

Dollop

Christmas Cookbook

YOUR INSPIRATION FOR ENTERTAINING
THIS HOLIDAY SEASON



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welcome to Dollop our Christmas cookbook

Christmas is all about making memories and bringing loved ones together around the table. We're here to support you in creating something extra special this year with our collection of over 19 recipes for various Christmas occasions. Along with how to guides and tips and tricks, our aim is to inspire you to create something delicious that you can share with pride this festive season.

Made with over 110 years of dairy expertise and fresh milk delivered daily, you can't fake the quality of Bulla. Proudly Australian made and owned, our passion is Unfakeable.

From our family to yours,
*Merry Christmas,
The team at Bulla*

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introduction to Bulla Cream

choose the right cream for the right occasion

Bulla Thickened Cream

A great all-purpose cream that holds its shape once whipped and is also perfect for pouring.

Milk Fat: 35%

Uses: Whipping, piping, pouring or as a base ingredient in ganaches, mousses and much more. Turn to page 6 & 7 for cream tips from Kirsten Tibballs.



Bulla Sour Cream

The luxe texture and light tangy flavour of this sour cream makes it suitable to be used in everything from cakes to nachos and beyond.

Milk Fat: 35%

Uses: Rich and decadent, this award winning sour cream can be used as a garnish or in your cooking, we just don't recommend you whip it.



Bulla Cooking Cream

Specifically developed for cooking, it heats without curdling, resists splitting and rapidly thickens.

Milk Fat: 17%

Uses: Chocolate sauces and chocolate ganache for a tart or cake. Also perfect for savoury dishes that requires intense heating such as curries, pastas, potato bakes, and sauces.



Bulla Dollop Cream

With a consistent shape and perfect thickness, this cream is ideal for dolloping on the side of your favourite dessert.

Milk Fat: 35%

Uses: Expertly crafted for dolloping but can also be used as a layer in a dessert or trifle. It can also be used to decorate the top of your dessert, with no whipping required.



Bulla Crème Fraîche

With its rich, velvety texture and mild, tangy taste, that is less tart than sour cream, Bulla Crème Fraîche is a really flexible cream.

Milk Fat: 35%

Uses: Suitable as an accompaniment to sweet and savoury dishes or add it into your cooking or baking to give a beautiful creamy texture and touch of acidity. It can even be lightly whipped.



Bulla Double Cream

A delicious, rich and decadent extra thick double cream that is the perfect accompaniment for any dessert. This cream can be used straight from the tub, no whipping required.

Milk Fat: 45%

Uses: As an accompaniment or as an ingredient in your baking. Turn to page 19 to see how Kirsten Tibballs flavours Bulla Double Cream with coffee.



tips & tricks with Kirsten Tibballs



how to whip cream

Ever wondered how far to take your whipped cream for a specific application? Wonder no more! Here's my guide to whipping cream.



semi-whipped cream



three-quarter whipped cream



fully whipped cream

1. The cream has been whipped so that it has some body but still collapses on a whisk. Semi-whipped cream is used when adding the cream to other ingredients, as you would for a chocolate mousse or cheesecake.
2. The cream has been whipped so that it holds onto a whisk but still has a little movement. This texture is great for piping and creates a beautiful, clean finish.
3. The cream has been whipped so that it holds on the whisk with no movement. Fully whipped cream is perfect for topping cakes and desserts.
handy hint use a warm spoon to create the perfect scoop.



how to fix over-whipped cream

If you have over-whipped your cream, don't fret. It can be saved.



1. Always ensure your cream is chilled, taken directly from the fridge before whipping. If it is slightly warm, the cream can separate quickly.
2. If you have over-whipped the cream, gently fold through some additional chilled cream straight from the bottle.
3. Keep folding through liquid cream until the whipped cream has returned to a smooth consistency.



how to pipe a rosette

A great technique to have in your garnishing repertoire.



