

a taste of the  
**HOLIDAYS**





# **Introducing Anchor's holiday recipe book.**

## **Join us in celebrating A Taste of Home these holidays!**

Meri Kirihimete ki a koutou katoa

With a range of delicious family recipes, we've gathered from our Anchor fans from all over New Zealand, we are excited to share the taste of dairy-filled deliciousness these holidays.

Now, whose recipes are these? They're from Kiwi just like you. Over the last few months, we asked for your all-time holiday favourites, and you delivered! Desserts? Oh yeah, we've got plenty. Anchor's dairy is the secret to some seriously amazing sweets.

But we didn't stop there. We've thrown in some nifty tips, tricks, and even savoury mains to make your holiday menu complete.

So dive in, give these recipes your personal touch, and don't forget to show off your culinary creations on socials! We are all about celebrating the holiday spirit and the joy of sharing great food with your loved ones.

*Happy Holidays*



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# Festive Favourites

Here are the cosiest, most-loved holiday recipes we could find. These are the dishes that make you feel festive and fuzzy inside, like the Trifle recipe that's been in Dawn's family forever and has been served in the same bowl for generations, or Debbie's famous Eggnog & White Chocolate Cheesecake that never fails to impress at a family gathering.

Get ready to create some heartwarming memories around the table this year with these holiday favourites.



# Pavlova with a twist

by Peter



**Anchor Tip:** yoghurt stabilises the cream and gives it a tangy flavour

## Ingredients

### Pavlova

- 4 large egg whites
- 240g caster sugar
- 1 tbsp cornflour
- 1 tsp vinegar

### Decor

- 300ml **Anchor Fresh Cream**
- ½ cup **Protein+ Plain Yoghurt**
- Seasonal fruit to garnish
- Edible flowers

**Serves:** 10

**Cooking time:** 2hr

## Method

1. Preheat oven to 180°C Bake, place a shelf in the middle of the oven. Line a tray with baking paper.
3. Beat egg whites until almost stiff. With the beater still on, slowly add the sugar, initially 1 Tbsp at a time, beating well between each addition.
4. Once half the sugar has been mixed in, add the remainder in a slow stream. Continue to beat until all sugar is incorporated, no longer grainy, and the meringue is glossy, about 7–8 minutes.
5. Sprinkle the corn flour and vinegar on the mixture and gently fold together.

6. Scrape the mixture onto the prepared tray, and spread out forming a circle.
6. Use a dessert spoon to form ridges on the outside of the pavlova, running from the baking tray to the top of the pavlova.
7. Place in the middle of the oven and immediately reduce the temperature to 120°C. Bake for one hour then turn the oven off and leave the pavlova to cool for at least an hour in the oven before carefully transferring it to a platter.
8. Whip the cream, fold in the yoghurt and decorate with seasonal fruit!



# Show-Stopping Decoration Tips



**Thickened Cream  
with Fruit**

Layer thickened cream with fresh or macerated fruit in glass jars or serving dishes. Choose a variety of colourful fruit like berries, kiwi, and mango for a visually appealing presentation. Top it off with a drizzle of honey or a sprinkle of finely chopped nuts for added texture and flavour.



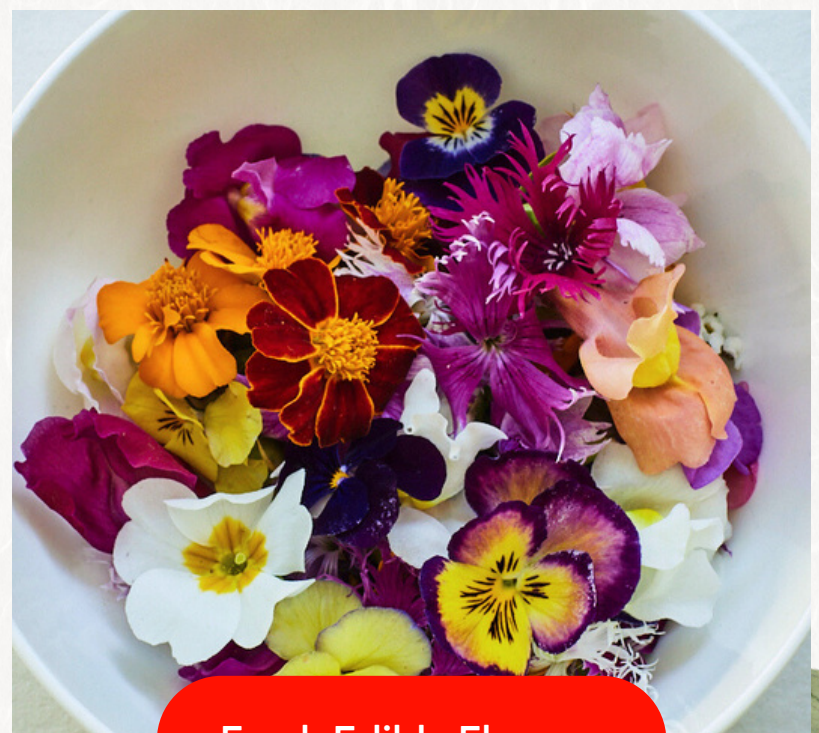
**Crushed Candy Canes  
with Double Cream**

Crushed candy canes can be a festive and fun addition to many desserts. Sprinkle them over a generous dollop of rich double cream or on top of hot chocolate for peppermint-flavoured desserts.



