Kids Club
EARLY CHILDHOOD LEARNING CENTRES
Happy Holidays from Kids Club

THE KIDS CLUB CHRISTMAS COOK BOOK



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Bruschetta

YOU WILL NEED

- 5-6 ripe tomatoes, diced
- ½ red onion, thinly diced
- Drizzle of olive oil
- Drizzle of balsamic vinegar, to taste
- Tablespoon of garlic granules
- Handful of fresh basil, roughly chopped
- Parmesan cheese
- Salt and pepper
- Breadstick cut in slices

LET'S BEGIN

1. Mix tomatoes, red onion and basil together.
2. Add a drizzle of olive oil and garlic granules.
3. Add balsamic vinegar, to taste.
4. Season with salt and pepper.
5. Serve on toasted breadstick, sprinkling with parmesan cheese.

Optional: Add avocado and/ or smoked salmon for that extra flavour!











Juicy Lemon Prawns with Snow Peas

YOU WILL NEED

- Australian green prawns - peeled
- Lemon wedges
- 30g butter
- 1-2 cloves chopped garlic
- Large handful of snow peas
- Rocket leaves
- Salt and pepper

LET'S BEGIN

1. Melt butter in a wok, adding prawns, garlic and snow peas.
2. Toss for 3-4 minutes until prawns are cooked.
3. Squeeze half a lemon juice into wok.
4. Add prawns onto rocket leaves, seasoning with salt and pepper.
5. Garnish with lemon wedge for additional seasoning.

Kilpatrick Oysters

YOU WILL NEED

- Dozen oysters
- Bacon pieces
- Tomato sauce
- Worcestershire sauce

LET'S BEGIN

1. Mix 2-3 teaspoons of tomato and Worcestershire sauce together.
2. Cover oysters with sauce and bacon pieces
3. Grill oysters for 5 minutes, check and return to grill until bacon is crispy
4. Oysters will be hot, so please use caution removing from the grill.

Individual taste may vary, so a 1:1 sauce may not be necessary.





Classic Marmalade-Glazed Ham

YOU WILL NEED

- 1 cup orange marmalade
- 90g honey
- ½ cup orange juice
- Cloves
- 5-6kg ham leg, skin removed and trimmed

LET'S BEGIN

1. Preheat oven to 200°C
2. Place the marmalade, honey and orange juice in a saucepan over the high heat. Whisk to combine. Bring to the boil and cook for 5-7 minutes or until thickened slightly. Set aside to cool slightly.
3. Using a small knife, score the ham fat in a diamond pattern and cover the hock with aluminium foil.
4. Place ham on a lightly greased wire rack in a baking dish lined with non-stick baking paper. Push a clove into each diamond.
5. Brush ham with glaze.
6. Cook, brushing with the glaze every 10 minutes, for 40-50 minutes or until golden and caramelised.











Seafood Chowder

YOU WILL NEED

- 500g seafood marinara
- Half onion, thinly sliced
- 1 cup shallots, thinly sliced
- 400ml thickened cream
- Cornflour and water mix
- 20g butter
- 1-2 teaspoon curry powder
- 3 teaspoons French onion soup mix
- Breadstick

LET'S BEGIN

1. Melt butter in a pot, cooking onion and shallots for 2 minutes.
2. Add seafood and mix until cooked. Add cream and cook for a further 5 minutes.
3. Add curry and soup mix and simmer for further 10 minutes.
4. Add cornflour mix to thicken to suit.
5. Season with salt and pepper and sprinkle with fresh shallots.
6. Serve with warm breadstick.

Roasted Chicken with Cherry Tomatoes, Spinach and Feta



Kids Club Chef Favourite!
Chef Justin @
Kids Club Collins Street

YOU WILL NEED

- 300g chicken breast
- 100g fresh spinach
- 6 cherry tomatoes
- 50g Danish feta
- 1 rasher bacon

LET'S BEGIN

1. Butterfly chicken breast and using a tenderiser flatten it out until it's an even thickness all the way through.
2. In a pan wilt spinach.
3. Place the feta, 3-4 cherry tomatoes and the spinach in the centre of the chicken breast then roll it into a cylinder shape. Wrap with bacon.
4. Seal the filled chicken breast in a pan until lightly coloured then bake at 180°C for approximately 15 minutes or until the internal temperature reaches 85 degrees.
5. Serve with steamed rice and vegetables.







