



Get Lucky

CHRISTMAS

RECIPE E-BOOK FOR WHOLESOME BAKERS & COOKS



26
RECIPES



WELCOME TO THE LUCKY RECIPE E-BOOK



We are proudly Australian and every Lucky pack is filled with only the tastiest, freshest and highest quality nuts and dried fruit, and that's why contributing author Jade from Panaceas Pantry, chooses to create these recipes with Lucky.

So if you're ready to bake, make it the best it can be and Get Lucky!



MEET YOUR AUTHOR, JADE

Contributing author Jade is a passionate naturopath, nutritionist, recipe developer and food photographer from Melbourne, Victoria. When not being a full-time mumma to her 3 daughters she is busy developing wholesome, allergen-friendly recipes on her blog, Panaceas Pantry, or working in her veggie garden. www.panaceaspantryblog.com



A vertical banner with a light green background. It features several Christmas ornaments hanging from thin lines. The ornaments include a large green teardrop shape, a large white sphere, a medium green sphere, and a small white cloud-like shape. There are also several small stars in white, red, and green, and a white question mark in the upper left corner. The overall style is minimalist and modern.

Almond Gingerbread.....	4
Fruit Mince Tarts.....	6
Almond Shortbread.....	8
Almond Gingerbread Cake.....	10
Panettone Muffins.....	12

Porchetta.....	14
Macadamia Crusted Salmon.....	16
Apricot Goat Cheese Pinwheels....	18
Punchy New Potato Salad.....	20
Christmas Wreath Salad.....	22
Asparagus Apple & Hazelnut Salad	24

Spiced Fruit Cake.....	26
Hazelnut Chocolate Cake.....	28
Christmas Trifle.....	30
Orange Almond Cake.....	32
Gluten Free Tiramisu.....	33
Almond Lady Fingers.....	35
Pistachio Rose Pavlova.....	36

Almond Cheese Platter.....	38
Hazelnut Labneh.....	40
Roast Capsicum Dip & Platter....	42
Homemade Hummus.....	44

Nutty Panforte.....	46
Orange Almond Fudge.....	48
Fruit & Nut Chocolate Bark.....	50
Easy Chocolate Truffles.....	52



ALMOND GINGERBREAD WITH ALMOND MEAL



ALMOND GINGERBREAD WITH ALMOND MEAL

MAKES: 20 **PREP:** 30 mins (plus setting time) **BAKING:** 12 mins

INGREDIENTS:

1 cup all purpose gluten free flour mix
(can sub plain flour)
3 tsp ground cinnamon
1 Tbsp ground gingerbread
½ tsp ground nutmeg
1 ½ cups **Lucky Almond Meal**
½ tsp fine salt
½ cup butter, melted
½ cup brown sugar
1/3 cup golden syrup

ICING

1 cup icing sugar, sifted
Milk

DECORATIONS

Lucky Flaked Almonds
Lucky Currants



METHOD:

1. Sift flour and spices into a large mixing bowl. Add almond meal and salt, mix to combine well.
2. Add melted butter, sugar and golden syrup into the bowl. Use a wooden spoon to mix well, until you have an even ball of dough. **Tip:** Use your hands after the initial mix, it will be much easier.
3. Roll dough into a ball then flatten into a disc shape. Cover with plastic wrap and refrigerate for 2 or more hours.
4. Preheat oven to 180°C and remove dough from fridge. Line 2 baking trays with baking paper and set aside.
5. Place dough between 2 pieces of baking paper and roll into a large rectangle around ½ cm thick. Use cookie cutters to cut your gingerbread out, arranging on the lined trays. These cookies will not spread a lot but still leave ample space between each. Gather excess dough, squeeze into a ball and roll out again, cutting out more shapes. Continue until all the dough has been used.
6. Bake individual trays for 10-12 minutes. Remove from the oven, cool for 5 minutes then transfer to a wire rack to cool completely.
7. To make icing simply whisk icing sugar and milk together. Initially, add only 1 Tbsp of milk then whisk well. Add only 1 tsp of extra milk, whisking again, until you form a thick, pipe-able mixture. Transfer to a piping bag (or make your own).
8. Pipe icing to cover your gingerbread. Add flaked almond booties, hats and/or gloves, then add dried currants for buttons. Allow to set for 30 minutes, then serve and enjoy.

Note: These biscuits store well in an air tight container at room temperature and are best stored flat (not stacked up).





FRUIT MINCE TARTS

WITH MIXED FRUIT



FRUIT MINCE TARTS WITH MIXED FRUIT



MAKES: 18-24 **PREP:** 20 mins (plus soaking time) **BAKING:** 30 mins

INGREDIENTS:

2 cups **Lucky Mixed Fruit**
1 green apple, peeled, cored and grated
¼ cup desiccated coconut
1 tsp ground cinnamon
1 tsp ground nutmeg
1 tsp ground all spice
½ cup brown sugar
1/3 cup lard or vegetable shortening

1/3 cup brandy (swap for apple or orange juice for alcohol free)
Optional: ¼ cup **Lucky Crumbed Walnuts**
600g short crust pastry
Flour
2 eggs, beaten
Caster sugar
Icing sugar for dusting

METHOD:

1. Start 1-3 days before you want to bake your fruit mince pies. Add all of the filling ingredients, up to the pastry, into a bowl and mix very well (until lard or shortening has been fully incorporated). Transfer to a very clean glass jar with a lid. Firmly pack the mixture down to submerge in the juices, then attach lid and set aside to macerate for 1-3 days. Overnight is fine too.
2. On the day of baking, preheat oven to 160°C. Grease and line 2 x 12 tart trays (around 2 Tbsp in size) and set aside.
3. Generously dust your bench with flour, and using a 7cm cookie cutter cut out 24 rounds of pastry and insert into the greased tins. Spoon in the fruit filling, gently packing down. Use beaten eggs as egg wash to brush the top lip of the pastry.
4. Roll up scraps of pastry, then re roll out between 2 sheets of baking paper. Cut out stars and shapes of your choice and attach to the top of the tarts. Brush the tops of the tarts with egg wash, then sprinkle with caster sugar. **Tip:** If the pastry has become too warm you may need to chill in the fridge for 20 minutes before cutting out the tops and decorations.
5. Bake for 25-30minutes, or until golden brown. If possible, check the bottom of one of the tarts to ensure the pastry is cooked and lightly golden brown on the bottom. Allow to cool for 5 minutes then use a small sharp knife to loosen the tarts, transferring to a wire rack to cool completely.
6. To serve, simply dust with icing sugar.





ALMOND SHORTBREAD WITH CURRANTS AND NUTS



ALMOND SHORTBREAD WITH CURRANTS AND NUTS

MAKES: 20-24 **PREP:** 10 mins **BAKING:** 16 mins



INGREDIENTS:

FOR THE SHORTBREAD

125g butter, at room temperature

1/3 cup caster sugar

1 tsp vanilla extract

2 cups **Lucky Almond Meal**

¼ cup corn flour

½ tsp fine salt

ORANGE AND CURRANT

Zest from 1 large orange

½ cup **Lucky Currants**

PISTACHIO AND CHOCOLATE

120g **Lucky Natural Pistachios**

100g dark chocolate, melted

METHOD:

Tip: We recommend using scales for this recipe and reading all instructions before beginning.

1. Add sugar and butter to a large mixing bowl and mix together until just combined, not creamed.

Note: If you are making the orange shortbread you need to first add the orange zest to the sugar and rub together until the sugar becomes orange and you can smell a strong citrus scent.

2. Add vanilla extract and mix through. Sift in almond meal, corn flour, sugar and salt. Use a wooden spoon to mix together. **Tip:** The dough will appear quite dry and crumbly at this stage, but keep mixing and mashing until the dough starts to stick together.
3. Dust bench with almond meal, turn out the dough and lightly kneed together until a uniform ball forms.
4. For the orange shortbread, add in the currants and knead through. For the pistachio shortbread, add chopped pistachio, reserving a small amount for decorating, and kneed through.
5. Roll the dough into a log approximately 5cm in diameter. Place log onto the edge of a large piece of baking paper then roll up in the paper. Fold in the two ends of the paper, protecting the dough from drying out. Place in the fridge for at least 2 hours or overnight.
Note: If you want to use cookie cutters roll dough out between 2 sheets of baking paper, to 1cm thick. Place into the fridge to firm up for 1 hour or more before moving to the next step
6. Preheat the oven to 160°C and line two baking trays. Set aside.
7. Remove the dough from the fridge and unwrap it. Using a sharp knife cut into 1-1.5cm thick slices, or use cookie cutters to cut shapes. Place on baking tray ensuring they are well spaced out. Bake for 13-16 minutes.