**Flavoured Whipped  
Cream**

Elevate your desserts with flavoured whipped cream. You can infuse your whipped cream with various flavours like vanilla, cocoa, espresso, or jams. This adds an extra layer of taste and visual appeal to your dishes.



**Fresh Edible Flowers**

Add a touch of elegance and colour to your desserts and salads by garnishing them with fresh edible flowers like pansies, violets, nasturtiums, or rose petals. Ensure they are safe for consumption.



# Kiwi Trifle

*by Dawn's Nana*

## Ingredients

Serves: 10-12

Cooking time: 20min

- 1 x 400g sponge/vanilla cake, cut into large pieces
- ½ cup ginger beer
- **2 cups Anchor Vanilla Custard**
- 5 tbsp jam of your choice (we used raspberry)
- **4 cups whipped Anchor Double Cream**
- 3 green kiwifruit (sliced)
- 3-4 large strawberries

## Method

1. Put cut up sponge in a bowl that you will serve it in.
2. Pour ginger beer over sponge.
3. Pour custard on top.
4. Cover custard with the jam.
5. Cover the jam with whipped Anchor Double Cream, and decorate with slices of kiwifruit and strawberries, or fruit of your choice. Add a sprig of mint as a finishing touch.

**Anchor Tip: use cold cream for a faster whip and more velvety finish**





# Eggnog & White Choc New York Cheesecake

by Debbie



## Ingredients

### Crust

- 250g ginger nut biscuits
- 100g **Anchor Butter** (melted)

### Filling

- 4x 250g tubs **Anchor Cream Cheese** (at room temperature)
- 1x 250g tub **Anchor Sour Cream**
- 1 cup caster sugar
- 2 tbsp flour
- 1 tsp each ground ginger, nutmeg and cinnamon
- 1 tbsp brandy or vanilla essence
- 225g white chocolate melts, melted
- 5 eggs
- 2 egg yolks

**Serves:** 12

**Prep time:** 30min

**Cooking time:** 1hr 40min

**Chill time:** 6hr

## Method

1. Preheat oven to 170°C.
2. Line and grease a 22cm springform baking tin and cover the outside of the pan with 3 layers of tinfoil to create a waterproof outer.
3. Blitz ginger nuts in a food processor until finely crushed. Add melted butter and pulse until combined. Press onto the bottom of the lined tin and bake crust for 15 minutes until brown. (Reserve 2-3 Tbsp of the mixture for topping decoration).
4. With an electric beater, combine cream cheese, sour cream, sugar, flour and spices and beat for 1 minute or so.
5. Add brandy/vanilla essence and white chocolate and beat a minute longer. Add eggs and egg yolks, beating on low speed until just combined. You don't want the mixture too fluffy or it will sink once cooked.
6. Pour mixture into pan. Place pan in a shallow roasting dish and pour boiling water to halfway up the sides of the roasting dish, then carefully transfer to oven.
7. Bake for 1 hour 35 minutes until top is golden brown, edges are set, and the center jiggles slightly. Lift cheesecake from water bath, remove foil and refrigerate for at least 6 hours to set.
8. To serve, have a large plate ready. Run a thin knife around the side of the cheesecake, then slowly release the springform outer. Use a large knife to loosen the cheesecake from the metal base. Slide the cheesecake carefully onto the serving plate.
9. Serve with extra cinnamon, ginger nut crumbs and edible foliage if you wish.



# Festive Hot Chocolate

by Tony

**Ingredients** Serves: 4 Cooking time: 10min

- 1L of **Anchor Blue Top Milk** (or your favourite type of Anchor milk)
- 2 tbsp caster sugar
- 3½ tbsp cocoa
- Pinch of cinnamon
- Whipped cream, cocoa powder and chocolate sauce to serve

## Method

1. Pour milk into a pot and bring to a boil on a medium heat, stirring to prevent burning.
2. Once it starts to boil, add sugar, cocoa and cinnamon and stir to mix.
3. Bring back to a boil and take off the heat. Keep stirring for 1-2 minutes.
4. Pour into cups and top with whipped cream, chocolate sauce, and a sprinkle of cocoa powder.
5. Enjoy hot or allow to cool and refrigerate for a lovely chilled beverage.

