

# Christmas.

You've got this.



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# A very merry 'savey' Christmas from Thermomix®

Christmas is the most wonderful time of the year—but let's be real, it can also put a big stress on expenses. Between the gifting and feasting, and the surprise guest or two, it's easy to overspend and feel overwhelmed. But don't worry, you've got this. And with Thermomix® by your side, saving Christmas just got a whole lot easier.

From whipping up the cutest homemade gifts to serving up a jaw-dropping main course on a budget, Thermomix® is all about saving you time and money when you need it most.

Less spending, more joy-giving.

Less chopping, more chatting.

Less stirring, more storytelling.

And when it's time to impress with dessert, Thermomix® has your back with savings on sweet treats that'll leave everyone smiling.

## Looking for inspiration?

- Check out page 3 for a budget-friendly Christmas menu.
- Turn to page 13 for great gifting savings from TheMix Shop.
- Explore page 11 for amazing make-your-own grazing boxes and gift ideas.
- And if you're looking to get ahead, flip to page 10 for our Recipe Developers' top tips for a savvy, stress-free Christmas day.

*Let's make this Christmas one to remember!  
You've got this.*



# Christmas Menu Plan

## More cheer for less

Putting amazing food on your holiday table shouldn't mean forking out a small fortune, even with the rising cost of food. Share plates are perfect for entertaining and an easy way to feed a crowd – as you simply add plates or take them away, depending on your guest list.



# Prep plan

## Prep 1-2 days before

### Stuffing

Prepare the stuffing mixture (zucchini, pumpkin seeds, sage, bacon, onion, oil, pork mince, cranberries, and stock paste) and store it in the fridge.

### Pork

Score the pork skin and rub it with salt. You can also butterfly the pork and spread the stuffing, then roll and tie it. Store it in the fridge, ready to roast.

### Potatoes and Onions

Slice the potatoes and onions and store them in water in the fridge to prevent browning.

### Stock Mixture

Prepare the stock mixture and store it in the fridge.

### Cheese

Grate the Parmesan cheese and store it in an airtight container.

## Prep 1 day before

### Lemon Feta

Prepare the lemon feta mixture and store it in the fridge.

### Vegetables

Trim and prepare the green beans, broccolini, and asparagus. Store them in the fridge, ready to steam.

# Click & get cooking



Roast pork with sage and cranberry stuffing



Boulangère potatoes



Steamed greens with lemon feta





Plum & caramelised chocolate semifreddo


# Roast pork with sage and cranberry stuffing

Pork leg roast is a cheaper cut of meat than turkey during Christmas time. The bright flavours of the stuffing ensure your Christmas meal doesn't compromise on flavour, even if it's friendlier to your wallet.

Want to make it extra savey? Swap the stuffing for this recipe: [Apple and sage stuffing](#).

 15 min

 3 hrs 35 min

 10 serves

## Ingredients

1800 g boneless pork leg roast  
1 tbsp rock salt, plus extra for crackling  
130 g zucchini, cut into pieces  
50 g pumpkin seeds  
2 - 3 sprigs fresh sage, leaves only (approx. 10-12 leaves)  
25 g sunflower seeds  
60 g streaky bacon, cut into pieces  
100 g onion, cut into quarters  
15 g extra virgin olive oil  
250 g pork mince  
30 g dried cranberries  
1 tsp vegetable stock paste



This recipe is gluten free!

## Preparation

1. Preheat oven to 220°C. Score pork skin, being careful not to cut through to the flesh. Rub salt over scored pork skin.
2. Place zucchini into mixing bowl and chop **5 sec/speed 5**. Transfer into a nut milk bag, place over a bowl or sink and squeeze out the excess water. Transfer zucchini into a bowl and set aside.
3. Place pumpkin seeds and sunflower seeds into mixing bowl and chop **2 sec/speed 6**. Transfer into bowl with reserved zucchini.
4. Place sage, bacon, onion and oil into mixing bowl and chop **3 sec/speed 5**. Scrape down sides of mixing bowl with spatula and cook **3 min/120°C/speed 2 (TM31: 3 min/Varoma/speed 2)**
5. Add pork mince, cranberries, stock paste and reserved zucchini mixture and mix **5 sec/speed 4**.
6. Lay the pork roast skin side down on a chopping board. Then, use a sharp knife to butterfly the flesh. Spread the stuffing over the pork, then roll the pork over and tie with string to secure. Transfer pork into a large roasting tray, skin side up. Use a paper towel to dry the pork and sprinkle skin with extra salt for the crackling.
7. Place pork into the oven for 20 minutes then reduce oven temperature to 150°C and cook a further 3 hours - depending on size - until pork is cooked to your preference.
8. Cover with aluminium foil and set aside to rest for approximately 5 minutes before serving.