8. Allow shortbread to cool for 10 minutes before transferring to a wire rack to cool.

9. To decorate, line a large tray. For the pistachio shortbread dip half the biscuit in chocolate letting the excess drip off, then sprinkle with crushed pistachio. Place on tray to set. For the orange shortbread, dip top of each biscuit into the icing. Place on tray and sprinkle with orange zest.





ALMOND GINGER CAKE WITH TOASTED ALMONDS



ALMOND GINGER CAKE WITH TOASTED ALMONDS

SERVES: 14 **PREP:** 20 mins **BAKING:** 40 mins

INGREDIENTS:

FOR THE CAKE

½ cup **Lucky Natural Pistachios**
250g unsalted butter, room temperature
1 ½ cups brown sugar
2 Tbsp golden syrup
6 eggs
¾ cup buttermilk
2 cups self-raising flour
¾ cup **Lucky Almond Meal**
2 tsp ground ginger

FOR THE CREAM CHEESE ICING

375g cream cheese
50g unsalted butter, room temperature
2 cups icing sugar, sifted
1/3 cup **Lucky Toasted Sliced Almonds**
Fresh rosemary sprigs
Fresh raspberries
Extra icing sugar for dusting

METHOD:

1. Preheat the oven to 180°C. Grease and line two 20cm cake tins, set aside.
2. In a food processor, blitz pistachios until finely crushed. Set aside.
3. Using an electric mixer, beat butter, sugar and golden syrup in a bowl until pale. Add eggs one at a time, beating until combined.
4. Fold in buttermilk followed by flour, almond meal, ground ginger and pistachio crumbs. Fold until just combined.
5. Divide mixture between prepared cake tins. Smooth surfaces and bake for 40 minutes or until cooked through. Allow to cool for 10 minutes before turning out onto a wire rack to cool completely.
6. To make the cream cheese icing, using an electric mixer to beat together cream cheese and butter until light and pale. Add icing sugar one cup at a time and beat until well combined.
7. To assemble the cake, place one cake layer on a serving board and spread with one cup of the cream cheese icing. Top with remaining cake. Spread remaining icing over top and side of cake, scraping away the excess to create a 'naked' look. Refrigerate for 30 minutes.
8. Finally decorate cake with almonds, rosemary sprigs and fresh raspberries. Dust with a little bit of icing sugar for a snow effect. **Tip:** Turn the rosemary sprigs upside down to get a pine tree look.





PANETTONE MUFFINS

WITH MIXED FRUIT



PANETTONE MUFFINS WITH MIXED FRUIT



MAKES: 6 **PREP:** 4 hours **BAKING:** 25 mins

INGREDIENTS:

2 ¼ cups plain flour
1 tsp fine salt
1 tsp instant yeast
100ml milk, slightly warmed
2 eggs
Olive oil
2 egg yolks

1 tsp vanilla extract
¼ cup caster sugar
½ cup **Lucky Almond Meal**
1/3 cup +1 Tbsp butter, room temperature
Zest from 2 oranges
100g **Lucky Mixed Fruit**
Handful of **Lucky Flaked Almonds**

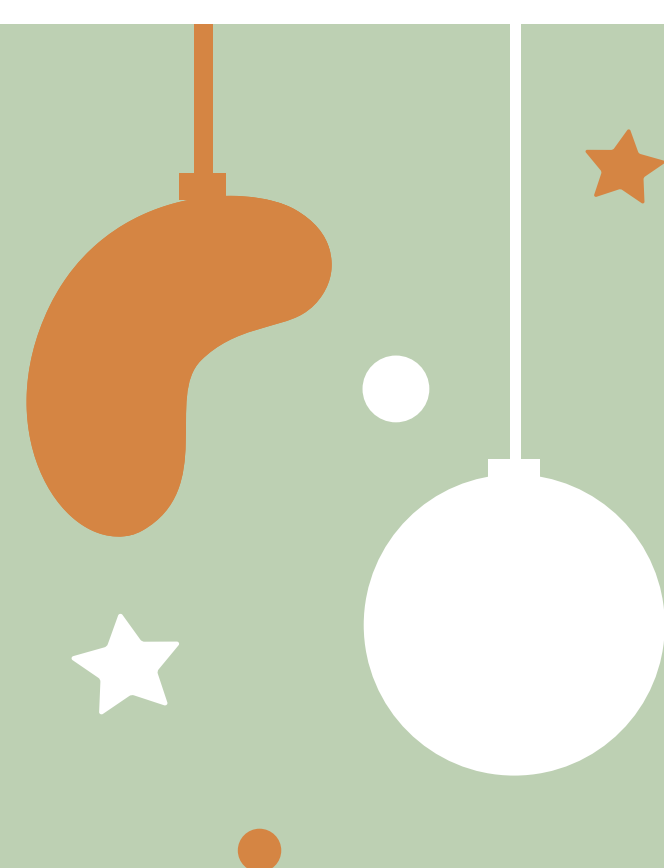
METHOD:

1. We recommend using kitchen scales for this recipe and a stand mixer- if you do not have a stand mixer you can knead by hand, but you'll need to increase times by 50%.
2. Add flour, salt and yeast into the bowl of a stand mixer. Combine. Add warm (not hot) milk and mix through, followed by the 2 whole eggs. Add the dough hook and knead on low speed for 10 minutes or until the dough is smooth and elastic.
3. Drizzle olive oil into a medium bowl. Add kneaded dough, cover, and rest in a warm spot for 60-90 minutes, or until doubled in size.
4. Punch air from the dough and transfer back into the stand mixer bowl with egg yolks, vanilla, sugar and almond meal. With the dough hook still attached, mix for 1 minute or until the eggs are incorporated into the dough. Now, add the butter. Knead a further 10 minutes. The dough should be workable and not too wet/sticky. Add an extra 1-2 Tbsp flour if needed.
5. Place your dough back into the rising bowl. Cover and leave in a warm spot to rise a second time (1 hour, or until doubled in size). Line a 6 hole muffin tin.
6. Transfer dough to the bench. Add zest and mixed fruit and knead through. Portion dough and roll into 6 balls, then place into lined tray.
7. Brush with some beaten egg whites then sprinkle flaked almonds on top. Cover and prove for 20 minutes while you preheat the oven to 200°C. Bake for 25 minutes, or until cooked through when tested with a skewer.





PORCHETTA WITH STUFFING WITH NATURAL PINE NUTS



PORCHETTA WITH STUFFING WITH NATURAL PINE NUTS



SERVES: 8 **PREP:** 20 mins (plus overnight) **COOKING:** 1 hour 30 mins

INGREDIENTS:

2kg approx. porchetta roast with the skin
2 Tbsp fennel seeds
¼ cup **Lucky Natural Pine Nuts**
1 Tbsp olive oil
8 cloves garlic, crushed and finely chopped
3 slices stale sourdough bread

¼ cup **Lucky Currants**
8 sage leaves
1 spring of rosemary, leaves only
1 small bunch parsley, leaves only
Zest of 2 oranges
¼ cup fresh orange juice

METHOD:

1. Open the porchetta and score the rind, set aside in fridge. **Tip:** Ask your local butcher to butterfly and score the porchetta for you.
2. To make the stuffing, toast the fennel seeds and pine nuts in a pan on low to medium heat for 3-4 minutes, tossing regularly, or until lightly golden and fragrant. Transfer to a bowl and set aside.
3. In the same pan, add olive oil and heat for 30 seconds. Add garlic, reduce heat to low and fry for 2 minutes or until garlic is golden brown and fragrant. Pour into the fennel seed bowl and cool for 5 minutes.
4. Add sourdough bread, cooled garlic mixture, currants, sage, rosemary and parsley and orange zest to a food processor. Pulse until finely chopped. Transfer to a bowl and stir through orange juice.
5. Prepare 6-8 long threads of butchers twine or natural string and set aside. Remove porchetta from the fridge and unroll, ensuring the skin is facing down. Spread the stuffing over the surface and firmly press into the pork.
6. Starting from the short side tightly roll up the porchetta, finishing with the seam at the bottom of the roll. Take one piece of twine, wrap around the log and very firmly tie together. Repeat with remaining twine. Place porchetta on a tray and add 2 Tbsp salt flakes to the skin, rubbing all over and into the scores. Rest in the fridge for 12 or more hours to completely dry out the skin for an extra crispy skin. Do not cover.
7. Remove porchetta from fridge 1 hour before cooking. Preheat oven to 160°C. Whilst oven is preheating, prepare an oven tray with a wire rack. Add a small splash of water to the tray, then sit porchetta on the wire rack, seam facing down. Drizzle generously with olive oil and more flaky salt. Rub into the skin and scores.
8. Bake for 1 hour 30 minutes, flipping every 30 minutes, or until you reach an internal temperature of 150°C.
Once at temperature, turn oven up to 200°C and continue to roast for 20 minutes until crackled.
9. Remove from oven and rest for 30 minutes. Remove twine and serve.





