



All is Bright

– RECIPES TO CELEBRATE
FRIENDS, FAMILY & FESTIVE FARE –





Queen Organic Vanilla Bean Paste with Seeds

This year, why not try our Vanilla Bean Paste in your baking. Made with organic vanilla beans, Queen Vanilla Bean Paste gives your treats a strong, pure vanilla flavour plus those lovely vanilla bean flecks. One teaspoon replaces one teaspoon of Queen Vanilla Bean Extract, or even a whole vanilla pod!

It's our secret ingredient in all of these delicious recipes,
we hope you enjoy them.



Welcome to Baking Season

All is bright when there's something delicious to look forward to, and at this time of year there's no shortage of occasions to melt, mix, layer, frost, fold, glaze, shake, roll, sprinkle, bake and share!

Whether it's nibbling on perfectly buttery Gift Tag Cookies, taking an extra spoonful of indulgent Red Velvet Oreo Cheesecake Trifle, or sharing flavour-packed sides like Sticky Beetroot & Carrot Salad while sipping on a Vanilla Mojito, we invite you to immerse yourself in the joy of creating amazing holiday food for the ones you love.

From the team at Queen we wish you the sweetest of festive seasons
and thank you for joining us on your baking journey!

"Life is short, lick the spoon!"

Merry Christmas & Happy Holidays



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Sweets & Edible Gifts

Handmade edible gifts are one of the true joys of Christmas, as is unwrapping them and eating them gleefully. Revisit the tradition of making biscotti, fudge and nougat or experiment with new treats like salted vanilla caramels or candy cane brownie bites. Either way, many happy tummies will be so pleased you made the effort!

Buttered Rum Gingerbread Sauce
Candy Cane Brownie Bites
Chocolate Espresso Biscotti
Gift Tag Cookies
Pistachio, Cherry & Ginger Fudge
Salted Vanilla Caramels
Soft Cranberry & Almond Nougat



Buttered Rum Gingerbread Sauce

Serves: 4-6 | Preparation: 10 min | Cooking: 15 min

Comforting gingerbread spice, vanilla and dark rum add wonderful flavor complexity to this butterscotch-caramel sauce. Be prepared to make this indulgent recipe time and time again.

INGREDIENTS

1 cup firmly packed
brown sugar
115g butter
Pinch salt
395g can sweetened
condensed milk
2 tsp Queen Vanilla Bean Paste
1 tsp ground ginger
1 tsp ground cinnamon
¼ cup dark rum

METHOD

1. Combine brown sugar, butter, salt and condensed milk in a medium saucepan. Stirring constantly, bring to the boil and reduce to a simmer to cook until all sugar is dissolved. Add vanilla, cinnamon and ginger, stir until well combined. Remove sauce from heat and stir in rum. Mix until well combined.
2. Pour sauce into sterilised glass jars and store in the refrigerator for up to 4 weeks.

ONE FOR SANTA

This heady, vanilla-spiced caramel rum sauce makes a wonderful handmade gift. Serve over ice cream or with gingerbread and coffee at the end of a long merry day.



FESTIVE EVERYDAY

Get into the Christmas spirit with these easy brownies. The simple addition of icing and candy canes will brighten everyone's day!



Candy Cane Brownie Bites

Serves: 12 | Preparation: 20 min | Cooking: 40 min

Get into the Christmas spirit with these easy brownies. The simple addition of icing and candy canes will brighten everyone's day!

INGREDIENTS

200g good quality dark cooking chocolate
200g unsalted butter, chopped
3 eggs, lightly whisked
3 tsp Queen Vanilla Bean Paste
1 cup plain flour, sifted
30g cocoa powder, sifted
1 cup caster sugar
1 packet Queen Royal Icing
Candy Canes, roughly chopped

METHOD

1. Preheat oven to 170°C and grease and line a 20cm square brownie pan. Alternatively, grease a rectangular mini-loaf tray or brownie pan liberally with cooking spray.
2. Place dark chocolate and butter in a microwave safe bowl. Microwave on medium power for 30 second intervals, stirring in between until chocolate is melted, approx. 2-3 minutes. Add eggs, sugar and Vanilla Bean Paste to chocolate mixture and whisk well to combine.
3. Sift flour and cocoa powder into chocolate mixture and whisk until just combined. Pour batter into prepared pan and smooth the surface. Bake for 40 minutes or until crumbs cling to a skewer inserted into the centre of the brownie.
4. Remove from oven and cool in pan completely before cutting into pieces.
5. Prepare Royal Icing according to packet instructions then use a teaspoon to drizzle over the top of cut brownie squares. Sprinkle crushed candy canes over each brownie square before icing dries. Once dry, store in an airtight container for up to 4 days.

Chocolate Espresso Biscotti

Serves: 20 | Preparation: 45 min | Cooking: 55 min

These choc-dipped crunchy espresso biscotti are the perfect afternoon pick me up. They're also great with coffee, dipped in cream or gifted in pretty little bags.

INGREDIENTS

2 cups plain flour
¾ cups premium cocoa powder
1 tsp baking soda
¼ tsp salt
1 tsp instant coffee powder
2 tsp water
3 large eggs, at room temperature
1 cup sugar
1 tsp Queen Vanilla Bean Paste
1 egg, extra
200g dark cooking chocolate

METHOD

1. Preheat oven to 180°C, line a baking tray with baking paper. Sift flour, cocoa, baking soda and salt, set aside.
2. Dissolve coffee powder and water in a small bowl and combine with three eggs, sugar and vanilla in the bowl of a stand mixer. Beat until light and creamy. Gradually add dry ingredients and mix on low speed until a dough forms.
3. Divide dough in half and roll into two logs on a benchtop lightly dusted with flour. Place logs on baking sheet and flatten slightly.
4. Beat extra egg and brush logs liberally. Bake for 25 minutes, until the dough is firm to the touch then remove from oven and cool on tray for 15 minutes.
5. Transfer logs to a cutting board and cut diagonally using a serrated knife into 1.5 - 2cm wide slices. Place slices cut side down on baking sheets and bake for an additional 20-30 minutes until the cookies are almost completely firm. Remove from oven and cool completely.
6. Melt chocolate in a small microwave-safe bowl on medium heat in 30 second intervals, mixing well between each interval. Dip biscotti halfway into chocolate mixture and lay onto trays lined with baking paper. Allow to fully set then store in an airtight container for up to four weeks.





Gift Tag Cookies

Serves: 12-16 | Preparation: 60 min | Cooking: 15 min

Aren't these cookies the sweetest thing? Perfect to bring out for an afternoon treat or as a creative, generous way to tag your gifts.

INGREDIENTS

200g butter, softened
1 cup caster sugar
2 tbsp honey
2 tsp ground cinnamon
1 tsp Queen Vanilla Bean Paste
1 egg
2 ¼ cups (340g) plain flour
Queen Red Writing Icing
Queen Silver Soft Sugar Pearls

METHOD

1. Preheat oven to 170°C or 150°C fan-forced. Line four baking trays with baking paper.
2. Beat butter, sugar, honey and cinnamon in a large bowl until well pale and fluffy. Add egg and vanilla and beat until just combined. Add sifted flour and beat on low speed until just combined. Transfer mixture to a lightly floured surface.
3. Using your hands, bring the dough together and cut in half. Roll each piece of dough between 2 sheets of baking paper until 4mm thick. Place on a tray and refrigerate for 15 minutes or until firm.
4. Use Christmas cutters to cut shapes from dough and place on lined baking trays. Press leftover dough together and repeat.
5. Using a chopstick or a straw, make a small hole in the top of each biscuit for hanging. Place trays in freezer for 10 minutes or until dough is firm.
6. Bake cookies for 15 minutes, or until light golden brown. While cookies are hot, use chopstick or straw to redefine the hole in the biscuit. Allow cookies to cool on trays for 10 minutes before transferring to a wire rack to cool completely.
7. Use red writing icing to decorate cookies and while icing is soft, press on decorations if desired. Allow to dry fully then use on gift wrapping or place cards at the Christmas table.

Pistachio, Cherry & Ginger Fudge

Serves: 12 | Preparation: 20 min + Cooling | Cooking: 6 min

Fudge lovers this one is for you. We've taken our creamy chocolate vanilla fudge and given it a festive twist with bright glacé cherries, crunchy pistachios and candied ginger.

INGREDIENTS

100g butter, chopped
395g can sweetened condensed milk
200g brown sugar
3 tbsp Queen Pure Maple Syrup
170g dark chocolate, chopped
2 tsp Queen Organic Vanilla Bean Paste
¾ cup natural pistachios
¾ cup red glacé cherries
⅓ cup crystallised ginger

METHOD

1. Grease and line a 17x27cm slice tin with baking paper with the long sides extending over the sides.
2. Place butter, condensed milk, sugar and maple syrup in a large microwave-safe bowl and microwave for 2 minutes on medium heat. Stir the mixture and microwave for a further 2 minutes, remove, stir and microwave for a final 2 minutes (6 minutes in total).
3. Roughly fold dark chocolate and vanilla bean paste into mixture then leave to sit for 1 minute then whisk through until the mixture is smooth and glossy. Fold in ½ cup pistachios, ½ cup chopped glacé cherries and ¼ cup chopped crystallised ginger. Spoon mixture into prepared tin and spread with the back of a metal spoon until smooth.
4. Top fudge with remaining glacé cherries, ginger and pistachios, then refrigerate. Slice into small squares or bars once fully cooled. Keep chilled until serving in an airtight container for up to two weeks.