This  
recipe is  
gluten free!



# Boulangère potatoes

Potato bake is always a crowd favourite, and this version skips the heavy cream for a lighter, budget-friendly twist that still delivers delicious flavour!

 10 min

 1 hr 40 min

 10 serves

## Ingredients

400 g water

40 g vegetable stock paste

1200 g Royal Blue potatoes, peeled and cut into pieces that fit through feeder tube

2 brown onions, cut into halves

50 g Parmesan cheese, cut into pieces (3 cm)

2 tbsp unsalted butter, cut in small pieces




20 fresh sage, leaves only

2 sprigs fresh thyme, leaves only

sea salt, to season

ground black pepper, to season

## Preparation

1. Preheat oven to 150°C.
2. Place a jug onto mixing bowl lid and weigh water and stock paste into it, stir to combine, then set aside.
3. Place a large bowl onto mixing bowl lid and weigh potatoes into it, then set aside.
4. Insert Thermomix® Cutter shaft and basket and then place cutting disc with side 1 (slicing) facing up. Place cutter lid into position and insert one potato at a time in wide part of feeder. Insert pusher and start **Slicing**  **Thick**. When half the quantity of potatoes are sliced, press selector to stop. Transfer potato slices into a baking dish (25 x 16 cm).
5. Place cutter basket and disc back on shaft with side 1 (slicing) facing up. Place cutter lid into position and insert one potato at a time in wide part of feeder. Insert pusher and start **Slicing**  **Thick**. Transfer remaining potato slices into baking dish.
6. Place cutter basket and disc back on shaft with side 1 (slicing) facing up. Place cutter lid into position and insert onion halves one at a time in the wide part of feeder. Insert pusher and start **Slicing**  **Thin**. Add sliced onions to potatoes in baking dish and mix to combine. Remove Thermomix® Cutter and shaft.
7. Place cheese into mixing bowl and grate **4 sec/speed 10**.
8. Scatter potatoes with butter, sage and thyme leaves. Season with salt and pepper. Pour over stock and sprinkle with Parmesan cheese.
9. Bake for 1 hour 30 minutes (150°C), until golden and potatoes are cooked through. Serve warm with roast or grilled meats.






This  
recipe is  
gluten free!



## Steamed greens with lemon feta

You can swap any of the vegetables in this dish for seasonal greens.

 10 min  20 min  6 serves

### Ingredients

½ - 1 lemon, zest only, no white pith  
40 g lemon juice (approx. 1 lemon)  
200 g Danish feta  
50 g extra virgin olive oil, plus extra to drizzle  
1 pinch ground black pepper, to taste  
500 g water  
300 g fresh green beans, trimmed  
250 g broccolini (1 bunch), trimmed  
200 g asparagus (approx. 1-2 bunches), trimmed  
1 - 2 tbsp flaked almonds, toasted, for garnishing  
1 tbsp red onion, finely diced, for garnishing

### Preparation

1. Place lemon zest into mixing bowl and grate **10 sec/speed 9**. Scrape down sides of mixing bowl with spatula, then repeat grating **10 sec/speed 9**, or until a fine consistency is achieved. Scrape down sides of mixing bowl with spatula.
2. Add lemon juice, feta, olive oil and pepper and combine **5 sec/speed 4**. Transfer into a bowl and set aside. Rinse mixing bowl.
3. Place water into mixing bowl. Place Varoma dish into position and weigh green beans into it. Secure Varoma lid and steam **4 min/Varoma/speed 1**.
4. Weigh broccolini and asparagus into Varoma dish on top of green beans, then secure Varoma lid and steam **8-10 min/Varoma/speed 1**, or until all vegetables are cooked. Remove Varoma and allow vegetables to drain.
5. Spoon reserved feta down the middle of a serving platter, then arrange vegetables on top. Garnish with flaked almonds, red onion (optional) and a drizzle of extra virgin olive oil. Serve immediately.

This  
recipe is  
gluten free!



# Plum & caramelised chocolate semifreddo

 10 min  1 hr+ overnight freezing  12 serves

## Ingredients

### Caramelised Chocolate

80 g white chocolate, broken into pieces  
30 g shelled unsalted pistachios

### Plum Compote

400 g fresh blood plums (approx 4-5) stones removed, cut into 1cm wedges  
20 g freshly squeezed lemon juice  
100 g white sugar

### Sabayon Cream

6 egg yolks  
100 g white sugar  
30 g sweet wine of choice  
600 g pouring (whipping) cream  
250 g mascarpone  
1 tsp vanilla extract

### Pistachio Chocolate Bark

100 g white chocolate, broken into pieces  
2 tbsp roughly chopped shelled unsalted pistachios

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## Preparation

### Caramelised chocolate

1. Preheat oven to 180°C fan-forced.
2. Weigh chocolate and pistachio nuts onto a lined baking tray. Bake for 6–8 minutes or until lightly golden and caramelised around the edges. Set aside for 5 minutes or until cool.
3. Place chocolate and nuts into mixing bowl and chop **1 sec/speed 5**. Transfer to a bowl and set aside. Clean and dry mixing bowl.