1. Three-quarter whip your cream, then place it into a piping bag fitted with a star piping nozzle. Twist the end of the bag to create tension.
2. Hold the piping bag 1cm away from the product, then pipe in a circular motion. Always apply pressure with your dominant hand and use your other hand for support and guidance.
3. Stop applying pressure once you are happy with the rosette, then flick the piping bag slightly to achieve a clean finish.



level up your whipped cream

Delicious and delicately flavoured Chantilly Cream.



1. Level up Bulla Thickened Cream by adding sugar and vanilla to create a Chantilly Cream.
2. The Chantilly Cream is lusciously smooth, thanks to the addition of sugar. It is wonderful for decorating, filling, and finishing all kinds of sweet creations including cakes, desserts and choux pastry.
3. With delicious vanilla notes, Chantilly Cream will elevate any dessert.
note Simply pour it over warm desserts, or whip it to create light, creamy clouds of deliciousness to accompany your sweet creations.

the night before Christmas



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the night before Christmas **Christmas mess**

preparation time 15 minutes
makes 4-6

Ingredients

6 to 8 mini to medium pavlova nests,
some crushed
2 x 200mL Bulla Double Cream
150g strawberries
150g raspberries

garnish

icing sugar
small mint leaves

Method

1. Grab your favourite individual serving bowls
2. Place a generous dollop of **Bulla Double Cream**
3. Add some meringues, top with a few berries
4. Repeat, more cream, berries, meringues and cream
5. Finally garnish with small mint leaves and dust with icing sugar.



The night before Christmas

Christmas tree brownies

preparation time 25 minutes
cooking time 45 minutes
makes 6 large trees

Ingredients

80g butter, diced
1/3 cup Bulla Thickened Cream
100g dark chocolate, finely chopped or grated
3 extra large eggs, lightly beaten
1 cup brown sugar
3/4 cup caster sugar
1 cup plain flour
1/4 cup cocoa

assembly/finishing

White chocolate, melted
assorted lollies and cake decorations, to decorate

Method

1. Pre-heat oven to 160°C (140°C fan-forced). Line a 28x18cm slice pan with baking paper. Combine butter, **Bulla Thickened Cream** and chocolate in a microwave proof bowl. Cook on 500W for 1 minute. Stir, then return for a further 15 seconds at a time until melted and smooth.
2. Whisk the eggs into chocolate mixture one at a time. Add sugars and continue whisking until well combined. Fold in flour and cocoa. Pour into prepared pan and cook for 40 minutes. Allow to cool in the pan.
3. Using a Christmas tree shaped cookie cutter, cut out shapes and drizzle with melted white chocolate for tinsel and other decorations for baubles.



Christmas Day



Christmas Day Breakfast

breakfast platter with sour cream & chive pancakes

preparation time 20 minutes
cooking time 10 minutes
makes 16 pancakes

Ingredients

3/4 cup self-raising flour
pinch bi-carbonate of soda
200mL Bulla Sour Cream
1/4 cup milk
1 extra large egg
2 tsp finely chopped chives
Salt flakes & freshly ground black pepper

assembly/finishing

1 tsp wholegrain mustard
smoked salmon, cucumbers, radish, capers and dill, for serving

Method

1. Combine flour and bi-carb in a mixing bowl. In a separate bowl whisk together 1/2 the tub of **Bulla Sour Cream** with the milk and egg. Add to flour and mix well. Fold in chives and seasonings.
2. Heat a large frying pan over medium heat, spray with oil and shape the tablespoons of batter into circles and cook for 1-2 minutes each side until golden. Continue until all batter is used. Pancakes can be chilled until required if made ahead of time.
3. Combine remaining **Bulla Sour Cream** with the mustard and seasonings. Mix well.
4. Arrange pancakes onto a serving platter with smoked salmon, sour cream sauce, cucumbers, radish, capers and finish with dill.