YUM!

Who can resist a bowl of chewy vanilla salted caramels as gifts are unwrapped. They're a lovely treat to welcome in the New Year too!



Salted Vanilla Caramels

Serves: 12-16 | Preparation: 30 min + Cooling | Cooking: 15 min

INGREDIENTS

1 cup thickened cream
70g butter, cut into pieces
1 tsp sea salt flakes, plus extra for dusting
60g honey
¼ cup water
1 ¼ cups caster sugar
¼ cup Queen Glucose Syrup
1 tsp Queen Organic Vanilla Bean Paste

Note –
A candy thermometer is required for this recipe

METHOD

1. Line and grease a square 20cm baking tin with baking paper and cooking spray. The caramel will stick to the baking paper if it isn't oiled.
2. Combine cream, butter and salt in a heavy bottomed saucepan and stir well. In a second heavy-bottomed saucepan add honey, water and sugar stirring well to combine and insert a candy thermometer, making sure the thermometer is not touching the bottom of the pan.
3. Place the cream-filled saucepan over a gentle heat until the butter has melted, then set aside.
4. Place the second saucepan on a high heat and without stirring, bring to a rapid boil. Continue to boil rapidly without stirring until the mixture turns a golden brown colour. When this happens, remove from heat immediately.
5. Slowly pour the butter and cream mixture into the golden sugar mixture (being careful as the mixture will bubble and be extremely hot). Return the saucepan to the heat and cook until the caramel reaches 120°C, being careful to keep the thermometer in the middle of the liquid rather than touching the base of the saucepan. Once this temperature is reached, remove from heat.
6. Stir vanilla into caramel, mixing well then pour the mixture into the prepared baking tin. Leave to cool completely at room temperature, then place in fridge for 3-4 hours to firm up. Caramels will set but not be rock hard.
7. Tip out the caramel onto a cutting board and working quickly in cool condition, cut into bite sized pieces with a very sharp and well-oiled knife. Sprinkle pieces lightly with salt and wrap individually with wax paper or baking paper, twisting at the ends. Store in an airtight container in the pantry for up to three months.

Soft Cranberry & Almond Nougat

Serves: 24 | Preparation: 20 min | Cooking: 10 min

INGREDIENTS

½ cup honey
1⅓ cups (290g) caster sugar
2 tbsp water
1 egg white
2 tsp Queen Vanilla Bean Paste
1 cup almonds, roasted
& roughly chopped
1 cup dried cranberries, roughly
chopped
2 sheets rice paper

Note –
you will need a candy
thermometer and a stand mixer
for this recipe.

METHOD

1. Grease and line a deep 15cm (6-inch) square cake pan with rice paper, ensuring it is trimmed to fit in the pan.
2. Combine honey, sugar and the water in a small heavy-based saucepan. Heat gently while stirring until sugar dissolves, then stop stirring and bring to the boil for 10 minutes or until syrup reaches 165°C on a candy thermometer. Be sure to hold thermometer in middle of syrup to achieve the most accurate temperature reading, not touching the base of the saucepan.
3. Place egg white and vanilla in bowl of electric mixer and whisk until soft peaks form. Carefully add sugar syrup to egg whites while whisking constantly on medium speed.
4. Turn mixer off and fold almonds and dried cranberries into mixture. Working quickly, spoon nougat mixture into pan and use the back of a metal spoon to smooth the surface. Place second sheet of rice paper on top of nougat and allow to cool completely at room temperature.
5. Once cool, cut nougat into long strips and wrap in baking paper. Once ready to serve, cut strips into individual squares to ensure the freshest result. Store cut pieces in an airtight container at room temperature for up to two weeks.





The Main Event

When the table is set, drinks are poured and decorations glisten, it's really time to let the main course shine. Secret ingredients are the difference between every day and memorable meals, so we've created recipes for you that feature hints of maple and vanilla to leave guests hungry for just one bite more.

Vanilla is a great match to savoury cream sauces, glazes, marinades and roasted nuts, just give it a try and you'll be delighted with the result!

- Honey Vanilla Cured Salmon
- Maple Mustard Glazed Sausages
- Sticky Roasted Carrot & Beetroot Salad
- Vanilla and Maple Glazed Chicken
- Roasted Sweet Potato with Maple & Walnuts
- Caramelised Shallot, Thyme & Goat's Cheese Tarte Tatin
- Warm Greens Salad with Prosciutto & Almonds
- Honey Roasted Rosemary Cashews



Honey & Vanilla Cured Salmon

Serves: 6 | Preparation: 15 min + Overnight curing | Cooking: 6 min

Notes of vanilla, honey, mustard and garlic subtlety infuse this salmon as it cures overnight. Simply pat dry, grill and serve with salad greens for a beautiful relaxed meal.

INGREDIENTS

½ cup honey
1 tbsp Queen Vanilla Bean Paste
2 cloves garlic, finely chopped
1 tsp Dijon mustard
Sea salt flakes
Cracked black pepper
2 cups warm water
6 x 200g salmon fillets, skin-on
Extra virgin olive oil
Watercress, to serve

METHOD

1. Combine honey, vanilla, garlic, Dijon mustard, pepper, and salt in a large bowl or tray. Mix until well combined then add water and mix well.
2. Place salmon in tray until submerged and cover with cling wrap. Refrigerate to cure the salmon for 6-8 hours or overnight.
3. When ready to cook, remove salmon from tray and pat dry. Coat lightly in olive oil and season with salt and pepper. Cook in a pre-heated fry pan or on the barbecue for 2-3 minutes each size until desired doneness is achieved.
4. Once salmon is cooked, transfer to an oven tray and cover with foil to keep warm.
5. Transfer ½ cup of the curing liquid to a small saucepan and bring to the boil. Boil for 2-3 minutes until liquid is reduced. Serve with salmon, accompanied by watercress leaves.





Maple Mustard Glazed Sausages

Serves: 6-10 | Preparation: 5 min | Cooking: 15 min

These, sticky, smoky sausages are absolutely gorgeous, and very simple to make. Perfect with potato salad, garlic bread and salad for an easy crowd-pleasing meal.

INGREDIENTS

12 thick beef or pork sausages
¼ cup Queen Pure Maple Syrup
1 tbsp wholegrain mustard
Rosemary sprigs, to serve

METHOD

1. Combine maple syrup and mustard in a small bowl, set aside.
2. Grill or barbecue sausages until almost cooked, then transfer in batches to a frying pan and add 1-2 tablespoons of maple mustard sauce to pan.
3. Cook until maple sauce forms a sticky glaze and serve immediately with rosemary sprigs

SALTY & SWEET

Wrap sausages in prosciutto for the ultimate sweet-salty barbeque fare!

Sticky Roasted Carrot & Beetroot Salad

Serves: 6 (as a side) | Preparation: 20 min | Cooking: 40 min

INGREDIENTS

Salad –

500g baby (heirloom) carrots, washed and trimmed

5 medium sized fresh beetroot, washed and patted dry

50ml Queen Pure Maple Syrup

½ tsp Queen Vanilla Bean Paste

1 ½ cloves fresh garlic, crushed

3 tsp extra virgin olive oil

Sea salt and fresh cracked black pepper, to taste

100g goat's cheese

100g pepitas

100g pistachios, roughly chopped

100g dried cranberries, roughly chopped

Mixed salad leaves such as watercress, witlof, baby kale

Dressing –

1 tbsp good quality balsamic vinegar

1 tsp Dijon mustard

2 tbsp extra virgin olive oil

Sea salt and fresh cracked black pepper, to taste

METHOD

1. Cut beetroot into 1/8 wedges and cut baby carrots in halves and/or quarters lengthways.

2. In a large bowl combine with maple syrup, vanilla, garlic, olive oil, salt and pepper. Add carrots and mix until lightly coated. Remove from bowl, shaking off excess glaze and place on one baking tray.

3. Mix beetroot in remaining maple glaze and shake off excess syrup. Place onto second baking tray, reserving any excess glaze. Roast carrots and beetroot for 20-30 minutes until tender and sticky.

4. Remove from oven and brush lightly with remaining glaze and grill for approx. 5 minutes to achieve a just charred, sticky finish.

5. Place pistachios and pepitas on a small foil-lined baking tray and roast for 5 minutes until golden. Remove and allow to cool.

6. In a salad dressing bottle or jug, place mustard, salt, pepper and a teaspoon of balsamic vinegar. Mix until smooth, then gradually add in remaining balsamic vinegar, mixing until smooth. Add olive oil and mix vigorously to combine.

7. Allow carrots and beetroot to cool for 15 minutes to prevent wilting of the salad leaves. Once cooled, arrange salad leaves on a serving platter and top with carrots and beetroot, followed by pistachios, pepitas, cranberries and crumbled goat's cheese. Gently toss salad to combine ingredients and dress immediately before serving.



MADE FOR FEASTING

Get into the Christmas spirit with these easy brownies. The simple addition of icing and candy canes will brighten everyone's day!