For the adults, add a shot of Baileys Irish Cream to each cup when serving.

If serving during the winter months, add a pinch of Chilli to step 2 for some extra warmth.



# 4 reasons dairy is essential for kids

## Calcium for Strong Bones and Teeth

Dairy products such as milk and yoghurt are rich sources of calcium, which is a major building block of bones in our skeleton. Adequate calcium is crucial for normal development of strong bones and teeth in growing children.

## Protein for Growth

Dairy is a good source of high-quality protein, which is essential for the growth and development of muscles and tissues in children. Protein also helps repair and maintain the body's cells and supports overall growth.

## Vitamins and Minerals

Dairy provides a range of vitamins and minerals, including vitamin D, vitamin B12, potassium, and phosphorus. Vitamin D, in particular, is necessary for the absorption of calcium and the development of healthy bones.

## Healthy Fats for Brain Development

Whole milk and full-fat dairy products contain healthy fats that are important for brain development in young children. These fats provide a source of energy and support the development of the nervous system.



# Santa's Choc Chip Cookies

by Lana

## Ingredients

Makes: 34-36 cookies

Prep time: 15min

Cooking time: 15min

- 1¾ cup all purpose flour (215 g)
- 1½ tsp table salt
- ½ tsp baking soda
- 225g softened **Anchor Butter**
- 1½ cup brown sugar (320 g)
- 2 tsp vanilla extract
- 1 large egg + 1 egg yolk
- 150g chocolate chips or chunks

## Method

1. Sift together the flour, salt, and baking soda.
2. Cream together softened butter, sugar and vanilla extract with an electric hand mixer until light and fluffy.
3. Add the egg and yolk and beat until mixed.
4. Add the dry ingredients, about ⅓ of the mixture at a time, and beat between additions until just mixed.
5. Fold the chocolate chips or chunks into the dough.
6. Scoop 1 Tbsp sized mounds onto a parchment paper-lined baking tray.
7. Bake at 180°C for 12-14 mins.

**Anchor Tip:** for a grown-up twist on a classic, add 1 tbsp of espresso powder to step 2 for mocha flavoured cookies





# Perfect Shortbread

by *Andrea*

## Ingredients

Makes: 34-36 cookies

Prep time: 35min

Cooking time: 15min

- 180g **Anchor Butter** (room temperature, cubed)
- 115g plain white flour
- 110g icing sugar
- 100g cornflour
- ½ tsp salt

## Method

1. Whip butter for 4-5 minutes until pale and creamy.
2. In a medium bowl combine flour, icing sugar, cornflour and salt.
3. Pour the flour mixture into the butter and gently combine until the mixture begins to clump together and form a dough.
4. Using your hands bring this together into a soft smooth ball and place on a well-floured surface. Chill for 20 minutes.
5. Sprinkle flour over the dough and the rolling pin and gently roll out to approximately 6mm thick.
6. Cut using your choice of cookie cutter or cut into fingers or squares.
7. Place on the prepared tray and bake for 12-15 minutes at 160°C, fan forced.
8. The shortbread will firm up upon cooling.

**Anchor Tip:** for a simple glaze, combine 3 tbsp of icing sugar and 1½ tbsp of milk and decorate after cookies have cooled





# 2 ways with Dates

by Rob

## Ingredients

- 300g dried pitted dates - roughly chopped
- peel from one orange
- 1 cinnamon stick
- 1-2 anise stars
- 200g caster sugar
- 600ml boiling water

For the jam:

- 150g of **Anchor Cream Cheese**

## Method

Mix all the ingredients together and leave to soak in boiling water for 2 hours (or overnight).

## Date Syrup

To make the syrup, strain the mixture into a jar (reserve the soaked dates) Store in the fridge for up to 3 months.

**Tip:** use the syrup for a base to a festive drink or to even glaze your ham.

## Date Jam

Fold the reserved soaked dates with the cream cheese.

**Tip:** delicious on scones, toast and more!







# Desserts

We're diving headfirst into sweet indulgence!

From a well-loved Pai Fala pie crowned with summer fruits, to a delicious coconutty Bua Loy, these recipes are a delightful blend of multi-cultural tradition and innovation. Get your sweet tooth ready for a dessert adventure that's sure to put a smile on your face!



# Custard Banana Tart

by Eddy G.



