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: **CHRISTMAS DAY**  
• **FAVOURITES** •  
By Otaika Valley •



## HERE AT OTAIKA VALLEY, CHRISTMAS IS OUR FAVOURITE TIME OF YEAR.

We love spending time with our family (including our hens of course!), enjoying some summer sun and creating and devouring festive fare – especially dishes that include our beautiful free-range eggs.

So that got us thinking. Why not share some of our favourite Christmas recipes with you - created by some of our clever foodie friends - that star our eggs?

This recipe booklet is designed to give you some inspiration for Christmas Day – whether it's a beautiful breakfast, a festive sweet treat to serve for morning or afternoon tea, a salad to go with your Christmas ham, a next level pavlova for a truly festive dessert...or even a cheeky Christmas cocktail.

We hope you enjoy creating these dishes and sharing them with your loved ones.

Have a safe and merry Christmas,  
From the Sandle family and team at  
Otaika Valley Free Range Eggs



# CHRISTMAS FRENCH TOAST WITH A FRESH STRAWBERRY COMPOTE AND MAPLE SYRUP

*By Unna Burch,  
The Forest Cantina*

**SERVES:** 4  
**PREP TIME:** 15 MINUTES  
**COOK TIME:** 25 MINUTES

## INGREDIENTS

### COMPOTE

450g strawberries  
1/4 cup orange juice  
2 tablespoons sugar  
1 tablespoon cornflour

**NOTE:** This compote can be made in advance if kept in the fridge. For the compote, wash and hull the strawberries, leaving smaller ones whole, cutting medium ones in half and larger ones into 3rds or quarters - a compote should have nice chunky bits of fruit.

### FRENCH TOAST

One large loaf of panettone (or brioche or challah if you can't find panettone)  
6 Otaika Valley Free-Range Eggs  
1 cup milk  
1/2 cup cream  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon mixed spice  
1 teaspoon pure vanilla extract  
Finely grated zest of 1 orange  
Neutral flavoured oil + butter for cooking

### TO SERVE

Pure maple syrup  
Icing sugar (optional)



## METHOD

### COMPOTE

Add strawberries to a pot with the orange juice and sugar and bring to a boil. Once boiling, reduce the heat to medium-low and cook for 6-8 minutes or until the fruit is soft but still holding its shape. At this stage, taste the compote and check sweetness. I left mine so it wasn't so sweet, so we could add maple syrup, but if you want it a little sweet just add some more sugar to taste and stir until it is dissolved.

To thicken the compote, mix 1 tablespoon of cornflour with 1 tablespoon of cold water, add this to the pot and cook for 30 seconds while stirring. Remove the compote from the heat, set aside and cool completely.

### FRENCH TOAST

Pre-heat the oven to around 120°C. Then to prepare the bread, cut the very outer edges off the panettone, just so more of the egg mixture can get in, then slice into 2.5cm thick pieces and set them aside. In a large bowl, whisk together the eggs, milk, cream, cinnamon, nutmeg, mixed spice, vanilla and orange zest. Put a cast-iron skillet or hot plate on to heat, on medium-high heat. While the pan is coming up to heat, dunk the panettone into the egg mixture so it is well covered. Don't leave it in too long, as I found if I did this, the bread started to break.

Once the pan is hot, reduce to medium heat, and add a drizzle of neutral flavoured oil and a knob of butter - you want the butter for flavour, and the oil to stop the butter from burning. Cook the French toast for about 2 minutes on each side, or until golden brown, and keep these warm in the preheated oven while you finish the remaining pieces.

Serve a few pieces of French toast with the strawberry compote, maple syrup and if you want, a dusting of icing sugar. I use my tea strainer as an icing sugar duster.

# CINNAMON BRIOCHE SNOWFLAKE

By *Rhiannon Baldock,*  
*@inrhispantry*

**SERVES:** 8-10  
**PREP TIME:** 30 MINUTES  
**(PLUS 2 HOURS PROOFING)**  
**COOK TIME:** 25 MINUTES

## INGREDIENTS

170ml milk, warmed  
2 teaspoons fresh dried yeast  
1/4 cup caster sugar  
50g melted butter + 75g softened butter  
1 Otaika Valley Free Range Egg  
1 Otaika Valley Free Range Egg  
yolk, beaten  
1 teaspoon vanilla extract  
3 cups high-grade flour  
1 tablespoon + 1 tablespoon  
ground cinnamon  
1 teaspoon salt  
1 cup brown sugar  
½ cup icing sugar

### SHORT ON TIME, BUT WANT TO IMPRESS?

Instead of brioche dough, use sheets of puff pastry to recreate this delicious afternoon tea or dessert in under 30 minutes!



