



Christmas Recipes



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Christmas recipes your
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Buderim Ginger products are available at Woolworths, Coles, selected independent stores and the Ginger Factory Retail Shop on the Sunshine Coast.





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Gingerbread Men

PREP TIME

10
mins

COOK TIME

25
mins

MAKES

14
men

INGREDIENTS

- 1 cup (185g) lightly packed light or dark brown sugar or Muscovado sugar
- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{4}$ cup treacle
- 1 large egg
- 2 cups (360g) plain flour
- 2 teaspoon bicarbonate of soda
- $\frac{1}{2}$ teaspoon each ground cloves, cinnamon, freshly grated nutmeg OR $\frac{1}{2}$ teaspoons mixed spice
- 80g Buderim Ginger Naked Ginger, very finely chopped
- $\frac{1}{4}$ to $\frac{1}{3}$ cup granulated sugar
- Additional $\frac{1}{2}$ cup (g) plain flour

ROYAL ICING for Gingerbread Men:

- 1 large egg white
- $1\frac{1}{2}$ cups (240g) pure icing sugar, sifted
- $\frac{1}{2}$ teaspoon fresh lemon juice
- Natural food colouring, optional OR writing icing

METHOD

- Preheat or adjust oven temperature to moderately slow (160°C).
- Add additional $\frac{1}{2}$ cup flour into remaining dough, gently but thoroughly incorporating flour.
- Roll out between sheets of baking paper to 5mm thickness.
- Using a gingerbread bunny cutter, cut into shapes, re-rolling scraps as necessary.
- Carefully place shapes about 4cm apart on baking paper lined baking tray. For fine decoration, use a small piping nozzle, carefully punch a hole in centre of head to place ribbon through on baking.
- Bake in preheated oven for about 10-12 minutes.
- Remove from oven, cool on tray for about 5 minutes, then transfer to wire cake rack.
- Royal Icing:** Beat egg white with lemon juice until just starting to froth. Gradually add icing sugar until firm peaks form. Colour with a drop or two of food colouring if desired. Spoon into piping bag with small plain nozzle attachment and decorate.

View online: www.buderimginger.com/gingerbread-characters



PREP TIME
5
mins

MAKES
2
drinks

INGREDIENTS

- 2 strawberries
- 250ml Buderim Ginger Original Ginger Beer
- 10 ml of lemon juice
- Ice

METHOD

1. Muddle strawberries.
2. Shake Buderim Ginger Original Ginger Beer, muddled strawberries and Lemon Juice in a cocktail shaker and strain twice.
3. Fill glass with crushed ice and pour in the liquid from the cocktail shaker.
4. Finish with fresh mint and slice of strawberry.



View online: www.buderimginger.com/buderim-strawberry-delight



Ginger Glazed Ham

PREP TIME

20 mins

COOK TIME

1 hour

MAKES

12 serves

INGREDIENTS

- 3.5kg semi-boneless picnic shoulder ham
- 1 small orange, unpeeled, halved and thinly sliced
- 1 lemon, unpeeled, halved and thinly sliced
- 15 whole cloves
- ½ cup Buderim Ginger Original Ginger Marmalade
- ½ cup Buderim Ginger-Ginger Refresher Cordial
- 1 ½ tablespoons wholegrain mustard

METHOD

1. Preheat oven to 180°C or 160°C fan. Line a roasting pan with foil. Using a small knife, cut around ham shank in a zigzag pattern, about 10cm from the end. To remove rind from ham, run a knife under rind right around edge of ham. Gently lift off rind in one piece by running your fingers between rind and fat.
2. Using toothpicks to secure, arrange orange and lemon slices over ham. Stud with cloves. Place ham in prepared pan. Combine Buderim Ginger Original Ginger Marmalade and Buderim Ginger-Ginger Refresher Cordial in a small saucepan over moderate heat. Cook, stirring, for 3-4mins, or until thickened slightly. Stir in mustard. Brush glaze evenly over ham.
3. Bake, basting occasionally with pan juices, for 55-60mins, or until golden-brown. Let ham stand for 5mins. Carve ham to serve.