Greek Salad

YOU WILL NEED

- 1 packet of cherry tomatoes, sliced in quarters
- 1 cucmber, diced
- 1 red onion, sliced in half
- 1 red capsicum, diced
- 1 punnet of pitted kalamata olives
- 1 block of feta cheese
- Spinach or lettuce leaves
- Olive oil
- Oregano

LET'S BEGIN

1. Layer salad dish with spinach or lettuce leaves.
2. Add tomatoes, onion, cucumber, capsicum, olives and feta over salad leaves.
3. Lightly drizzle olive oil over salad.
4. Finish with a sprinkle of oregano.









Delicious Potato Bake

YOU WILL NEED

- 5-6 potatoes, peeled and thinly sliced
- Diced ham
- 600ml thickened cream
- 1½ onions, thinly diced
- Handful of shredded cheese

LET'S BEGIN

1. Preheat oven to 180°C
2. Layer potatoes on oven proof tray (foil trays are great to use!) Sprinkle with onion and ham.
3. Repeat layering your potatoes x3.
4. Drizzle 400ml of thickened cream over your potatoes.
5. Place in oven for 40 minutes.
6. Remove tray, sprinkle with shredded cheese and remaining thickened cream.
7. Bake for a further 20 minutes or until golden and crispy on top.





Festive Chicken

INGREDIENTS

- 2 large chicken breast
- 2 tbs smoky paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 small jar of sun-dried tomatoes
- 4 rashes of bacon
- 3 cloves of garlic chopped finely
- 400 to 600ml of cooking cream
- 200g grated parmesan cheese
- 2 tbs chopped chives
- 2 tbs of mixed herbs
- 1 tsp of chilli flakes
- 200g of baby spinach
- olive oil
- 500g potatoes
- 1 tbs milk
- 2 tbs butter

LET'S BEGIN

1. Cut chicken breast in half-length ways, put into a bowl and add paprika, onion powder, garlic powder and olive oil, letting the chicken sit.
2. Peel potatoes and cut into 1/4 to cook faster and easier to mash. Bring to a boil and drain once soft, adding butter, milk salt and pepper to season and mash.
3. While potatoes cook, add a little oil into a frying pan and cook chicken breast. Remove and let sit.
4. While chicken is resting, in the same pan add sun-dried tomatoes, bacon and garlic and fry till bacon browns a little (or soft if you don't like crispy bacon). Add chilli flakes, mixed herbs, and cream and cook till just starts to boil. Then add cheese and chopped chives and spinach.
5. Place the chicken and any juices from the chicken into the fry pan, resting in the sauce while you prepare the mash. It can be served with green beans or your favourite vegetables.
6. You can also substitute chicken for tofu, mushrooms, or eggplant to make dish vegetarian. To make it vegan, use vegan cream and cheese.





No Bake Christmas Lamington Wreath

YOU WILL NEED

- 1 packet lamington fingers
- 600mls thickened cream, whipped with ¼ cup icing sugar and 1 teaspoon vanilla essence
- Strawberry jam
- Fresh punnet of strawberries, chopped
- Icing sugar and mint leaves for garnishing
- Chocolate of your choosing

LET'S BEGIN

1. Whip your cream, icing sugar and vanilla essence until stiff, piping the cream to stick the lamingtons together in a circle to form a wreath.
2. Drizzle desired dollops of jam on top, adding chopped strawberries.
3. Garnish with chocolate, icing sugar and fresh mint leaves.

