THIS YEAR MARKS OUR 24TH CHRISTMAS

In 1994 I set out to make the best mince pies possible. I looked at all the essential components and went about sourcing premium ingredients. We made our own candied orange peel with unwaxed oranges to avoid the chemical flavour in commercial candied peel. Much to my delight we converted many who previously didn’t eat mince pies! Candied peel is a signature ingredient in many of our products including; Christmas Cake, Plum Pudding, Cranberry Orange Biscotti, Pear & Orange Muesli and, of course, Hot Cross Buns.

To mark this celebration our Christmas packaging has been adorned with silver snowflakes. We have introduced two new Christmas products: Two Christmas Trees and Butter & Hazelnut Shortbread Selection. Other new products are: Fig & Anise Toasts, Swedish Chocolate Vanilla Bars and Ginger Pecan Biscotti.

Merry Christmas.

Philippa

*Our stores only... Belgian Chocolate Truffles and Tidbits.
CAKE, PUDDING AND PIES

Christmas Cake, small $33.50, large $55
These moist cakes are made to a family recipe with house-made, unwaxed candied orange peel, Australian dried apricots vinefruit, candied fruit and local brandy. Made in July, they are aged and ready for the festive season. Excellent with cheddar and Muscat.

Plum Pudding
900g (Butter) $45
Traditional Plum Pudding 900g (Suet) $45
We make two varieties of Plum Puddings; butter pudding and a traditional suet pudding that has a clean, superior flavour and a light texture. We use our own candied orange peel, loads of Australian vinefruit, Phillippa’s Breadcrumbs and plenty of brandy. Serve flamed in brandy with whipped pure cream and Phillippa’s Caramel Brandy Sauce.

Petite Plum Pudding 400g $30
Perfect for two to share.

The Big Plum Pudding 1.7kg $95 (Exclusive to Phillippa’s Stores)
Available in limited supply this large pudding serves 16-20 people.

Mince Pies, ½ doz $17.80, individual $3.50
Our aromatic fruit mince is made with our unwaxed candied peel, organic Australian vinefruit and fresh premium spices. Iced Mince Pie Pudding recipe back pages.

Caramel Brandy Sauce $14.50
Made to my Mum’s recipe, this is delicious with poached fruit, baked bananas, crepes, Iced Mince Pie Pudding, Chocolate Brownie and is especially good with Phillippa’s Plum Pudding.
FESTIVE BISCUITS

Gingerbread Christmas Trees $16.50
Made with freshly ground spices, glazed with tangy lemon icing and glistening with cachous, these biscuits make a delicious edible table decoration.

Gingerbread Angels $8.50
Hand-made and individually decorated Phillipa’s Gingerbread Angels are lovely to share and ideal to tuck into a stocking.

Iced Chocolate Vanilla Stars $15.90
Edible table decorations. These biscuits are decorated with lemon icing and shiny cachous. Place one on each napkin at the festive table.

NEW Two Christmas Trees $14.50
A pair of stunningly decorated gingerbread trees with natural vegetable coloured icing.

NEW Butter & Hazelnut Shortbread Selection $15.00
Small button-shaped shortbreads, delicious to nibble on with a cup of tea or custard desserts.

Traditional Shortbread Round $15.90
Rice flour and butter give this Scottish-style shortbread its distinctive nutty flavour and texture. It makes an ideal quick berry shortcake base. See serving suggestion on following page.
Spiced Cranberry Orange Sauce $14.50
Phillippa’s tangy cranberry sauce, flavoured with a perfectly balanced blend of aromatic spices, adds zing to roast turkey or pork and cold meats and it tastes like Christmas!

Cranberry, Pecan & Rosemary Stuffing $13.50
Use this fragrant bread stuffing for turkey, chicken, goose or lamb. Two packets are required for a large whole turkey. Wine, apple juice, sherry or stock can be used for liquid.

Chocolate Hazelnut Panforte $20
This traditional chewy Tuscan sweetmeat, originating around the 13th century is baked to an authentic recipe using Australian honey and almonds, Dutch cocoa, fresh spices, hazelnuts and our own candied orange.

NEW Ginger Pecan Biscotti $14.50
Buderim glacé ginger and luscious pecan are a distinctively festive combination. Perfect for ginger lovers.

NEW Swedish Chocolate Vanilla Bars $12.50
These are usually enjoyed with tea or coffee. They look like they are sprinkled with snow and are pretty on the feasting table.

NEW Fig & Anise Toasts (Vegan, sugar free) $8.50
A store cupboard standby that is particularly good with a cup of tea. These will elevate a dip selection or a simple cheese or charcuterie platter.

