

Cooking *Instructions*

YOU'VE ORDERED YOUR FESTIVE FARE FROM US, NOW FOLLOW THIS GUIDE TO PREPARE YOUR SPECIAL FEAST & ENJOY!

Ham Bag

Wet bag in cold water with a generous splash of white vinegar, then wring out excess moisture. Remove ham from plastic wrapping & place in ham bag, pull draw string to close, then refrigerate. To maintain freshness, keep the ham bag moist by dipping it into fresh vinegared water every two days.

Wursthaus Ham Glaze

Remove ham skin. Score ham fat 1/2 cm deep in crosshatch pattern. Stud with whole cloves. Drizzle glaze over ham evenly. Bake in pre-heated oven at 160°C for 40 min. Coats 9kg ham.

Rolled Numurkah Turkey Breast

Make sure turkey is completely defrosted before cooking. Pre-heat oven to 180°C. Place turkey in roasting tray and cook for 2.5 - 3 hours. The internal temperature should reach 75°C. Let turkey rest for 15 min before carving.

Wursthaus Gravy

Heat to a gentle simmer and serve.

Marion Bay Free Range Prepared Fat Hen

Pre-heat oven to 180°C. Place chicken in roasting tray and cook for 1 hour and 30 min or until juices run clear when tested with skewer. This is based on a 2.2kg chicken, for each 100g over increase cooking time by 10 min. Internal temperature should be 75°C when cooked. Rest for 10 mins before carving.

Greek Lemon *or* Portuguese Butterfly Chicken

Barbecue: Cook on hot grill for 15-20 minutes, turning frequently.

Oven: Preheat oven to 180°C and cook for 35-40 minutes or until the juices run clear.

Rolled Seasoned Roasting Pork

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

Hill Street Salmon en Croute

Pre-heat oven and tray to 180°C. Place Salmon on tray lined with baking paper and cook for 25 min or until pastry is browned.

Hill Street Seafood *or* Curried Scallop Pie

Pre-heat oven to 180°C. Heat for 30-40 min until filling is hot. If pastry is getting too brown, cover lightly with foil.

Wursthaus Quiches (*all varieties*)

Heat for 25-35 min at 150°C. If desired, cover with foil to prevent over-browning.

Hill Street Beetroot Wellington

Pre-heat oven to 180°C. Place on oven tray, brush the top with olive oil. Cook for 35-45 min until pastry is golden. If pastry is getting too brown, cover lightly with foil.

Hill Street Roasted Spiced Whole Cauliflower

Pre-heat oven to 180°C. Cover cauliflower with foil and cook for 30 minutes then remove foil and cook for a further 10 minutes or until browned. Pour over the tahini sauce and garnish with pomegranate seeds and chopped parsley.

Hill Street Nut Loaf

Pre-heat oven to 180°C. Place on oven tray, Heat in the oven for 20 - 25 minutes until hot. Cover with foil if browning too much.

Hill Street Balsamic Glazed Vegetables

Pre-heat oven to 180°C. Heat vegetables in oven for 15 min or until heated through.

Hill Street Lemon Tart

Ready to eat. Slice into portions and enjoy with whipped cream and fresh berries.

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