

# Christmas Cooking Instructions



This handy sheet contains cooking instructions for items from our Christmas magazine and order form.

## SALMON EN CROUTE

Preheat oven and tray to 200C. Brush pastry with egg wash. Place Salmon on tray lined with baking paper and cook for 15 - 20 minutes until pastry is browned.

## HILL STREET SEAFOOD PIE

Preheat oven to 160C. Heat for 20-25 minutes until filling is hot. If pastry is getting too brown, cover lightly with foil.

## ROLLED TURKEY BREAST

Turkey will be fully cooked when you receive it, simply make sure turkey is fully defrosted before cooking. Pre heat oven to 170C. Cut open bag and reserve cooking liquid, place turkey in baking tray, pour cooking liquid around bottom of tray, cover with foil and heat for 20min. Take foil off and cook for 10-15min to brown skin. Let turkey rest for 5min before carving.

## HOW TO GLAZE A HAM WITH HILL STREET HAM GLAZE

Peel back ham skin leaving as much fat as possible. Score fat in a criss cross pattern. Place in baking tray and stud with whole cloves. Spoon glaze over the top of the ham. Bake at 180C for 10 minutes, spoon over glaze in tray and repeat three times until golden.

## ROLLED SEASONED ROASTING PORK

The pork is in a cryovac pack. Cryovacing intensifies the smell of meat, sometimes tricking people into thinking it has gone bad. Open the bag the night before cooking, pat the skin with paper towel and leave uncovered in the fridge overnight. To cook, pre-heat oven to 220C. Rub pork with oil and a sprinkle of salt. Cook for 25 minutes to crackle skin. Lower temperature to 170C and cook for 40 minutes per kilogram of pork. If you have a meat thermometer cook pork until internal temperature reaches 70C. Rest pork for 10 minutes covered with foil, before carving.

## MARINATED QUAIL

Pan fry or barbecue on medium heat for 10 - 15 minutes being careful not to burn marinade. If getting too dark, lower heat or finish in oven at 180C.

## THE PREPARED FAT HEN

Pre-heat oven to 180C. Place chicken in roasting tray and cook for 1 hour and 30 minutes or until juices run clear when tested with skewer.

## GLAZED LEG HAM HEATING INSTRUCTIONS

To enjoy your glazed leg ham warm, cover with baking paper and foil and heat in oven at 160C for 30 minutes or to desired temperature.

## QUICHES

Heat for 20-25 minutes at 150C. If desired cover to prevent over-browning

## HILL STREET BEETROOT WELLINGTON

Defrost product fully before cooking. Pre-heat oven to 180C. Place wellington on oven tray, brush the top with olive oil. Cook for 25-30min until pastry is golden.

## HILL STREET STUFFED BUTTERNUT PUMPKIN

Product comes cooked and ready to heat and eat. Pre heat oven to 160C. Place pumpkin on oven tray and cook for 20-30 min. If pumpkin looks too dark cover with foil to prevent overcooking.

## HILL STREET FESTIVE LOAF

Product comes cooked and ready to heat and eat. Pre-heat oven to 160C. Place on oven tray and cook for 20-30 min. If loaf looks too dark cover with foil to prevent overcooking.



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street