Strawberry Shortcake
Traditional Shortbread Round base, topped with sweetened, liqueur flavoured mascapone and fresh strawberries. Drizzle with warmed Phillippa’s Berry Jam.
Chocolate Hazelnut Panforte

NEW Fig & Anise Toasts (Vegan, sugar free)

Butter Shortbread

NEW Swedish Chocolate Vanilla Bars

FESTIVE TREATS

Honey Stars $12.50
A year round favourite biscuit. Serve with poached stone fruit or crush and sprinkle a little over hot steamed baby carrots.

Cranberry Orange Biscotti $12.50
Double-baked biscuits designed for dipping into sticky sweet wine or tea. (Butter free).

Butter Shortbread $12.50
Butter shortbread was essential to our Christmases growing up. These are perfect to serve with a Lemon Syllabub, recipe on website.

Cranberry Shortbread $12.50
Phillippa’s Butter Shortbread is studded with chewy crimson, sweet-tart cranberries that balance the melt-in-the-mouth shortbread.

Venetos $12.50
The creamy sweetness of white chocolate, with shredded coconut, dotted with Victorian currants make this a delightful biscuit treat.

Gingerbread Pipsqueaks $12.50
A whole classroom of mini gingerbread boys and girls in a packet! Using the traditional spices in our delicious gingerbread recipe we have made these with honey instead of treacle.
ENTERTAINING ESSENTIALS

Our nuts and sablés are great hostess gifts and the perfect store cupboard standby for nibbles with drinks, they will transform vegetables and salads so ideal for vegetarians!

**Sesame Spiced Almonds**
$12.90
These have a citrus kick. Nibble with drinks or toss through steamed broccoli and leafy salads with blue cheese.

**Parmesan Sablés**
$12.50
An ideal gift and essential pantry standby to offer unexpected guests. Serve crumbled over soups or salads as you use croutons.

**Peppered Cashews**
(vegan) $10.30
Tasty morsels for serving with pre-dinner drinks. Toss through warm chickpeas and rice or a green bean salad with fresh coriander.

**Herbed Spiced Nuts**
$14.80
An essential pantry standby to offer unexpected guests. Sprinkle over spinach salad or roasted cherry tomatoes and warmed lentils tossed with lemon and olive oil.

**Honey & Orange Roasted Nuts**
$14.80
Delicious on a cheese platter or chop and toss through steamed or roast carrots with feta and chopped herbs.

**Phabulous Luxe Nuts**
$15.50
A peanut-free, luxury blend of herb spiced nuts that makes a perfect hostess gift. These transform roasted cauliflower drizzled with lemon.
HAMPERS 2017

Luxury $275
- Christmas Cake (large)
- Mince Pies (½ doz)
- Traditional Shortbread Round
- Gingerbread Christmas Trees
- Cranberry Shortbread
- Ginger Pecan Biscotti
- Belgian Chocolate Brownie
- Phabulous Luxe Nuts
- Parmesan Sablés
- Honey & Orange Roasted Nuts
- Phillippa’s Signature Linen Tea Towel
- Large Timber Box.

Traditional $185
- Christmas Cake (small)
- Chocolate Hazelnut Panforte
- Mince Pies (½ doz)
- Traditional Shortbread Round
- Gingerbread Christmas Trees
- Spiced Cranberry Orange Sauce
- Honey Stars
- Sesame Spiced Almonds
- Parmesan Sablés
- Gingerbread Angel
- Phillippa’s Signature Linen Tea Towel
- Large Navy Box.

Favourites $130
- Plum Pudding (900g)
- Caramel Brandy Sauce
- Iced Chocolate Vanilla Stars
- Cranberry Shortbread
- Parmesan Sablés
- Herbed Spiced Nuts
- Phillippa’s Signature Linen Tea Towel
- Medium Navy Box.

Treats $67
- Christmas Cake (small)
- Honey Stars
- Herbed Spiced Nuts
- Small Navy Box.

NB Images of hamper selections are indicative only.
PHILLIPPA’S
ULTIMATE
SELECTION
BASKET

$500
Phillippa’s Plum Pudding (1.7kg) • Christmas Cake (large) • Chocolate Hazelnut Panforte •
Mince Pies (2 x ½ doz) • Belgian Chocolate Brownie • Iced Chocolate Vanilla Stars • Traditional
Shortbread Round • Gingerbread Christmas Trees • Peppered Cashews • Caramel Brandy Sauce
• Spiced Cranberry Orange Sauce • Phabulous Luxe Nuts • Parmesan Sablés • Pear Orange
Muesli • Phillippa’s Home Baking - Cook Book • Phillippa’s Signature Tote Bag • Phillippa’s
Signature Linen Tea Towel • Extra Large Basket.

BESPOKE

We can arrange: bespoke gift cards, cards with messages and deliveries. Extra charges
apply. Please email hampers@phillipas.com.au or visit our website phillipas.com.au.
NEW Three Wise Kings $20
These kings offered gold, frankincense and myrrh to the new born king. Our oversized honey-spiced biscuits have returned. They are all a honey bear lover would want for Christmas. Ideal for breaking and sharing with a crowd.