## Ingredients

- 2 cups digestive biscuit crumbs (¾ packet)
- 125g **Anchor Butter** (melted)
- 2½ cups **Anchor Blue Top Milk**
- 1 cup **Anchor Fresh Cream**
- ½ cup caster sugar
- 4 large egg yolks
- ⅓ cup cornflour
- 1 tsp vanilla extract
- 40g **Anchor Butter**
- ½ cup brown sugar
- ½ cup water
- 3 ripe bananas (sliced)

**Serves:** 8-10

**Prep time:** 20min

**Cooking time:** 10min

**Chill time:** 2hr

## Method

1. Preheat your oven to 175°C.
2. Combine the digestive biscuit crumbs with melted butter until well mixed. Press the mixture into the bottom and sides of a 26cm tart pan. Bake the crust for 10 minutes until lightly golden. Allow to cool.
3. In a medium saucepan, whisk together milk, cream, and white sugar over medium heat. Bring the mixture to a simmer, stirring occasionally.
4. In a separate bowl, whisk the egg yolks and cornflour until smooth. Gradually add a small amount of the hot milk mixture to the egg yolks, whisking constantly to temper them.
5. Slowly pour the tempered egg yolks back into the saucepan with the milk mixture, stirring continuously.
6. Cook over medium low heat,

whisking constantly, until the custard thickens and coats the back of a spoon.

7. Remove from heat and stir in the vanilla extract. Pour the hot custard into the cooled tart crust. Allow the custard to cool to room temperature, then refrigerate for at least 2 hours or until set.
8. Caramelised banana topping: In a non-stick pan, melt the butter over medium heat. Add the brown sugar and water, stirring until the sugar dissolves. Add the sliced bananas to the pan and cook for 2-3 minutes until the bananas are coated in the caramel sauce and slightly softened.
9. Remove the pan from heat and let the bananas cool slightly.
10. Arrange the caramelised bananas on top of the custard filled tart.



# Pista Malai Kulfi

by Uday S.

## Ingredients

Serves: 8

Prep time: 15min

Chill time: 6-8hr

- 1 L **Anchor Silver Top Milk**
- A few strands of saffron
- 250ml **Anchor Fresh Cream**
- 3 tbsp brown sugar
- 50g of natural pistachio
- 20g almonds (optional)
- 20g cashew (optional)

## Method

1. Soak a few strands of saffron and soak it in 50 ml of milk and put it aside.
2. Heat the remaining milk to boil then add cream. Continue to heat on medium heat until the total quantity reduces to 750ml. Add sugar and mix it for 5 minutes.
3. Boil the pistachio (and optional almonds and cashew) for 2 minutes in hot water and make a fine paste when they have cooled.
4. Mix the paste and soaked saffron milk into the reduced milk mixture, mix thoroughly. Transfer the mixture in your desired container and freeze it for 6-8 hours.





# Pai Fala Pie

by Tana

## Ingredients

- 250g **Anchor Butter**, softened (plus a little extra for greasing)
- $\frac{3}{4}$  cup caster sugar
- 4 egg yolks
- 3 cups plain flour
- $\frac{1}{2}$  can pineapple pieces
- 4 cups water
- **2 cups Anchor Blue Top Milk**
- 1 cup caster sugar
- $\frac{3}{4}$  cup custard powder
- **2 x twin-packs Anchor Thickened Cream**
- $\frac{1}{2}$  can crushed pineapple
- Tinned peaches and other fruits and toppings to decorate (optional)

**Serves: 16**

**Prep time: 20min**

**Cooking time: 35min**

## Method

1. Grease the base and sides of a large lasagne dish generously with butter.
2. In a large bowl, beat the butter and sugar then stir in the egg yolks and mix well.
3. Stir in the flour one cup at a time, then knead the mixture in the bowl with your hands until it comes together. Turn it out onto the bench and knead lightly to a smooth dough that doesn't stick to your hands.
4. Break the dough into pieces and starting at the rim of the dish, press the dough onto the sides and then the base until covered.

Use a can from your pantry to roll over the base and sides to smooth them. Prick all over with a fork. Bake for 30-35 minutes at 175°C.

5. Place the pineapple pieces in a sieve and crush lightly with a masher to make smaller chunks. Add the crushed pineapple and leave to drain.

6. In a large saucepan, heat the water, 1 cup of the milk and the sugar. Stir and bring to the boil.

7. In small mixing bowl, combine the custard powder and the remaining 1 cup of milk and mix until smooth.

8. When the liquid has come to a boil,

reduce the heat and whisk in the custard mixture, stirring continuously until it starts to thicken.

9. Add the drained crushed pineapple and stir. Simmer, stirring until the mixture is a thick, dolloping consistency. Pour into the baked case. Once cooled, chill in the fridge until set.

10. To serve: Stir the Anchor Thickened Cream lightly in its pottle, then dollop on top of the chilled pie and spread with a spatula. Use a fork to make swirls in the cream and decorate with canned peaches and seasonal fruit.



