

VILLAGE
life


St Ives
Shopping Village

SUMMER
2022

Village Life
recipe edition

Christmas
Day your way
What's Your
Entertaining Style?

It takes a
Village
to celebrate.



brunch & bubbly
on the menu...

- Green egg shakshuka
- Smoked salmon and goats cheese bites
- Assorted pastries and sweet treats from Mrs Jones the Baker (featured right)



Brunch & Bubbly



GREEN EGG SHAKSHUKA

Prep time: 10 minutes

Cook time: 10 minutes

Serves 4

INGREDIENTS

- 1 shallot - finely diced
- 1 bunch asparagus - cut into thirds
- 1 zucchini - sliced into 0.5cm rounds
- 4 kale leaves - finely chopped
- 2 tablespoons cream cheese
- 4 eggs
- 1 tablespoon basil pesto

METHOD

1. In a saucepan on medium heat add the shallots and asparagus with olive oil. Sear for 3 minutes and add the zucchini. Stir and sear for another 2-3 minutes.
2. Add the kale leaves to wilt down, the cream cheese. Stir through to combine and make 4 holes with a spoon between vegetables. Add each egg into each hole.
3. Place a lid on top of the frying pan and cook on low to medium heat for 3 minutes or until egg is cooked to your liking.
4. Add dollops of basil pesto, salt and pepper and extra virgin olive oil. Serve with crusty sourdough bread.



Classy Canapés



CARAMELISED ONION TARTE TATINS

Prep time: 20 minutes | Cook time: 45 Mins | Serves 18

INGREDIENTS

2 tablespoons olive oil
 2 large Spanish onions, halved, finely sliced
 1 heaped teaspoon of brown sugar/coconut sugar
 2 tablespoons balsamic vinegar
 Salt & Pepper
 1 x 375g roll of Careme ready-made spelt puff pastry
 50g of Goat's chevre
 Fresh Thyme

METHOD

1. Heat a pan over low heat. Add olive oil, onions a good pinch of salt, and sweat down for 15 minutes, stirring occasionally until soft. Add the sugar, balsamic vinegar, salt, and pepper and cook for another 15 minutes until the onions are caramelized. Set aside.
2. Take the pastry out 15 minutes before using and preheat the oven at 180C.
3. Place onion into the mini muffin tray to cover the base. Cut out pastry with a 5cm cookie cutter and press down lightly into the muffin hole.
4. Place in the oven for 15 minutes until the pastry is golden on top. Have a wooden board, large enough to fit the muffin tray ready.
5. Take the tray out and wait 1 minute. Place the muffin tray as low as you can and flip it out onto the board quickly and precisely. If onion falls off from the pastry, spoon back on.
6. Crumble goat's chevre and sprinkle fresh Thyme leaves on top of each tart and serve.

NOTE Caramelised onion can be stored, for up to 4 weeks, in an air-tight glass container refrigerated.



OYSTER VINAIGRETTE

Prep time: 10 minutes
 Cook time: NA
 Makes 1 cup

INGREDIENTS

1 shallot - finely diced
 100ml red wine vinegar
 150ml extra virgin olive oil
 5g chives - finely diced

METHOD

In a bowl add diced shallots, red wine vinegar, olive oil and chives. Stir to combine add top on oysters.



classy canapés *on the menu...*

Watermelon and feta skewers
Caramelised onion tarte tatin
Oysters with a fresh vinaigrette
Pomegranate mint and gin cocktail



POMEGRANATE, MINT & GIN COCKTAIL

INGREDIENTS

Gin, tonic, fresh mint leaves, a whole pomegranate, strips of zest from a small orange, ice

METHOD

Remove the pomegranate seeds by cutting it in half, then holding it over a large bowl and firmly smacking with a wooden spoon. Lightly crush some of the seeds to release their juice. Add seeds and juice to a large jug with mint leaves and strips of orange zest. Add gin, ice cubes, then top with tonic. Enjoy!



traditional touch
on the menu...

