



CHRISTMAS RECIPES
BY POSS' PANTRY





TIKTOK STAR AND ANZ CUSTOMER SERVICE
MANAGER, ADRIAN HUME (AKA @POSSPANTRY),
HAS CURATED A SIMPLE YET TASTY MENU THAT
WON'T BREAK THE BANK THIS CHRISTMAS.



HERBY CRISPY ROAST POTATOES

The crispiest, most delicious roast potatoes imaginable. These potatoes are simple to make and will thoroughly impress your guests at Christmas lunch or dinner, plus it is easy on the wallet!

INGREDIENTS (SERVES 3-4)

- 5 large red potatoes
- 1/4 cup olive oil
- 1/4 cup avocado oil
- 1 1/2 tablespoons salt
- 2 tablespoons semolina (you can usually find this in the health food section of Coles/Woolies)
- 2 sprigs rosemary
- 5 sage leaves
- 1 garlic clove
- Flaky salt to taste

METHOD

1. Peel and chop your potatoes.
2. Add your olive and avocado oil to a roasting tray, whisk to combine and place in a 220 degree (celsius) oven to preheat the oil.
3. Add 1 tbsp of salt to a pot of water and bring to the boil.
4. Add in your potatoes and boil for 10 minutes.
5. Drain the potatoes and place back in the pot on a low heat (this will dry them out for maximum crispness).
6. Add 1/2 tbsp salt, 2 tbsp semolina and shake the pot to rough them up.
7. Place in the oil (they should sizzle) and flip every 15 minutes for 1 hour or until golden brown.
8. Remove from the oven, add garlic and half of your chopped herbs, mix to combine, leave for 5 minutes.
9. Add to a bowl and top with the remaining herbs and flaky salt to taste.



EASY ROASTED GARLIC, CHILLI AND PARMESAN BROCCOLINI

Tired of boring old sides and vegetables? Try making this delicious garlic, chilli and parmesan broccolini, it only takes 30 minutes to make and is packed with lots of flavour, even the non-broccolini lovers will enjoy this one!

INGREDIENTS (SERVES 4)

- 500g broccolini
- 2 tbsp olive oil
- 1 bulb of garlic
- 1 lemon
- 1 red chilli
- 1 brown onion
- 1/2 cup freshly grated parmesan
- Salt/pepper to taste
- Crispy shallots to garnish
(you can find these in the Asian food section at Coles/Woolies)

METHOD

1. Slice the top of the garlic bulb off and cover the exposed cloves with 1 tbsp olive oil and a sprinkle of salt/pepper. Wrap in foil and place in the oven at 220 degrees celsius for 45 minutes. Roasted garlic has a really deep flavour that enhances the flavour of vegetables significantly!
2. Once the garlic has finished roasting, bring a pot of salted water to the boil and add in broccolini, cook for 3 minutes and then place in an ice bath to stop the cooking process.
3. In a frying pan on medium heat, add in 1/2 cup olive oil then add in finely sliced onion and chilli, add in a pinch of salt, this will help the onion soften. Cook for ~5 minutes or until onion is soft, then squeeze in roasted garlic and the juice of 1 lemon. Mix well to ensure all ingredients are incorporated.
4. Add in broccolini and mix well, cook until there is some nice colour on the broccolini, but be careful not to burn the garlic/onion.
5. Remove from the heat and add to a mixing bowl, add in 1/2 cup of parmesan and the zest of 1 lemon, mix well.
6. Garnish with more parmesan and lemon zest and top with crispy shallots and fresh cracked black pepper.



DELICIOUS BRINED ROAST CHICKEN

A roast chicken can be challenging to cook, but with a whole chicken costing around \$8 it is a great time to learn how to make this super simple, tasty crowd pleaser! With delicious skin and herby flavours, this will knock the socks off your guests, all it takes is a little planning the day before and lots of love.

INGREDIENTS (SERVES 4-6)

Chicken Brine

- 2 litres water
- 1/4 cup salt
- 1/4 cup white sugar
- 1 tbsp black peppercorns
- 5 bay leaves
- 1 lemon

Roast Chicken

- 1 x 1.5kg chicken
- 250g unsalted butter
- 1/4 cup chopped parsley
- 2 sprigs rosemary
- Handful of finely sliced chives
- 1 lemon
- Salt/pepper to taste

METHOD

1. Place the chicken breast side down, use kitchen scissors to cut through the ribs and remove the spine. Once you have removed the spine press down on the breast bone of the chicken to flatten it out. If you are finding this tricky or are doing this for the first time, there are lots of videos online that demonstrate how to do this!
2. To make the brine, add 1 litre of water to a saucepan and bring to a rolling boil. Add in salt, sugar, peppercorns, bay leaves and a lemon sliced in half. Boil until the sugar and salt has dissolved then cool completely. Pour over the chicken once cooled and cover, leave in the fridge overnight to brine, this will make the chicken extra flavourful and stops it from drying out.
3. The next day, make the herb butter by combining 250g unsalted butter with chopped parsley, chives and salt/black pepper to taste, combine the ingredients well.
4. Remove the chicken from the brine and rinse well under cold water, this will prevent the chicken from being too salty. Leave at room temperature for 30 minutes, this will ensure the chicken cooks evenly.



DELICIOUS BRINED ROAST CHICKEN

METHOD

5. Using a metal spoon, slide under the skin and separate the skin from the breast, then take some of the herb butter and rub it under the skin generously, this will keep the bird moist and flavourful. Also rub butter all over the skin of the chicken, ensuring the whole bird is covered.
6. Slice 1 lemon in slices and place them inside the chicken with 2 sprigs of rosemary, now the chicken is ready to roast.
7. Roast at 220 degrees celsius for 45 minutes or until the chicken is 72-74 degrees celsius internally (check the temperature by testing the leg/thigh area, this takes the longest to cook), basting with the juices in the roasting tray every 15 minutes.
8. Let the chicken rest for at least 30 minutes, before slicing and serving.



INDIVIDUAL OOZING CHOCOLATE LAVA CAKES

Tired of spending hours making pavlova or Christmas pudding on the day? Not to worry! These individual oozing chocolate lava cakes are easy on the wallet and can be made with ingredients you may already have in your pantry.

INGREDIENTS (SERVES 4)

- 1/2 cup milk chocolate chips
- 1/2 cup dark chocolate chips
- 1 cup unsalted butter
- 1 cup plain flour
- 1 cup cocoa powder
- 1 cup icing sugar
- Sea salt to taste

METHOD

1. Add chocolate chips and unsalted butter to a microwave safe bowl. Microwave until butter and chocolate is melted, mix well the combine.
2. Add in plain flour, cocoa powder and icing sugar and mix well. Place in a greased ramekin and bake at 180 degrees celsius for 15 minutes.
3. Remove from the oven and let cool for 5 minutes, remove the lava cakes from the ramekins (they should slide right out) and serve with some sieved icing sugar and sea salt to taste