Christmas Day Breakfast

creamy french toast with raspberry coulis

preparation time 25 minutes
cooking time 30 minutes
serves 8

Ingredients

french toast

4 extra large eggs
300mL Bulla Thickened Cream
2 Tbsp caster sugar
1 tsp vanilla extract
40g butter
1 Tbsp olive oil
16 slices day old sourdough bread, cut into 1cm slices

raspberry coulis

2 Tbsp caster sugar
1 Tbsp boiling water
1/2 cup raspberries

to serve

2 x 200mL Bulla Dollop Cream
Raspberries and nectarines or peaches

Method

1. For the coulis, combine caster sugar with boiling water. Stir until dissolved. Add raspberries and mash into syrup. Set aside to cool. Strain before using.
2. For the toast, whisk together the eggs, **Bulla Thickened Cream**, sugar and vanilla.
3. Heat some of the butter and oil over a medium heat in a large frying pan.
4. Place two slices of bread into the cream mixture allowing a couple of minutes for it to be absorbed. Turn bread over to soak both sides well. Drain excess liquid and place bread into the frying pan. Cook each side for approximately 4 minutes or until golden. Remove to a plate and keep warm whilst continuing until all bread is cooked. Add extra oil and butter to the pan as required.
5. For serving, place 2 slices of toast onto plates, top with the nectarines and raspberries in syrup and a good dollop of **Bulla Dollop Cream**.



Christmas Day canapes

prawn brioche rolls

preparation time 15 minutes
makes 6

Ingredients

18 large prawn tails
1/4 cup Bulla Crème Fraîche
2 Tbsp egg mayonnaise
1 Tbsp parsley, chopped
1 spring onion, chopped
finely grated rind of 1/2 lemon
salt flakes & freshly ground pepper
6 brioche dinner rolls

to serve
cos lettuce & dill

Method

1. Remove tails from prawns, cut in half horizontally, then cut each piece in half. Place into a mixing bowl with **Bulla Crème Fraîche**, mayonnaise, parsley, spring onion, lemon and seasonings. Mix well.
2. Cut into the top of each roll, line with lettuce leaves and fill with prawn mixture. Garnish with dill and serve immediately.



Christmas Day canapes

roasted cherry tomatoes with a whipped cheese & feta dip

preparation time 10 minutes
cooking time 25 minutes
serves 6

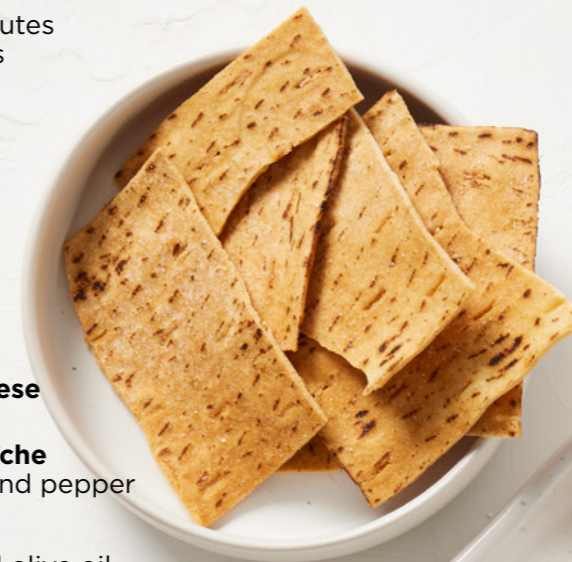
Ingredients

250g mixed cherry tomatoes
2 sprigs thyme
1 clove garlic, sliced
2 tsp balsamic glaze
drizzle olive oil
150g Bulla Cottage Cheese
40g smooth feta
2 Tbsp Bulla Crème Fraîche
salt flakes & freshly ground pepper

to serve
extra balsamic glaze and olive oil, for drizzling
lavosh crackers

Method

1. Pre-heat oven to 160°C (140°C fan-forced). Spread washed tomatoes onto a lined oven tray and sprinkle with thyme leaves and garlic. Drizzle with balsamic glaze and a little olive oil. Roast for 25-30 minutes, until tomatoes are cooked and have starting bursting.
2. In the bowl of a small food processor combine the **Bulla Cottage Cheese**, feta and **Bulla Crème Fraîche**. Season well.
3. For serving, spread the feta mixture over a serving platter, top with still warm tomatoes, finish with a little extra balsamic, oil and seasonings. Accompany with crackers of choice.