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Turkish Ginger and Rose Torte

PREP TIME

40
mins

COOK TIME

50
minutes

MAKES

6-8
serves



INGREDIENTS

- 6 egg whites
- 1 cup agave sugar (or caster sugar)
- 2 tablespoon Rosewater
- 125g packet **Buderim Ginger Glace Ginger**, finely chopped
- 1 cup almond meal
- 100g dark 70% cooking chocolate, finely chopped
- 200g pitted dates, chopped

TOPPING

- Agave sugar, to dust
- Fresh rose petals, to decorate
- 125g packet **Buderim Ginger Glace Ginger**, to decorate

METHOD

1. Preheat oven to 170°C fanforced. Grease and line the base of 20cm springform cake pan with baking paper.
2. Using an electric mixer beat egg whites until stiff peaks form. Gradually beat in sugar and rosewater. Continue to beat mixture until thick and glossy.
3. Gradually fold in almond meal, chocolate, dates and Buderim Ginger Glace Ginger.
4. Spoon mixture into prepared cake pan smooth top and bake for 50 minutes until mixture is looking dry. It still will be sticky in the middle but not wet. Leave to completely cool in pan.
5. Remove cake from pan and place onto serving plate. Dust with sugar and decorate with extra Buderim Ginger Glace Ginger and rose petals.

HELPFUL NOTES

Tip: This torte can be served with whipped cream or Greek yoghurt, flavoured with Rosewater.

Rosewater is available at Middle Eastern Grocers.

View online: www.buderimginger.com/turkish-ginger-rose-torte



Lemon
Ginger
Delicious Tart



PREP TIME

35
mins

COOK TIME

1
hour

MAKES

8-10
serves

INGREDIENTS

- 50g Buderim Ginger Glacé Ginger, very finely chopped
- 1 ½ cups unbleached or regular plain flour
- 150g cold butter, chopped into small pieces
- ½ cup pure icing sugar
- 2 large egg yolks (for pastry)
- 3 large eggs
- 3 large egg yolks (for filling)
- 150g caster sugar
- ½ cup (125mL) lemon juice
- 150g marscapone, softened at room temperature
- 1 tablespoon finely grated lemon zest
- ½ cup Buderim Ginger-Ginger Lemon & Lime Marmalade

Decoration

- 2 tablespoons pure icing sugar OR ½ cup caster sugar or light brown sugar

METHOD

1. In a food processor with blade attachment add Glacé Ginger, flour and cold butter, pulse chop to resemble coarse breadcrumbs.
2. Add icing sugar and 2 egg yolks, pulse until well combined. Tip onto bench and knead very lightly to form a soft ball. Wrap in plastic wrap and refrigerate for 1 hour.
3. Meanwhile: prepare filling. Whisk eggs and additional 3 egg yolks, with sugar and lemon juice; strain – this

creates a very smooth egg mixture.

4. Whisk mascarpone until smooth, stir in lemon zest, add to egg mixture. Gently stir so not to create too much froth.
5. Preheat oven to slow (150°C). Using coarse side of grater, grate cold raw pastry into a loose bottom metal oblong 9W x 9L x 2.5D cm flan pan or 20cm loose bottom metal round flan pan. Press evenly up sides and on base.
6. Blind bake in preheated oven for 40mins. Remove from oven. Very carefully remove paper and weights used in blind baking. Cool on wire cake rack.
7. Reduce oven to slow (140°C). Using a small rubber spatular spread base of baked pastry evenly with Ginger Lemon & Lime Marmalade.
8. Gently over an inverted spoon, pour over egg mixture.
9. Return flan to oven and bake for 25-30mins until centre part of filling is just set.
10. Remove and place on wire cake rack to cool.
11. Serve warm, at room temperature or cold. Decorate with a sprinkling of icing sugar. Or create a brulee topping - sprinkle top with caster sugar or light brown sugar and using a chef's torch carefully blowtorch sugar for about 1 to 1½mins, or under a moderately heated grill about 3mins or until sugar melts to form a smooth caramel glaze. Watch pastry edges do not over brown.

View online: www.buderimginger.com/lemon-ginger-delicious-tart



Summer Prawns

PREP TIME
40
mins

COOK TIME
2-5
minutes

MAKES
2
serves

INGREDIENTS

250g peeled small green prawns with or without tails
OR 6 to 10 larger whole raw prawns

1 tablespoon Buderim Ginger-Ginger Refresher Cordial

2 spring onions, sliced on a diagonal including green tops
Zest and juice of ½ lime

1 tablespoon macadamia oil

2 tablespoons torn coriander leaves

Dutch red, Serrano or bird's eye chilli or your choice,
finely sliced

Garnish

Sichuan salt and pepper or fried shallots

Steamed snow or sugar peas, broccoli floret or
asparagus spears

METHOD

1. If using whole large prawn: remove shell from just above tail to just below head. Cut down back of prawn; de-vein, but leave orange roe, if desired. With scissors cut off head legs and head just behind eyes or remove head and butterfly prawns.
2. Combine Buderim Ginger-Ginger Refresher Cordial, onions, lime zest and juice and oil. Gently stir, cover and stand for at least 30mins
3. Heat medium-sized frying pan until very hot, surface seems to shimmer. Add prawns and marinade, fry over high heat, stirring gently for about 1-5mins, depending on size of prawns, but do not over cook. Toss through coriander leaves and chilli.
4. Serve immediately garnished with a sprinkling of Sichuan salt and pepper or fried shallots.

