

AUSTRALIAN  MACADAMIAS

# Festive

FAVOURITES



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special  
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MAKE THIS SEASON SPECIAL WITH MACADAMIAS



## An inspired Christmas: sharing the magic with macadamias

There's something truly unique about celebrating Christmas in Australia. It falls in the heart of our summer, when the days are long and warm, and balmy nights invite us to linger under the stars with family, friends, and food that brings us together.

There's no better way to elevate your festive table than with delicious Australian-grown macadamias. Their creamy texture and buttery, soft crunch make every dish feel a little more special – everything from nibbles and salads to desserts. Whether sprinkled over a pavlova or roasted for a gourmet snack, macadamias add that extra touch of indulgence and luxury, making each bite one to savour.

This cookbook is our seasonal gift to you – filled with festive recipes designed to inspire your most memorable Christmas yet.

From all of us at Australian Macadamias, we wish you a joyous Christmas filled with love, laughter, and the magic of sharing good food. May your festive season be as rich and satisfying as the macadamias that bring us all together!



Level up your next grazing board with our easy hot honey macadamia topped brie. In just 10 minutes you'll have a show-stopping decadence ready to share – rich, creamy triple brie adorned with spicy-sweet macadamias in an aromatic glaze, perfect for scooping up with chargrilled Turkish bread, sourdough or crackers.



Serves 8-10  
Skill Level:  
Easy

## Brie topped with hot honey macadamias

### INGREDIENTS

¼ cup extra virgin olive oil  
3 tsp dried chilli flakes  
3 tsp smoked paprika  
2 tsp sea salt flakes  
¼ cup honey  
1 cup (140g) macadamias, roasted and unsalted  
450g round triple brie  
Chargrilled Turkish bread and crackers, to serve

### METHOD

Pour the oil into a medium nonstick frying pan. Add the chilli flakes and paprika. Place over medium heat. Cook for 2-3 minutes until the oil is warm and aromatic. Add the salt, honey and macadamias. Cook, shaking the pan for 1 minute.

Remove from the heat. Spoon the hot honey macadamias over the brie. Serve with Turkish bread or crackers.



## Smoked trout and macadamia spread

Makes approximately 1 jar (250g)

### INGREDIENTS

120g piece smoked trout, skin removed  
¼ cup macadamias  
2 tablespoons lemon juice, or to taste

### METHOD

Place all ingredients in the bowl of a food processor and process to combine. Season to taste with salt and black pepper and extra lemon juice if desired. Store in the refrigerator in an airtight container. Serve in a small bowl with fresh or toasted bread and pickled cucumbers.

Macadamias are used as a base for this simple and delicious spread. It can be whipped up in minutes, stores well in the fridge, and is also a great portable offering.



Serves 8-10  
Skill Level:  
Easy

# Macadamia cheese Christmas canapés

## INGREDIENTS

### Macadamia cheese

- 1½ cups macadamias
- 1½ cups water
- ⅓ cup lemon juice
- 2 tablespoons olive oil
- 1 teaspoon salt

### Toasted Lebanese bread

- 4 large Lebanese bread
- ¼ cup olive oil
- 2 tablespoons black sesame seeds

### Smoked salmon topping

- 1 tablespoon finely chopped dill
- ⅓ cup macadamia cheese
- 3 slices smoked salmon, each cut into 3 strips
- 2 tablespoons trout or salmon roe
- ¼ cup micro sprouts

### Fig topping

- 2 tablespoons balsamic vinegar
- 1 tablespoon caster sugar
- ⅓ cup macadamia cheese
- 2 fresh figs, quartered

These Christmas classics are ideal for when friends and family drop in for a Christmas drink (or two!), but with macadamia cheese as a base, you can add any topping you like. It's particularly good for creating delicious vegan nibbles.