Christmas Day salads

roasted carrot & beetroot salad with tahini spread

preparation time 15 minutes
cooking time 25 minutes
serves 6

Ingredients

1 bunch small beetroot, washed, trimmed and peeled
1 red onion, cut into small wedges
olive oil
2 sprigs thyme
2 bunches dutch carrots, washed, trimmed and peeled
1 tsp cumin seeds
salt flakes & freshly ground pepper
1/2 cup Bulla Sour Cream
1 Tbsp tahini
1 Tbsp lemon juice
1/4 tsp honey
2 Tbsp slivered almonds
1/2 cup parsley leaves
pomegranate seeds

to serve
lemon

Method

1. Pre-heat oven to 200°C (180°C fan-forced). Line oven trays with baking paper. Cut beetroot into halves or wedges. Spread beetroot and onion over one tray and drizzle with oil and thyme leaves. Season well. Roast for 25 minutes, or until tender and well roasted.
2. Spread carrots over another tray, drizzle with some oil and sprinkle with cumin seeds. Season well. Roast for 20-25 minutes or until tender. In the last several minutes of cooking, add almonds to the oven, cook until golden.
3. For the spread, combine the **Bulla Sour Cream**, tahini, lemon juice and honey.
4. To serve, place tahini spread over the base of serving platter, top with carrots, beetroot, onion, parsley, almonds and pomegranate seeds. Squeeze with some lemon and enjoy.



Christmas Day salads

barbeque corn salad

preparation time 15 minutes
cooking time 5 minutes
serves 6

Ingredients

4 cobs corn, husks removed
1 red capsicum, diced
1 red onion, diced
1 avocado diced
1/4 cup Bulla Sour Cream
1 Tbsp lime juice
salt flakes and freshly ground black pepper, to taste
1 green chilli, sliced

to serve
coriander
lime cheeks

Method

1. Spray corn cobs with oil and cook on a pre-heated barbeque grill plate until charred. Set aside to cool.
2. Cut corn kernels from the cob and combine in a mixing bowl with the capsicum, onion and avocado.
3. In a separate bowl, whisk together the **Bulla Sour Cream**, lime juice and seasonings. Pour over corn mixture and toss to coat.
4. Spoon into a serving bowl and finish with some green chillies, coriander and a squeeze of lime.



Christmas Day desserts by *Kirsten Tibballs*

eggnog



preparation time 25 minutes
makes 4 glasses

Ingredients

125mL full cream milk
500mL Bulla Thickened Cream
1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp vanilla bean paste
4 large egg yolks
30g caster sugar
120g good-quality white chocolate
for an adult twist, add 120mL (or to taste) Frangelico, Rum or Bourbon

assembly/finishing

200mL Bulla Thickened Cream
30g caster sugar
ground nutmeg, for sprinkling

Method

1. Place the milk, **500mL Bulla Thickened Cream**, cinnamon, nutmeg and vanilla into a saucepan and slowly bring to the boil.
2. Meanwhile, place the egg yolks and sugar into a bowl and whisk by hand to combine.
3. Pour the hot cream through a sieve over the yolk mixture, then immediately whisk by hand.

4. Transfer the mixture back into the saucepan and continuously stir over very low heat until it reaches 82°C.
5. Pour the mixture over the white chocolate and whisk until the chocolate has completely melted and incorporated.
6. Cover with plastic wrap touching the surface and place into the fridge to chill.
7. Add your desired liquor to taste, then return to the fridge until ready to serve.
8. Prior to serving, whip the **200mL of Bulla Thickened Cream** together with the sugar until it reaches medium peaks.
9. Divide the eggnog between 4 glasses, filling them approximately 2 thirds of the way.
10. Pipe or scoop the sweetened cream on top and sprinkle with nutmeg.