## METHOD

In a small jug, stir together the warmed milk, yeast and 2 tablespoons of caster sugar. Leave to sit for 5 minutes or until foamy. In the bowl of a stand mixer (or large mixing bowl if making by hand) combine the yeast mixture, remaining caster sugar, melted butter, egg and vanilla. Attach the dough hook and mix on low for 30 seconds to combine.

Once mixed, add the flour, 1 tablespoon of cinnamon and salt. Mix on low to medium speed until a soft dough forms, then increase to high speed and knead for 5-10 minutes or until the dough is soft and stretchy. Transfer to a greased bowl and cover with a tea towel and leave to proof in a warm space until doubled in size.

In a bowl, beat together the remaining butter and cinnamon with the brown sugar until smooth. Once the dough has doubled in size, knock back by punching the dough, then cut into four even pieces. Roll each into an even-sized circular shape around ½ cm in thickness.

Spread the filling evenly over three of the four rounds, then stack on top of each other and top with the un-iced round. Use a large plate or bowl and knife to trim the edges, then use a small ramekin or bowl to mark a small round in the centre. Transfer onto a lined baking tray.

Make 16 equal cuts into the dough, without cutting past the centre circle. Take two pieces of dough, twist away from each other 2-3 times, then pinch at the ends to seal. Repeat until each piece is twisted.

Cover and leave to proof for a final 30 minutes and preheat your oven to 180°C fan bake. Brush the snowflake with additional beaten egg if desired, then bake for 20-25 minutes, or until golden in colour. Mix the icing sugar with water until smooth, then drizzle over the warm snowflake. Best served warm, on the same day it is baked!





# CHRISTMAS DAY SALAD WITH CREAMY HERB DRESSING

By Kelly Gibney  
*@kellygibney\_wholehearted*

SERVES: 6-8 as a side



## INGREDIENTS

### SALAD

1 large beetroot  
½ teaspoon ground cumin  
2-3 thick pieces sourdough – torn into bite sized pieces  
1 teaspoon smoked paprika  
1 punnet cherry tomatoes  
4 Otaika Valley Free Range Eggs  
120g salad greens (we love one that includes some herbs and watercress)  
1 ripe avocado – sliced  
Olive oil for roasting  
Sea salt and cracked black pepper

### CREAMY HERB DRESSING

Large handful fresh coriander  
Large handful fresh basil  
Large handful fresh mint  
½ cup olive oil  
1 clove garlic – finely diced  
2 anchovies (optional)  
3 tablespoon lemon juice  
½ cup mayonnaise  
Sea salt and cracked black pepper

### ONE MINUTE MAYONNAISE

1 Otaika Valley Free Range Egg  
1 teaspoon apple cider vinegar  
Generous pinch salt  
1 cup light olive oil  
1 tablespoon lemon juice  
½ teaspoon wholegrain mustard (optional)  
Sea salt and cracked black pepper



## METHOD

### SALAD

Preheat oven to 200°C

Peel and cut the beetroot into small pieces. Toss with the cumin, a generous pinch of salt and a glug of olive oil. Place on one half of a large oven tray (you'll use the other half for croutons – foil or baking paper can be used to divide) and roast for approximately 30 minutes until tender.

Drizzle the torn sourdough with olive oil, sprinkle over the smoked paprika and a generous seasoning of salt and pepper. Toss well. Bake for 15-20 minutes until lightly golden and crunchy. Set aside until ready to use.

Bring a medium pot of water to a boil. Carefully submerge the eggs and cook for 6 minutes. Run cold water and then peel. Halve just before placing on salad.

Scatter the salad greens over a large platter. Top with the croutons, roasted beetroot and cherry tomatoes. Lay the avocado slices on top and then the eggs.

Drizzle dressing over the top and finish with a little sea salt and a good grind of cracked black pepper.