MACADAMIA CRUSTED SALMON WITH NATURAL MACADAMIAS



MACADAMIA CRUSTED SALMON WITH NATURAL MACADAMIAS

SERVES: 6-8 **PREP:** 20 mins **COOKING:** 20 mins

INGREDIENTS:

SALMON

1 whole salmon fillet, approx 1.2kg

CRUST

1 cup flaked coconut

1 cup **Lucky Natural Macadamias**

$\frac{3}{4}$ cup breadcrumbs

$\frac{1}{4}$ cup melted coconut oil

Zest of 2 limes

1 tsp salt flakes

LIME & DILL YOGHURT SAUCE

1 clove garlic, crushed

$\frac{1}{2}$ cup lime juice

1 cup unsweetened Greek yoghurt

1 Tbsp honey

Pinch salt

2 Tbsp finely chopped dill



METHOD:

1. Make the macadamia crust. Add the coconut, macadamias and bread crumbs to a food processor and blitz until chopped into very small chunks. Add the remaining ingredients and pulse to combine. Set aside.
2. Preheat oven to 180°C. Line a large baking tray with aluminium foil, ensuring you leave enough excess foil to double over and completely wrap your piece of salmon. Remove salmon from the fridge, placing onto the lined tray. Using clean hands, add the macadamia crust crumbs to cover the top of the salmon, using your fingers to press the crumbs into the salmon a little.
3. While the oven preheats make the lime and dill yoghurt sauce. Add crushed garlic and lime juice to a large bowl. Stand for 5 minutes, then add yoghurt, honey and salt. Use a blender to combine, then stir through dill. Transfer to a serving bowl and set aside.
4. Take the excess foil and wrap over the salmon, to cover entirely, tucking in the edges of the foil to not leave any gaps.
5. Bake on one of the lower racks in your oven for approximately 20 minutes. If your salmon fillet is thinner, check after 15 minutes. If the salmon is quite thick, you may need up to 25 minutes. Cook salmon until it is just cooked through and no more. The salmon should remain very pink, but flake when tested with a fork.
6. Turn on your grill setting. Open the foil entirely, and place the salmon under the hot grill for 1-2 minutes, to crisp up the macadamia crust.
7. Serve immediately alongside the yoghurt sauce and extra wedges of lime.





APRICOT GOAT CHEESE PINWHEELS WITH CRUMBED WALNUTS





APRICOT GOAT CHEESE PINWHEELS WITH CRUMBED WALNUTS

MAKES: 24-30

PREP: 5 mins

BAKING: 25 mins

INGREDIENTS:

4 sheets puff pastry, thawed
½ cup apricot jam
300g goat cheese
¾ cup **Lucky Crumbed Walnuts**

¼cup fresh thyme leaves
1 egg
Honey
Sweet chilli sauce

METHOD:

1. Preheat oven to 210°C and lightly grease the holes of a muffin tin with olive oil.
2. Lay each puff pastry sheet on a flat surface. Spread one quarter of the apricot jam evenly across each sheet, leaving a 2 cm border at the top edge. Dot one quarter of the goat cheese over the jam and spread it gently with a butter knife. Sprinkle one quarter of the chopped walnuts and thyme leaves on top. Repeat for all sheets of puff pastry.
3. Starting from the bottom edge, tightly roll each pastry sheet into a log. Using a sharp knife, slice each log into 2–3 cm thick pinwheels.
4. Place the pinwheels in the prepared muffin tin and brush each with the egg wash. Bake for 25 minutes or until golden and puffed.
5. Allow the pinwheels to cool slightly. For a balanced flavour, drizzle with honey and garnish with fresh thyme. For a bolder option, serve with sweet chilli sauce on the side.





PUNCHY NEW POTATOES WITH CURRANTS



PUNCHY NEW POTATOES WITH CURRANTS

SERVES: 6-8 (as a side) **PREP:** 10 mins **COOKING:** 20 mins

INGREDIENTS:

FOR THE SALAD

1 kg baby/new potatoes, washed and cut in half
1 bunch dill, stems removed and chopped
1 cup **Lucky Crumbed Walnuts**
1 cup **Lucky Currants**
Pickled red onions (recipe below)

PICKLED RED ONIONS

2 red onions, peeled and sliced thin
½ cup water
½ cup vinegar (white or apple cider)
1 ½ tsp salt
1 tsp honey
1 tsp pepper corns
½ tsp chilli flakes

DRESSING

2 Tbsp water
½ cup olive oil
½ tsp garlic powder
1 Tbsp dijon mustard
1/3 cup lemon juice (reserve zest)
¾ tsp salt
1 tsp freshly cracked black pepper



METHOD:

1. Bring a 5 litre pot of water to the boil. Salt with 1 Tbsp salt, then add potatoes. Boil for around 20 minutes or until tender. Once cooked, pour into a large colander to cool.
2. While the potatoes boil, make the quick pickled red onions. Pack sliced onions into a clean, heat proof glass jar with a fitting lid. Add remaining ingredients to a saucepan and bring to a gentle simmer. Turn off heat and pour hot liquid over the onions, filling the jar. Sit the lid on top of the jar and set aside for 20 minutes.
3. To make the dressing, add water, oil, garlic, mustard and lemon juice to a blender (or use a stick blender) and blitz until thick and creamy. Add salt and pepper and stir through.
4. Once potatoes have cooled transfer to a serving bowl. Add dill, walnuts, currants and half of the pickled onions (ensuring you don't add the peppercorns). Gently fold through. Add ¾ of the dressing and fold through until well coated. Finally, top with a sprinkle of salt flakes and 1 Tbsp of the lemon zest. Serve with an extra drizzle of dressing.





CHRISTMAS WREATH SALAD

WITH NATURAL CASHEWS



CHRISTMAS WREATH SALAD WITH NATURAL CASHEWS

SERVES: 8-12 (as a side) **PREP:** 30 mins **BAKING:** 30 mins

INGREDIENTS:

FOR THE CANDIED NUTS

3 Tbsp maple syrup
1 Tbsp extra virgin olive oil
½ tsp salt
½ tsp ground cinnamon
¼ tsp ground ginger
¼ tsp ground nutmeg
1 cup **Lucky Natural Cashews**
1 cup **Lucky Toasted Hazelnuts**

FOR THE WHIPPED FETA

300g feta
¾ cup Greek yoghurt
1 tsp lime zest
¼ cup lime juice
2 Tbsp maple syrup
Large bunch of basil leaves
1/3 cup extra virgin olive oil
2 tsp apple cider vinegar, or extra lime juice

FOR THE SALAD

120g baby rocket, washed
2 punnet blackberries
1/8 watermelon, trimmed and chopped into small chunks or wedges
2 handfuls (1 small tray) cherries, halved, de-stemmed and pitted
¼ cup **Lucky Flaked Almonds**
Large bunch of basil leaves small basil leaves
Lime zest and juice, to serve



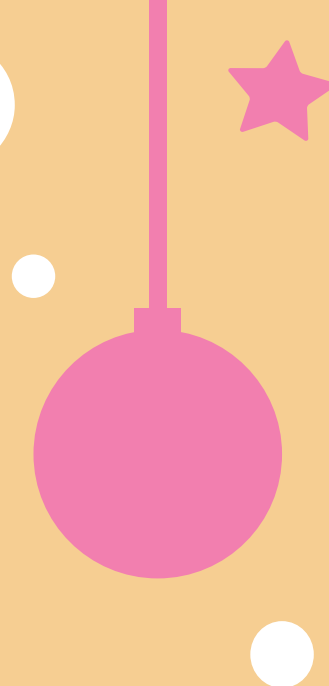
METHOD:

1. Preheat oven to fan-forced 160°C and line a large baking tray. Mix together all the candied nut ingredients, excluding the nuts, until uniform. Add nuts and stir until well coated.
2. Transfer nuts to the baking tray and bake for 30 minutes or until lightly golden brown and fragrant. Set aside to cool.
3. To make the whipped feta, add all whipped feta ingredients to a food processor and blend until smooth. Transfer to a bowl and set aside in the fridge.
4. Prepare the salad ingredients by following the wash and cutting instructions in the ingredients list. Wash and chop the cherries, discard the rind of the watermelon and chop. Rinse the remaining fresh ingredients.
5. This portion will make two salad wreaths, so prepare two salad dishes or one extra large dish. To serve, add half the whipped feta to each plate, placing in the centre.
6. In a large bowl, mix together the rocket, three quarters of the fresh fruit, almonds and candied nuts. Then place in a wreath shape around the whipped feta.
7. With the remaining berries and nuts, decorate the top of each wreath, then finish with basil leaves, lime zest and a squeeze of lime juice.