Christmas Day desserts by *Kirsten Tibballs*

coffee double cream



preparation time 10 minutes
makes 250mL

Ingredients

200mL Bulla Double Cream
30mL espresso, chilled
20g caster sugar

Method

1. Place the **Bulla Double Cream**, chilled espresso and sugar into a bowl and gently stir to combine.
2. Place into the refrigerator to chill for a minimum of 1 hour.
3. Lightly whisk by hand prior to using.



Christmas Day dessert by *Kirsten Tibballs*

layered pistachio cake with whipped cream & raspberries



preparation time 40 minutes
cooking time 16 minutes
makes 1 cake (serves 8-10)

Ingredients

100g unsalted pistachios (A), ground to a powder
130g plain flour
1 tsp baking powder
1/4 tsp bicarbonate soda
1/2 tsp salt
85g unsalted butter, room temperature
90g caster sugar
90g brown sugar
3 egg whites, room temperature
60mL Bulla Sour Cream, room temperature
1/2 tsp vanilla bean paste
125mL full cream milk, room temperature
25g unsalted pistachios (B), chopped

Method

1. Heat the oven to 160°C, fan forced.
2. Place the ground pistachios (A), flour, baking powder, bicarbonate soda and salt into a bowl and mix to combine.
3. In the bowl of a stand mixer fitted with a whisk attachment, place the room temperature butter together with the caster and brown sugar, then whisk until light and creamy.
4. Add the egg whites and continue to whip for a few minutes.
5. Combine the **Bulla Sour Cream** and vanilla in a bowl, then slowly add it to the butter mixture.
6. Remove from the mixer, add half of the combined dry ingredients and

- fold through, then fold in half of the milk. Repeat with the remaining dry ingredients and milk.
7. Spread the batter into a lined baking tray, 240mm x 360mm in size, then sprinkle the chopped pistachios (B) over the surface.
 8. Bake in the pre-heated oven for 16 minutes, rotating the tray after 8 minutes if the baking appears uneven.
 9. Allow to cool completely at room temperature before removing from the tray and cutting into 3 even rectangles.

Ingredients (finishing)

600mL Bulla Thickened Cream
90g caster sugar
1-2 punnets of fresh raspberries
15g unsalted pistachios, for sprinkling

Method

1. Whip the **Bulla Thickened Cream** together with the sugar until it reaches soft peaks.
2. Place one rectangle of pistachio cake onto a serving plate and generously top with the sweetened cream, then scatter the surface with raspberries.
3. Repeat with another layer of cake, cream and raspberries.
4. Place the final layer of cake on top, dollop the remaining cream down the centre of the cake, then garnish with raspberries and pistachios.



Christmas Day desserts

pull apart Christmas tree

preparation time 20 minutes
cooking time 1 1/2 hours
makes approximately 16 meringues

Ingredients

meringues

2 extra large egg whites, at room temperature
1/2 cup caster sugar

assembly/finishing

300mL Bulla Thickened Cream, whipped
berries and mint, for serving

Method

1. Pre-heat oven to 110°C (90°C fan-forced). Line 2 oven trays with baking paper.
2. Place egg whites and a pinch of salt into the bowl of an electric mixer, beat until firm peaks form. Gradually add the sugar a tablespoon at a time, until well incorporated and the mixture is thick and glossy.
3. Spoon mixture into a large piping bag with a star shaped nozzle. Pipe 16 x 5cm round swirls onto paper and bake for 1 1/2 hours. Turn the oven off and allow meringues to cool in the oven.
4. To assemble the tree, place meringues onto a large serving board in the shape of a tree. Dollop on whipped **Bulla Thickened Cream** and decorate with berries and mint.