### Pesto and dried tomato topping

- 1½ cups basil leaves
- ¼ cup macadamias
- 1 large clove garlic
- 2 tablespoons olive oil
- 1 teaspoon lemon juice
- ⅓ cup macadamia cheese
- 8 small roasted tomatoes or 4 sundried or dried tomatoes, halved

## METHOD

For the macadamia cheese, blend the macadamias and water at high speed for 2-3 minutes. Place the mixture in a nut bag and squeeze out the excess moisture.\*

Place the nut mixture in a food processor with the lemon juice, olive oil and salt and blend thoroughly until mixture is combined. Line a colander or sieve with cheesecloth and place the mixture in it. Set the colander over a bowl and fold the muslin over the top of the mixture to cover. Place in the fridge and allow to drain for 24-48 hours. Remove the cheese from the muslin and store in a bowl, covered, in the fridge for up to 1 week.

For the toasted Lebanese bread, preheat oven to 180°C. Line a large baking sheet with baking paper. Cut each Lebanese bread in half to form 2 semi-circles, then cut each semi-circle into 4 strips, 3-4 cm wide, discarding the end pieces.

Brush the top of each piece with olive oil, sprinkle evenly with black sesame seeds and place on the baking tray. Bake for 7-10 minutes, until crisp, taking care not to overcook.

For the smoked salmon topping, stir the dill into the macadamia cheese. Spread about 2 teaspoons onto each crisp Lebanese bread and top with a piece of salmon, a half a teaspoon of roe and a sprinkling of micro sprouts.

For the fig topping, place the vinegar and sugar in a small saucepan and stir over a medium heat until the mixture begins to boil. Boil for 3-5 minutes, until it thickens to a syrup. Spread about 2 teaspoons of cheese onto crisp Lebanese bread, top with a fig quarter and drizzle with a little balsamic reduction.

For the pesto and dried tomato topping, place the basil leaves, macadamias, garlic, olive oil and lemon juice in the bowl of a small food processor and process to combine. Season to taste with salt. Spread about 2 teaspoons of cheese onto crisp Lebanese bread and top with a little pesto and a dried tomato.

\* You can keep this liquid and use it in a recipe that requires macadamia milk.

Makes 8  
of each  
Skill Level:  
Easy



Makes 8-10  
Skill Level:  
Easy



These fun treats are gluten free and dairy free. With a buttery macadamia crunch and decorated with strawberries, these Santa hats brownies are a hit throughout the festive season.

# Gluten free santa hat brownies

Recipe by nutritionist Casey-Lee Lyons, Live Love Nourish

## INGREDIENTS

- 4 eggs, room temperature
- ⅔ cup maple syrup (or liquid sweetener equivalent)
- ½ cup coconut oil, melted
- 2 tsp vanilla extract
- 2 cups almond meal
- ⅔ cup cacao/ cocoa powder
- 1 tsp baking powder
- Pinch sea salt
- ⅔ cup macadamias

### To decorate

- Thick vanilla yoghurt of choice
- Large ripe strawberries
- Toothpicks
- Mini gluten free marshmallows

## METHOD

Pre-heat fan-forced oven to 175°C. In a mixing bowl whisk together eggs with maple syrup, coconut oil and vanilla. Add almond meal, cacao, baking powder and salt. Mix to combine. Fold through macadamias. Pour into a small lined slice tin. Bake in oven for 25 mins or until cooked through (middle will be fudgey). Allow to cool.

To make Santa hats, use a round cookie cutter to make circles (or cut into small squares). Add yoghurt to a piping bag. Pipe onto cooled brownie. Thread strawberry onto toothpick and top with marshmallow. Push through onto yoghurt to resemble a Santa hat. Store in fridge until ready to serve.



Makes 12  
Skill Level:  
Moderate



Adding macadamias to pastry makes a beautiful, soft-textured, flakey pastry just perfect for Christmas tarts. Combined with Christmas spices, these little tarts are delectable and make a very sweet gift.