Reindeer Bliss Balls



YOU WILL NEED

- 4 cups pitted dates
- ½ cup cacao
- ½ cup chia seeds
- 1 cup desiccated coconut
- 1 pack pretzels
- 1 pack of candy eye balls
- 1 pack of M&Ms Christmas minis

LET'S BEGIN

1. Soak dates in hot water for about 2 minutes, until soft.
2. Drain the hot water and squeeze excess water out of the dates.
3. In the food processor add the dates, cacao & chia seeds, and blitz until paste forms.
4. Measure out 1 cup of desiccated coconut into a tray. Roll dates into tablespoon-sized balls and coat with coconut. Makes approximately 30 pieces.
5. Split pretzels in half & stick them into the top of the bliss ball, these are your reindeer antlers. Place 2 M&Ms to be your eyes or alternatively use the candy eyeballs. Serve immediately.







Christmas Tree Fruit Platter

YOU WILL NEED

Your favourite fruits. Ours include:

- ½ watermelon
- 2 oranges
- 3 kiwi fruits
- Punnet of strawberries
- Punnet of raspberries
- Punnet of blueberries
- Handful of grapes
- Rosemary sprigs



LET'S BEGIN

1. Slice your fruit into appropriate finger sized pieces
2. Using the rosemary sprigs, make an outline of a Christmas tree on your platter.
3. Add the first layer of fruit. We start from the biggest layer which is the watermelon.
4. Continue to build layers of fruit - working your way up.
5. Finish the Christmas tree fruit platter with the smaller fruit and for that extra touch, use a star cookie cutter from a slice of watermelon and place at the top of your tree.









Fruit Dip with Coconut

YOU WILL NEED

- 1 cup of sour cream
- 2 tablespoons of brown sugar
- ½ cup of desiccated coconut

LET'S BEGIN

1. Mix sour cream, brown sugar and coconut together.
2. Let stand in refrigerator for flavours to combine (at least an hour or two or even better overnight!)
3. Serve in dish with your fruit platter!

Tip: If you like your fruit dip sweet, just add some extra brown sugar!

Mars Bar Slice

YOU WILL NEED

- 3 cups of Rice Bubbles
- Packet of mini Mars Bars
- ½ cup golden syrup
- 3 tablespoons of butter
- Block of Cadbury chocolate



LET'S BEGIN

1. Melt butter, Mars Bars and golden syrup in a saucepan over low heat.
2. Remove from heat and mix into a bowl of your Rice Bubbles.
3. Press mixture into a greased tin.
4. Place in fridge to set.
5. Melt chocolate and spread over top of Rice Bubble mixture.
6. Place in fridge to set.
7. Remove from fridge and cut into squares.





Kids Christmas Trifle

YOU WILL NEED

- 1 sponge or Madeira cake
- 1 packet red jelly (mixed and set)
- 1 packet green jelly (mixed and set)
- 500ml vanilla custard
- 1 tin fruit salad in juice
- 1 cup cream, whipped
- red and green sprinkles

LET'S BEGIN

1. To build individual trifles, line up 8 plastic cups (or plastic wine glasses) and place a layer of sponge cake in the bottom of each.
2. The second layer is a couple of spoonfuls of tinned fruit salad.
3. For the third layer you'll need about two tablespoons of custard, then two tablespoons of jelly on top of that.
4. Finish off with some more custard, a good dollop of whipped cream and some red and green sprinkles on top.













Christmas Butter Cookies

YOU WILL NEED

- 2 cups (240g) all-purpose flour
- ½ cup (90g) sugar
- ½ tablet (100g) butter
- 1 egg
- 1 orange (zest)
- 1 lemon (zest)
- 1 tsp (5ml) vanilla essence

ICING MIX

- 1 cup (140g) icing sugar
- 1½ tbsp (22 ml) lemon juice or milk
- sweets of your choice, optional
- food decoration powder of your choice, optional

LET'S BEGIN

1. Mix flour and sugar in the bowl and add the chopped butter, a little orange and lemon zest (be careful not to grate the white fruit skin), and the vanilla essence and mix until it crumbles.
2. Lightly beat the egg and mix again until it releases from the bowl.
3. Roll out the dough onto a lightly floured sheet of parchment paper. Leave it at a thickness of 2 to 3 mm.
4. Cut the cookies with the cutters of your choice.
5. Distribute the cookies on baking sheets and refrigerate for 30 minutes, meanwhile preheat the oven to 200°C.
6. After they are firm, bake them for about 12 to 15 minutes. Cool down the cookies to decorate.
7. For the icing, mix icing sugar and lemon juice or milk.