APPLE ASPARAGUS HAZELNUT SALAD WITH TOASTED HAZELNUTS





APPLE ASPARAGUS HAZELNUT SALAD WITH TOASTED HAZELNUTS

SERVES: 6-8 (as a side) **PREP:** 20 mins

INGREDIENTS:

1 head baby cos, washed and roughly chopped
1 Tbsp olive oil
2 cloves garlic, crushed
Zest of 1 lemon
2 bunches asparagus, trimmed and sliced
1 green apple, cored and julienned
180g hard feta, crumbled
½ cup **Lucky Toasted Hazelnuts**

DRESSING

Juice from 1 lemon
2 Tbsp olive oil
¼ tsp salt
¼ black pepper, freshly cracked
2 tsp dijon mustard



METHOD:

1. Prepare fruit and vegetables as per the ingredient list if you've not done so already.
2. Heat a fry pan over medium heat then add olive oil and asparagus. Reduce heat to low, then pan fry for 2-3 minutes or until lightly browned and bright green. Add garlic and lemon zest and fry a further 30 seconds, stirring throughout. Transfer to a plate while you prepare the rest of the salad.
3. Add all dressing ingredients to a small bowl and use a stick blender to combine. Alternatively, place everything in a jar, pop the lid on and shake very well.
4. Arrange lettuce onto a serving plate. Scatter on asparagus and apple. Crumble feta on top.
5. Finally, add the dressing and toss just before serving.





SPICED FRUIT CAKE WITH MIXED FRUIT



SPICED FRUIT CAKE WITH MIXED FRUIT



SERVES: 8-12 **PREP:** 20 mins (plus soaking) **BAKING:** 1 hour

INGREDIENTS:

CAKE

125g salted butter, at room temperature
½ cup brown sugar
½ cup white sugar
3 large eggs, at room temperature
½ cup Greek yoghurt
¾ cup plain flour
½ cup **Lucky Almond Meal**
1 tsp baking powder
1 tsp ground cinnamon
1 ½ tsp ground ginger
½ tsp ground nutmeg
1 Tbsp cocoa
2 Tbsp orange zest

FOR THE FRUIT

1 cup **Lucky Mixed Fruit**
1/3 cup **Lucky Crumbed Walnuts**
1/3 cup brandy
1/3 cup apple juice

ICING

1 large packet ready to roll fondant
Orange marmalade or preferred jam

METHOD:

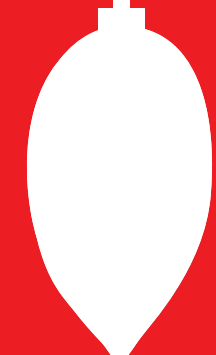
1. To begin the cake start 1-7 days before you want to bake it. Place mixed fruit, walnuts, brandy and apple juice into a bowl, cover and leave in a dark place to soak for up to 1 week (minimum 24 hours).
2. Preheat oven to 170°C. Grease and line a 7 inch/18 cm cake tin. Set aside.
3. Add butter and sugars to a mixing bowl. Using electric beaters, cream together for 2-3 minutes.
4. Add eggs one at a time, beating in between. After all eggs have been added beat mixture on medium for 30 seconds.
5. Add Greek yoghurt and fold into the batter.
6. Sift in flour, baking powder, spices and cocoa and fold until just combined.
7. Strain fruit (discard liquid) and add fruit and orange zest to the cake batter. Fold through until just combined then transfer to the lined tin. Bake for 60 minutes or until ready when checked with a skewer. Allow cake to cool completely in the tin.
8. Once cake has cooled remove from the tin. Roll out fondant as per packet instructions. Brush cake with marmalade, then cover in fondant. Cut off excess icing. Decorate as desired or enjoy as is. Store in an air tight container in the pantry.





HAZELNUT CHOCOLATE CAKE

WITH HAZELNUT MEAL



HAZELNUT CHOCOLATE CAKE WITH HAZELNUT MEAL



SERVES: 12 **PREP:** 20 mins **BAKING:** 30 mins

INGREDIENTS:

CAKE

250g unsalted butter, softened
1 cup caster sugar
4 eggs
1 tsp vanilla essence
2 ½ cups self-raising flour
1 cup **Lucky Hazelnut Meal**
1 cup milk
1/3 cup **Lucky Toasted Hazelnuts**, chopped

FOR THE FROSTING

120g dark chocolate, roughly chopped
150g unsalted butter, softened
1 1/3 cups icing sugar
1 tsp vanilla essence

HAZELNUT PRALINE

1/3 cup caster sugar
2 Tbsp water
1/3 cup **Lucky Toasted Hazelnuts**, chopped

METHOD:

1. Preheat oven to fan-forced 140°C. Grease and line 3 x 6 inch cake tins. Set aside.
2. To make the cake, using an electric mixer, mix together butter and sugar until fluffy. Add the eggs one at a time beating well after each addition. Add the vanilla, flour, hazelnut meal and milk and beat until smooth.
3. Divide evenly between prepared tins and bake for 25-30 minutes or until cooked through. Remove tins from oven. Set aside for 10 minutes to cool. Once cooled turn onto a wire rack to cool completely.
4. To make the frosting, melt chocolate in a heatproof bowl double boiler style over a pot of simmering water. Remove from heat and cool to room temperature, but don't let it harden.
5. In a separate bowl, using an electric mixer, beat butter until smooth and creamy. Add sugar and beat until light and fluffy, followed by vanilla essence. Add the chocolate and beat on low until well incorporated. Increase the speed to medium high and beat until smooth and glossy.
6. To make the hazelnut praline, line a large baking tray with baking paper. Set aside.
7. Place sugar and water in a saucepan and stir over medium heat until sugar dissolves and starts boiling.
8. Using a wet pastry brush, brush sides of pan to remove any crystals. Increase heat to medium and boil for 5-6 minutes until caramel starts to form. Stir in hazelnuts, remove from heat and pour mixture onto the prepared tray. Take extra care as the mixture is extremely hot.
9. Leave aside until cool and hard.
Break into pieces once cooled.
10. To assemble, spread ¼ cup of frosting between each layer of cake. Then use remaining frosting on the sides and top of the cake.
11. Decorate with extra chopped hazelnuts around the base of the cake and top with praline.





CHRISTMAS TRIFLE

WITH ALMOND MEAL





CHRISTMAS TRIFLE

WITH ALMOND MEAL

SERVES: 10 **PREP:** 2 hours (plus setting) **SETTING:** Overnight

INGREDIENTS:

5 cups 100% pomegranate or tart cherry juice	500g mascarpone
3 Tbsp gelatin powder	Zest of 2 oranges
1 cup caster sugar	½ cup fresh orange juice
2 cups frozen raspberries	2 tsp vanilla extract
1 x Orange and Almond Cake	Fresh raspberries
600ml thickened cream	½ cup icing sugar, sifted



METHOD:

- Note:** Start the day before you want to serve the trifle. To make the jelly, add 2 cups of the juice and gelatin to a large bowl and set aside for 5 minutes. Add remaining juice and sugar to a saucepan and heat, stirring regularly, until hot and the sugar has dissolved. Pour hot juice into the bowl and whisk together until gelatin has fully dissolved. Use a ladle or small jug to carefully transfer the liquid jelly to the trifle dish.
- Carefully add the frozen raspberries into the liquid jelly by slowly spooning them in, careful not to splash the sides of the trifle dish. Transfer to the fridge to set overnight.
- Make the orange and almond cake. Set aside (see recipe on page 32). **Note:** You can also use almond lady fingers (page 35), or store bought sponge for the cake element.
- On the day of serving, make the mascarpone cream. Add cream, mascarpone, orange zest and juice and vanilla to a large mixing bowl and beat with electric mixers until soft peaks form.
- Take the trifle from the fridge and add 1/3 of the mascarpone cream on top of the jelly. Use a spoon to carefully spread out the layer evenly. Cut orange and almond cake into small squares and stack on top of the mascarpone cream to create a layer of cake. Use the remaining mascarpone cream for the final layer. Top with fresh berries and dust with icing sugar just before serving.