Cordony glazed ham

Grilled potato salad

Whipped ricotta with heirloom tomatoes





Festive Feast

CORDONY GLAZED HAM

Prep time: 1 hour 30 mins | Cook time: 40 Mins | Serves 30

INGREDIENTS

9kg Whole leg ham

5 x 450g Pineapple - slices in juice

2 x 700g Apricots - halved in juice

1 x 680g Morello cherries - pitted

Leftover juices from pineapple, apricots and morello pitted cherries

500g white sugar

500ml dry sherry



METHOD

1. Preheat oven to 160C fan force and get a large baking tray to fit the ham. Have a little space on the sides for the glaze to drip down into the tray. Soak toothpicks in water for 10 minutes (so they don't burn). With a pairing knife cut around the base of the bone, where the ham starts. Get your finger in between the cut and between the skin and the fat, slowly peel away the skin. With a pairing knife, cut through the fat lightly in a large diamond pattern. Wrap piece of baking paper 20cm long around the bone, tie-up with twine ready to bake.

2. Use 2 toothpicks for the top and bottom of the pineapple. Evenly distribute the pineapple over the ham making sure they are touching each other to cover the ham. Place a cherry on the inside of an apricot. And secure with a toothpick. Then place an apricot in the centre of the pineapple and push the toothpick in to secure it.

3. Pour 1/2 of the ham syrup over the dressed ham. Place into the oven. Bake for 1.5 hours, intermittently coating with the ham syrup and the excess syrup at the bottom of the baking dish with a brush and spoon. Make sure you coat all the fruit so they don't burn. Approximately 6 - 8 times. For the last 20 minutes add the leftover fruit to the base of the tray.

4. Take ham out of the oven. Discard enough of the toothpicks so the pineapples don't fall off before serving. Transfer to a large platter or chopping board. Wrap the bone with a linen cloth and secure with Christmas ribbon securing rosemary in the ribbon to sit on bone. Carefully drizzle/ place fruit onto the ham before serving. Place excess juice into a jug to pour over sliced ham.

SYRUP Place all the ingredients into a large pot and simmer for 1.5 hours. The syrup will be thick enough to cover the back of the spoon. Keep in the fridge until ready to use.



Seasonal Sides



GRILLED POTATO SALAD

Prep time: 20 minutes
Cook time: 25 minutes
Serves 4

INGREDIENTS

4 white wash potatoes, sliced into wedges
100ml olive oil or grapeseed oil
30ml lemon juice
1/3 cup whole egg mayonnaise
10g Fresh dill, parsley leaves and mint leaves.

METHOD

1. Place cut up potatoes in a large saucepan covered with salted water and bring to a simmer. Simmer for 15-20 minutes until par cooked. Drain and let the steam dissipate.
2. Make the dressing by adding the lemon and whole egg mayonnaise. Whisk to combine and set aside.
3. In a skillet pan bring up to a high heat with 100ml olive oil or grapeseed oil and grill cut sides of potatoes. 2-3 minutes on each side. Drain on paper towel.
4. Add potatoes to a large bowl with dressing and herbs. Toss through to combine and serve with salt and pepper to taste and extra drizzle of olive oil.



WHIPPED RICOTTA WITH HEIRLOOM TOMATOES AND PESTO

Prep time: 20 minutes
Cook time: NA
Serves 6

INGREDIENTS

4 cups of ricotta
3 tablespoons EVOO
1 large lemon - zest
4 heirloom tomatoes
200g melody of mini tomatoes - chopped
1 tablespoon basil pesto.
8 basil leaves
8 mint leaves
salt and pepper to taste

METHOD

1. Place ricotta into the bowl of the food processor, add in 2 tablespoons of olive oil, process until smooth. Add salt and pepper, lemon zest. Lightly whisk to combine.
2. Place ricotta mixture onto a serving platter and spread with the back of a spoon, use 1 tablespoon to spread the basil pesto in a swirl so it's 'just' combined with the ricotta.
3. Spread sliced tomatoes on top, sprinkle herbs, salt and pepper, and the last tablespoon of olive oil.



VILLAGE EATS


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