NEW Spiced Snittar Bars $14.50
Warm Scandinavian spices flavour this almond sprinkled bar biscuit. Chai lovers will particularly enjoy these with a cup of tea.

NEW Giant Gingerbread Bell $40
A stunning spiced biscuit decorated with lemon icing and real gold leaf, designed for maximum impact and sharing.

NEW Herbed Spiced Nuts, Gift Canister $10
An essential pantry standby to offer unexpected guests. Sprinkle over spinach salad or roasted cherry tomatoes and warmed lentils tossed with lemon and olive oil.

NEW Panettone $50
Our Cherry Panettones have been made for us by Fabbri in Bologna. Be quick as we expect both these and the special Gluten Free Panettones to sell quickly. Both pair perfectly with berries, whipped cream and a dark chocolate sauce.

NEW Honey & Orange Roasted Nuts, Gift Canister $10
An aromatic orange flavored nut mix, to serve with cheese or in pretty bowls to decorate the feasting table.

For our current retail prices, please refer to this brochure on our website.
Almond Fruit Cake (wheat free) $45
Almond meal replaces wheat flour in this luxurious fruit cake that incorporates Australian vinefruit and natural glace cherries. Kept refrigerated and airtight, it lasts for months.

Stollen $22
The origins of this bread-like German festive fruit cake date back 600 years. Made with our house-made marzipan it is said to be in the form of a swaddled baby Jesus. Serve for breakfast, with coffee or after dinner.

Gingerbread House $110
Made with our gingerbread and constructed with our lemony icing and premium lollies. Available until sold out. Image is indicative only, please see product in-store.

Tidbits $15
A traditional British combination to aid digestion. Brown skin almonds, Budrum crystallised ginger and muscatel raisins are mixed together and sit in pretty bowls on the feasting table.

Truffles in a Box $25.50
Rich, smooth and intense our truffles are made with dark Belgian Couverture chocolate and pure Victorian cream. Keep Refrigerated.

NEW Chocolate, Coconut & Date Granola $14.50, (vegan, sugar free)
Can you imagine a more delicious introduction, for children, to oaty goodness? Great for chocolate lovers as an after school treat.
GIFTS IDEAS

Phillippa’s Home Baking
$39.99 Phillippa Grogan & Richard Cornish
Learn all of Phillippa’s secrets. Limited hard backs and new soft cover available.

Silk Scarf (limited edition) $150
This luxurious, narrow silk scarf has a stunning colour palette making it very wearable. You would expect nothing less from a design by the daughter of Prue Acton, Tiffany Treloar!

Tote Bag $75
The smartest shopping bag you will ever own. This sturdy, generous, shopping bag is made in Melbourne and would also make a great ‘Christmas Stocking’.

Special online offer:
Tote Bag & Scarf. $175

Phillippa’s Favourite Bread Knife $79
This long wide bladed knife makes cutting crusty bread feel like you are cutting through butter. I promise that whoever you gift this knife to, will be eternally grateful. (Just be sure to attach a coin to the blade, and that the recipient returns this to you, to negate bad luck!)

'Snowflake' Linen Tea Towel (limited edition) $20
Designed with our snowflake motif, this linen tea towel makes a gorgeous gift, wrapped around a Traditional Shortbread Round, Panforte, Mince Pies or our Bread Knife.
WHEAT FREE AND VEGAN
Feasting and Gifts

Wheat Free

- Herbed Spiced Nuts
- Sesame Spiced Almonds
- Peppered Cashews
- Honey & Orange Roasted Nuts
- Almond Fruit Cake
- Meringues
- Pavlova (A)
- Marshmallows
- Relishes
- Jams
- Marmalades

- Chutneys
- Dukka
- Gift Voucher from $50
- Caramel Brandy Sauce
- Spiced Cranberry Orange Sauce
- Chocolate Truffles
- Buckwheat & Brown Rice
- Sourdough Bread
- Victorinox Bread Knife

(A)=Armadale only

Vegan

- Peppered Cashews
- Fig Toasts

- Chocolate, Coconut & Date Granola
- Maple, Almond & Sultana Granola
Pumpkin Puff, side dish. Serves 8

1kg peeled, seeded Pumpkin • ½ cup Sour Cream • 3 Eggs, separated • Salt & Pepper • 5 crumbled Honey Stars.

Grease ceramic 6-8 cup dish well with butter. Cook pumpkin in salted water until tender. Drain, return to a saucepan on the stove to remove extra moisture then mash, add sour cream, egg yolks, seasoning and biscuit crumbs.

Beat whites stiff, fold into pumpkin, spoon into baking dish. Bake 180c for 35 mins until puffy.

