



## Stanthorpe Berry Festival 2024

### Cooking Demonstration with Chef Christine Hood from Jamworks Gourmet Foods

#### Lamb Rump Salad with Strawberries Macerated in Caramelised Balsamic

Serves: 4

Prep Time: 20 minutes (plus marinating time)

Cook Time: 20 minutes

#### Ingredients

For the lamb:

- 2 lamb rumps
- 2 tbsp olive oil
- 1 tbsp fresh rosemary, finely chopped
- 2 garlic cloves, minced
- Salt and freshly ground black pepper, to taste

For the salad:

- 4 cups mesclun leaves
- 1 cucumber, peeled, de-seeded, and diced
- 1/2 small red onion, thinly sliced
- 3 tbsp Jamworks Berries Galore Dressing

For the spiced walnuts:

- 1/2 cup walnut halves
- 1/2 tsp smoked paprika
- 1/4 tsp Himalayan salt
- 1/2 tsp fresh rosemary, finely chopped
- 1 tsp olive oil

For the strawberries:

- 1/2 cup fresh strawberries, sliced
- 2 tbsp Jamworks Caramelised Balsamic Vinegar
- 1 tsp honey (optional, for extra sweetness)

## Method

### 1. Marinate the lamb

- In a small bowl, mix olive oil, rosemary, garlic, salt, and pepper.
- Rub the mixture all over the lamb rumps. Cover and refrigerate for at least 30 minutes (or up to 2 hours for better flavor).

### 2. Prepare the spiced walnuts

- Preheat the oven to 180°C (350°F).
- Toss the walnut halves with olive oil, smoked paprika, Himalayan salt, and rosemary.
- Spread them on a baking tray and roast for 8–10 minutes, stirring halfway through, until toasted and aromatic. Set aside to cool.

### 3. Macerate the strawberries

- In a small bowl, combine the sliced strawberries, Jamworks Caramelised Balsamic Vinegar, and honey (if using).
- Let the strawberries marinate for 10–15 minutes, stirring occasionally.

### 4. Cook the lamb

- Preheat the oven to 180°C (350°F).
- Heat a skillet over medium-high heat. Sear the lamb rumps on all sides until golden brown (about 2–3 minutes per side).
- Transfer the lamb to an oven-safe dish and roast for 15 minutes or until the internal temperature reaches 55°C for medium-rare.
- Remove from the oven, cover loosely with foil, and rest for 5–10 minutes before slicing thinly.

### 5. Prepare the salad

- In a large bowl, combine the mesclun leaves, cucumber, and red onion.
- Drizzle with Jamworks Berries Galore Dressing and toss gently to coat.

### 6. Assemble the dish

- Arrange the salad on plates or a serving platter.
- Top with sliced lamb and macerated strawberries, spooning some of the balsamic marinade over the salad.
- Sprinkle the spiced walnuts over the top for crunch and flavor.

### 7. Serve

- Serve immediately as a vibrant, flavorful salad showcasing gourmet ingredients.



## Stanthorpe Berry Festival 2024

### Cooking Demonstration with Chef Christine Hood from Jamworks Gourmet Foods

#### Duck Breast Salad with Fresh Raspberries and Pistachio Dukkah

Serves: 4

Prep Time: 15 minutes

Cook Time: 15 minutes

#### Ingredients

For the salad:

- 2 duck breasts, skin on
- Salt and freshly ground black pepper, to taste
- 4 cups rocket (arugula) leaves
- 1/2 small red onion, finely sliced
- 1/2 cup fresh raspberries

For the dressing:

- 3 tbsp Jamworks Berries Galore Dressing
- Salt and pepper, to taste

For garnish:

- 2 tbsp Jamworks Pistachio Dukkah
- Fresh pea shoots (optional, for topping)

#### Method

##### 4. Plating

- Lay the sliced duck breast over the salad base.
- Scatter fresh raspberries over the salad for bursts of color and flavor.
- Sprinkle with Jamworks Pistachio Dukkah for added crunch and a nutty finish.
- Shave some parmesan over the salad using a vegetable peeler for a rich, salty note.
- Top with pea shoots for garnish, if desired.





## Stanthorpe Berry Festival 2024

### Cooking Demonstration with Chef Christine Hood from Jamworks Gourmet Foods

#### Very Berry Cheesecake & Pavlova with Fresh Berries and Strawberry Coulis

Serves: 6-8

Prep Time: 30 minutes (plus chilling time)

Cook Time: 1 hour

#### Ingredients

For the base:

- 200g Marie biscuits, crushed
- 100g unsalted butter, melted

For the cheesecake filling:

- 500g cream cheese, softened
- 200g condensed milk
- 2 tbsp lemon juice
- 1 tsp vanilla paste
- 3 tbsp Jamworks Strawberry Jam

For the pavlova:

- 4 large egg whites, at room temperature
- 1 cup caster sugar
- 1 tsp white vinegar
- 1 tsp cornflour

For the toppings:

- 1/2 cup fresh strawberries, chopped (plus extra for garnish)
- 1/2 cup fresh raspberries (plus extra for garnish)
- 1/2 cup fresh blueberries (plus extra for garnish)
- 4 tbsp Jamworks Strawberry Coulis, for drizzling



## Method

### 1. Prepare the pavlova base

- Preheat the oven to 120°C (250°F) and line a baking tray with parchment paper.
- In a clean mixing bowl, whisk the egg whites until soft peaks form.
- Gradually add caster sugar, one tablespoon at a time, beating well after each addition until the mixture is glossy and stiff.
- Gently fold in the vinegar and cornflour.
- Spoon the mixture onto the prepared baking tray, shaping it into a round base with slightly raised edges to hold the filling.
- Bake for 1 hour, then turn off the oven and let the pavlova cool completely inside the oven with the door slightly ajar.

### 2. Prepare the cheesecake base

- In a bowl, mix the crushed Marie biscuits and melted butter until combined.
- For jam jar desserts, divide the mixture evenly between individual jars, pressing it down to form a compact base. Set aside.

### 3. Prepare the cheesecake filling

- In a large mixing bowl, beat the cream cheese until smooth.
- Add the condensed milk, lemon juice, vanilla paste, and Jamworks Strawberry Jam, mixing until fully combined and creamy.
- Gently fold in the chopped strawberries, raspberries, and blueberries.

### 4. Assemble the jam jar desserts

- Spoon the cheesecake filling over the biscuit base in each jar.
- Top with extra fresh strawberries, raspberries, and blueberries.
- Drizzle with Jamworks Strawberry Coulis. Cover and refrigerate for at least 1 hour before serving.

### 5. Assemble the pavlova

- Spread the cheesecake filling generously over the homemade pavlova base.
- Arrange the fresh strawberries, raspberries, and blueberries on top.
- Drizzle with Jamworks Strawberry Coulis for a glossy, elegant finish.

### 6. Serve

- Serve the jam jar desserts chilled as an individual treat.
- Present the pavlova as a show-stopping centerpiece for a gathering, highlighting its vibrant colors and gourmet appeal.