## Macadamia and fruit mince Christmas tarts

### INGREDIENTS

#### Fruit mince

- 3 small green apples, peeled, cored, cut into small pieces
- ½ cup (60g) raisins or sultanas
- ¼ cup (30g) cranberries
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground mixed spice
- ¼ teaspoon ground ginger
- 1 tablespoon orange zest plus juice of 1 orange
- ½ cup unsweetened apple juice
- ¼ cup dark brown sugar
- 2 tablespoons of brandy or rum
- 2 tablespoons raw macadamias, coarsely chopped, roasted

#### Pastry

- ⅔ cup macadamias
- 125g cold unsalted butter
- 2 tablespoons caster sugar
- 2 cups plain flour
- 1 teaspoon cinnamon
- 2 tablespoons iced water
- 12 raw macadamia halves, extra

#### METHOD

For the fruit mince, combine all ingredients in a saucepan, except for the brandy or rum and the macadamias. Bring to the boil, reduce heat to low and simmer for 30 minutes, stirring occasionally, until the apples are soft and the mixture is thick. Stir in the brandy or rum and macadamias and allow to cool completely. Set aside.

For the pastry, place macadamias, butter, sugar, flour and cinnamon in a food processor and process until the mixture forms coarse crumbs. Add iced water and pulse until it forms a ball. Remove dough from the food processor and gently shape into a flat disc. Wrap in baking paper or plastic wrap and refrigerate for 15 minutes.

Preheat oven to 150°C. Grease and line the base of 12 muffin cup moulds with circles of baking paper. Working in 2 batches, roll out half the pastry between 2 sheets of baking paper until 2mm thick. Gently place in the freezer for 5 minutes to cool. This will make the pastry easier to cut. Remove from freezer.

Using an 8cm round pastry cutter or upside-down glass, cut 6 circles out of the pastry. Using a small star cutter, cut 6 stars. Gently press each pastry circle into muffin moulds. Repeat with remaining dough. Place in the fridge to rest for 15 minutes.

Fill each pastry lined muffin mould with 1 tablespoon of fruit mince and place a pastry star on top. Place a half macadamia in the middle of each star. Bake for 25-30 minutes, or until golden. Allow to cool for 10-15 minutes before gently removing to a wire rack to cool completely.

Serves 6  
Skill Level:  
Easy



Roasted macadamias add a velvety crunch and delicious indulgence to this simple salad, complementing the watermelon's sweetness and the salty creaminess of the feta cheese.

## Watermelon and macadamia salad

### INGREDIENTS

#### Dressing

1½ tablespoons macadamia oil  
1 tablespoon lime juice  
¼ teaspoon salt, or to taste  
Black pepper, freshly ground

#### Salad

½ watermelon, skin removed and cut into 1cm thick triangular pieces  
80g feta cheese, crumbled  
½ cup mint leaves, whole  
½ small red onion, finely sliced  
¼ cup macadamia halves, roasted

#### METHOD

For the dressing, combine all ingredients in a small bowl and whisk to combine. For the salad, place all ingredients in a bowl and pour the dressing over the salad. Gently toss to combine.

## Slow cooked lamb shoulder with macadamia and mint pesto

Prep time 4 hrs (includes brine process) | Cook time 3.5 hrs

### INGREDIENTS

1 lamb shoulder on the bone (about 1.3kg), trimmed  
2 cloves garlic, smashed  
1 sprig rosemary  
2 litres chicken stock

### Brine

300g salt  
200g sugar  
2g black peppercorns  
1g juniper berries  
1g cloves  
2lt water

### Mint pesto

1 clove garlic, roughly chopped  
50g macadamias, roasted  
¼ bunch flat-leaf parsley, leaves picked  
1 bunch mint, leaves picked  
200ml grapeseed oil  
3 tbsp chardonnay vinegar  
Salt and pepper

### Rocket garnish

50g broad leaf rocket

### METHOD

For the brine, place all the ingredients in a saucepan and bring to a boil, remove from the heat and allow to cool completely in the fridge before using. Place the lamb in a container, pour over enough brine

to cover, then cover with plastic film and place in the fridge for 3 hours. Remove the lamb and pat dry with paper towel. Preheat the oven to 110°C. Place the lamb in a casserole dish with the garlic, rosemary, and chicken stock. Cover and roast for 3 ½ hours or until the meat is falling off the bone. Remove the cover and turn oven up to 180°C, allow to cook for a further 15-20 minutes or until golden and crisp.