Note: For an alternative to plain boiled or steamed rice, gently fold through about 2-3 teaspoons of Buderim Ginger-Ginger Refresher Cordial. Serve accompanied with steamed sugar or snow peas, Chinese broccoli, broccolini or asparagus spears, cut diagonally.

View online: www.buderimginger.com/summer-prawns



Moroccan Couscous Salad

PREP TIME

20 mins

COOK TIME

10 minutes

MAKES

2 serves

INGREDIENTS

250ml can Buderim Ginger Original Ginger Beer

1 cup couscous

1 tablespoon olive oil

½ teaspoon ground cinnamon

½ teaspoon ground cumin

1 teaspoon finely grated lemon zest

1 small carrot, grated

½ cup fresh coriander leaves, torn

⅓ cup flaked almonds, toasted

METHOD

1. Pour Buderim Ginger Original Ginger Beer into a medium saucepan. Place over a high heat and bring to the boil. Remove from heat stir in couscous. Cover and leave for couscous to absorb the ginger beer for 2 minutes.
2. Fluff up couscous with a fork, add oil and spices and stir to combine. Fold in carrot, coriander and almonds.
3. Serve couscous on it's own or with barbecued or roast chicken.

HELPFUL NOTES

For extra sweetness add ¼ cup dried cranberries or currants.



View online: www.buderimginger.com/moroccan-couscous-salad



Raspberry and Ginger Ice-cream Bars



PREP TIME
20
mins

MAKES
16
serves

INGREDIENTS

- 1 ½ cups Buderim Ginger-Ginger Refresher Cordial
- ½ cup water
- 300g fresh Raspberries (if fresh unavailable, purchase frozen raspberries. Allow them to defrost at room temperature)
- 1 cup finely diced Buderim Ginger Crystallised Ginger
- 500ml thickened cream



METHOD

1. Line a 17 x 27cm slice baking pan with baking paper extending the edges up 5cm.
2. Place 1 cup of Buderim Ginger-Ginger Refresher Cordial, water and raspberries in a blender and mix until smooth.
3. Strain the berry mix to remove all the seeds. Place in the refrigerator until required.
4. In a mixing bowl, add the cream and beat until firm peak consistency. Add the remaining Ginger Refresher and Crystallised Ginger. Stir gently to combine. Place the cream mix into the baking pan and smooth the surface until flat. Place in the freezer until frozen.
5. Remove the frozen cream mix and pour over the raspberry puree. Place in the freezer until frozen.
6. When set, cut into bars and serve immediately or place into an airtight container and re-freeze for later consumption.

View online: www.buderimginger.com/ginger-raspberry-ice-cream-bars



Ginge Garden Cocktail

PREP TIME
10
mins

MAKES
1
serves

INGREDIENTS

- 45ml gin
 - 3 pieces of cucumber
 - 3 basil leaves
 - 3 mint leaves
- Top up with [Buderim Ginger Original Ginger Beer](#)

METHOD

1. Have a chilled tall glass ready.
2. In a cocktail shaker, add the cucumber, mint, basil and fresh lime as well as the gin.
3. Muddle well and add ice.
4. Shake and double strain into the tall glass and then fill the glass up with your Buderim Ginger Original Ginger Beer.
5. Add a thin peel of cucumber and basil leaves as garnish.

HELPFUL NOTES

We use our Buderim Ginger Original Ginger Beer in this recipe, however you could easily substitute it for our Reduced Sugar Ginger Beer or get adventurous and try some of our other variants including Ginger Beer & Pear or Ginger Beer & Guarana.