Fennel Gratin, side dish

Blanch a bunch of organic celery in boiling salted water for 10 mins. Drain, tip a single layer into a baking dish and mix with ½ cup pure cream. Sprinkle generously with seasoned crumbs (Phillipa’s Home Baking). Bake for 30-40 mins until golden. This is delicious with a roast or BBQ’d meat.

Beetroot and Juniper Berry Gradvelax

This makes a stunning colourful entrée. Serve with rye bread, boiled quail eggs, julienne cucumber and dill honey mustard sauce or crème fraîche for an entrée or serve with Fennel Gratin, as a main course.

300g peeled and grated Beetroot • 75g brown Sugar • 250g course Salt • 80ml Vodka • zest of 2 medium Lemons • 3 crushed Juniper Berries • 1½ bunches Dill • 1kg side Salmon with skin on, bones removed

2-4 days before serving, mix all marinade ingredients together well and, using disposable gloves, massage into the flesh of the salmon. Leave in the fridge in a glass dish covered with cling film with a weight on top for 2 days. Drain any excess liquid off daily and massage the marinade into the fish. For a firmer flesh and darker colour the fish can marinade for longer.

Store, wrapped well, for up to 2 weeks in the fridge.

When ready to serve, remove excess marinade with paper towel. Using a smoked salmon knife, or other sharp knife, slice diagonally into thin pieces down to the skin

Serve sprinkled with extra chopped dill and capers.

Recipe based on Feast Magazine, Issue 16

Chocolate Coconut Date Granola Parfait

Layer Phillippa’s Chocolate, Coconut & Date Granola with Schultz Organic Yogurt, or Coconut Yogurt in pretty glasses. Top with fresh Raspberries and serve.
From Armadale

**Savoury Tarts**
(small, medium, large and mini)
- Smoked Salmon with dilled Ricotta, caramelised Leek Tart.
- Zucchini, Roasted Cherry Tomato, Goat's Cheese, Marjoram, Parmesan Tart.
- Roasted Red Pepper, Sweetcorn & smoked Cheddar Tart.

**Galette on Puff Pastry**
- Cherry Tomato, caramelised Onion, Basil & Olive Galette.
- Seasoned Ricotta, Asparagus, Chives & Hazelnut Galette.

**Salads**
- Fennel Slaw.
- Roasted Cauliflower & Pomegranate.
- Heirloom Beetroot.
- Kale, Pear & Blue Cheese.

**Spinach & Basil Dip**

**Stone Fruit & Berry Galettes**
- Peach & Red Currant.
- Nectarine & Raspberry.
- Apricot & Blueberry.
- Rhubarb & Strawberry.

**Tarts**
- Gooseberry & Almond Tart.
- Apricot, Raspberry & Almond Tart.
- Rhubarb & Raspberry Curd Tartlets.
- Lemon Tart.

**Cakes**
- Sponge Cakes.
- Pavlova with Orange-cream and Berries.
- Sponge soaked with Sherry, with dark Chocolate Ganache, Raspberries & Cream.

From Brighton

**Savoury**
- Salmon & Dill Tart with Capers, roast Potato & Leek.
- Ham, roasted Tomato, caramelised Onion & Cheddar Tart.
- Broccoli, Asparagus & Goat’s Cheese Tart.
- Spinach & Feta Pie.
- Bacon & Egg Pie.

**Sweet**
- Canelés – a caramelised batter Cake from Bordeaux.
- Dundee Cake – a pound Cake with Sultanas.
- Swedish Cinnamon Knots.
- Lemon Tart.
- Stone Fruit & Berry Galette.
- A range of festive Tea Cakes.
- Sponge Cake.
- Berry Slab Cake

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*Pavlova – Armadale*  
*Salvoury Tart – Armadale & Brighton*  
*Heirloom Beetroot Salad – Armadale*  
*Berry Slab Cake – Armadale & Brighton*
CONTACT DETAILS

ARMADALE STORE
1030 High Street, Armadale, VIC 3143
Phone: 03 9576 2020

BRIGHTON STORE
608 Hampton Street, Brighton, VIC 3186
Phone: 03 9592 7340

CHRISTMAS, NEW YEAR HOURS
Armadale and Brighton Stores will close at 3pm on Christmas Eve and re-open on Thursday 28th December.

Stores will close at 3pm on New Year’s Eve and re-open on Tuesday January 2nd 2018.

While on holidays…
Continue enjoying your favourite Phillippa’s products from one of our many Victorian or interstate retailers. Please call our office on 03 9428 5363, to enquire about locations near you.

Phillippa’s staff will gladly arrange all orders with attention to detail. Order in advance and breeze through the festive season – see cater order form on our website.

Laast catering orders – 12pm, 21st December.
Shop early to avoid disappointment as some items will sell out early.

• Linen napkins from Seneca Textiles.

Please refer to our website for current retail prices. www.phillippas.com.au