### Plum compote

4. Place plums, lemon juice and sugar into mixing bowl, then **follow the High Temp instructions** on Cookidoo® to caramelise your plums. Set aside 2 tablespoons of compote to decorate with later. Transfer remaining compote into a large bowl and set aside. Clean and dry mixing bowl.

### Sabayon Cream

5. **Insert butterfly whisk.** Place egg yolks, sugar and wine into mixing bowl, then start **Thicken** 🍷 **1 /80°C. Remove butterfly whisk.** Add mixture to bowl with plum compote and set aside. Clean and dry mixing bowl.
6. **Re-insert butterfly whisk.** Place cream, mascarpone and vanilla into mixing bowl, then whip **speed 3.5**, until soft peaks form, watching carefully through hole in mixing bowl lid to avoid overwhipping. Transfer to bowl with compote mixture. Add caramelised chocolate and nuts and fold in, using a metal spoon, until marbled.
7. Spoon mixture into a 2L Varoma bundt tin and surface. Cover and freeze for a minimum of 12 hours. Clean and dry mixing bowl.

### Pistachio chocolate bark

8. Place white chocolate into mixing bowl and chop **2 sec/speed 8**. Scrape down sides, then heat **5 min/50°C/speed 2** or until melted and smooth.
9. Pour chocolate onto a Thermomix® Baking Mat or baking paper and spread out until 2 mm thin, then scatter with pistachios. Refrigerate for 10 minutes or until set, then break into shards.
10. To serve, dip the base of the tin into warm water briefly, then invert onto a chilled serving plate. Decorate top and sides with chocolate shards and reserved compote and serve.



# Tips for less waste, more savings and no stress



Here are our Recipe Development team's practical tips for a Christmas day menu that saves you time, money and your sanity.

- **Scale it to reduce waste:** Use the Scaled Recipe tool to adjust amounts to suit your needs, whether you're cooking for two, hosting the whole family or feeding a crowd.
- **Prep and keep salads:** Many ingredients such as cabbage, cucumbers, carrots and capsicum can be cut up 1-2 days in advance and kept fresh for longer in our Vac U Seal containers.
- **Parboil potatoes:** A day or two before Christmas, parboil or steam your potatoes. Lay them out on a baking tray lined with paper towels to drain and dry out. Then place into an airtight container in the fridge until you're ready to roast them.
- **Turn ugly veg into beautiful flavours:** They may lack perfect looks but they pack the same taste and nutritional value for less cost, and make great sauces and chutneys. Make ahead and store in sealed jars or airtight containers in the fridge for up to a week, to save you time on the big day.
- **Stuffing more savings:** Use up leftover bread to make the stuffing for your turkey, chicken, or pork before the big day. It'll keep in the fridge for up to 2-3 days in an airtight container and up to two weeks in the freezer (defrost overnight in the fridge) until you're ready to stuff your main dish.
- **Make holiday leftovers last longer:** Our reusable Vac-U-Seal containers are your money-saving saviours, food-waste-reducing revolutionaries and meal-prepping game-changers. They work by sucking all of the air out, creating an airtight, sealed and safe environment for your food.
- **Use everything up, including the trimmings:** Leftover turkey or ham anyone? You'll be surprised how many ways your Christmas leftovers can give big flavour with zero waste. Our favourite is using leftover bread rolls, stuffed with Christmas meats or veggies!

Want more make-ahead tips for Christmas? [Click here](#) to read our blog.

# Box up homemade joy and bag more savings

## A grazing box for every occasion

Looking to impress this Christmas? Our Bamboo Grazing Boxes from TheMix Shop are your go-to solution. Available in small or large, they're great for gifting or sharing. The small size is perfect for intimate gatherings, while the large works wonders for entertaining bigger crowds.

## The Christmas cookie jar or grazing box

For a sweet, thoughtful gift, fill a jar or grazing box with festive cookies. Think gingerbread, shortbread, or cinnamon stars. It's a simple, budget-friendly idea that's always a hit.

## Christmas meringue grazing box

Looking to wow your guests? Fill a box with mini meringues and macarons for a beautiful gift. Or create a stunning centrepiece by spreading lemon or berry curd in the box, topping with mini meringues, whipped cream, and fresh fruit.