Vanilla and Maple Glazed Chicken

Serves: 8 | Preparation: 10 min | Cooking: 80 min

This golden roast chicken is glazed with smoky maple, and a subtle hint of vanilla. The two flavours work absolutely perfectly with the succulent, savoury chicken.

INGREDIENTS

1.5kg free range chicken,
rinsed and patted dry
Freshly ground salt and pepper
½ fresh orange
⅓ cup Queen Pure
Maple Syrup
1 ½ tsp Queen Vanilla
Bean Paste
2 tbsp olive oil
2 tbsp red wine vinegar
1 tbsp chopped fresh thyme
¼ tsp dried chilli flakes

METHOD

1. Preheat oven to 200°C.
2. Season the chicken with salt and pepper, then place ½ orange into the body cavity. Place whole chicken into a roasting tin and roast for 60 minutes.
3. Meanwhile, combine maple syrup, vanilla bean paste, olive oil, vinegar, thyme and chilli in a small bowl and whisk until well combined.
4. Brush ⅓ of the glaze over the chicken and roast for a further 10 minutes, repeat two more times with the remaining glaze until the chicken is golden brown and shiny.
5. Remove from the oven and rest for 5 minutes before carving the chicken.
6. Serve immediately drizzling it generously with the pan juices.

Roasted Sweet Potato with Maple & Walnuts

Serves: 6 | Preparation: 15 min | Cooking: 40 min

Sweet potatoes are made for the maple, walnut & rosemary flavours of this recipe. A subtle hint of vanilla and smattering of creamy feta takes this humble side dish from every day to special in seconds.

INGREDIENTS

1 tbsp Queen Pure Maple Syrup
2 tsp extra virgin olive oil
½ tsp Queen Vanilla Bean Paste
2 tsp apple cider vinegar
1 clove garlic, crushed
700g sweet potato, washed, peeled and cut into quarters lengthways
150g walnuts
2 tsp sea salt flakes
Cracked pepper
Fresh rosemary sprigs, to serve
150g marinated feta cheese, to serve
Additional salt and pepper, to serve

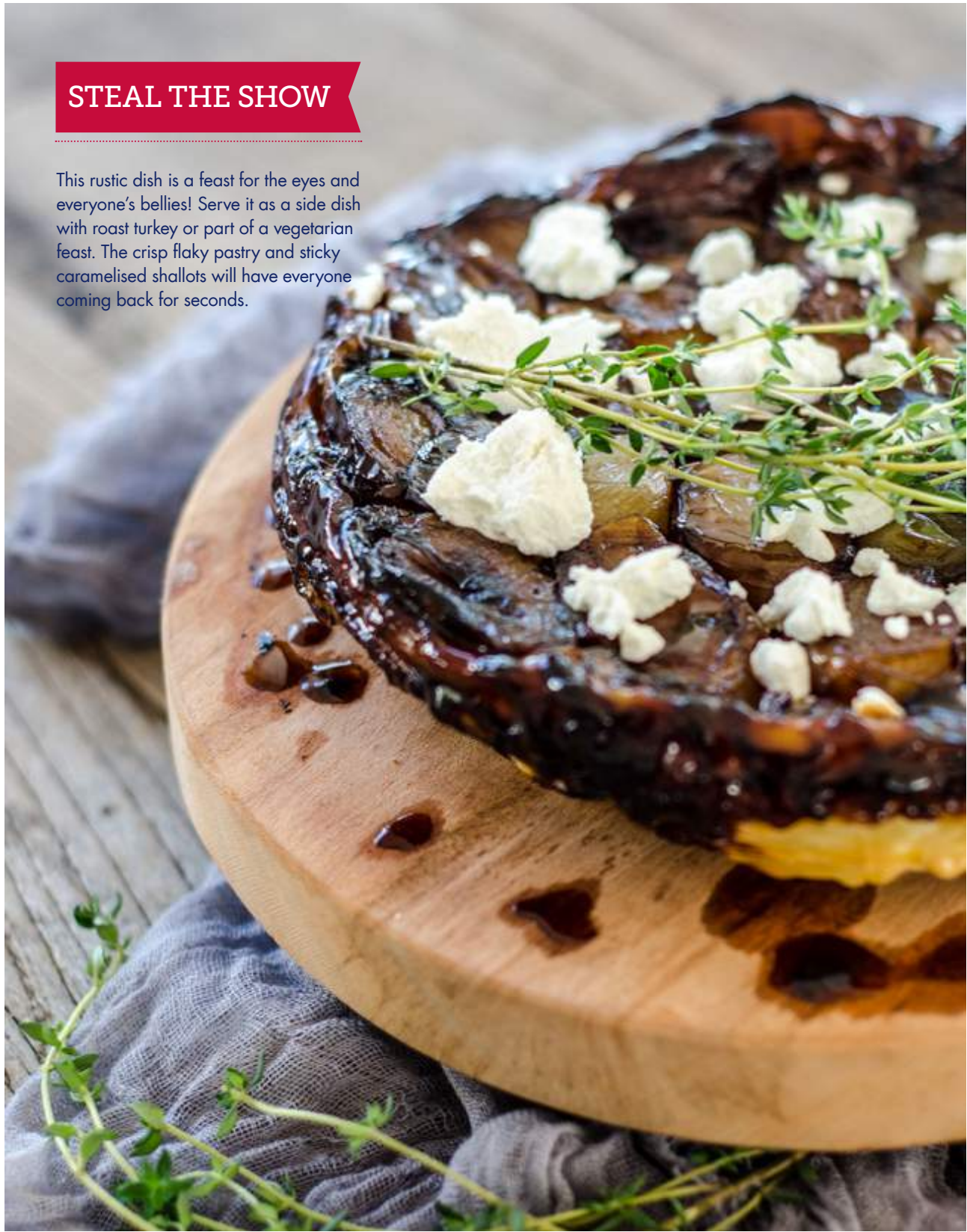
METHOD

1. Preheat oven to 200°C, grease and line two large baking sheets. In a large bowl combine maple syrup, vanilla, olive oil, vinegar, garlic, salt and pepper and mix until well combined.
2. Brush sweet potato with maple glaze and place on baking sheets ensuring there is enough room between each potato.
3. Bake for 20 minutes, remove from oven, toss potatoes and brush with more glaze then return to oven to roast for an additional 15-20 minutes until golden and sticky.
4. Remove sweet potato from oven, place walnuts on a small oven tray and roast for 10 minutes until aromatic and golden.
5. To serve, toss potatoes with walnuts then sprinkle with additional sea salt, crumbled feta and rosemary sprigs to serve.

SIDE DISH SECRETS

For special occasions, side dishes deserve to be a little bit fancy too! Vanilla pairs wonderfully with garlic, mustard and olive oil, so we've added a little to these greens and sweet potato to give you a new twist on loved favourites. We hope you are inspired to experiment with vanilla a little more in your savoury cooking.





STEAL THE SHOW

This rustic dish is a feast for the eyes and everyone's bellies! Serve it as a side dish with roast turkey or part of a vegetarian feast. The crisp flaky pastry and sticky caramelised shallots will have everyone coming back for seconds.

Caramelised Shallot, Thyme & Goat's Cheese Tarte Tatin

Serves: 6 | Preparation: 15 min | Cooking: 30 min

INGREDIENTS

20-25 French red shallots
60g unsalted butter
¼ cup brown sugar
½ tsp Queen Vanilla Bean Paste
1 tbsp thyme leaves
Salt and pepper, to taste
2 tbsp good quality balsamic vinegar
1 sheet all-butter puff pastry
50g goat's cheese
Thyme sprigs, to serve

METHOD

1. Preheat oven to 200° C. Peel shallots, and then top and tail them and set aside.
2. Heat a 25cm (10") ovenproof frypan over medium heat. Add the butter, vanilla and sugar and stir until the butter has melted and sugar dissolved. Add the thyme leaves and season with salt and pepper.
3. Place the shallots in the pan tail side down, packing them in until they completely cover the base of the frypan and turn the heat down to low and simmer for 25-30 minutes until the shallots are soft. Pour in the balsamic vinegar, swirl the pan to distribute and continue to simmer for 2 minutes and remove from the heat.
4. Cut a circle of pastry a little larger than the pan and cover the shallots with the pastry, ensuring the edges are tucked in around the shallots (this will help to hold all the juices in when you turn out the tart). Place in the oven and bake for 20 minutes or until the pastry is golden
5. Set aside for 5 minutes to cool slightly and then gently turn the tarte tatin by placing your serving dish over the top of the pastry and gently inverting. Top with crumbled goat's cheese and fresh thyme sprigs.

Warm Greens Salad with Prosciutto and Almonds

Serves: 6 | Preparation: 10 min | Cooking: 20 min

Aromatic Vanilla, salty prosciutto & warm toasted almonds gives a classic greens dish a lift to something spectacular with very little effort.