# Otai Smoothie

by Kiana

## Ingredients

Serves: 1

Cook time: 10min

### Smoothie:

- 1 cup diced pineapple or watermelon
- 2 tbsp fresh finely grated coconut
- **1 cup Anchor Blue Top Milk**
- Juice from ½ lemon
- 4-5 ice cubes
- 1 tbsp caster sugar

### To serve:

- 2 lime slices
- Whipped cream
- 1 tsp desiccated coconut

## Method

1. Blend together all the smoothie ingredients.
2. Pour into glasses and garnish with lime, whipped cream and more desiccated coconut before serving.





# Strawberry Lasagne

by Jo C

## Ingredients

Serves: 8-10

Prep time: 20min

Chill time: 2hr

- 2 x 20cm sponge/vanilla cake
- 400g frozen raspberries (thawed)
- ½ cup icing sugar
- 3 tsp gelatine
- ⅔ cup water
- 300ml **Anchor Double Cream**
- ½ cup **Anchor Protein+ Natural Yoghurt**
- 1 tsp vanilla essence
- ⅓ cup caster sugar

## Method

1. Layer your cake tin with baking paper, set aside.
2. Cut cake into 3 even layers, big enough to fit your lined baking tin.
3. Combine the raspberries and icing sugar, and set aside.
4. Mix the gelatine and water and allow to swell for 5 minutes. Then heat in a microwave for 10-20 seconds until dissolved and stir in raspberries.
4. Whip the cream, yoghurt, vanilla essence and caster sugar with an electric beater for 1-2 minutes until thick and fluffy.
5. Place 1 layer of cake in the base of your layered tin, and 1/3 of the cream and smooth to cover the cake. Then spoon over 1/3 of the raspberry mixture.
6. Repeat the layers, finishing with raspberry swirls on top.
7. Chill for at least 2 hours or overnight.
8. Remove from the tin, peel away the baking paper and slice to serve.





# White Christmas Strawberry Slice

by Debbie

## Ingredients

Makes: 12-16 slices

Prep time: 15min

Chill time: 2hr

- 1 cup **Anchor Blue Milk Powder**
- 1 cup icing sugar
- ½ cup desiccated coconut
- 1 cup shortbread biscuits cut into pieces
- 250g coconut oil melted and cooled off
- 2 tsp vanilla essence
- 100g sliced fresh strawberries

## Method

1. Mix all the dry ingredients together (except the strawberries), then add the melted coconut oil and vanilla essence and mix in.
2. Add the sliced strawberries and gently mix in.
3. Pour into a slice tin or baking tray lined with baking paper and press the mixture evenly into the tray, press well, using the back of the spoon/spatula.
4. Chill in the refrigerator until set and firm, about 2 hours.
5. Cut into squares to serve.
6. Store in the fridge for up to a week.





# Creamy Rice Pudding

by Pania

## Ingredients

Serves: 5-6

Prep time: 5min

Cooking time: 20min

- ½ cup short grain rice, rinsed, drained
- 1½ cup of **Anchor Blue Top Milk**
- 1 pottle **Anchor Thickened Cream**
- 1 vanilla pod split & scraped
- 5 egg yolks
- ¼ cup caster sugar
- Strawberry jam or ground cinnamon to serve

## Method

1. Place rice in a large heavy saucepan and add milk, cream, and vanilla seeds. Bring to boiling point on medium heat stirring occasionally.
2. Reduce heat to low and simmer gently, stirring occasionally for 12-15 minutes until the rice is tender with a slight bite then remove from heat.
3. In a bowl, whisk egg yolks and sugar together until pale. Whisk ⅓ hot rice mixture into egg mixture. Return this to remaining rice mixture in the pan, stirring well to combine.
4. Stir over low heat 4-5 minutes until mixture thickens to coat the back of the spoon.
5. Pour into serving dishes, top with some jam or cinnamon sprinkle and enjoy Pania's favourite yummiest rice pudding recipe!





# Bua Loy Phuak

## (taro balls in creamy coconut sauce)

by Minyada

### Ingredients

Serves: 6

Prep time: 30min

Cooking time: 20min

- 300g glutinous rice flour
- 30g tapioca flour OR 1 tbsp cornflour
- 350g cooked taro root, mashed
- 1¼ cup warm water
- 400ml coconut milk
- 350ml **Anchor Blue Top Milk**
- 50ml **Anchor Fresh Crem**
- 100g palm sugar OR 2 tbsp brown sugar
- ¼ cup caster sugar
- ⅛ tsp salt
- Young coconut meat (Optional)
- Roasted white sesame seeds (Optional)

### Method

1. Combine the glutinous-rice flour and tapioca flour in a large mixing bowl. Add the mashed taro and warm water and knead for 1 minute.
2. Roll into little 1.5cm balls. Cover and set aside.
3. Heat the coconut milk, milk, cream, sugars and salt over a medium heat, stirring until sugar dissolves. Simmer for 1 minute and set aside.
4. ½ fill a large saucepan with water and bring to the boil, then add the taro balls and simmer until they float.
5. Strain the taro balls from the water and place them in a serving bowl. Add the milk mixture to the taro balls. Garnish with young coconut meat and sprinkle roasted sesame seeds on top.
6. Serve hot.