To make the mint pesto, place the garlic, macadamias, parsley, mint, and grapeseed oil in a food processor and process until smooth. Transfer to a mixing bowl, stir in the vinegar and season with salt and pepper to taste. Serve the lamb with a scoop of macadamia pesto on top and broad leaf rocket alongside.

Serves 4  
Skill Level:  
Easy



The lively flavour and crunch of the macadamia and mint pesto takes traditional lamb to a new level.

The egg white in the coating creates a crisp, sweet and spicy shell around each macadamia nut. They stay crunchy when stored in an airtight container or jar and make a delicious Christmas gift for your favourite foodie.

## Christmas spiced macadamias

### INGREDIENTS

1 egg white, lightly whisked until foamy  
½ cup brown sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
½ teaspoon ground nutmeg  
½ teaspoon salt  
1 cup whole macadamias  
Icing sugar to serve, optional

### METHOD

Preheat oven to 175°C. Line a baking tray with baking paper. Combine lightly whisked egg white, sugar, spices and salt in a bowl and stir through the macadamias so they are completely coated. Using tongs, transfer the nuts to the tray and place in a single layer, ensuring they are separated. Roast for 15 minutes, checking regularly towards the end to make sure they do not burn. They are ready as soon as the coating appears a little glossy and is hard to touch.

Allow to cool before serving or storing in a container or jar. Sprinkle with icing sugar if desired.



What kid (big or small) doesn't love making gingerbread men? Help them make the dough, roll it out and then let the kids do the rest. There are no rules when it comes to decorating your gingerbread man or woman!

Serves 4  
Skill Level:  
Moderate



## Macadamia gingerbread

### INGREDIENTS

½ cup butter, at room temperature  
½ cup brown sugar, firmly packed  
⅔ cup macadamia butter  
½ cup golden syrup  
1 egg, separated  
2½ cups plain flour, plus extra for dusting  
1 tablespoon ground ginger  
½ teaspoon ground cinnamon  
½ teaspoon nutmeg  
1 teaspoon bicarbonate of soda  
150g icing sugar, sifted  
food colouring for decorating  
Extra macadamias, roasted, finely chopped

### METHOD

Preheat oven to 180°C. Line 2 baking trays with non-stick baking paper.

In a large bowl, use an electric mixer to beat the butter and brown sugar until pale and creamy. Add the macadamia butter, golden syrup and egg yolk and beat until combined. Fold through the flour, spices and bicarbonate of soda and turn onto a lightly floured surface. Knead for around 5 minutes until smooth. Press the dough into a disc, cover with cling wrap and place in the fridge for 30 minutes.

To make the icing, whisk the egg white until soft peaks form. Gradually add the icing sugar and beat until stiff peaks form. Divide between 2 or 3 bowls, add food colouring of your choice to 2 of the bowls and stir until combined. Cover all bowls and set aside in the fridge.

Place the dough between 2 sheets of non-stick baking paper and roll out to a 4mm thickness. Use a 12cm gingerbread man cookie cutter to cut out shapes, re-rolling the dough if necessary.



Place onto prepared trays about 3cm apart and bake for 8 to 10 minutes or until golden. Remove from the oven and transfer to a wire rack to cool.

Pipe icing over the cooled gingerbread men to decorate and finish with macadamias.

Makes 20  
Skill Level:  
Easy





Break away from the traditional 'pav' with this delicious variation. The cinnamon in the candied macadamias makes it taste like Christmas, while their crunchy texture perfectly complements the pavlova's delicious soft centre, fresh fruit and cream.

## Pavlova with seasonal fruits and candied macadamias

### INGREDIENTS

- 6 egg whites
- ¼ teaspoon salt
- 1½ cups caster sugar
- 3 teaspoons cornflour
- 1 teaspoon white vinegar
- 1 teaspoon vanilla extract
- 300ml thickened cream, beaten until stiff peaks form
- 250g fresh raspberries
- 2 kiwi fruit, peeled and sliced
- ½ cup candied macadamias (see recipe below)
- 5-10 mint sprigs

### METHOD

Preheat oven to 150°C. Line a large baking tray with baking paper and sketch out a 20cm circle onto the paper.