INGREDIENTS

100g natural almonds, roughly chopped
½ tsp Queen Vanilla Bean Paste
1 tsp Queen Pure Maple Syrup
2 tsp extra virgin olive oil
Sea salt flakes, to taste
Freshly cracked black pepper, to taste
50g peas, fresh or frozen
100g snow peas, trimmed
100g green beans, trimmed
1 bunch asparagus, trimmed
1 red onion, finely chopped
8 slices prosciutto
Zest and juice of one lemon
¼ bunch fresh mint, leaves picked, washed & chopped
¼ bunch fresh parsley, leaves picked, washed & chopped

METHOD

1. Preheat oven to 180°C. Combine almonds, vanilla, maple syrup, 1 teaspoon of olive oil, salt and pepper in a small bowl and mix to combine. Tip onto a lined baking tray and roast for 15 minutes until golden and aromatic. Allow to cool on tray and break up if pieces become stuck together.
2. Blanch peas, snow peas, beans and asparagus in a large pot of boiling salted water until tender-crisp, about 2-3 minutes. Remove from boiling water and drain in a colander while running under cold water to stop the cooking process.
3. Heat remaining olive oil in a small frypan and cook onion until translucent. Add prosciutto and cook until golden and crispy. Remove from frypan and chop roughly.
4. To assemble, place greens on a large serving platter and sprinkle with prosciutto, almonds, lemon zest, mint and parsley. Drizzle with extra olive oil and lemon juice and toss lightly to combine.





Honey Roasted Rosemary Cashews

Serves: 6 | Preparation: 5 min | Cooking: 30 min

INGREDIENTS

500g raw, unsalted cashews
3 tbsp honey
2 tbsp golden syrup
1 tsp Queen Vanilla Bean Paste
2 tbsp fresh rosemary leaves, finely chopped
1 ½ tbsp brown sugar
1 tbsp sea salt flakes, crushed
1 tsp smoked paprika
1 tbsp olive oil

METHOD

1. Preheat oven to 180°C. Line a baking tray with non-stick baking paper.
2. Reserving the cashews, mix all remaining ingredients in a large bowl until well combined. Add the cashews right at the end and mix with your hands until the cashews are completely coated in the mixture.
3. Transfer cashew mix to oven tray and spread over tray, being sure not to overlap the cashews too much.
4. Bake for approximately 30 minutes or until golden brown. Remove from oven and set aside to cool (the nuts will harden as they cool). Once cool, serve immediately or store in an airtight container until ready to serve. Nuts will keep for up to 3 weeks in an airtight container.

COCKTAIL HOUR

Cold summer drinks taste even better with these crunchy cashews to snack on. Serve them in pretty little bowls for your guests to nibble on while you prepare them a glass of something cold and refreshing.



Summer Sweets

As Australians, we like to think that great summer desserts are our specialty! Whether you're cooking for a crowd, bringing a plate, having an intimate catch up, short on time, you'll discover amazing summer desserts that deliver yum in spades and plenty of time for relaxing with loved ones.

- Red Velvet Cheesecake Trifle
- Chocolate Roulade with Peppermint Crunch Cream
- Summer Black Forest Pavlova
- Vanilla Coconut Panna Cotta with Watermelon Granita
- White Chocolate & Almond Mousse
- Roasted Fig & Caramel Eton Mess
- Raw Coconut Macadamia Raspberry Cheesecake



Red Oreo Velvet Cheesecake Trifle

Serves: 10-15 | Preparation: 60 min + Cooling | Cooking: 90 min

INGREDIENTS

Mint Oreo Bark –

200g Oreos, roughly chopped
400g white cooking chocolate, broken into small pieces
¼ tsp Queen Natural Peppermint Extract
1 tsp Queen Green Food Colour Gel

Red Velvet Cake –

225g unsalted butter, softened
1¼ cups caster sugar
1 tsp Queen Vanilla Bean Paste
3 eggs
2 cups plain flour, sifted
2 sachets Dr. Oetker Baking Powder
⅓ cup cocoa powder, sifted
¾ cup milk
¼ cup (60ml) Queen Pillar Box Red Food Colour

Cheesecake Icing –

375g cream cheese, softened
120g unsalted butter, softened
4 tsp Queen Natural Peppermint Extract
1 tsp Queen Vanilla Bean Paste
3 ½ cups icing sugar
600ml thickened cream.

Assembly –

2 punnets fresh raspberries
Dr. Oetker Chocolate Silver Pearls

METHOD

1. Heat chocolate in a microwave-safe bowl on medium power in 30 second intervals, stirring until melted. Working quickly, add peppermint extract and green colour to chocolate, mixing until just combined. Fold in Oreos. Spread over tray lined with baking paper and chill.
2. Preheat oven to 160°C. Grease and line a 20cm round cake tin with baking paper. In a mixer, cream butter, sugar and vanilla for 8-10 minutes until pale. Gradually add eggs one at a time, beating between each addition.
3. Sift flour, baking powder and cocoa over butter mixture, add milk and food colour. Mix until combined. Pour into prepared tin, bake for 90 minutes until an inserted skewer comes out clean. Cool for 30 minutes in the tin, then transfer to a cooling rack to cool completely.
4. Mix cream cheese and butter in a mixer on medium speed until combined, then increase speed and beat for 2-3 minutes until creamy. Add peppermint extract, vanilla bean paste and icing sugar. Mix until combined. Whisk cream until just thickened and fold through cheesecake mixture. Refrigerate until ready to assemble.
5. Cut cooled cake into 3-4cm pieces & break cold chocolate bark up into small pieces.
6. To assemble, place cake in the base of a clear trifle bowl. Cover with cheesecake icing, followed by bark & raspberries. Repeat and finish with extra icing, Chocolate Silver Pearls and raspberries.

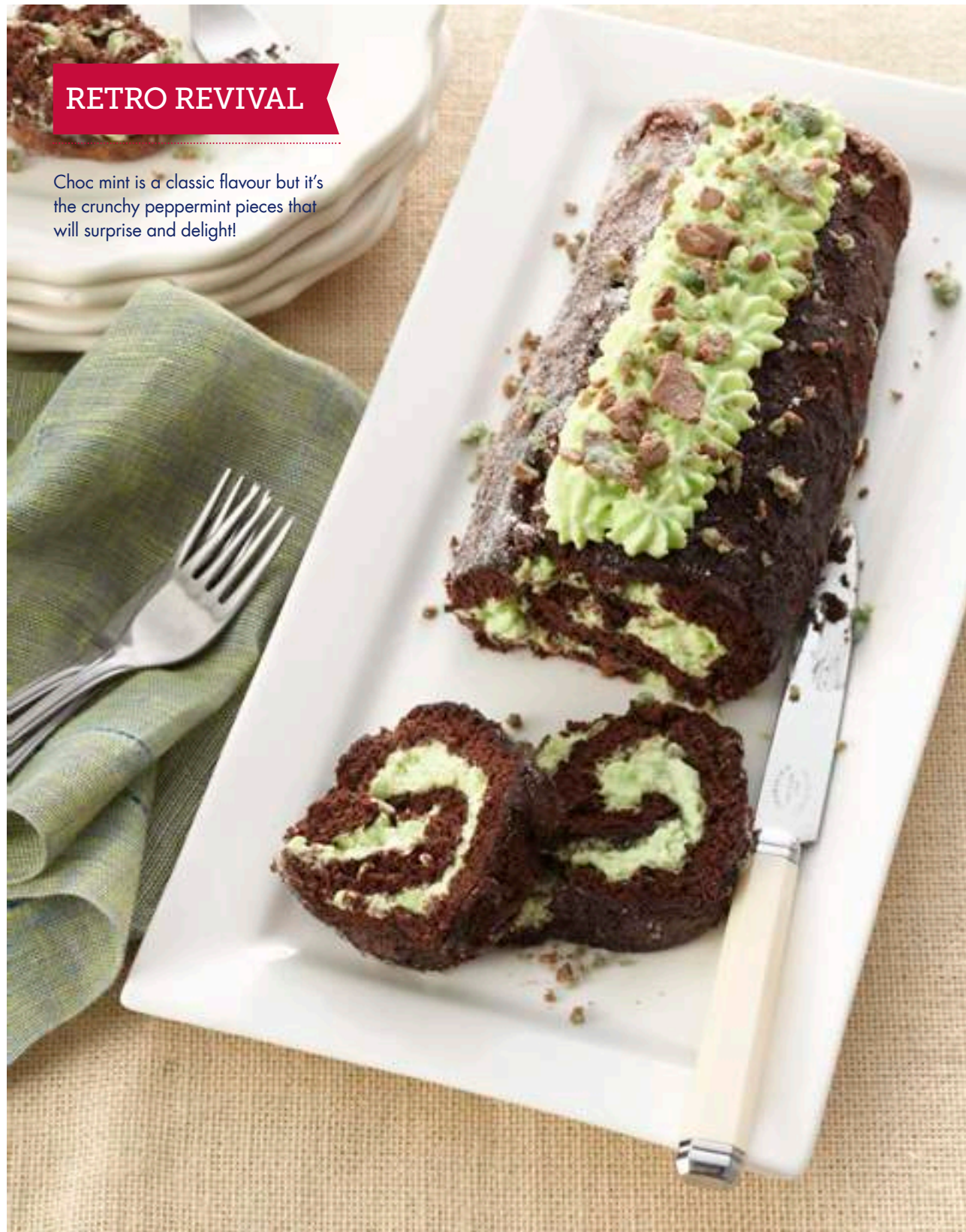
THE TRIFLE IS BACK

We've taken some of the greatest cake flavours of all time and rolled them into one crazy trifle. Simply add squares of raspberry jelly if you can't live without it!



RETRO REVIVAL

Choc mint is a classic flavour but it's the crunchy peppermint pieces that will surprise and delight!