Kids Club Chef Favourite!
Chef Justin @
Kids Club Collins Street

Pavlova Christmas Tree

YOU WILL NEED

Meringue

- 4 egg whites
- 200g caster sugar
- 1 tsp vanilla extract
- 300ml whipped cream
- fresh fruit ranging from blueberries, strawberries, banana, mango etc
- mint

LET'S BEGIN

1. Whisk egg whites to stiff peaks, slowly incorporate sugar and continue mixing for another 2 minutes. Pipe into disk shapes approx. 8 cm, 6 cm, 4 cm, 2 cm onto an oven tray Bake at 100°C for 1.5 hours then let cool for 30 minutes.
2. To assemble , place a dollop of whipped cream onto one of each size of meringue disk, then add fruit. Stack the disks on top of one another then garnish with raspberry coulis and mint.







Santa Brownie Hats

YOU WILL NEED

- 150g dark chocolate
- 125g unsalted butter
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups plain flour
- 3/4 cup milk chocolate chips
- 16 fresh strawberries
- 300ml thickened cream
- 3 tbsp caster sugar

LET'S BEGIN

1. Preheat the oven to 180°C (160°C fan-forced). Grease and line an 18cm x 28cm slice tray with baking paper. Place the butter and chocolate into a microwave-safe bowl. Heat in 30-second bursts for 3-4 minutes (until melted), stirring with a dry metal spoon between each burst. Add the brown sugar and mix until combined. Allow the chocolate mixture to cool slightly.
2. Beat the eggs in a separate bowl until light and fluffy. Add the eggs and vanilla extract to the chocolate mixture and whisk together well. Add the plain flour and the milk chocolate chips and fold through gently. Pour the mixture into the prepared tin and bake for 25 minutes or until a skewer inserted into the middle comes out clean. Set the brownie aside to cool and then place into the fridge for at least 3 hours (preferably overnight). Remove the brownie from the fridge and use a round-shaped cutter to cut out circles.
3. Wash, dry and hull the strawberries and add one to the top of each brownie circle.
4. Whip the thickened cream and caster sugar with beaters on high until stiff peaks form. Place the whipped cream into a piping bag (or a ziplock bag with the end snipped off), and pipe around the edges. Then pipe a small dot on top of each strawberry.
5. Place the Santa brownie hats into an airtight container in the fridge until required.





Strawberry Jelly with Santa's Hats and Fruits in Christmas Shapes

YOU WILL NEED

- I packet (85g) gelatin, strawberry flavour
- Whipped cream
- Strawberries
- Watermelon or melon, or any of your favourite fruit

LET'S BEGIN

1. Follow the instructions on a gelatin box and prepare the jelly.
2. Pour prepared jelly into small containers, and put them in a fridge for a couple of hours or until they set.
3. Decorate with whipped cream and strawberries.
4. Use Christmas-themed cookie cutters to cut your favourite fruits in Christmas shapes. Watermelon or melon works really well here.

Rocky Road

YOU WILL NEED

- 1 packet of Marshmallows, cut into quarters
- 1 packet of glace cherries, cut into halves
- 1 cup of coconut
- ½ cup crushed nuts
- 1 block of Cadbury Chocolate



LET'S BEGIN

1. Mix all ingredients together except chocolate.
2. Melt chocolate on low heat.
3. Stir chocolate into other ingredients.
4. Press mixture into a tin and refrigerate until set.
5. Remove from fridge and cut into squares.