ORANGE ALMOND CAKE WITH ALMOND MEAL

SERVES: 12-14 **PREP:** 60 mins **BAKING:** 60 mins

INGREDIENTS:

3 oranges, approx. 600g
5 large eggs
1 cup caster sugar

2 cups **Lucky Almond Meal**
1 tsp baking powder
Pinch of salt

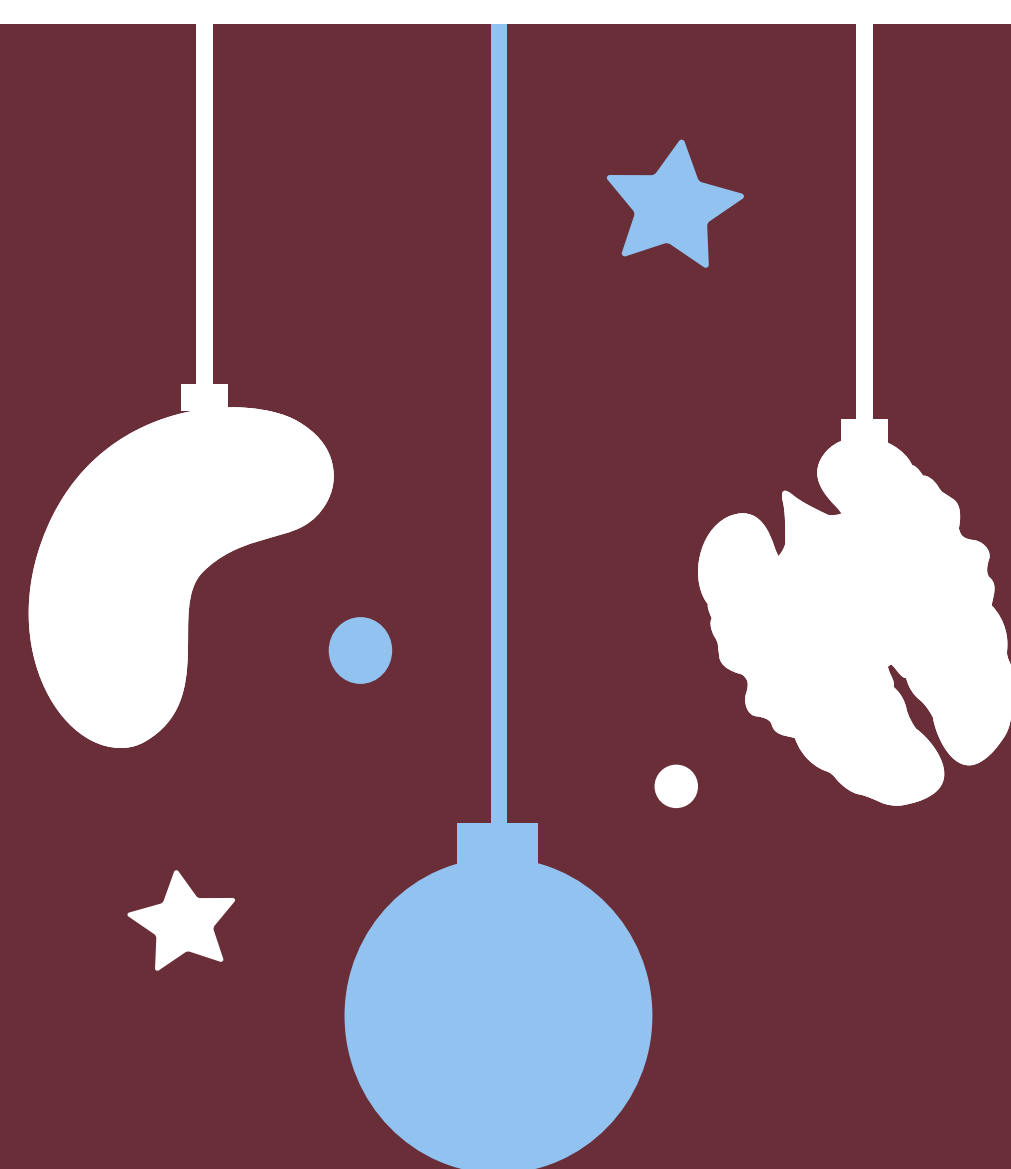


METHOD:

1. Cook oranges: Wash the oranges well with warm water. Ensure you have the exact weight of oranges as using less or more than 600g will make the cake less or more moist. Place oranges in a small saucepan and cover with water. Bring to the boil, reduce heat to low and simmer for 60 minutes.
2. After the oranges have cooked drain and allow to cool to room temperature, around 30 minutes.
3. Preheat oven to 160°C and grease a 22cm round cake tin. Set aside.
4. Once cooled, chop oranges into small chunks and place in a food processor. Blend for 30 seconds, scraping down sides as needed. You do not need a smooth puree here, but ideally only quite small chunks of peel will remain. Set aside.
5. Add eggs and sugar to a mixing bowl. Whisk to combine, then stand for 5 minutes to let the sugar dissolve. Add orange puree and fold through.
6. Sift in the almond meal and baking powder. Add salt, and fold through until you have a smooth, uniform batter. Pour batter into cake tin, then use a spoon or spatula to smooth and flatten.
7. Place cake in bottom third of your oven and bake for 60-65 minutes or until cooked through. Allow cake to cool in the tin for 10 minutes before removing. Transfer to a wire rack to cool completely.



GLUTEN FREE TIRAMISU WITH ALMOND MEAL



GLUTEN FREE TIRAMISU WITH ALMOND MEAL



SERVES: 6 **PREP:** 1 hour **SETTING:** Overnight

INGREDIENTS:

TIRAMISU

1 portion of Almond Lady Fingers
4 eggs, separated
1 cup caster sugar
1 ½ cups mascarpone
1 cup coffee
2 Tbsp cacao powder, plus extra for dusting
2 Tbsp Marsala (optional)
Lucky Toasted Hazelnuts, crushed

ALMOND LADY FINGERS

6 eggs, separated
½ cup icing sugar
¼ tsp cream of tartar
1 tsp vanilla extract
¼ cup coconut flour
½ cup +1 Tbsp **Lucky Almond Meal**
Pinch salt

TIRAMISU METHOD:

1. Set a small tin aside (around 12 x 24 cm). Separate eggs ensuring you get no egg yolk in the white mixture.
2. In a large mixing bowl add yolks and sugar and beat until light and creamy. Add mascarpone and beat until combined. Set aside.
3. In a separate bowl, with clean beaters, beat egg white until you have stiff peaks.
4. Add ½ beaten egg white mix to the egg yolk mixture and gently fold together. Add remaining half and fold until uniform. Set aside.
5. In a small dish mix coffee, cacao and Marsala. Dip a lady finger into the coffee mix, turn to coat. Place into the bottom of the tray, and continue to create a layer on the bottom. Once you have created a layer of lady fingers spread half of the marscapone mix on top.
6. Repeat with lady fingers to make a second layer, and then add remaining marscapone mix on top. Spread evenly then dust with extra cacao and hazelnuts.
7. Set in the fridge overnight, then enjoy the next day.





ALMOND LADY FINGERS WITH ALMOND MEAL



SERVES: 6 **PREP:** 30 mins **BAKING:** 15-20 mins

INGREDIENTS:

6 eggs, separated
½ cup icing sugar
¼ tsp cream of tartar
1 tsp vanilla extract

¼ cup coconut flour
½ cup +1 Tbsp **Lucky Almond Meal**
Pinch salt

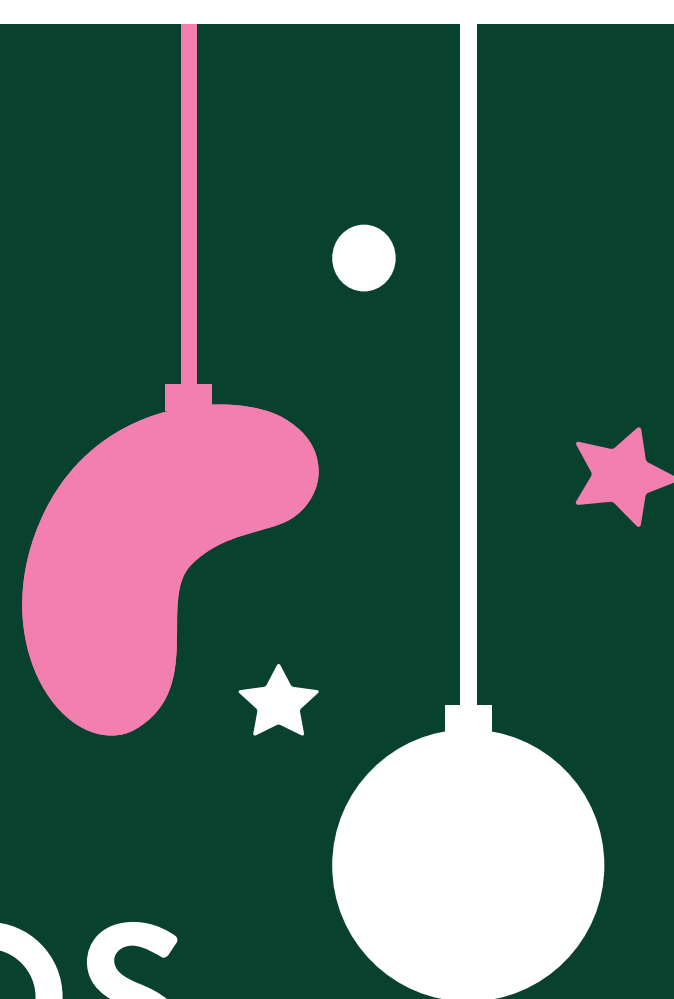


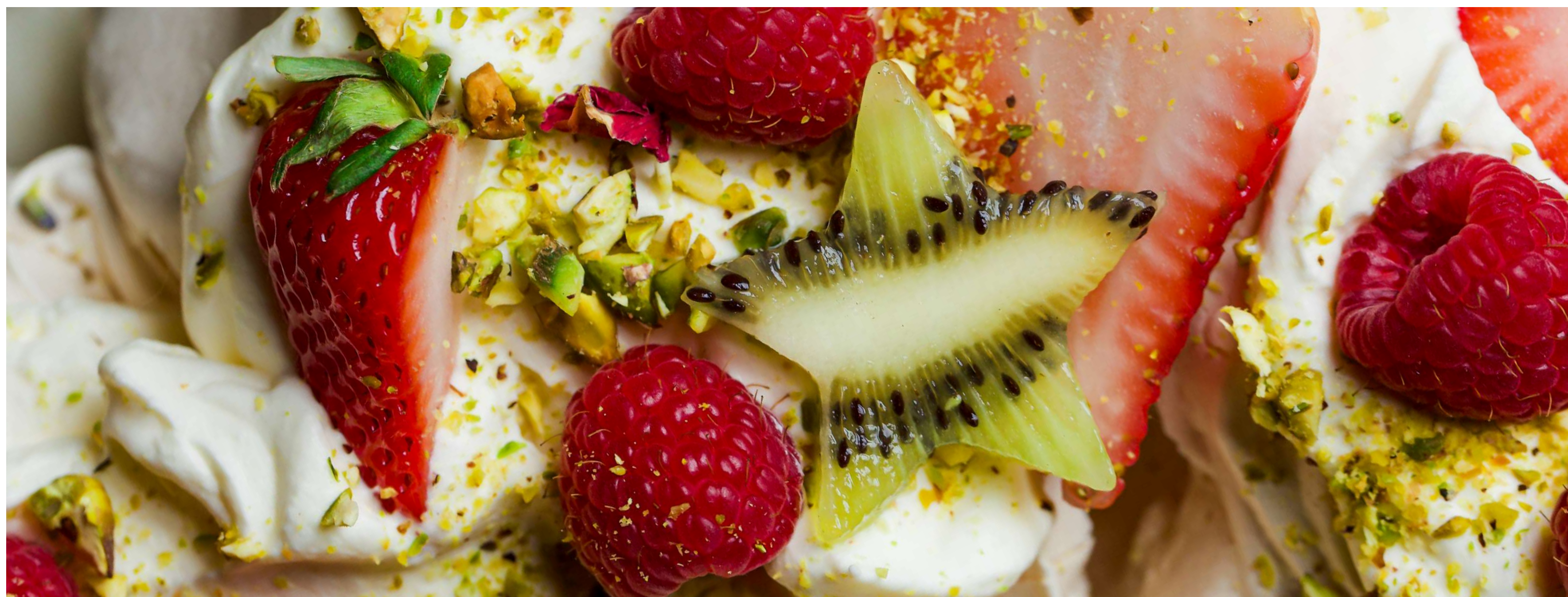
METHOD:

1. Preheat oven to 160°C. Grease and line a 26cm tray. Set aside. Separate your eggs, ensuring you do not get any egg yolk into the whites.
2. Add egg yolks and sugar to a bowl and cream until pale and creamy, about 2 minutes. Set aside.
3. In a separate large mixing bowl, with clean beaters, beat egg whites and cream of tartar until soft peaks form (around 5 minutes).
4. Gently scrape the yolk mixture into the egg white mixture, as well as the vanilla. Use a silicone spatula to gently fold together.
5. Sift in almond meal and coconut flour, and add salt. Fold together. The mixture will be very light and fluffy, and will take a few minutes to gently incorporate the flours into the wet mix. Take your time and be gentle. The mixture doesn't need to be perfectly smooth, just well mixed.
6. Transfer to your prepared tin. Bake for 15-20 minutes, or until light golden brown on top. Press the top gently - it should feel very spongy when ready.
7. Remove from oven and allow to cool to room temperature before gently lifting out and cutting into slices. Store in an air tight container in the pantry for up to 3 days.



PISTACHIO ROSE PAVLOVA WITH NATURAL PISTACHIOS





PISTACHIO ROSE PAVLOVA WITH NATURAL PISTACHIOS

SERVES: 8-10 **PREP:** 30 mins **COOKING:** 1 hr 15 mins

INGREDIENTS:

PAVLOVA

150ml egg white

1 ¼ cups caster sugar

½ tsp lemon juice

250ml whipping cream

Optional – 1 tsp rose water

TO SERVE

¼ cup **Lucky Natural Pistachios**, finely chopped

Raspberries

Strawberries, sliced

Dried rose petals



METHOD:

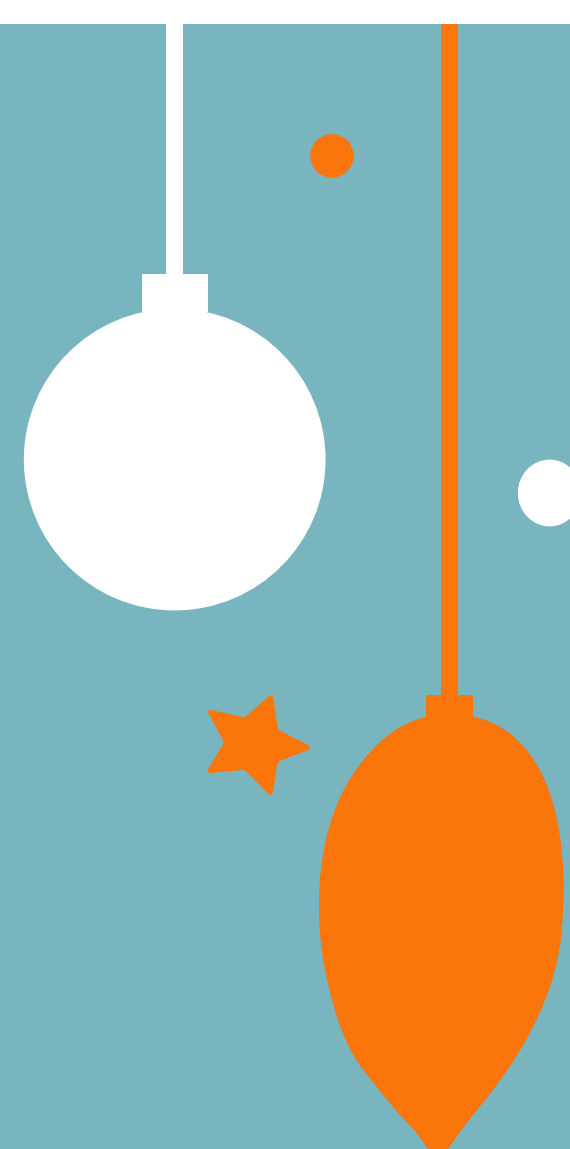
1. Preheat oven to 120°C. Trace a 20cm circle on a sheet of baking paper, and place the paper (pencil side facing down) on a large baking sheet. Set aside.
2. Add egg whites to a stand mixer and whisk on low/med for 3-4 minutes or until soft peaks form.
3. Increase the speed to medium and slowly add the caster sugar, 1 Tbsp at a time and leaving 30 seconds between each spoonful of sugar.
4. Once all of the sugar has been added beat for a further 5 minutes, then add the lemon juice and continue to beat for another 4-5 minutes or until hard peaks have formed. The mixture should be stiff and glossy and the peaks should hold shape, even when turned upside down in the bowl.
5. Next, take a spoon and evenly dollop around the circle on your baking paper. You should create 8-9 small circles to make a wreath. Make a small indent in the top of each ball to hold the filling.
6. Bake for 1 hour and 15 minutes then turn off the oven and open the door. Allow the pavlova to cool in the oven (with the door open) for 1 hour before removing it.
7. Once the pavlova has completely cooled you can move it onto a serving plate.
8. Beat cream and rose water until desired thickness.
9. To serve; dollop cream around the wreath, top with berries, pistachio and rose petals. Enjoy!