Chocolate Roulade with Peppermint Crunch Cream

Serves: 8 | Preparation: 50 min | Cooking: 12 min

INGREDIENTS

3 eggs + 1 egg yolk
½ cup caster sugar
½ cup self-raising flour
2 tbsp cocoa
2 tbsp hot water
¼ cup caster sugar
300ml thickened cream
1 tsp Queen Natural Peppermint Extract
Queen Green Food Colouring Gel
2 x 35g peppermint crisp bars, finely chopped
Small mint leaves, to decorate – optional

METHOD

1. Preheat oven to 180°C. Grease and line a Swiss roll 32cm x 26cm tin with baking paper.
2. Sift flour and cocoa onto a sheet of baking paper. Using an electric beater, beat eggs, egg yolk and sugar for 10 minutes or until thick and creamy. Add flours and cocoa. Gently fold into egg mixture. Add water and gently stir into mixture. Do not stir too heavily as this will deflate sponge mixture.
3. Pour mixture into prepared pan. Bake for 12 minutes or until sponge springs back when lightly touched.
4. Lay a clean tea towel onto a flat surface. Top with a sheet of baking paper. Sprinkle extra caster sugar onto baking paper. Turn sponge onto caster sugar.
5. Gently peel baking paper from sponge. Roll sponge from long side to long side, using tea towel as a guide. Put onto a wire rack and cool.
6. Beat cream until soft peaks form. Add peppermint extract and green colour, 1 drop at a time until desired colour is achieved.
7. Unroll cold sponge. Spread 2/3 cream onto inside of cake. Top with half the chopped peppermint crisp. Roll sponge back up from long edge to long edge and place onto a serving platter.
8. Transfer remaining peppermint cream into a small pipping bag. Pipe cream down the centre of roulade using a star tip. Sprinkle with remaining peppermint crisp and decorate with small mint leaves. Serve.

Summer Black Forest Parlova

Serves: 8-10 | Preparation: 30 min + Cooling | Cooking: 45 min

INGREDIENTS

4 egg whites
1 cup caster sugar
½ tsp cream of tartar
¼ cup cocoa, sifted
400ml thickened cream
1 tbsp Queen Organic Vanilla Bean Paste
3 tbsp icing sugar
300g fresh cherries
Icing sugar for dusting

METHOD

1. Preheat oven to 130°C (fan-forced). Line two baking sheets with baking paper and trace out three 20cm rings (two on one sheet, one on another).
2. Whisk egg whites until soft peaks form then gradually add in caster sugar and cream of tartar, allowing sugar to mix in before adding more. Continue whisking until sugar is dissolved and mixture is smooth and glossy – this can be tested by rubbing a little meringue mixture between your fingertips. Add cocoa and gently whisk until incorporated.
3. Divide mixture into three and spread in a ring shape around the inside of the circle on each baking sheet. Ensure the tops of each ring are flat to assist layering. Bake for 45 minutes or until hollow and firm.
4. Turn the oven off and open it a little then leave the meringue rings to cool completely in the oven for at least 3 hours.
5. When ready to serve, prepare cream. Beat cream, vanilla bean paste and icing sugar until stiff peaks form.
6. To assembly, place one meringue ring on a cake stand or serving plate and spread with one third of the cream. Place another meringue ring on top and cover it with another third of the cream then the other meringue and the rest of the cream. Top with the cherries and dust with icing sugar and serve immediately.

CELEBRATE CHERRY SEASON

with this Aussie take on Black Forest Cake. Chocolate meringue wreaths layered with rich vanilla cream and an abundance of sweet, tart cherries. Summer has finally arrived!





INGREDIENTS

Granita –

¾ cup caster sugar
1½ cups water
1.4kg seedless watermelon flesh,
chopped
1 tsp Queen Vanilla Bean Paste
¼ cup lemon juice

Panna Cotta –

400ml coconut cream
300ml cream
¾ cup caster sugar
1 tsp Queen Vanilla Bean Paste
½ cup hot water
1.5 sachets (15g) gelatine

Jelly –

½ sachet (7g) gelatine
¼ hot water
250ml cranberry juice
100g fresh raspberries

Coconut Vanilla Panna Cotta with Watermelon Granita

Serves: 4-6 | Preparation: 30 min + Freezing & Chilling* | Cooking: 15 min

METHOD

Granita –

1. Combine sugar and water in a small saucepan over low heat until sugar dissolves. Set aside to cool.
2. Process watermelon and vanilla in a food processor until a puree is achieved. Measure out 1L (4 cups) of watermelon juice and combine with sugar syrup and lemon juice, mixing well to combine.
3. Pour mixture into a loaf tin or flat metal tray and freeze for 2 hours. Remove from freezer and run a fork through the mixture to break up ice. Repeat every 60 minutes until the desired granita texture is achieved.

Panna Cotta & Jelly –

1. Combine 1.5 sachets of gelatine with hot water in a small bowl and allow to hydrate. Whisk to combine and set aside.
2. Combine coconut cream, cream, vanilla and sugar in a small saucepan over low heat and heat until sugar dissolves, being careful not to boil the mixture.
3. Remove mixture from heat and gradually whisk in gelatine, mixing continuously until smooth.
4. Pour panna cotta mixture into small serving glasses and refrigerate for 6 hours or overnight until set.
5. Once coconut panna cotta has set, prepare berry jelly layer. Combine gelatine with hot water and whisk to combine. Transfer cranberry juice to a medium bowl and gradually whisk in hydrated gelatine to combine.
6. Place raspberries on top of coconut panna cotta and carefully pour cranberry mixture over coconut panna cotta and chill for an additional 6 hours to set.
7. To serve, top panna cotta with watermelon granita and serve immediately.

*Note – This recipe is best started 2 days ahead.

White Chocolate, Vanilla and Almond Mousse

Serves: 4 | Preparation: 15 min + Overnight Curing | Cooking: 6 min

Soft, creamy, luscious, smooth and sweet –this mousse is about as close as it gets to perfection, plus it is easy to prepare ahead!

INGREDIENTS

3 eggs, separated
180g white chocolate
70g caster sugar
300ml thickened cream
½ tsp Queen Natural Almond Extract
2 tsp Queen Vanilla Bean Paste

METHOD

1. Melt chocolate in a microwave safe bowl, stopping at 30 second intervals to stir. Repeat until chocolate is smooth and allow to cool for 15 minutes. Once cooled, add egg yolks and whisk vigorously until well combined.
2. Beat egg whites until soft peaks form, then gradually add sugar until mixture is smooth, glossy and sugar has dissolved. Set aside.
3. Beat cream until soft peaks form, then fold through almond extract and vanilla bean paste. Fold cream mixture through chocolate mixture until just combined, then fold through egg white mixture until just combined.
4. Pipe or spoon mixture into four ramekins or dessert glasses. Chill for at least 4 hours before serving.

LIGHT & DREAMY

You'll be so glad you made this light, creamy mousse. Add a layer of berries to the bottom of your serving glasses to make this dessert extra lovely.



INGREDIENTS

Brown Sugar Meringue –

3 egg whites, at room temperature

½ cup (110g) caster sugar

¼ cup (60g) light brown sugar

½ tsp Queen Vanilla Bean Paste

1 teaspoon white vinegar

Caramelised Figs –

9-12 fresh figs, quartered

4 tbsp caster sugar

1 tbsp unsalted butter

30ml rum (optional)

150ml thickened cream

Pinch of sea salt flakes

2 tsp Queen Vanilla Bean Paste

To serve –

200g pistachios, dry roasted and roughly chopped

450ml thickened cream

1 tsp Queen Vanilla Bean Paste



Roasted Fig & Salted Caramel Eton Mess

Serves: 4-6 | Preparation: 20 min + Cooling | Cooking: 40 min

METHOD

Brown Sugar Meringue –

1. Preheat oven to 160°C. Grease and line two baking trays with non-stick baking paper.
2. Combine sugars in a medium sized bowl and mix until well combined.
3. Whisk egg whites in a clean, dry bowl until soft peaks form. Gradually add sugars until a thick, glossy meringue forms. Add vanilla and vinegar then whisk until just combined, about 30 seconds.
4. Spread mixture onto baking trays to make two medium oval meringues per tray. Use a spoon to create peaks and bake for 30 minutes until crisp and hollow when tapped.
5. Turn oven off completely and allow to cool in the oven with the door ajar.

Caramelised Figs –

1. Line a baking tray with non-stick baking paper and keep handy to the stove top.
2. Heat a heavy-bottomed frypan over medium heat. Sprinkle sugar over the base and heat without stirring until sugar begins to melt. Gently shake the frypan to assist melting and heat until medium brown in colour.
3. Remove from heat and carefully add butter, vanilla bean paste and salt. Stir to combine, then add figs. Gently stir to coat, then remove figs and place on non-stick paper to cool completely.
4. Add rum and 150ml cream to remaining caramel in frypan and stir well to make a caramel sauce. Refrigerate to cool and remove from 15 minutes before serving to bring to room temperature.

To serve –

1. Beat remaining cream with electric beaters in a medium bowl until soft peaks form. Gently fold through vanilla bean paste until just combined.
2. When ready to assemble, break meringue up gently to create a mix of small and large pieces.
3. Place a small amount of caramel in the base of 6 serving glasses, followed by cream, meringue, pistachios and figs. Repeat to create a second layer and finish with extra figs, sauce and pistachios to serve.