Place the egg whites and salt in the largest bowl of an electric mixer and whisk until soft peaks form. Add ½ cup of sugar and beat for 1 minute before adding the next half cup and beating for another minute. Continue with the remaining sugar. When the last half cup of sugar has been added, continue to beat for 3 minutes. Remove the bowl from the mixer.

Combine the cornflour, vinegar and vanilla essence in a small bowl, stirring to remove any lumps. Stir carefully through the egg white mixture until just combined.

Using a large spoon or spatula, spoon the mixture onto the tray, inside the drawn circle. Pile mixture on top of each spoonful and smooth to create the circular shape of a pavlova.

Place in the oven and immediately turn to down to 120°C. Bake for approx. 1-1¼ hours, or until the outside is a crisp shell and dry to touch. Turn off the oven, place a wooden spoon in the door so that it is slightly ajar and allow the pavlova to cool in the oven. It will most likely crack.

When completely cool, spread with whipped cream and decorate with fruit. Finish with the candied macadamias and serve immediately.

## Candied macadamias

Makes 1 cup

### INGREDIENTS

- ½ cup caster sugar
- ¼ cup water
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- 1 cup whole macadamias

### METHOD

Place a wire rack over a large piece of baking paper and set-aside. Place sugar and water into a saucepan and stir over low heat to dissolve the sugar. Stir in the cinnamon and the salt until fully incorporated. Bring to the boil and boil over a high heat, stirring occasionally, until a candy thermometer reads 113-115°C (soft ball stage).

Reduce heat to a simmer and stir in the nuts until completely coated. Remove from the heat and, using kitchen tongs, remove individual nuts from the candy mixture and place on the wire rack to cool. As the nuts cool, the mixture will crystallise and harden.

Allow to cool completely before enjoying.





This festive fruit cake, with the bonus of whole macadamias and chocolate, is moist, delicious and impossible to resist. Get creative with macadamias and fondant to make the cutest Santa and snowman to decorate your cake at Christmas.



**Serves 8-10**  
**Skill Level:**  
**Moderate**



## Festive chocolate fruit and macadamia cake

### INGREDIENTS

#### For the chocolate fruit and macadamia cake

- 250g mixed glacé fruits (such as peaches, apricots, figs and pears), roughly chopped
- 100g pitted prunes
- 100g seedless raisins
- ¼ cup dark rum
- 200g dark chocolate
- 125g butter
- ⅔ cup caster sugar
- ¾ cup boiling water
- 2 eggs, separated
- 1½ cups plain flour

- 2 teaspoons baking powder
- ¾ cup whole macadamias
- ½ cup sour cream

#### For the royal icing

- 2 egg whites
- 4 cups icing sugar
- 1½ teaspoons lemon juice
- 1 teaspoon glycerin

### METHOD

For the cake, combine the glacé fruit, prunes, raisins and rum in a bowl. Cover and stand overnight. Preheat oven to 150°C. Grease and line a 20cm round, deep cake tin.

Place the chocolate, butter, sugar and boiling water in a large bowl and allow to stand, stirring occasionally until the chocolate and butter have melted. Stir in the egg yolks. Sift half the combined flour and baking powder over the mixture and stir to combine, adding half the sour cream and macadamias as you go.

Repeat with remaining flour, baking powder and sour cream and macadamias.

Whisk or beat the egg whites until stiff peaks form and gently fold through the cake mixture. Pour into the prepared tin and bake for 1¼ - 1½ hours, until the cake feels firm to touch in the middle and a skewer comes out clean. Allow to cool in the tin for 15 minutes, before turning onto a wire rack to cool completely.

For the royal icing, place the egg whites in a bowl and lightly beat with electric beaters until frothy. Sift in the icing sugar and beat to combine. Add lemon juice and glycerin and beat until the mixture is thick and glossy.

To serve, cover cake with royal icing and decorate.



**Serves 6**  
**Skill Level:**  
**Easy**

A whole cooked ham is always special, especially as the centrepiece on a Christmas table. This one is definitely worth the effort as it tastes as amazing as it looks. The macadamias are a next level addition and who knows, perhaps this glaze will become your new festive tradition.