ALMOND CHEESE PLATTER

WITH ALMOND MEAL





ALMOND CHEESE PLATTER WITH ALMOND MEAL

SERVES: 8 **PREP:** 20 mins (plus setting time) **BAKING:** 20 mins

INGREDIENTS:

FOR THE ALMOND CHEESE

160g **Lucky Almond Meal**
2 Tbsp olive oil
2 Tbsp lemon juice
 $\frac{3}{4}$ tsp fine salt
150ml water
2 tsp white miso
Optional: 2 Tbsp pesto
(or chopped herbs of choice)

FOR THE PLATTER

1 box of crackers
1 cup **Lucky Natural Pistachios**
1 punnet of strawberries
1 punnet blueberries
Nutty Rocky Road (see recipe in booklet)
2 cucumbers, sliced

METHOD:

1. Preheat oven to 140°C and set aside a large sized silicone muffin tray.
2. Blend all of the almond cheese ingredients until smooth and creamy, around 1 minute.
3. Divide the almond cheese mixture between 4 of the silicone muffin holes. If using pesto add $\frac{1}{2}$ Tbsp to each and gently swirl through. Place in the hot oven and bake for 20 minutes. Remove from the oven and place in the fridge to cool for 2 hours.
4. Pop set almond cheese out of the moulds and place onto a serving platter. Arrange remaining ingredients around the almond cheese and serve immediately.





HAZELNUT LABNEH

WITH TOASTED HAZELNUTS





HAZELNUT LABNEH WITH TOASTED HAZELNUTS

SERVES: 8-10 **PREP:** 15 mins (plus setting time overnight)

INGREDIENTS:

1L plain Greek yoghurt
2 Tbsp honey

½ cup **Lucky Toasted Hazelnuts**, roughly chopped
(or your favourite **Lucky Nut**)

METHOD:

1. To make the labneh, set a sieve over a bowl so that it is sitting in the rim of the bowl with plenty of space below the sieve for the whey to strain out.
2. Place a large cheese cloth, natural fibre tea towel or napkin in the sieve, ensuring the edges overhang the sieve.
3. Pour the yoghurt into the cloth. Grab the four corners of the cloth and bring them together. Begin to twirl or twist the loose parts of the cloth until tight. The end result should look a little like a jelly fish with the yoghurt bunched up into a ball (the head of the jelly fish) and the remaining tea towel the tightly twisted arms.
4. Leave yoghurt to strain for 8-24 hours. The longer you strain, the thicker the labneh will be.
Tip: During the warmer or hotter months of the year (or if you live in a hot climate) you may want to do this process in the fridge. For milder weather it's perfectly fine to leave on a bench or in the pantry.
5. Once your yoghurt has strained overnight, you will be left with your labneh in the cloth. Remove from the cloth and store in an airtight container in the fridge for up to 2 weeks.
6. To make a sweet labneh, add honey and nuts to labneh and mix together. Spread onto baking paper and roll into a log for serving. You can roll into extra chopped nuts if you like.





ROAST CAPSICUM DIP & PLATTER WITH NATURAL CASHEWS





ROAST CAPSICUM DIP & PLATTER WITH NATURAL CASHEWS

SERVES: 8-12 **PREP:** 20 mins **COOKING:** 20 mins

INGREDIENTS:

FOR THE ROAST CAPSICUM DIP

1 large red capsicum
2 Tbsp olive oil
½ tsp salt
150g **Lucky Natural Cashews**
2 cloves garlic, peeled and crushed
50g parmesan, finely grated
2 Tbsp chopped parsley
1 Tbsp lemon juice

FOR THE PLATTER

1 box of crackers
1 cup **Lucky Natural Cashews**
1 cup **Lucky Natural Pistachios**
1 cup **Lucky Natural Macadamias**
1 punnet of strawberries
1 punnet of cherry tomatoes
Dried fruit, cheese and cake as desired



METHOD:

1. Preheat oven to 180°C. Halve and then quarter the capsicum, removing the core and seeds. Place onto a small tray and drizzle with olive oil and salt.
2. Roast capsicum for 20 minutes, then remove from oven. Add cashews and garlic on top, then place back in the oven to roast a further 10 minutes. Remove from oven and allow to cool for 5 minutes before proceeding to step 3.
3. Add the cooled capsicum, cashews and garlic to a food processor and blend for 5 seconds or until quite finely chopped.
4. Add remaining olive oil, parmesan, parsley and lemon juice and pulse to combine well, around 10 x 1 second pulses. You can blend more for a creamier dip if you like.
5. Transfer to a serving bowl. Top with a drizzle of olive oil and some salt flakes.
6. Place bowls of capsicum dip onto a serving platter. Arrange remaining ingredients around the capsicum dip and serve immediately.





HOMEMADE HUMMUS WITH NATURAL PINE NUTS





HOMEMADE HUMMUS

WITH NATURAL PINE NUTS

SERVES: 8 **PREP:** 20 mins **COOKING:** 20 mins

INGREDIENTS:

1 can chickpeas, rinsed and drained
½ tsp baking soda
¼ cup lemon juice
1 garlic clove, crushed
½ salt
½ cup tahini

2-4 Tbsp ice cold water
½ tsp ground cumin
1 Tbsp olive oil
Lucky Natural Pine Nuts
Paprika



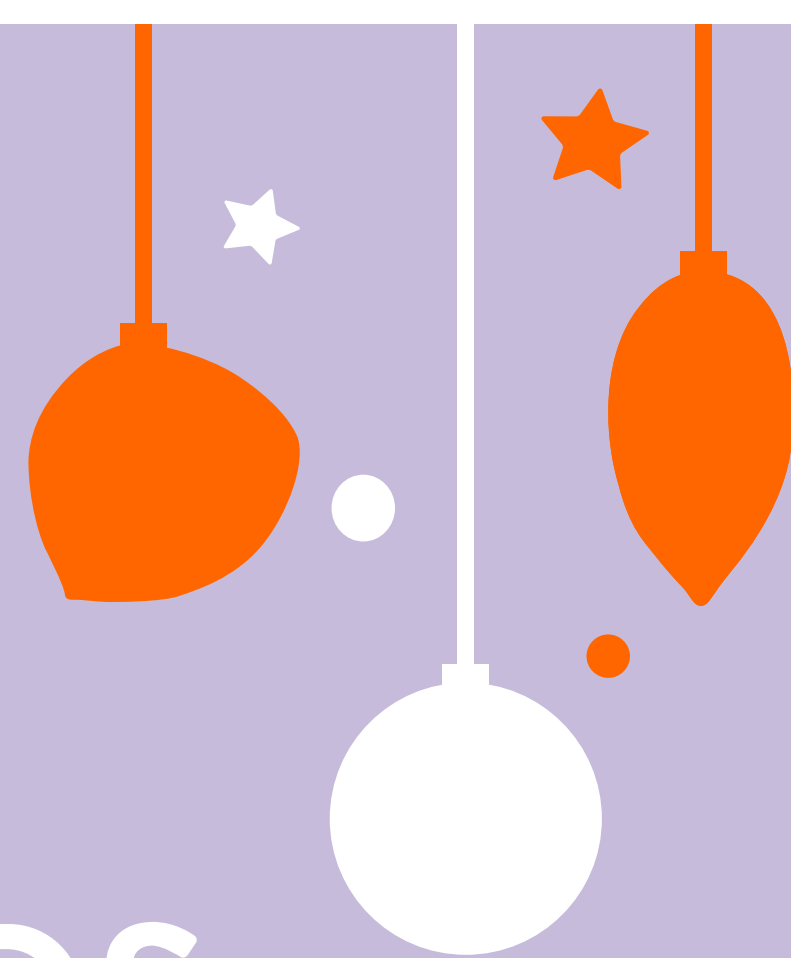
METHOD:

1. Place chickpeas in a saucepan and add the baking soda. Cover chickpeas with several inches of water and bring to the boil over high heat.
2. Boil for 20 minutes or until chickpeas look bloated, their skins are falling off, and they're quite soft. Drain and rinse with cold water.
3. In a food processor, combine lemon juice, garlic and salt. Add tahini and blend until thick and creamy. Whilst running, stream in 2 Tbsp of ice water and blend until ultra smooth and creamy. (If your tahini was extra thick to begin with, you might need to add 1-2 tablespoons more ice water.)
4. Add cumin and chickpeas and blitz. Whilst blending, stream in the olive oil. Blend again until smooth and add more ice water if necessary to achieve a super creamy texture.
5. Scrape hummus into a serving bowl and sprinkle with paprika, pine nuts and extra salt and pepper. **Note:** Leftover hummus keeps well in the refrigerator, covered, for up to 1 week.