# Last Minute Apple Pie

by Dasha

## Ingredients

Serves: 6-8

Prep time: 15min

Cooking time: 1hr

- 2 tbsp **Anchor Butter**
- 3 tbsp plain flour
- 4-6 apples
- 6 eggs
- 1 cup caster sugar
- 8 tbsp plain flour
- Icing sugar and cinnamon to taste
- **Serve with Anchor Thickened Cream**  
OR vanilla ice cream

## Method

1. Preheat the oven to 170°C.
2. Coat a deep round 26cm baking tray with butter and dust with flour.
3. Cut the apples into thin slices (thick ones won't bake through and will be crunchy!)
4. Separate egg yolks from egg whites. Beat egg whites and gradually add sugar, beating until stiff peaks. Add in the egg yolks and beat until combined.
5. Very gently fold in the flour
6. Spoon a bit of the batter into the tin (about 1 cm to cover the bottom). Place in all the apples, top with the remaining batter
7. Bake for 45mins-1hr.
8. Let cool, take out of the tray and dust with a mixture of icing sugar and ground cinnamon. Cut and serve with Anchor Thickened Cream.







# Tips and Tricks

We've got your back in the kitchen.

Whether you're a seasoned pro or a newbie cook, we're here to make your holiday cooking a breeze. From nifty hacks for perfecting your crispy chicken skin to the art of creating deliciously giftable flavoured butters, these tips will have you feeling like a culinary genius in no time.

Let's add some dairy magic into your holiday preparations!



# Secret to the perfect Crispy Chicken Skin

*by Mike*

## Method

Serves: 4

Prep time: 10min

Cooking time: 1hr 20min

1. Preheat the oven to 220°C.
2. Pat the chicken dry inside and out with paper towels as moisture on the skin will prevent it from crisping up.
3. Using **Anchor Butter**, butter the skin. Gently lift the skin of the chicken, being careful not to tear it, and slide small pats of butter between the skin and the meat. This will infuse the meat with buttery flavour and help the skin crisp.
4. Season the outside of the chicken with salt and pepper.
5. Put the chicken on a roasting rack set inside a roasting pan. Elevating the chicken allows heat to circulate around it, helping the skin to crisp from all sides.
6. Drizzle melted butter over the top of the chicken and brush it evenly all over the skin. This will promote browning and crisping. Cook until done.
7. Once the chicken is done, remove it from the oven and let it rest for 10-15 minutes. This allows the juices to redistribute within the meat, keeping it moist.
8. Serve it immediately, with the crispy skin intact.







# Butter Boujee on a budget

## Ingredients:

1 block **Anchor Butter**  
Garnish of choice

## Method

1. Divide the block of butter into 4.
2. Then add each of the ingredients to each piece of butter and mash together.
3. Refrigerate to keep cool and use when you want.

**Anchor Tip:** use a small piece of baking paper and some festive twine to turn your creations into small rolls, perfect for gifting!



2 tsp maple syrup  
1 tbsp candied ginger



$\frac{1}{4}$  tsp vanilla paste  
1 tbsp honey



1 tsp cumin  
1 tsp sea salt



1 clove garlic  
1 tbsp thyme





# Dips/Spreads

## Boujee on a budget

### Ingredients:

½ 250g tub **Anchor Cream Cheese**

Garnish

1. Mix cream cheese with the garnish of your choice and mix until combined.
2. Garnish and serve with your favourite snacks!
3. Refrigerate to keep cool until ready to serve.



50g Mainland Blue Cheese  
4 strands thyme  
1 tbsp honey



50g Mainland Creamy Feta  
2 tbsp pesto  
1 tbsp toasted pinenuts



1 tbsp cocoa powder  
1 tbsp icing powder  
2 tbsp chocolate chips



¼ cup dried cranberry  
1 tbsp orange zest  
½ tsp mixed spice



# Fried Bread

by Haylee

## Ingredients

- ½ cup water
- ½ cup **Anchor Blue Top Milk**
- ½ tbsp dried active yeast
- ½ tbsp caster sugar
- ½ tbsp plain flour
- 2 cups plain flour
- 1 pinch salt
- 2 tbsp canola oil
- Extra oil for frying

