cm thickness until firm and surface is flattened. Refrigerate for 30 minutes.
5. Unmould nougat from baking tray. Remove baking papers. Dust surface with milk powder evenly. Cut into squares(2 cm) and store in airtight container for up to 2 weeks.

### Tip

- Replace dried cranberries with other dried fruit (raisin, cherry, blueberry, raspberry, strawberries etc.) and pistachio-almond mixed nuts with other nut varieties according to personal preference.
- You can also use hand gloves to press the nougat mixture in step 4.

*Nutrition (per 1 roll)*

**Energy:** 3222 kJ/770 kcal | **Protein:** 22 g  
**Carbohydrates:** 109 g | **Fat:** 27 g | **Fibre:** 4 g

Mistletoe  
Matcha Bread



# Mistletoe Matcha Bread



Easy



15 min



2 hour 30 min



4 rolls

## Ingredients

### *Matcha filling*

**50 g** butter,  
softened

**50 g** cream cheese,  
softened

**30 g** caster sugar

**50 g** fresh milk

**90 g** plain flour

**20 g** matcha powder

### *Bread dough*

**120 g** water

**50 g** caster sugar

**1½ tsp** instant yeast

**350 g** high protein  
flour (bread flour)

**30 g** milk powder

**2** egg

**40 g** butter, softened  
at room temperature

**½ tsp** salt

**10 g** Parmesan cheese



## Preparation

### *Matcha filling*

1. Place butter, cream cheese, sugar and milk in mixing bowl, mix **5 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
2. Mix **5 sec/speed 5** again. Scrape down sides of mixing bowl with spatula.
3. Add flour and matcha powder, mix **5 sec/speed 4**. Scrape down sides of mixing bowl with spatula.
4. Mix **5 sec/speed 4** again. Transfer to a bowl and set aside.

### *Bread dough*

5. Place water, sugar and yeast powder in mixing bowl, mix **1 min/37°C/speed 2**.
6. Add high protein flour, milk powder, 1 egg, butter and salt, mix **30 sec/speed 3**. Then knead **Dough /5 min**. Transfer onto a lightly floured surface. Shape dough into smooth round ball and cover with cling film. Leave in a warm place to proof again until doubled in size (approx. 45 minutes). Clean mixing bowl.
7. Using a rolling pin, flatten bread dough and roll into an oblong shape. Divide dough into 6 equal portions. Roll dough portions into smooth round balls and rest for 15 minutes.
8. Using a rolling pin, flatten each dough ball into a rectangular thin sheet (15 cm x 20 cm), spread reserved matcha filling evenly. Gently roll up each sheet into a log shape.
9. Continue roll each log shaped dough into approximately 35 cm - 40 cm length. Cut in middle along the dough stripe, lay one on top of another across. Plait dough by alternating two strands. Make dough into a circle, pinch off one end, lay pinched end on one strand and tie it over, Place seam down. Line baking tray with a layer of baking paper. Arrange on prepared baking tray. Leave in a warm place to proof again until doubled in size (approx. 45 minutes). During the last 10 minutes of proofing, preheat oven to 170°C.
10. Crack an egg in a bowl and lightly beaten. Using a pastry brush, brush dough with egg and sprinkle with parmesan cheese.
11. Bake in middle rack (170°C) for 15-20 minutes or until golden brown. Serve hot.

*Nutrition (per 1 piece)*

**Energy:** 462 kJ/ 110.0 kcal | **Protein:** 2 g  
**Carbohydrates:** 12 g | **Fat:** 6 g | **Fibre:** 1 g



**Fruit and Nut Chocolate Salami**



# Fruit and Nut Chocolate Salami



Easy



10 min



3 hours 10 min



25 pieces

## Ingredients

**200 g** marie biscuits

**100 g** dried fruit and nut mix,  
(e.g. almonds, apricots or sultanas)

**80 g** raw sugar

**100 g** dark chocolate, broken into pieces

**50 g** butter, softened at room temperature

**3** egg yolks

**30-50 g** dark rum (optional)



## Preparation

1. Place biscuits in mixing bowl, crush **13 sec/speed 4**. Transfer to a bowl and set aside.
2. Place dried fruit and nut mix in mixing bowl, chop **5 sec/speed 5**. Transfer to bowl with the biscuits and set aside.
3. Place sugar in mixing bowl, pulverise **10 sec/speed 10**. Transfer to another bowl and set aside.
4. Place chocolate in mixing bowl, grate **4 sec/speed 7**. Scrape down sides of mixing bowl with spatula.
5. Melt **3 min/50°C/speed 1**, or until chocolate has fully melted.
6. Reserve 3 tbsp reserved sugar for garnishing. Place remaining sugar, butter and egg yolks in mixing bowl, mix **30 sec/speed 4**.
7. Add rum and reserved fruit/nut and crushed biscuit mixture, mix **30 sec/reverse/speed 3**. Transfer mixture onto a piece of baking paper (47 x 30 cm), then form into a sausage shape. Roll up sausage in baking paper and twist the ends to seal. Place into refrigerator to set and become firm (approx. 3 hours)
8. Once set and firm, dust with remaining reserved icing sugar, then slice and serve.

### Tip

- This makes a lovely host gift or as a special treat to friends and family at Christmas time.
- For added crunch, add 50 g coarsely chopped chocolate pieces to the mixture in step 6, then proceed as per recipe.



# Christmas




with Thermomix®



## Singapore

Email: [info@thermomix.com.sg](mailto:info@thermomix.com.sg)

Website: <https://thermomix.com.sg>




 ThermomixSG  
 ThermomixSG  
 Thermomix Singapore

---

## Malaysia

Email: [enquiry@thermomix.com.my](mailto:enquiry@thermomix.com.my)

Website: <https://thermomix.com.my>

 ThermomixMalaysia  
 ThermomixMalaysia  
 Thermomix Malaysia

---

## Brunei

Email: [enquiry@thermomix.com.my](mailto:enquiry@thermomix.com.my)

Website: <https://thermomix.com.my>

 ThermomixBN  
 ThermomixBrunei

thermomix  
**50**  
years

thermomix