Christmas Day desserts

ripple wreath

preparation time 10 minutes
serves 8

Ingredients

3 x 300mL Bulla Thickened cream
(reserve 1/3 of the cream for decoration)
2 packets chocolate ripple biscuits

assembly/finishing

1 packet of raspberries, washed
1 packet of blue berries, washed
1 packet of cherries, washed
1 packet of strawberries, washed and sliced
1 bunch of mint
1 small jar of strawberries coulis
1 Tbsp of icing sugar

Method

1. Using a large bowl whip 3 tubs of **Bulla Thickened Cream** until soft peaks form.
2. Pre line a 30cm round baking tin with baking paper.
3. Using two ripple biscuit and place 1/2 a Tbsp of whipped cream between the biscuits and sandwich. Place another 1/2 Tbsp of whipped cream on top and place sideways along the circumference of the tin.
4. Repeat step three until all the circumference has been covered with biscuits.
5. Using a palette knife spread a thin layer of cream over the biscuits and place in the fridge for at least 6 hours, or overnight. Place remaining cream in the fridge with cling wrap.
6. Flip with ripple wreath onto a serving platter cream side down.
7. Using the remaining cream, spoon a small amount of cream on the top of the wreath and spread evenly down the sides of the biscuit. This can be achieved with either a palette knife or teaspoon. Repeat until all sides of the wreath have been covered with cream.
- to assembly/finishing**
8. Decorate the top of the wreath with berries, mint, coulis and dust with icing sugar.
9. Cut into individual servings and enjoy!



Boxing Day leftovers



Boxing Day leftovers

ham & vegetable frittata

preparation time 10 minutes
cooking time 10-12 minutes
serves 6-8

Ingredients

8 extra large eggs
1/2 cup Bulla Thickened Cream
salt flakes & freshly ground pepper
1 Tbsp olive oil
4 spring onions, sliced
1/3 cup frozen peas
4 asparagus spears, trimmed
and cut into thirds
1 zucchini, cut into thin rounds
1 cup shredded leftover ham
30g feta, crumbled

Method

1. Whisk together the eggs and **Bulla Thickened Cream**. Season well.
2. Heat oil in a large frying pan, approx, 24cm over medium heat. Add spring onions, peas, asparagus and zucchini. Toss for several minutes or until just tender.
3. Distribute ham into the pan and pour in the egg mixture. Cook for approximately 5 minutes until the egg is almost set from underneath. There will still be a wobble in the top. In the meantime turn on the grill function in the oven.
4. Sprinkle feta over the top of the frittata and place under the grill, cooking until the top is golden and puffed. Allow to cool slightly before slicing to serve.



Boxing Day leftovers

turkey & cranberry tortilla fold

preparation time 10 minutes
makes 4

Ingredients

4 soft tortillas
1 avocado, mashed
1 1/2 cups leftover sliced turkey
or chicken
1/3 cup cranberry sauce
8 slices brie or 4 slices swiss cheese
1 cup rocket leaves
1/3 cup **Bulla Sour Cream**

Method

1. Place tortillas on bench top and cut a slit from the centre down to the bottom edge.
2. Spread the bottom left quarter with mashed avocado.
3. Above this spread the top left quarter with turkey.
4. On the top right quarter, spread with cranberry sauce and top with cheese slices.
5. Bottom right quarter, scatter with rocket leaves and dollop with **Bulla Sour Cream**.
6. Assemble tortilla by folding up the bottom left over the top left. Then across to top right, then down to bottom right. Enjoy.



summer
entertaining

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summer entertaining snacks

corn ribs

preparation time 15 minutes
cooking time 20 minutes
serves 4

Ingredients

4 corn cobs
2 Tbsp of olive oil
1 Tbsp of smoked paprika
salt and pepper, to taste
200mL Bulla Sour Cream
2 tsp of smoked paprika
1 lime