Serves: 12-14 pieces    Prep time: 10min    Cooking time: 20min

## Method

1. Combine the water, milk, yeast, sugar and ½ tbsp of plain flour in a bowl and set aside for 10 minutes. The mixture will start bubbling and become sponge like.
2. In a large bowl, combine the plain flour, salt and canola oil. Slowly add the yeast sponge to the dry mix. Fold together gently and don't overmix.
3. Cover the dough with plastic wrap and leave to proof for 30 - 40 minutes. It should double in size.
4. Remove dough from the bowl onto a lightly oiled bench. Form 6 x 6cm squares that are 2cm thick. Cover the dough with plastic wrap and leave to rest on the bench for 15 minutes.
5. Heat a medium size pot of oil to 165°C.
6. Place dough in the hot oil and cook until golden brown.
7. Once cooked, remove from oil and drain on a paper towel.
8. Allow to rest for 5 minutes before serving.

# Easy Steamed Buns

by Ivy

## Ingredients

- ¾ cup **Anchor Blue Top Milk**
- 1 tsp active dry yeast
- 2 cups all purpose flour

Serves: 8 pieces    Prep time: 1hr 25min  
Cooking time: 20min

## Method

1. Cut a sheet of parchment paper into 8 squares.
2. Add milk and yeast into a bowl and mix well. Let it sit for 5 minutes, then add in the flour.
3. Continue mixing until clumpy, then knead with your hands for at least 10 minutes or using a dough hook for 6 minutes.
4. Cover with a cloth and rest for 5 minutes, then divide into 8 pieces
5. Roll out into an oval and bring the top and the bottom to the center. Pinch the edges together to seal. Add it to parchment paper and round out with your hands.
6. Transfer the buns into a steamer basket and rest for 1 hour with the lid covered.
7. Once doubled in size, steam for 8 minutes.





# Mains

We're bringing hearty flavours to your holiday feast.

From authentic Butter Chicken to a well-loved Paua Pie from the heart of Aotearoa's shores, these recipes are all about creating a delicious centerpiece for your gathering. Whether you're celebrating with family or friends, these mains will ensure your holiday table is filled with a taste of home.



# Mexican Tortilla Bowl

by Justin

## Ingredients

- 1 tbsp olive oil
- ½ medium sized white onion finely sliced
- 1 tsp crushed garlic
- 1 tsp minced chili
- 1x 400g can red kidney beans - drained and rinsed
- 1x 400g can chopped tomatoes
- Small bunch of fresh coriander roughly chopped
- 1 cup rice (basmati or any medium grain rice)
- 4 flour tortillas
- 1 cup grated Mainland Tasty Grated Cheese
- 4 Tbsp **Anchor Sour Cream**
- Optional garnishes: sliced red chilli, fresh diced tomato, shredded chicken/pork, avocado, coriander

**Serves:** 4

**Cooking time:** 30min

**Assembly time:** 10min

## Method

1. Heat olive oil in a frying pan over medium heat, add in sliced onion and sauté for 2 mins.
2. Add crushed garlic and chilli, stir for 1 minute then tip in red kidney beans, lightly stir for 2 mins before adding chopped tomatoes.
3. Bring to simmer and cook for 25- 30 minutes. Add ½ the fresh coriander and season with salt and pepper to taste.
4. Boil the rice.
5. While the rice and bean & spice mix is cooking - Preheat oven to 180°C, press each tortilla onto the

- outside of a greased heat proof bowl. Place onto a tray and bake for 5 mins, once they start to crisp up, remove the bowl, flip them over then bake another 5 mins in the oven - set aside.
6. Once everything is ready, put each Tortilla Bowl on a plate, add 2 table spoons cooked rice, top with Mexican tomato & bean mix, Tasty cheese, and Anchor Sour Cream.
7. Garnish with sliced chillies, fresh tomatoes and coriander. And yes, you can eat the Tortilla Bowl, too.



# Creamed Pāua Pie

by Eddy G

## Ingredients

Serves: 5-6

Prep time: 15min

Cooking time: 1hr 10min

- 1 large onion (diced)
- 1 tsp **Anchor Butter**
- 500g minced pāua
- 2 cartons **Anchor 250ml UHT Cream**
- 1 packet dry onion soup mix
- 2 tbsp cornflour
- 100ml water
- 5-6 frozen puff pastry sheets, rolled & cut to tin sizes (1 sheet per pie)
- 2 tbsp **Anchor Blue Top Milk**

## Method

1. Fry diced onions in butter until soft then add the Pāua, cook on high heat to get rid of excess water, add the cream, onion soup powder, cornflour and water. Simmer on low heat for 2-3 minutes to thicken and combine flavours, add salt & pepper to taste. Cool the mixture for 20 minutes.
2. Grease small pie tins with butter and line them with the rolled-out pastry, spoon in mixture, add lids to the pies (you can wet the edge of the pie to help the lid stick). Prick the pastry tops of your pies with a fork or knife, brush with milk.
3. Bake in oven 180°C for 40-45 minutes
4. Cool for 20 minutes before serving.