View online: www.buderimginger.com/ginge-garden



Ginger and Fruit Pudding



PREP TIME
30-40
mins

COOK TIME
4
hours

MAKES
10
serves

INGREDIENTS

- 100g Buderim Ginger Glacè Ginger, finely chopped
- 150g raisins
- 150g sultanas
- 150g currants
- ¼ cup brandy
- ⅔ cup unbleached or regular plain flour
- ½ teaspoon mixed spice
- ¼ teaspoon freshly grated nutmeg
- pinch ground cinnamon
- good pinch salt
- ½ small-sized lemon, finely grated
- 125g butter
- ⅓ cup (85g) firmly packed dark brown sugar or muscovado dark or molasses sugar
- 2 large eggs

METHOD

1. You need to begin pudding the night before boiling. In a bowl or plastic bag place ginger, dried fruits and brandy. Stir or massage to combine thoroughly. Cover bowl or secure plastic bag and set aside for 12 hours for brandy to absorb into fruits.

2. Carefully butter a 5 cup heatproof pudding basin and lid.
3. Sift together flour, spices and salt, stir in lemon rind.
4. Cream butter and sugar until light, creamy and fluffy.
5. Add egg about 1 tablespoon at a time, beating well after each addition. If mixture starts to curdle, add about 1 tablespoon of flour mixture.
6. Fold in flour mixture. Finally stir in soaked fruit mixture.
7. Spoon into prepared pudding basin.
8. Cover top of pudding bowl with a double thickness of buttered greaseproof paper, then pudding basin lid.
9. Place in a large saucepan with enough fast boiling water to come up ¾ of pudding basin. Boil steadily, keeping a vigilant eye on it, replenishing with boiling water from time to time over 4 hours.
10. Serve with Original Ginger Marmalade Ice Cream and/or custard sauce.

Note: To re-heat, place in boiling water and boil pudding in basin for 1 hour.

View online: www.buderimginger.com/ginger-fruit-pudding



Poached Ginger Pears



PREP TIME

20
mins

COOK TIME

25
minutes

MAKES

2
serves

INGREDIENTS

- 2 firm Packham or Beurre Bosc Pears, peeled
- 250ml can **Buderim Reduced Sugar Ginger Beer**
- 2 pieces of fresh lemon peel
- 10 walnut or pecan halves, finely chopped
- 10 pieces **Buderim Naked Ginger** uncrystallised, finely chopped
- Vanilla flavoured greek yoghurt to serve

METHOD

1. Place pears, Buderim Reduced Sugar Ginger Beer and lemon peel in a medium saucepan.
2. Cover and place over a high heat and bring to the boil. Reduce heat and simmer covered for 25 minutes or until pears are tender. Remove lemon peel and set aside to cool.
3. Combine walnuts and Buderim Ginger Naked Ginger in a small bowl.
4. To serve, place pears and cooking sauce into serving dishes. Spoon yoghurt onto pears and sprinkle with walnut ginger crumb.

HELPFUL NOTES

Serve pears for breakfast just add ½ cup muesli to walnut ginger crumb.



View online: www.buderimginger.com/ginger-poached-pears



Mango Fizz



PREP TIME
5
mins

MAKES
1
serve

INGREDIENTS

- 250ml Buderim Ginger Original Ginger Beer
- 6 mint leaves
- 25ml mango puree
- 25ml lime juice
- 10ml Buderim Ginger-Ginger Refresher Cordial
- 1 sprig(s) mint for garnish

METHOD

1. Clap the mint in your Palms to releases the aromas and place at the bottom of the glass.
2. Add Buderim Ginger-Ginger Refresher Cordial and mango Puree on top of mint.
3. Mix gently in the glass to release the juices.
4. Fill your glass $\frac{3}{4}$ full with ice.
5. Top with Buderim Ginger Original Ginger Beer
6. Mix everything together well and finish with sprig of fresh mint.



View online: www.buderimginger.com/mango-fizz



Ginger and Date Truffles

PREP TIME

20 mins

COOK TIME

no baking required

MAKES

12 serves

INGREDIENTS

- 100ml Buderim Ginger Reduced Sugar Ginger Cordial
- 200g pitted dates
- ½ cup walnuts
- ⅓ cup cashews
- 3 teaspoon ground linseed
- 2 teaspoon coconut oil
- 1 teaspoon honey
- 1 cup desiccated coconut

METHOD

1. Roughly chop dates and then marinate in Buderim Ginger Reduced Sugar Ginger Cordial for one hour.
2. Blend walnuts and cashews in Food Processor until finely ground.
3. Add all ingredients together (excluding desiccated coconut) and blend until smooth.
4. Place mixture into bowl and roll into bite size balls. Then lightly coat the balls by rolling in desiccated coconut.
5. Place balls onto a lined tray. Refrigerate for 1 hour. Enjoy!