Kids Club Chef Favourite!
Chef Gina @
Kids Club Elizabeth Street

Mango Misu

YOU WILL NEED

- 1x 400g pack Savoiardi biscuits (lady fingers)
- 500g mascarpone cheese
- 600ml thickened cream
- ½ cup icing sugar
- 1 tsp vanilla bean paste
- 1 bottle mango nectar as needed
- 1 cup passionfruit pulp or fresh passionfruit
- 4-6 pc KP mangoes

LET'S BEGIN

1. Whisk cream, vanilla bean paste & icing sugar to soft peaks.
2. Add mascarpone cheese & whisk to stiff peaks. Set aside.
3. Prepare mango, cut it into even thinly sliced pieces and set aside.
4. In a shallow rectangle tray pour mango nectar in & soak Savoiardi biscuits for approximately 30 seconds per side, so the juice will soak through the biscuit but not be soggy.
5. In a trifle bowl, place a layer of mango nectar soaked biscuits across the bowl.
6. Add a layer of vanilla mascarpone cream and spread evenly.
7. Add a layer of fresh mango across the cream.
8. Spoon passionfruit pulp across the mango
9. Repeat steps 5-7 over again & make sure you end up with mango and passionfruit on top.
10. Set in the fridge overnight or for at least 2 hours.











Chantilly Sponge Cake with Berries

INGREDIENTS

- 500g self-raising flour, plus extra for dusting
- 1 ¼ tsp bicarbonate of soda
- ½ cup of date syrup
- 115ml sunflower oil
- 400ml of water
- 2 tsp vanilla extract
- 4 tbsp berries jam
- Cocoa, mix berries, sprinkles to decorate.

CHANTILLY CREAM

- ½ vanilla bean
- 1 cup of coconut whipped cream
- 2 tbsp of home made date syrup (cook and blend dates until they turn into syrup)
- ½ teaspoon vanilla extract

LET'S BEGIN

1. Preheat the oven to 180°C. Grease and flour the sides of your square cake tray.
2. Sift the flour, bicarbonate of soda and date syrup into a large mixing bowl and mix together. Whisk together the sunflower oil, water and vanilla in a jug and pour the mixture into the dry ingredients, then whisk using a hand-blender for 2 minutes until thick and creamy.
3. Spoon the mixture into the prepared cake tin and bake for 35–45 minutes until risen and cooked through. Remove from the oven and leave to cool for 15 minutes in the tin, then remove and leave to cool completely on a wire rack.
4. To make the chantilly, split vanilla bean lengthwise with the tip of a sharp knife. Holding the pod open, scrape seeds from each half using the flat side of the knife. Transfer seeds to a large bowl; discard pod. Pour cream over vanilla seeds; add date syrup and vanilla extract. Whip cream with an electric mixer until soft peaks form, 3 to 5 minutes; cover with plastic wrap and chill until ready to serve.
5. Add the chantilly cream on top of your cake and decorate.







Sugar Cookies

YOU WILL NEED

- 480g sifted plain flour
- 40g cornflour
- 4g fine salt
- 225g unsalted butter
- 200g caster sugar
- 2 eggs
- 8ml vanilla essence

LET'S BEGIN

1. In a mixer on medium high with a paddle attachment, cream the butter and sugar together until pale white. Scrape the sides down often. Turn the speed down to low and add the eggs one at a time with the vanilla essence.
2. Separately, sift the flour, cornflour and salt together then add it into the butter mixture slowly until well incorporated. Flatten the dough together then wrap it with cling wrap and refrigerate so it firms up. Once the dough is chilled, preheat your oven to 190°C.
3. On lightly floured baking paper, roll out the dough to 5mm thick and cut out shapes with your desired cookie cutter shapes. Offcuts can be reformed and cut again.
4. Bake them for 10-12 minutes (ideally without colour) on greaseproof paper then allow them to cool completely before decorating with either the following Royal Icing Recipe or store bought coloured icings or fondants.







Royal Icing

YOU WILL NEED

- 3 egg whites
- 450g sifted icing sugar
- 5ml vanilla essence
- assorted food gel colours

LET'S BEGIN

1. In a mixer with a whisk attachment, beat the egg whites on medium low for a minute until frothy.
2. Turn down to low and gradually add the icing sugar and vanilla essence. Once fully incorporated, turn up the speed and beat until shiny stiff peaks form.
3. Divide this into small bowls to add your different colourings to then transfer them to piping bags ready for your kids to decorate the cookies with.
4. Chill when finished just so the icing sets.


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