## Macadamia glazed ham

### INGREDIENTS

- 1 x 7-8kg ham
- ½ cup orange juice
- 3 tablespoons Dijon mustard
- 300g jar of orange marmalade
- 1½ cups chopped macadamias

### METHOD

Preheat the oven to 180°C. Carefully remove the skin from the ham, ensuring that you do not remove the fat as you go. Score the fat in a diamond pattern, taking care not to cut through the fat to the meat.

Place the orange juice, mustard and marmalade in a saucepan and bring to a steady simmer over medium heat. Simmer for 1-3 minutes to thicken slightly. Carefully brush the ham with about 1/3 of the mixture and place in the oven for 30-40 minutes, rotating once to ensure it doesn't burn.

Place the macadamias in the remaining glaze mixture and stir to combine. Remove the ham from the oven and carefully spoon and press the macadamia mixture over the partially cooked ham. You may need to use your hands or the back of a spoon to press as much as possible so the macadamia glaze sticks.

Return to the oven for 20-30 minutes, watching carefully and rotating so that the crust cooks evenly. If one area is cooking too quickly, remove the ham from the oven and cover the area with a small amount of aluminium foil. Once the crust is a beautiful golden colour, remove from the oven and serve warm or at room temperature.

This salad is great on its own, as a side dish or can be transformed into a complete meal by topping with cooked prawns. Roasted macadamia pieces bring a stand-out crunch and flavour, making this salad an impressive, yet simple and healthy addition to a Christmas buffet.

## Roasted macadamia and mango salad

### INGREDIENTS

#### Dressing

- 2 tablespoons lime juice
- 2 tablespoons macadamia oil
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1 garlic clove, finely chopped to a paste
- 1 teaspoon Dijon mustard

#### Salad

- 2 mangoes, halved, peeled and sliced into strips
- 2 avocados, halved, peeled and cut into strips
- 200g salad leaves
- 50g fresh summer herbs such as coriander, dill or basil
- 1 long red chilli, finely chopped
- ½ cup macadamia pieces, roasted
- 200g medium cooked, peeled prawns (optional)

#### METHOD

*For the dressing,* combine the ingredients in a small jar or bowl. Season to taste with salt and black pepper. Shake or whisk to combine.

*For the salad,* place the mango, avocado, salad leaves, herbs and chilli in a large bowl. Pour the dressing over and gently toss to combine. Sprinkle with the roasted macadamia pieces and serve immediately.



**Serves 10-12**  
**Skill Level:**  
**Moderate**

Christmas just isn't the same without rum balls, but they're great to keep on hand year round for gifting or impressing dinner guests. The blend of chocolate and macadamias creates a melt-in-your-mouth sensation, and a splash or two of rum makes it the ultimate grown-up treat.



Makes 15  
Skill Level:  
Easy

## Macadamia rum balls

### INGREDIENTS

- 200g good quality shortbread biscuits
- ½ cup macadamia halves
- ⅓ cup cocoa powder
- ½ cup sweetened condensed milk
- 2 tablespoons dark rum

### Ideas to decorate

- ½ cup macadamia pieces
- ½ cup cocoa powder
- ½ cup chocolate sprinkles
- ½ cup melted chocolate

### METHOD

Place the shortbread biscuits, macadamias and cocoa powder into the bowl of a food processor and process until almost smooth. Place in a large bowl and stir in condensed milk and dark rum. Refrigerate the mixture for 30 minutes, until firm enough to roll into balls. Roll 1 tablespoon (approximately 25g) of mixture into a ball. If desired, roll the mixture around a macadamia piece so that you create a rum ball with a nut centre. Place on a paper lined tray. Repeat until the mixture is used up. Refrigerate the rum balls for 30 minutes, or until cool and firm.

Place the 4 decorative coatings into separate bowls arranged side by side. Roll and dip the chilled rum balls into the different bowls to decorate to your taste. Place in small cupcake papers and serve immediately or refrigerate until ready to serve.



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