Raw Coconut Macadamia Raspberry Cheesecake

Serves: 8-10 | Preparation: 30min

INGREDIENTS

Base –

¼ cup desiccated coconut
1 cup raw macadamias, soaked for 4 hours and drained
½ cup soft Medjool dates
¼ tsp. sea salt
½ tsp Queen Vanilla Bean Paste
1-2 tsp Queen Pure Maple Syrup

Filling –

1 ½ cups natural cashews, soaked overnight or at least 6 hrs, drained
2 tsp Queen Vanilla Bean Extract
⅓ cup coconut oil, melted
⅓ cup honey
¾ cup raspberries, fresh or frozen
2 lemons juiced
1 tsp lemon zest

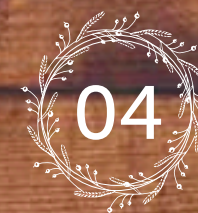
To serve –

3 cups shredded coconut
¼ cup Queen Pure Maple Syrup
1 tsp Queen Vanilla Bean Paste
pinch sea salt
Fresh raspberries

METHOD

1. Grease and line a 20cm springform cake tin with baking paper and sprinkle the base with coconut. Set aside.
2. Process macadamias, dates, vanilla and salt until a smooth mixture comes together. Press mixture into cake tin evenly using the back of a spoon. Set aside.
3. Place cashews, vanilla, coconut oil, honey, lemon zest and juice in a clean food processor and process until a smooth mixture is achieved. Depending on the strength of the processor, this may take some time. Pour half of this mixture into the cake tin and spread with a spatula.
4. Return remaining mixture to the food processor and add raspberries. Process until smooth then pour over vanilla layer. Place cake tin in freezer and freeze overnight or until solid.
5. Prepare topping by placing coconut in food processor and pulsing until a fine mixture comes together. Add maple syrup, vanilla and salt and press into a lined baking tray. Freeze until ready to use.
6. To serve remove cheesecake from the freezer 20-30 minutes before serving. Carefully release the spring on the cake tin and remove baking paper on sides. Garnish cake with fresh raspberries and broken up coconut bark. Use a hot knife run under hot water to serve immediately. Always store cake in the freezer until ready to eat.





Comforting Desserts

Comfort food is such an important part of the holiday season. Warm, spiced, creamy, chocolatey and vanilla-laden desserts are life's way of saying 'you deserve it, kick your feet up'. We think they're the perfect reason to gather everyone around and relive fond memories plus create new ones too!

The Queen of Christmas Cakes
Tiramisu Chocolate Cake
Warm Vanilla Apple Pie
Chocolate Ganache Tart with Candied Orange
Vanilla Bean Bread & Butter Pudding



The Queen of Christmas Cakes

Serves: 10-12 | Preparation: 45 min | Cooking: 3 hr

It just isn't Christmas without a slice of fruit-laden comforting Christmas cake! This modern recipe is an elegant addition to the most delicious day of the year!

INGREDIENTS

750g mixed dried fruit
250g dried figs
120g glace cherries
100g blanched almonds
1 tsp lemon zest
2 tbsp rum
2 tbsp brandy
1 tsp Queen Natural Almond Extract
2 tsp Queen Vanilla Bean Paste
2 tsp Queen Natural Rosewater Essence
100ml fresh orange juice
250g butter
1 ¼ cups brown sugar
4 eggs
2 ¼ cups plain flour
¼ cup self-raising flour
1 tsp each nutmeg & cinnamon
Queen Ready-to-Roll Fondant Icing White
Fresh (or dry) cranberries, to serve
Rosemary sprigs, to serve

METHOD

1. Combine all fruit, almonds, lemon zest, rum, brandy, vanilla, essences and orange juice in a large bowl. Cover and leave overnight to soak.
2. Line a loaf tin with 2 layers of brown paper and then a layer of baking paper, leaving a 7cm overhang. Preheat the oven to slow (150°C/130°C fan-forced).
3. Cream butter and sugar until light and fluffy. Add eggs one at a time beating well after each addition.
4. Sift together flours and spices. Fold into butter mixture alternating with fruit mixture. Mix well and spoon into prepared tin, smoothing the top. Bake for 3 hours or until inserted skewer comes out clean. Allow to cool in tin for 30 minutes before transferring to a wire rack to cool completely.
5. Once cake is cold, knead fondant icing until smooth and roll out to 1cm thickness and using a knife, cut one large piece to the length of the cake and two pieces in the shape of a star. Use a little jam or sugar syrup to brush the cake, then apply icing. Finish with cranberries, rosemary and dust with icing sugar before serving. Store in an airtight container for up to a week.





SURPRISE INSIDE

Creamy mascarpone icing and liqueur-soaked chocolate cake makes this one irresistible cake for special occasions.

Tiramisu Chocolate Cake

Serves: 10-12 | Preparation: 50 min + Cooling | Cooking: 1 hr

INGREDIENTS

- Cake –
400g butter, softened
400g brown sugar
4 eggs
1 ½ cups plain flour
1 cup self-raising flour
1 cup cocoa powder
½ tsp bicarbonate of soda
1 cup milk
4 tsp instant coffee
2 tsp Queen vanilla Bean Paste
⅓ cup boiling water
⅔ cup coffee liqueur
- Filling –
2 large organic eggs
75g caster sugar
500g mascarpone
250ml pure cream
1 tsp Queen Vanilla Bean Paste
- Ganache –
300g good-quality dark chocolate, chopped
250ml pure cream
40g unsalted butter
Queen Gold Soft Sugar Pearls, to decorate

METHOD

- Cake –
1. Preheat oven to 180°C. Grease and line four 20cm round cake pans with baking paper. Dissolve instant coffee in hot water and set aside.
 2. Beat butter and sugar in stand mixer until pale and creamy. Add eggs one at a time, beating well after each addition.
 3. Sift flours, cocoa and bicarb soda into a large bowl and mix to combine. Gradually add to mixer alternating with milk, then add vanilla and coffee, gently mix until combined.
 4. Divide mixture between prepared pans and bake for 35 - 40 minutes. Remove from oven and set aside for 5 minutes before turning onto a wire rack to cool completely.
- Mascarpone Filling – Whisk eggs, vanilla and sugar until pale and fluffy, then beat in mascarpone and double cream. Refrigerate then remove from fridge 15 minutes before assembly.
- Ganache Icing – Combine chocolate, cream and butter in a heatproof bowl set over a pan of simmering water. Stir until well combined, then set aside for 30 minutes to cool and thicken before use.
- Assembly – Drizzle cakes with coffee liqueur, then place one cake on a cake plate. Top with mascarpone cream, then repeat with remaining two layers. Use a spatula to ice cake with a thin layer of ganache, covering the top and sides. Refrigerate for 30 minutes then ice cake with final layer of ganache. Sprinkle with gold Soft Sugar Pearls to serve.

Warm Vanilla Apple Pie

Serves: 8 | Preparation: 55 min | Cooking: 50 min

INGREDIENTS

Pastry –

1 ½ cups plain flour
¾ cup self-raising flour
⅓ cup cornflour
⅓ cup custard powder
Pinch salt
185g butter, cold and cut into
1 cm squares
1 tbsp caster sugar
1 egg yolk
1 ½ tsp Queen Vanilla
Bean Paste
2-3 tbsp water
1 egg white (for glazing)
1 tbsp apricot or orange
marmalade
Extra sugar

Filling –

10-12 large granny smith apples,
peeled, cored and cut into 2cm
squares
½ lemon
¼ cup sugar
1 tsp Queen Vanilla Bean Paste

METHOD

1. To make the pastry, sift the flours, custard powder and salt into a large mixing bowl. Rub butter into the flours with fingertips until the mixture resembles fine breadcrumb, add caster sugar and mix well. Add egg yolk, vanilla bean paste and 2 tablespoons of water and mix until a firm crumbly dough just comes together. Form a log shape, then wrap it in cling film and refrigerate for an hour (this time is important to allow the dough to roll properly).
2. Place apple pieces in a large heavy-bottom saucepan and add enough tap water to cover. Add sugar, vanilla bean paste and half lemon and stir until sugar is dissolved. Bring to the boil then take off the heat immediately, remove apple, drain well and set aside to cool.
3. Take pastry out of the fridge and cut half of it off placing the rest back in the fridge. Roll out between two sheets of baking paper until large enough to cover pie dish. Carefully invert over pie dish. Spread marmalade on base and place cooled apple mix into the dish.
4. Preheat oven to 200°C. Roll out remaining pastry and cover the apple pie mix with strips of pastry or alternatively one large round piece of pastry that has holes pricked into the top. Beat egg white with a fork, then brush over the top of the pie pastry and sprinkle with a little extra sugar. Bake for 20 minutes at 200°C, then drop the temperature to 180°C, cooking for a further 20 minutes or until the pastry is a lovely golden colour. Serve with vanilla bean ice cream or custard while tart is still warm.

THE FINISHING TOUCH

Serve with vanilla bean ice cream or vanilla bean custard for the ultimate in classic comfort food.