**Anchor Tip:** if you cannot find Pāua, you can substitute with mussels or smoked fish.





# Butter Chicken

by Tajvinder

## Ingredients

- 750g boneless chicken thighs (cut into pieces)
- **80g Anchor Protein+ Natural Yoghurt**
- Juice of 1½ lemons
- ½ tbsp salt
- 2 tbsp Chicken tikka masala
- 100ml cooking oil
- 2 shallots
- 3 white onions
- 1 green chili
- 1 tbsp ginger garlic paste
- **100g Anchor Butter**
- 2 tbsp cumin seeds
- 2 tbsp garam masala
- 1 bay leaf
- 3 fresh ripe tomatoes, diced
- **150ml Anchor Fresh Cream**
- 1 tbsp black pepper
- **40ml Anchor Blue Top Milk**
- 1½ tbsp sugar
- 30g cashews

**Serves: 6**

**Prep time: 3hr**

**Cooking time: 40min**

## Method

1. Marinate chicken pieces in ½ yoghurt, juice of 1 lemon, salt and chicken tikka masala at least 2-3 hours or overnight.
2. Heat oil in a large saucepan over medium heat. Cook the shallots, onion, green chilli and ginger & garlic paste until onions are translucent.
3. Stir in the butter, juice of ½ lemon, spices, sugar and bay leaf. Cook for 1 minute, stirring continuously.
4. Add diced tomato, remaining yogurt, and cream. Cook on high for about 2 minutes, continue stirring.
5. Reduce heat to low and simmer for 10 minutes. Add salt and pepper, remove from heat, and set aside.

6. Heat oil in a heavy skillet over medium heat. Cook the chicken until lightly browned on all sides, about 10 minutes.
7. Season chicken with garam masala. Add a generous spoonful of sauce to the chicken; simmer until the liquids have reduced and chicken is cooked all the way through. Add milk to adjust the consistency of the gravy. Add the rest of the sauce to the chicken.
8. Mix in the ground cashews, sugar and water, then stir into sauce. Cook 10 minutes or until the sauce has thickened.



# Cheesy Chicken Katsu

by Todd



## Ingredients

- 2 large chicken breasts, both sliced into 2 thin fillets and pounded flat
- **4 Anchor Processed Cheddar Cheese Slices**
- **4 tsp Anchor Cream Cheese**
- 2 eggs
- **50g Anchor Fresh Cream**
- 150g plain flour (seasoned with ½ tsp salt, ½ tsp ground white pepper & ½ tsp ginger powder)
- 150g panko breadcrumbs
- 1L rice bran oil for deep frying
- 80g ketchup
- 80g soy sauce
- 40g brown sugar
- 20g Mirin
- ½ tsp Worcestershire sauce
- To serve: Tonkatsu sauce, Kewpie mayo and Bonito flakes

Serves: 4

Prep time: 20min

Cooking time: 15min

## Method

1. Cut chicken breasts into halves horizontally to make a flat 100g fillet (pound gently under cling wrap to flatten if needed).
2. In the centre of each chicken piece place 1 rolled up cheese slice and 1 tsp cream cheese spread in the middle of each piece.
3. Fold over and press shut firmly with your hand so the chicken fully encloses the filling.
4. Beat eggs and Anchor Cream together to make an egg wash.
5. Add salt, white pepper and ginger powder to plain flour and mix well.
6. Batter the chicken breast by rolling in seasoned flour, then egg wash, and finally roll in the breadcrumbs.
7. Add rice bran oil to a large saucepan or deep fryer, heat to 170°C, and fry the chicken until golden brown or starting to float.
8. After frying, place on a cutting board and cut into bite-sized pieces or leave whole.
9. Drizzle with Tonkatsu sauce, Kewpie mayo and Bonito flakes.



We hope you've found inspiration, warmth and a dash of Kiwi magic in every recipe. May these dishes fill your home with the spirit of the season and create lasting memories with your loved ones.

Remember, the heart of the holidays is not just in the food, but in the love and laughter shared around the table. So, embrace these recipes, make them your own, and let the joy of cooking and sharing bring you closer together.

From our Anchor family to yours, we wish you a truly magical and delicious festive season, and thank you for being a part of our Kiwi culinary tradition.

Cheers to a very festive season and a fantastic year ahead!

Kia hākoakoa te wā whakanui me ngā mihi o te tau hou!

*~The Anchor team*

Please share any (or all) of the recipes in this book, we would love to see them!



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