Method

1. Pre-heat oven to 200C fan forced.
2. Remove husk from corn and rinse under cold water.
3. To create corn ribs, use a knife and slice the corn in half with the flat base of the corn on the chopping board. The corn kernels should not be touching the chopping board. The pressure of the knife will split the corn in half, be careful to not apply too much pressure as the knife may slip. If the corn will not split in half, place into a microwave safe bowl with cold water covering the corn and microwave on high for 2 minutes. Let the corn cool and try cutting in half using the same method again.
4. Cut the corn halves into two creating 4 corn ribs.
5. Pre line a baking tray with baking paper.
6. In a small bowl combine olive oil, smoked paprika and salt & pepper. Dip each corn rib into the olive oil mixture and place on tray.
7. Roast ribs in the oven for 20 minutes until golden brown and curly.
8. In the meantime, combine **Bulla Sour Cream**, smoked paprika and 1/2 a lime in a dipping bowl!
9. Using tongs, place corn ribs around the dipping bowl and squeeze the remaining lime over the ribs.
10. Dunk ribs into dip and enjoy!



summer entertaining snacks

salmon sour cream board

preparation time 15 minutes
serves 4

Ingredients

2 x 200mL Bulla Sour Cream
100g smoked salmon
1/2 cup capers
1/2 red onion, thinly sliced
1/4 cup dill
4 small lemon wedges
baguette, sliced and toasted

Method

1. Using a palette knife, spread a teaspoon of **Bulla Sour Cream** on to a 15cm by 20cm wooden board. Repeat this process in rows until the board is covered.
2. Tear small pieces of smoked salmon and place evenly on top of the light sour cream, repeat until the board has a generous amount of salmon.
3. Drain the capers from the jar and evenly distribute on to the board.
4. Then, evenly place the sliced red onion.
5. Garnish with chopped dill.
6. Finish with a generous squeeze of lemon.
7. Using a baguette slice, run it through the light sour cream mixture and enjoy.



summer entertaining salads

green salad

preparation time 10 minutes
serves 4-6

Ingredients

2 large zucchinis, sliced with a potato peeler into ribbons
1 large cucumber, sliced and cut into semi-circles
4 small radishes, finely sliced
handful of dill, roughly cut
handful of chives, roughly cut into 2cm sticks

dressing

1 tub **Bulla Sour Cream**
1 large lemon, zested and juiced
salt and pepper to season

Method

1. Place all the salad ingredients into a bowl
2. Mix all the dressing ingredients into a small bowl and season to taste
3. Pour the dressing over the salad and gently mix through and coat the salad
4. Garnish with dill and chives
5. Best eaten fresh, serve and enjoy.



summer entertaining desserts

baked cheesecake with passionfruit

preparation time 25 minutes
cooking time 55 minutes
serves 10

Ingredients

200g wheaten or plain biscuits
120g butter, melted
2 Tbsp desiccated coconut
500g Bulla Cottage Cheese
250g cream cheese, diced and softened
2 extra large eggs
2/3 cup caster sugar
2 Tbsp icing sugar
1 tsp finely grated lime rind
200mL Bulla Double Cream
4-6 passionfruit, pulp extracted

Method

1. Pre-heat oven to 180°C (160°C fan-forced). Using baking paper, line the base and sides of a 22cm cake pan with removeable base.
2. Place biscuits in a food processor, blend until fine crumbs are formed. Add melted butter and coconut, mix well.
3. Press biscuit mixture into the base of prepared pan. Bake for 10 minutes and set aside to cool. Reduce oven temperature to 160°C (140°C fan-forced).
4. Place **Bulla Cottage Cheese** and cream cheese into the bowl of an electric mixer. Beat until well combined. Add sugar, mixing well, then add eggs one at a time. Fold in icing sugar and lime.
5. Pour mixture over biscuit base and cook for 45 minutes, until middle is still just wobbly. Turn the oven off and allow cheesecake to cool in oven. Refrigerate, covered until required.
6. For serving; dollop the **Bulla Double Cream** over the top of the chilled cheesecake and drizzle with passionfruit pulp.



Merry Christmas

FROM OUR FAMILY TO YOURS



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