



UP TO 1–2 DAYS BEFORE CHRISTMAS

PAVLOVA

❑ Make and bake pavlova (steps 1–3) – allow to cool completely before removing from oven. Store in a large airtight container or on a large plate/cake stand and wrap gently in cling film

HAM

❑ Make glaze for the ham (step 3) – set aside in the fridge

TURKEY

❑ Make turkey stuffing (steps 1–2) – cover and set aside in the fridge

❑ Stuff turkey (step 3) – cover and set aside in the fridge

BEANS AND CARROTS

❑ Roast hazelnuts (step 1)
❑ Trim carrots and beans (step 2)

SALAD

❑ Halve cherry tomatoes – cover and set aside in the fridge

CANAPES

❑ Halve cherry tomatoes – cover and set aside in the fridge

❑ Make balsamic drizzle for mini caprese salads (step 2) – cover and set aside in the fridge

❑ Make crostini for smoked salmon crostini (step 1) – store in an airtight container

UP TO 4 HOURS BEFORE SERVING

HAM

❑ Prep and pre-cook ham (steps 1–4). Cover with tinfoil and set aside on bench while turkey cooks

TURKEY

❑ Leave stuffed turkey out on bench (covered) for 1 hour before roasting

❑ Cut onions for roast turkey into quarters

PAVLOVA

❑ Whip cream for pavlova (step 4) – cover and set aside in the fridge

UP TO 1–2 HOURS BEFORE SERVING

TURKEY

❑ 2 hours before serving, put turkey in to roast (steps 4–5). Cover with tinfoil and set aside to rest for 20 minutes

HAM

❑ Re-glaze ham and place back in oven to warm through for final 20–30 minutes (step 5)

CANAPES

❑ 1 hour before serving, assemble canapes

SALAD

❑ 1 hour before serving, thinly slice radishes

POTATOES

❑ 20 minutes before serving, boil potatoes

JUST BEFORE SERVING

TURKEY

❑ Make turkey jus (optional). Melt 3 tablespoons of butter in the roasting tray the turkey was cooked in. Cook 1 small finely diced onion until soft. Add 1 cup of white wine and simmer until reduced by half. Add 250ml chicken stock and simmer until thickened. Serve strained or with tasting roasting pan bits

BEANS AND CARROTS

❑ Cook carrots and green beans (step 3) and toss with lemon butter

SALAD

❑ Assemble salad

POTATOES

❑ Drain potatoes and toss with herb butter

PAVLOVA

❑ Assemble pavlova with whipped cream, blueberries and lemon curd (step 4)