NUTTY PANFORTE WITH SLIVERED ALMONDS





NUTTY PANFORTE WITH SLIVERED ALMONDS

SERVES: 16-20 **PREP:** 10 mins **BAKING:** 25 mins

INGREDIENTS:

180g glace cherries or orange
 $\frac{3}{4}$ cup **Lucky Toasted Hazelnuts**
 $\frac{3}{4}$ cup **Lucky Natural Macadamias**
 $\frac{2}{3}$ cup **Lucky Slivered Almonds**
 $\frac{1}{3}$ cup plain flour
2 Tbsp Dutch cocoa powder

2 tsp cinnamon
1 tsp mixed spice
 $\frac{1}{4}$ cup honey
 $\frac{1}{3}$ cup caster sugar
Icing sugar for dusting



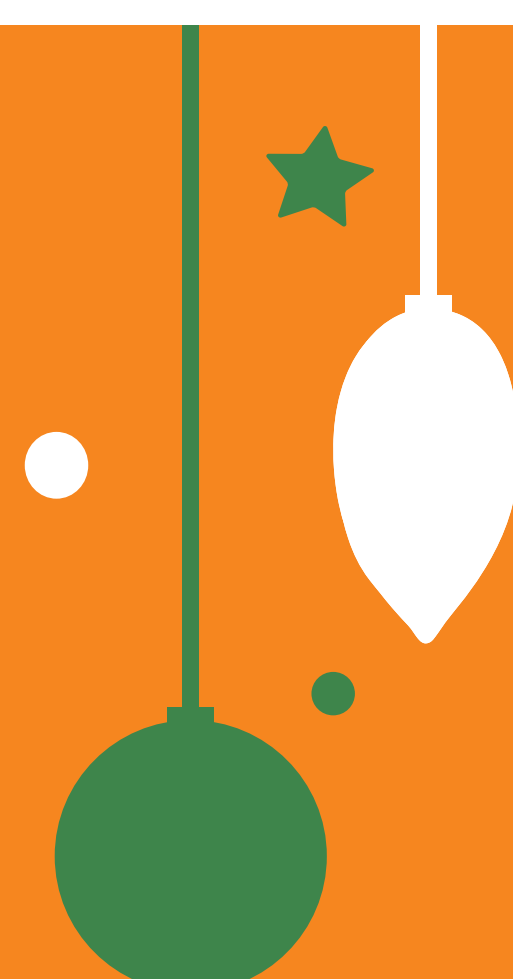
METHOD:

1. Preheat oven to 130°C. Line and grease a 20cm round spring form cake tin, set aside.
2. Combine fruit and nuts in a large bowl. Sift in flour, cocoa and spices. Stir to combine well.
3. Combine honey and sugar in a small saucepan over low to medium heat. Stir to dissolve sugar.
4. Watching closely, continue to cook until it reaches a soft ball consistency, approximately 115°C in temperature. Quickly remove from heat and pour over dry ingredients and stir to mix well.
5. Transfer mixture into the prepared tin.
Press down firmly to spread out evenly and flatten the surface.
6. Bake for 25 minutes. Remove from oven and cool completely in the tin.
The cake will firm up as it cools.
7. Remove cake from tin. When ready to serve, place on a serving platter and dust with icing sugar.





ORANGE ALMOND FUDGE WITH ROASTED ALMONDS





ORANGE ALMOND FUDGE WITH ROASTED ALMONDS

MAKES: 24 **PREP:** 20 mins **COOKING:** 2-4 hours

INGREDIENTS:

1 orange, thinly sliced
350g 70% dark chocolate

300g condensed milk
1 cup **Lucky Oven Roasted Almonds**



METHOD:

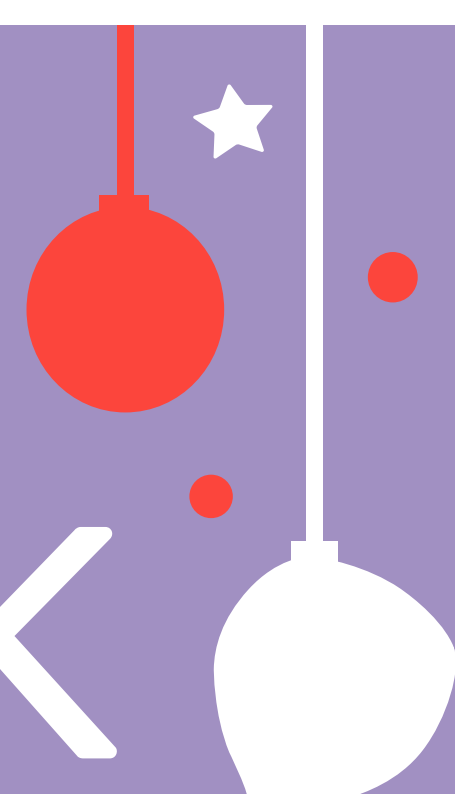
1. Preheat oven to 90°C. Line a large tray with baking paper, and lay down orange slices. Bake for 2-4 hours, flipping over every 30 minutes, until completely dry. After this time take 6 slices and cut into small pieces. Set aside. **Note:** You can also use store bought dried oranges.
2. To make the fudge, add 2cm water to a small saucepan and bring to the boil. Grease a small tin, 15-20cm square, and line with baking paper. Set aside.
3. Finely chop the dark chocolate and place into a heat proof bowl. **Tip:** The finer you chop the chocolate the better, you can even grate the chocolate.
4. Pour condensed milk over chocolate and place bowl over the saucepan, so that it is sitting double boiler style. Reduce heat to a simmer and gently melt the chocolate, stirring the whole time. Once you have a thick, glossy mixture remove from the heat.
5. Working quickly, add almonds and orange pieces and stir through. Use a spatula to scrap into the prepared tin, flatten into an even layer and refrigerate for 6 or more hours.
6. Use a sharp knife to cut into slices, then store in an airtight container in the fridge.





FRUIT & NUT CHOCOLATE BARK

WITH SULTANAS & LUCKY NUTS





FRUIT & NUT CHOCOLATE BARK WITH SULTANAS & LUCKY NUTS

SERVES: 6-8

PREP: 5 mins

COOKING: 5 mins (plus setting time)

INGREDIENTS:

200g dark chocolate

1 Tbsp hazelnut butter (or any nut butter)

1/3 cup **Lucky Sultanas** or **Raisins**

1/3 cup **Lucky Toasted Hazelnuts**

(or any **Lucky Nut**)

Edible flower petals (optional)

METHOD:

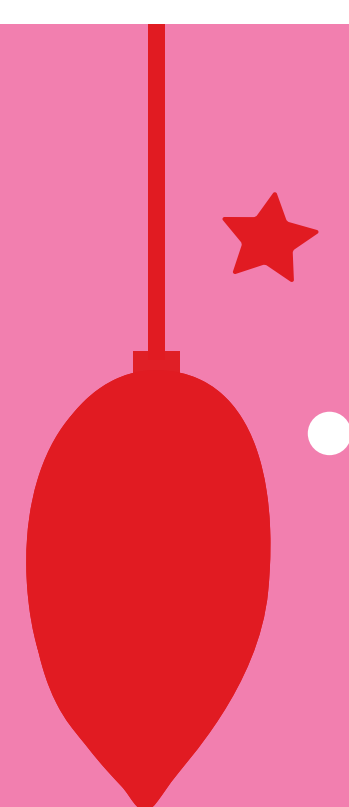
1. Break chocolate into small chunks and place in a heat proof bowl, melting double boiler style on the stove top. Alternatively add chocolate to a microwave safe bowl and melt in the microwave by heating in 15 second increments and mixing in between. Once completely melted remove from stove top/microwave.
2. Mix in hazelnut butter.
3. Pour chocolate into molds of your choice or into a small lined, lipped tray using baking paper or a silicone.
4. Immediately sprinkle over nuts, dried fruit and edible flower petals. Set in the fridge for 2 or more hours. Enjoy when set!





EASY CHOCOLATE TRUFFLES

WITH HOMEMADE NUT BUTTER



EASY CHOCOLATE TRUFFLES WITH HOMEMADE NUT BUTTER

MAKES: 20 **PREP:** 25 mins (plus Nut Butter) **SETTING:** 15 mins

INGREDIENTS:

250g 70% dark chocolate
150g pure cream or coconut cream
½ cup hazelnut butter

Optional: ¼ cup **Lucky Slivered Almonds** chopped
or coconut or freeze dried berries to roll truffles in

METHOD:

HOMEMADE NUT BUTTER

INGREDIENTS:

3 cups **Lucky Natural Almonds** ½ tsp salt

1. Preheat oven to 180°C and set aside a large baking tray.
2. Roast almonds for 10 minutes, tossing halfway through. Keep an eye on the nuts - you do not want to burn them.
3. Allow nuts to cool for 5-10 minutes before moving onto the next step. Do not skip this step.
4. Add nuts and salt to a food processor and blend for 10 minutes. You will need to stop the food processor many times, using a spatula or butter knife, scrape down the sides.
5. Once you have a creamy, runny nut butter you are done!
Transfer to clean glass jars and store in the pantry for up to 6 months.

Note: This also makes a perfectly nutty Christmas gift!





Get Lucky



FOR RECIPES & TIPS VISIT:

 @LUCKYNUTSAUSTRALIA

 @LUCKY.NUTS

 @LUCKY.NUTS.AU

LUCKYNUTS.COM.AU