## Antipasto grazing box

For a quick and easy 'bring-a-plate', load up with cheeses, meats, dips, chutneys and crackers.

It's a crowd-pleaser that's easy to transport and even easier to enjoy.

## Christmas in a jar, with love from Grace

Whizz up a jar of Grace's [Christmas Spice Mix](#). It makes a beautiful gift and adds a little Christmas magic to everything it touches – added to gingerbread dough, sprinkled on top of pavlova or French toast, dusted on scrolls, added to coffee or brewed for chai latte.

## A little sweet and savoury joy


A little homemade love in a jar will spread big smiles. Treat a sweet tooth to a jar of homemade caramel or chocolate fudge, salted chocolate, Persian honeycomb, rocky road or peanut brittle. Gift a savoury-lover spiced roasted mixed nuts, cranberry and rosemary chutney, chilli oil or herb salt. Or bottle up some joy with raspberry-infused vinegar or apricot liqueur.



# Dubai chocolate bar

Have you heard about the (TM6) Dubai chocolate bar that's trending all over social media? Fans are talking about its luxurious ingredients, indulgent flavours and hefty price-tag! Lucky for you, we've recreated this viral sensation to gift you a simple recipe that you can make at home in your Thermomix®, and just in time for Christmas too. Filled with pistachio cream and knafeh, a Dubai chocolate bar will make a wonderful and thoughtful homemade gift!

 1 hr

 2 hrs 20 min

 8 bars

## Ingredients

### Filling

40 g white sugar

80 g shelled unsalted pistachio nuts

80 g milk

80 g white chocolate, broken into pieces

130 g unsalted butter, cut into pieces

30 g tahini

160 g kataifi pastry, roughly chopped and strands separated

### Tempered chocolate

100 g white chocolate

540 g dark chocolate or 540 g milk chocolate

### Pistachio Paste

To make the pistachio paste ahead, pour cream into a sterilised glass jar and set aside to cool, then seal and refrigerate. Store jars in the fridge for up to 1 month.



The world's  
tastiest gift!

## Preparation

### Filling

1. Place sugar and pistachios into mixing bowl and mill **30 sec/speed 10**.
2. Add milk and heat **4 min/100°C/speed 3**.
3. Add chocolate, tahini and 60 g butter, then mix **3 min/speed 2**. Leave to cool in mixing bowl. Meanwhile continue with recipe.
4. Place a large frying pan over a medium heat and melt remaining 60 g butter. Add kataifi pastry and toast until golden and crunchy. Set aside to cool slightly (approx. 15 minutes)
5. Add cooled pastry into mixing bowl and combine **10 sec/speed 1.5**. Transfer to a bowl. Clean and dry mixing bowl.

### Tempered chocolate

6. Place white chocolate into mixing bowl and melt **3 min/60°C/speed 2**. Transfer to a disposable piping bag and decorate inside the chocolate moulds.
7. Place dark chocolate into mixing bowl and mill **10 sec/speed 8**. Scrape down side of mixing bowl with spatula. Remove 180 g of chopped chocolate and set aside, then melt **4 min/60°C/speed 3**.
8. Scrape down sides of bowl with spatula and melt a further **2 min/50°C/speed 3**.
9. Add the reserved chocolate and **mix 2 min/speed 2, without measuring cup** or until temperature on your thermomix has reached 37°C. Then fill bar moulds to the surface. Place mould upside down on a lined tray and tap tray on bench, allow the excess chocolate to drip off onto the tray. Place the excess drained chocolate into mixing bowl.
10. Once chocolate is firm, fill each bar with pistachio filling and flatten mixture with the back of a spoon. If chocolate in mixing bowl has started to set, place excess drained chocolate into mixing bowl and melt **2 min/45°C/speed 2**, then pour melted chocolate to cover pistachio mixture. Using a metal spatula, gently scrape off any excess chocolate. Refrigerate for 1 hour to set.

# More joy for your dollar

TheMix Shop top picks for Christmas.



Firra Baking Dish with  
Rose Gold Roasting Rack  
**\$169**



Firra Cast Iron  
Dutch Oven  
**\$199**

Firra Cast Iron  
Casserole Dish  
**\$179**

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whole lot more at

**themix**<sup>TM</sup>  
shop  
this Christmas



Bamboo Grazing  
Box Large  
**\$34.95**



Bamboo Grazing  
Box Small  
**\$29.95**

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Earn points for every dollar\* you spend at TheMix Shop and receive a \$10 Rewards Voucher as soon as you hit 150 MyMix Reward Points. Plus, get more add-to-cart joy with free standard shipping on orders over \$99. **Gift on arrival? Don't mind if I do!** [Join now](#) to receive your **\$15 Welcome Gift Voucher**.



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