

We wish you... a yummy Christmas. Gather the girls and celebrate with a menu featuring six refreshing takes on traditional Christmas dishes. Dinner plate and cutlery from Country Road, napkin and tablecloth from Hale Mercantile Co, and Yalumba Block 2 Grenache Rosé 2016 wine. Flip the page for recipes and table-styling ideas. →



EAT

SAVOUR / SHARE

Let's eat!

Baubles, stars and wineglass in Smoke from Country Road. Water glass in Clear from Iittala. Candlestick in Pink from Keep Resin. Glass jug (with dressing) and glass carafe from Williams-Sonoma. Pink salt dish and oil bottle from Zakkia. Yalumba Y Series Riesling 2016 and Yalumba Y Series Pinot Grigio 2016 wines. →

CHRISSY WITH THE GIRLS

PUT THE WINE ON ICE AND GET YOUR FRIENDS OVER FOR A CHILLED-OUT FESTIVE FEAST



**CHRISTMAS
LUNCH MENU**

- ★ MINI LOBSTER ROLLS
- ★ CURED OCEAN TROUT WITH
CELERY AND FENNEL SALAD
- ★ TURKEY ROTOLO WITH
PECORINO AND PARSLEY
- ★ POTATO AND BITTER GREENS
WITH ANCHOVY DRESSING
- ★ TOASTED CORN AND PEARL
BARLEY WITH MISO DRESSING
- ★ TIPSY RASPBERRY TRIFLE

MATCH IT
"A GOOD MATCH
FOR THIS FISH DISH IS
A TEXTURED WHITE SUCH
AS VIOGNIER - IT'S
THE CLOSEST THING
TO A RED IN A WHITE.
THE DRYNESS
OF A VIOGNIER WORKS
AGAINST THE RICH
FLAVOUR OF THE
OCEAN TROUT."

Festive feasting
THIS PAGE Platter from Citta. Salad
servers from Clickon Furniture. Glass
pot and speckled lidded jug from
Zakkia. MODEL WEARS Oval and
Warp rings from Sarah & Sebastian.



A FRUITY, FABULOUS ALTERNATIVE
TO CHRISTMAS PUDDING AND CAKE

With a raspberry on top

Glass from West Elm. Side plate from Zakkia. Cutlery from Country Road. MODEL WEARS Friends top from Life With Bird, and Gold Open Oval cuff from Sarah & Sebastian.

MATCH IT
"AS THIS DISH IS QUITE SUGARY, TRY MATCHING IT WITH A VARIETAL VIOGNIER, WHICH ISN'T SUPER-SWEET SO IT WILL COMPLEMENT THE TARTNESS OF THE RASPBERRY."

INSIDER WINE TIPS

Winemaker Kevin Glastonbury, from Yalumba Wines, offers his best vino advice.

1. Young wines that are sealed with a screw cap (both red and white) should be decanted first to bring out the wine's notes – they need a little oxygen after being locked up with a cap as opposed to a porous cork. When serving red wine from a decanter, aim for a temperature of 16° to 18°C.

2. To ensure you taste the full flavour of your white wines, don't serve as soon as you take them out of the fridge. They should be nicely chilled but not too cold, even on a hot summer day!

3. With food matching, you can aim for "like with like" or match food and wine as polar opposites. Don't be afraid to break the rules – chardonnay doesn't have to go with chicken, riesling doesn't have to go with oysters and red wine really doesn't have to be served with red meat. It's all about knowing your wines and taking the time to experiment. ●

TIPSY RASPBERRY TRIFLE

You will need to begin this recipe the day before – to make the jelly.

Serves 8

Prep time 40 mins

Cooking time 1 hr 30 mins (plus making fruit mixture, setting, cooling, chilling)

Equipment Sharp knife; large saucepan; muslin-lined sieve; small saucepan; 1.5L container; electric mixer with bowl; 8 x 300ml serving glasses

500g frozen raspberries

400g caster sugar

Juice of 1 orange & 1 lemon

5 titanium-strength gelatine leaves,

softened in cold water for 5 mins

Fruit cake

Brandy, for drizzling

500g (about 4 punnets) fresh raspberries

Pure icing sugar, sieved

Crème fraîche mix

750g crème fraîche

300ml thickened cream

80g pure icing sugar, sieved

Scraped seeds of 2 vanilla beans

1 Bring frozen raspberries, sugar, citrus juices and 600ml cold water to boil in large saucepan over a medium to high heat, stirring until sugar dissolves. Cook until fruit is pulpy (around 10 to 15 mins), then strain through muslin-lined sieve into bowl (do not press on solids).

2 Transfer 250ml of raspberry

liquid to small saucepan over low heat. Squeeze gelatine to remove excess water and add to saucepan, stirring until it dissolves (1 to 2 mins).

3 Return gelatine mix to remaining raspberry mix. Stir to combine.

Transfer to 1.5L container and refrigerate overnight to set.

4 Make crème fraîche mix

Using electric mixer, whisk crème fraîche, cream, icing sugar and vanilla seeds until soft peaks form. Refrigerate until required.

5 Assemble trifle Scatter half of fresh raspberries between serving glasses. Spoon over jelly. Slice cake, crumble over jelly and drizzle with brandy. Top with crème fraîche mix and remaining raspberries. Dust with icing sugar. Merry Christmas! →