View online: www.buderimginger.com/date-ginger-truffles



Rich Fruit Cake

PREP TIME
30-40
mins

COOK TIME
3-3½
hours

MAKES
20
serves

INGREDIENTS

100g Buderim Ginger Glacé Ginger or Naked Ginger, finely chopped

125g raisins, chopped in half

125g sultanas

80g currants

50g glacé cherries, cut in half

100mL cream or sweet sherry

1 ¼ cups unbleached or regular plain flour

½ teaspoon baking powder

½ teaspoon mixed spice

125g butter

125g firmly packed dark brown or dark muscovado sugar

3 large eggs, lightly beaten

30g slivered almond roughly chopped

Decoration (optional) 60g (40 almonds) whole blanched almond

METHOD

1. You need to begin cake night before baking. In a bowl or plastic bag place Glacé Ginger or Naked Ginger, dried fruits, cherries and sherry. Stir or massage to combine, cover bowl or secure plastic bag and leave to soak for 12 hours.

- Carefully butter or grease a 20cm round or square cake pan. Line only the base with a disc of non stick baking paper.
- Preheat oven to slow (150°C).
- Sift together flour, baking powder and spice.
- In a large bowl cream butter and sugar until soft, creamy and fluffy.
- Add eggs, a portion at a time, beating well after each addition. If mixture starts to curdle, add about 1 tablespoon of flour mixture.
- Fold in flour mixture. Finally, stir in soaked fruit mixture and chopped almonds, mix gently until well combined.
- Spoon mixture into prepared cake pan. If desired arrange blanched whole almonds around perimeter of cake pressing down very gently, otherwise they will disappear on baking!
- Bake in preheated oven for 3-3½ hours or until when cake is tested with a fine cake skewer and it comes out clean. Cool on wire cake rack for 30mins, and then remove cake from cake pan and place on cake rack to finish cooling.

View online: www.buderimginger.com/rich-fruit-cake



Ginger Kisses

PREP TIME

20 mins

COOK TIME

20 mins

MAKES

16 serves



INGREDIENTS

- 150g butter
- 1/3 cup icing sugar
- 1 cup self-raising flour
- 1/2 cup custard powder
- 1/4 teaspoon grated nutmeg
- 1 teaspoon grated ginger
- 1/4 cup **Buderim Ginger Naked Ginger**, finely chopped

Ginger and Chocolate Cream

- 125g cream cheese
- 50g softened butter
- 1 teaspoon **Buderim Ginger-Ginger Refresher Cordial**
- 50g dark chocolate, melted
- 1/4 cup **Buderim Ginger Naked Ginger**, finely chopped

METHOD

1. Preheat oven to 180°C, or 160°C fan. Line two trays with baking paper. With electric beaters, cream butter and icing sugar together, until light and fluffy. Sift dry ingredients and stir into mixture with grated ginger and Naked Ginger. Mix to a firm dough. Fill a piping bag fitted with a 1cm star tube and pipe the dough in swirls, approximately 3cm in diameter, on prepared baking tray. Bake 15-20mins, or until golden. Cool on the tray.
2. Immediately cooled, store in an airtight container.
3. Serve Ginger Kisses sandwiched together with Ginger and Chocolate Cream.

Ginger and Chocolate Cream

4. With electric beaters, combine cream cheese and butter until light and fluffy. Add Buderim Ginger-Ginger Refresher Cordial and melted chocolate, and beat until smooth.
5. Fold in chopped Buderim Ginger Naked Ginger. Spread a little filling over half the ginger kisses and sandwich together with remaining biscuits.
6. Will keep covered and refrigerated up to a week. Bring to room temperature before using.

View online: www.buderimginger.com/ginger-kisses



Ginger Lime Icy Pops

PREP TIME

5 mins

FREEZE TIME

1 hour

MAKES

4 serves

INGREDIENTS

- 120ml Buderim Ginger Reduced Sugar Ginger Cordial
- 500ml cold water
- 100ml of lime juice
- 2 teaspoons of lime rind
- Berries, chopped fruit or pieces of Buderim Ginger Naked Ginger optional

METHOD

1. Add Buderim Ginger Reduced Sugar Ginger Cordial and lime juice to water and stir until combined.
2. Add lime rind and stir through thoroughly.
3. Pour into icy pop moulds.
4. You can also add berries or chopped fruit or Buderim Ginger (naked, crystallised or glace) as an option.
5. Place in freezer and remove from mould when frozen (1-2 hours depending on your freezer temperature).



View online: www.buderimginger.com/ginger-lime-revitalise-icy-pops



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Merry Christmas
and
Fantastic New Year!

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