Chocolate Ganache Tart with Candied Orange

Serves: 8 | Preparation: 35 min | Cooking: 1 hr 10 min

INGREDIENTS

Candied Orange –

- 1 orange, scrubbed clean
- $\frac{3}{4}$ cup sugar
- 2 cups water
- 2 tbsp Queen Glucose Syrup

Vanilla Bean Pastry –

- 250g plain flour
- 35g icing sugar
- 1 tsp Queen Vanilla Bean Paste
- 125g chilled unsalted butter, chopped
- 1 egg yolk

Ganache Filling –

- 400g 70% dark cooking chocolate
- 1 $\frac{1}{2}$ cups thickened cream
- 1 tsp Queen Vanilla Bean Paste

METHOD

1. Cut the orange into $\frac{1}{2}$ cm slices. Combine sugar, water and glucose syrup in a small saucepan and place over medium heat until it has reached a boil. Lower the heat, cover and simmer for 3 minutes or until the mixture is clear. Add the orange slices in one layer and simmer for one hour until the slices become transparent. Then remove the slices and transfer to a wire rack to cool.
2. Meanwhile, to prepare the pastry, place the flour, icing sugar, vanilla bean paste and butter in a food processor and pulse until the mixture resembles breadcrumbs. Add the egg yolk with 2 tablespoons of iced water, and process until the mixture forms a ball. Remove, wrap in cling film and refrigerate for 30 minutes.
3. Preheat oven to 180°C. Roll out pastry to 26cm in diameter and gently transfer to a 22cm removable base tart case. Gently push the pastry into all corners of the case. Cover with baking paper, then top with baking weights (or rice) and bake for 15 minutes.
4. Remove the weights and paper, then bake for an additional 5 minutes. Remove the tart case from the oven and set aside to cool completely.
5. To make filling, place chocolate in a large mixing bowl and set aside. In a small saucepan bring the cream to a boil over medium heat. Once boiling pour the cream over the chocolate and stir vigorously until smooth and creamy. Add vanilla and stir until combined.
6. Pour the chocolate mixture into the center of the tart shell till it fills the entire case and set aside for about 2 hours until set. Top with candied orange slices and serve.

Vanilla Bean Bread and Butter Pudding

Serves: 8 | Preparation: 15 min + Resting | Cooking: 35 min

Is there anything more comforting than this classic? The smell of the vanilla bean custard as it bakes will permeate your whole house.

INGREDIENTS

30ml Frangelico
50g sultanas
Thick slices day old bread
200ml thickened cream
350ml full cream milk
1 ½ tsp Queen Vanilla Bean Paste
Zest ½ Orange
1 cinnamon stick
5 egg yolks
1 whole egg
100g caster sugar
100g butter, softened

METHOD

1. Warm up the Frangelico in the microwave then add to sultanas in a small bowl to soften and soak up the liqueur for a few minutes.
2. Butter slices of bread generously on each side, then cut in half and layer the slices into a 28cm baking pan, ensuring that the slices do not sit above the edge of the pan. Gently scatter the sultanas in between the slices of bread evenly.
3. In a saucepan combine the milk, cream, vanilla, cinnamon and orange zest and gently heat ensuring the mixture does not boil.
4. Meanwhile beat the eggs with 75g caster sugar until pale and airy. Discard cinnamon stick from the milk and cream mixture and then pour the mixture over the eggs, beating until incorporated.
5. Pour the egg mixture over the bread until all liquid has been added. Press down on the bread gently to help the mixture soak into the bread. Sprinkle with remaining sugar and set aside for 30 minutes.
6. Preheat oven to 180°C and then bake the pudding for 30 – 35 minutes or until the top is golden and set. Serve immediately with cream, custard or ice cream.

MAKE IT NAUGHTY

by adding a few dollops of Nutella between the bread slices just before serving!





05

Festive Sips

When festivity is in full swing there's no better time to mix up a few refreshing drinks that are bursting with fruit flavours. Vanilla is a great addition to cocktails, punches, spritzes and juices, so here's a few of our favourites for you to enjoy as you unwrap gifts, welcome in the New Year and relax with friends and family.

Summery Citrus Vanilla Punch
Apple, Cranberry & Ginger Fizz
Berry Iced Tea
Vanilla Bean Iced Chocolate
Salted Caramel Gingerbread Latte
Vanilla Bean Mojitos
Berry Mango Mimosas
Espresso Martini Granita
Berry, Coconut & Vanilla Smoothies



Summery Citrus Vanilla Punch

Serves: 6 | Preparation: 5 min

Jazz up the humble orange and pineapple juice this year with a dash of vanilla & citrus. Blended with ginger ale, it's not too sweet and suits many a relaxed afternoon barbecue!

INGREDIENTS

3 cups fresh orange juice
1 cup pineapple juice
¼ cup fresh lime juice
¼ cup fresh lemon juice
1 tsp Queen Vanilla Bean Paste
1 ½ cups ginger ale or soda
water, chilled

To serve –

1 orange, sliced
1 blood orange, sliced
Mint leaves

METHOD

1. Combine all juices and vanilla bean paste, mix until well combined. Transfer to a large serving jug filled with ice and top up with ginger ale.
2. Serve in pretty glasses garnished with blood orange and orange slices and mint.

FAMILY FRIENDLY

Make a big batch for the family and enjoy this refreshing drink all day long.





Apple, Cranberry & Ginger Fizz

Serves: 4-6 | Preparation: 5 min

Vanilla is such a welcome addition to this flavour-packed, refreshing drink. It will add a gentle complexity worthy of any special occasion sip!

INGREDIENTS

2 cups cloudy apple juice
2 cups cranberry juice
100 ml gin or vodka
2 cups ginger ale
2 tsp Queen Vanilla Bean Paste
Lemon slices, to serve
Ice, to serve

METHOD

1. Combine juices, alcohol, ginger ale and vanilla bean paste in a large jug, mix to combine. Pour over ice and serve with lemon slices.

POP THE FIZZ

Tart, dry and so refreshing, this fizz is a great for aperitivo hour!

Berry Iced Tea

Serves: 6 | Preparation: 20 min

Inspired by American-style sweet iced tea, this delicious berry-infused green tea is wonderfully fresh, hydrating and is ideal at any time of the day.

INGREDIENTS

1 cup fresh or frozen raspberries
½ cup fresh or frozen blueberries
½ cup caster sugar
1 lime, zested
2 tsp Queen Vanilla Bean Paste
4 cups water
4 jasmine or regular green tea bags
½ cup lime juice (approx. 4-6 limes)

To garnish –
Raspberry ice cubes (see method)
Blueberries
Lime slices
Mint leaves

METHOD

1. Prepare raspberry ice cubes by placing a raspberries in an ice cube tray and filling with water. Freeze 4-6 hours or overnight until ready to serve.
2. In a medium saucepan, combine raspberries, blueberries, caster sugar, vanilla and lime zest. Use a fork or spoon to muddle together and break up raspberries. Once well mixed, add water and heat over medium heat, stirring until sugar is dissolved for 1-2 minutes. Add green tea bags and infuse for 60-90 seconds. Remove tea bags and discard.
3. Allow mixture to cool for 10-15 minutes then pass through a sieve to remove fruit pulp and lime zest. Allow to cool to room temperature then mix in lime juice.
4. To serve, place raspberry ice cubes in 6 high ball glasses and pour iced tea over. Garnish with blueberries, lime slices and mint leaves.





Vanilla Bean Iced Chocolate

Serves: 4 | Preparation: 15 min

Santa called, he said please make this one a double.

INGREDIENTS

60g dark chocolate
½ cup thickened cream
2 tsp Queen Vanilla Bean Paste
500ml milk
2 scoops vanilla or chocolate
chip ice cream

METHOD

1. Combine chocolate and cream in a small saucepan and heat over a medium low heat, stirring continually until the chocolate has melted. Add vanilla bean paste and stir to combine then remove from heat and set aside to cool.
2. Place the chocolate sauce (reserving 2 tablespoons to serve) in a large cocktail shaker with a few cubes of ice and the milk and shake vigorously till the mixture is well combined and frothy.
3. Pour into two glasses and top each with a scoop of ice cream and a tablespoon of the drizzled chocolate sauce

NAUGHTY & NICE

Add a dash of liqueur to this iced chocolate – after a long year, you’ve earned it!

Salted Caramel Gingerbread Latte

Serves: 2 | Preparation: 15 min + Syrup Prep

These delightful drinks are a nod to the traditional white Christmas. Gingerbread spice, salted caramel and whipped cream make for a dreamy, creamy Christmas day treat!

INGREDIENTS

40ml gingerbread syrup
(see recipe below)

300ml milk

2 shots espresso coffee or
instant coffee mixed with
30ml boiling water

200ml thickened cream

1 tsp Queen Vanilla Bean Paste

Mini gingerbread men, to serve

Ground cinnamon, to serve

Store-bought salted caramel
sauce, to serve

Gingerbread Syrup –

2 cups water

½ cup Queen Pure Maple Syrup

2 ½ teaspoons ground ginger

½ tsp nutmeg

½ tsp ground cinnamon

2 tsp Queen Vanilla Bean Paste

METHOD

1. Combine water and maple syrup in a small saucepan and heat over medium heat until well combined. Add ground ginger, nutmeg, cinnamon and vanilla bean paste and mix until well combined. Bring mixture to a simmer and remove from heat.

