

# Hill Street Kitchen

## 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.

### Brown Sugar, Orange & Mustard 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 (GF)

Pre-heat oven to 220C. Rub pork with oil and a sprinkle of salt. Cook for 25 minutes to crackle skin. Lower the temperature to 170C and cook for 40 minutes per kilogram of pork. If you have a meat thermometer cook until internal temperature reaches 70C. Rest for 10 minutes covered with foil before carving.

### The Prepared Fat Hen (Traditional or GF)

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.

### 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.

### Glaze Ham Healthy Instructions

Pre heat oven to 180C. Place ham on a rack in a large backing pan and add roughly 1cm of water to the bottom. Heat in the oven for about 20 minutes per kilogram, or until internal temperature reaches 60C.

### Quiches

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

### Hill Street Pork Pie

Best eaten cold.

### Hill Street Nut Loaf

Line a rectangular loaf tin with silicone paper. Bake at 155C for 45 minutes. Check by inserting a skewer - if it comes out clean and not gooey it's ready.

### Hill Street Festive Wreath

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