### CREAMY HERB DRESSING

Use a food processor or stick blender to blitz together all the ingredients except the mayonnaise until a smooth consistency. Add the mayonnaise and process very briefly. Taste and season well.

### ONE MINUTE MAYONNAISE

Use the jug that came with your stick blender for this. It's important to have a tight fit for the stick blender. Carefully crack the egg into the bottom of the jug. Sprinkle with the salt and add the vinegar. Pour in the oil (preferably without breaking the yolk).

Place the stick blender over the yolk, turn on and hold to the bottom of the jug for 10-15 seconds. Once the egg and oil has started emulsifying, move the blender up and down slowly while it is running. It should come together and become very thick and creamy within 30 – 60 seconds. Stir through the lemon juice and mustard. Taste and season as desired.

# FESTIVE PAVLOVA WITH BOYSENBERRY RIPPLE & ROSEMARY CREAM & SUMMER BERRIES

*By Gretchen Lowe,  
My Weekend Table*

**SERVES: 8-10**

**PREP TIME: 45 MINUTES**

**COOK TIME: 1 HOUR 15 MINUTES**

## INGREDIENTS

### PAVLOVA

6 Otaika Valley Free Range Egg Whites

Pinch of salt

1 ½ cups caster sugar

3 teaspoon cornflour

1 teaspoon vinegar

1 teaspoon vanilla extract

### BOYSENBERRY RIPPLE & ROSEMARY CREAM

1½ cups frozen boysenberries

1 large sprig rosemary

½ cup caster sugar

300ml cream

2 tablespoons icing sugar mixture

1 teaspoon vanilla extract

### TO SERVE

Summer berries

(I used strawberries and blueberries)



## METHOD

Preheat the oven to 150°C. Line a baking tray with baking paper. Draw a 20cm circle on the paper, place on the tray, circle side down.

Whisk egg whites and salt until soft peaks form. Add sugar, 1/2 cup at a time, whisking for 1 minute after each addition.

Once all the sugar has been added, continue to whisk on high for 3 minutes.

Combine cornflour, vinegar and vanilla extract. Add to meringue and whisk until just combined.

Use a spatula to spread meringue over the circle, smoothing the surface and sides. Reduce the oven temperature to 120°C.

Bake for 1 hour to 1 hour 15 minutes - the pavlova should be dry to the touch. Turn off the oven and leave to cool completely.

For the boysenberry & rosemary ripple, combine boysenberries, rosemary and sugar in a saucepan. Stir until sugar is dissolved then bring to a boil. Gently boil for 2 minutes. Allow to cool completely. Remove rosemary sprig and transfer to a blender. Blend until smooth then strain through a sieve over a bowl and discard seeds. Set aside.

Beat cream, icing sugar and vanilla extract with an electric mixer until soft peaks form. Add cooled boysenberry and rosemary mixture. Gently fold twice only and don't stir.

Pile pavlova high with boysenberry ripple and rosemary cream and loads of fresh berries just before serving. Add a fresh sprig of rosemary if you wish.

# SANDLE FAMILY EGG NOG

*By The Sandle Family*

**SERVES: 8-10**

**PREP TIME: 45 MINUTES**

**COOK TIME: 1 HOUR 15 MINUTES**



## INGREDIENTS

4 Otaika Valley Free Range Eggs

½ cup golden sugar (or standard white sugar)

2 cups homogenised milk

2 whole cloves

Pinch of cinnamon

1 cup cream

1 teaspoon ground nutmeg

1 teaspoon vanilla extract

(Add 2 tablespoon of bourbon, rum or brandy for an adults-only version)

## METHOD

In a large bowl, whisk or beat egg yolks until they are light in colour. Slowly add sugar, beating after each addition, until fluffy.

Combine milk, cloves and cinnamon in a saucepan. Slowly heat until the mixture is hot but not boiling.

Temper the eggs by slowly adding half of the hot milk mixture to the eggs, whisking constantly. Pour the mixture back into the saucepan.

Cook on medium heat stirring constantly with a wooden spoon until the mixture thickens slightly and coats the back of the spoon. Don't allow mixture to boil or it will curdle.

Remove from heat and stir in the cream. Strain the mixture to remove the cloves and let it cool for one hour.

Mix in vanilla extract and nutmeg (and alcohol if using). Chill.

Garnish with grated nutmeg before serving.





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