2. Once syrup has cooled, transfer to a sterilised jar or bottle and store in the refrigerator for up to 4 weeks. Makes 500ml.

To serve –

1. Combine milk, coffee and gingerbread syrup in a small saucepan and heat until just below a simmer. Alternatively, prepare coffee and milk using a coffee machine. Remove from heat and transfer to latte glasses. Top with whipped cream and finish with gingerbread, cinnamon and drizzle with caramel sauce. Serve immediately.

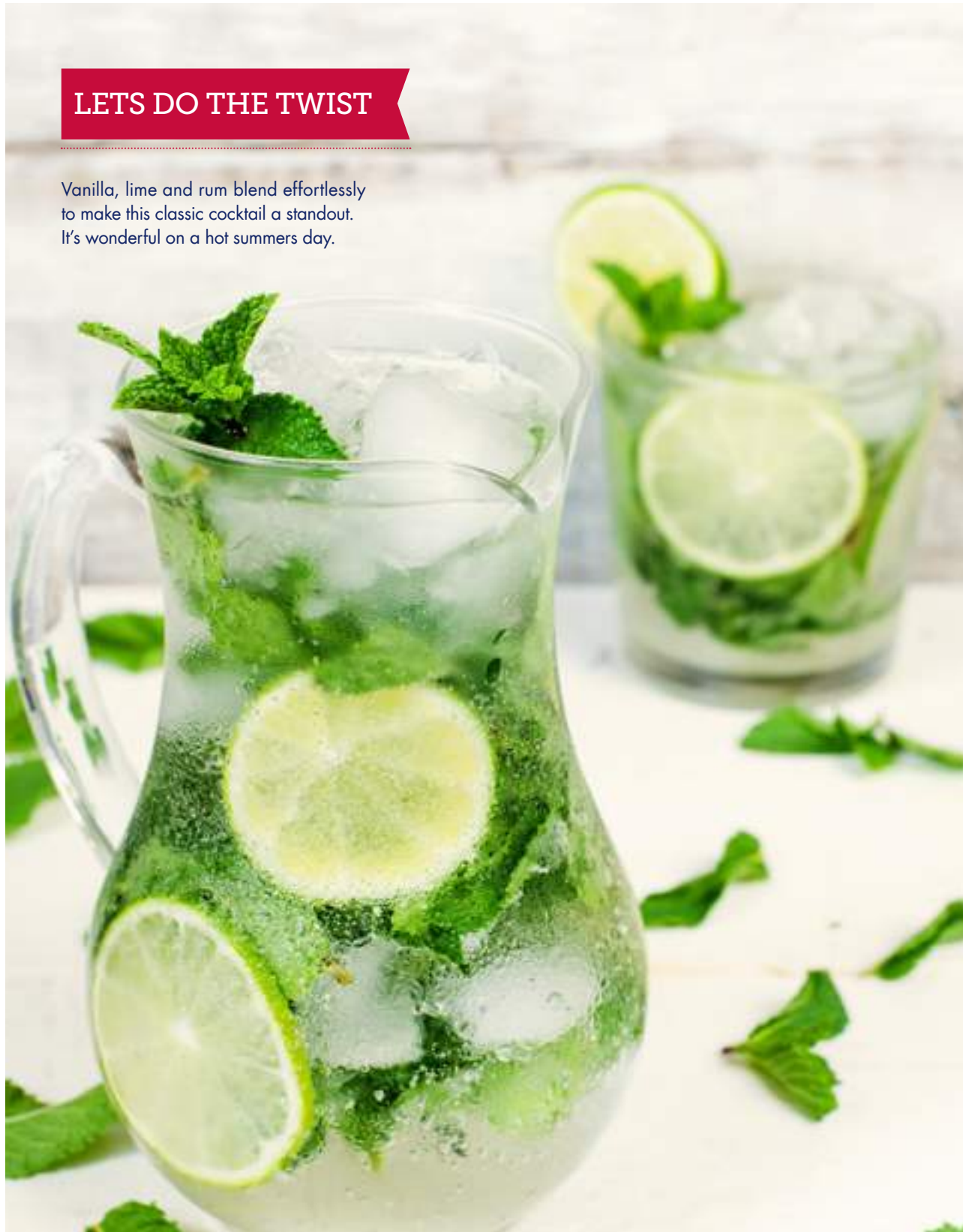
ON ICE

Why not make a chilled gingerbread latte? Simply combine the sugar syrup with cold milk and coffee instead. Pour over ice and top with cream to serve!



LET'S DO THE TWIST

Vanilla, lime and rum blend effortlessly to make this classic cocktail a standout. It's wonderful on a hot summers day.



Vanilla Bean Mojitos

Serves: 6 | Preparation: 10 min

Vanilla and rum are a match made in heaven in this classic, zesty cocktail. Simply add vanilla bean pods for an elegant garnish!

INGREDIENTS

3 cups packed fresh mint, leaves picked
½ cup caster sugar (or to taste)
2 tsp Queen Vanilla Bean Paste
1 tsp Angostura bitters
½ cup fresh lime juice
1 ½ cups white rum
6 cups crushed ice
Lime wedges, to serve
6 sprigs mint, for garnish
Queen Vanilla Bean Pods, for garnish (optional)

METHOD

1. In a large bowl, combine mint leaves, sugar, vanilla and bitters in a large bowl and muddle using a wooden spoon until the mint leaves are crushed and fragrant.
2. Add lime juice and rum, stirring until sugar dissolves. This mixture can be pre-prepared and stored in the refrigerator if desired.
3. When ready to serve, strain rum-mint mixture into a large jug or glasses filled with ice. Top up with soda water and garnish with mint sprigs, lime and vanilla beans.

Berry Mango Mimosas

Serves: 6 | Preparation: 5 min

Vanilla, mango and a dash of grenadine gives these bubbly mimosas plenty of flavour and intense vibrant colour! Serve them at your next champagne breakfast, everyone will love them.

INGREDIENTS

750ml Prosecco
or sparkling wine
100ml mango puree
50ml fresh orange juice
1½ tsp Queen Vanilla
Bean Paste
60ml grenadine
Fresh raspberries
Mint leaves, to serve

METHOD

1. In a small jug, combine mango puree, orange juice and vanilla bean paste until well combined.
2. Place 10ml grenadine into six champagne flutes. Top with vanilla mango mixture and finish with prosecco. Serve with mint leaves and fresh raspberries on skewers or swizzle sticks.

THE MANGO TRAY

Will vanish in no time with these yummy mimosas. Simply prepare ahead and keep chilled until your guests arrive!





Espresso Martini Granita

Serves: 4-6 | Preparation: 15 min + Freezing

*Everything you love about espresso martinis, now in granita form.
Enjoy this as a festive pick me up or a cocktail hour treat!*

INGREDIENTS

1 ½ cups water
¼ cup sugar
1 tsp Queen Vanilla Bean Paste
1/3 cup coffee liqueur
1/3 cup espresso coffee
1/3 cup vodka

METHOD

1. Combine sugar and water in a medium saucepan and heat over medium high heat, stirring until sugar has dissolved. Reduce to a simmer and continue to heat for 5 minutes. Remove from heat and set aside to cool.
2. Once cool, place in a medium baking dish and add coffee liqueur, espresso coffee and vodka. Place in the freezer and each hour, take a fork, and fluff up the ice crystals freezing for at least 4 hours. Scoop into dessert or cocktail glasses and garnish with coffee beans immediately before serving.

Berry, Coconut & Vanilla Smoothies

Serves: 2 | Preparation: 10 min

These ice cold, creamy yoghurt smoothies are wonderful light breakfast or snack over the summer holidays. Simply mix and match the fruits to what your heart desires!

INGREDIENTS

1 frozen banana
1 cup frozen blueberries
or 1 cup frozen raspberries
3 ice cubes
2 tbsp Greek yogurt
1 tbsp desiccated coconut
1 tsp Queen Vanilla Bean Paste
2 tsp honey
½ cup milk

METHOD

1. Combine all ingredients in a blender except milk and process until smooth. Add milk to adjust to desired consistency and add a little extra honey, if desired.

Tip –
Create an indulgent smoothie for festive mornings by adding 1-2 tablespoons of Nutella, yum!

HEALTHY START

Vanilla Bean Paste is the secret to these delicious smoothies. They're perfect for when you're indulged a little too much.







When the recipe says vanilla, it's always Queen Vanilla

We've grown from our humble origins in Vanilla essence into a modern baking brand that offers a Vanilla for every occasion, from gourmet Vanilla Bean Paste to premium Vanilla Bean Pods and high strength Vanilla Bean Extracts that are Fairtrade, Organic and Single Origin. From home bakers to professional cake decorators, chefs to kids and foodies, Queen Vanilla is loved for its strength, quality and ability to make any sweet creation that extra bit special.

We grow only the best, we bottle only the best.

WE'RE COMMITTED TO FAIR, ETHICAL & SUSTAINABLE VANILLA

Our long history in Vanilla production means we've seen first-hand the impact of natural weather events on this precious crop and the lives of the families that grow it. Through our Vanilla programs that educate, support and empower Vanilla farmers, you can be assured that when you purchase Queen Vanilla, you are helping thousands of growers around the world and making vanilla production more sustainable for the future.



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