

Easy Summer

ENTERTAINING WITH



Paw to IMPRESS

A PAV MADE IN HEAVEN

GRILLED TO
perfection

Delicious eats for
your backyard barbie

Festive
FEAST

Your Christmas
menu, sorted

WHAT'S IN
season

Fresh and bursting
with flavour

PERFECT
PLATES

Something
to impress



Treat yourself!
For a chance to
win a \$50 IGA
Gift Card, see **25**



Welcome

And ... breathe! We made it. However you personally fared in 2021, it's been a challenging year for communities across Australia.

As borders are opened and lockdowns are lifted, here at IGA we're looking forward to celebrating with the ones we love. It's time to get together, reconnect and celebrate what makes our family, friends, customers and local communities just so special.

With that in mind, we decided to put together this summer entertaining guide, full of seasonal dishes and festive ideas – so that you can spend less time in the kitchen and more time celebrating with the people you love.

Most of all, we wanted to send a huge shoutout to you, our customers. Your support over the past 12 months has meant that IGA retailers across the country have been able to continue doing what they do best: supporting local communities.

So, from the IGA family to yours, may you have a glorious summer, a very Merry Christmas and the happiest of new years.



WHERE THE *locals* MATTER

To find out more about our network of family-owned businesses, store locations, specials and how we give back and support local producers, suppliers and charities, go to: www.iga.com.au

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EDGE.

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Follow us on Facebook [@igaAustralia](https://www.facebook.com/igaAustralia) and Instagram [@igaaustralia](https://www.instagram.com/igaaustralia) for more local ideas and inspiration.
All recipes are serving suggestions only.

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WHAT'S IN

season

At IGA, we pride ourselves on delivering you the freshest and best produce straight from Australian growers. Take your pick from our selection of recipes featuring the cream of this summer's crop.

Pav to Impress

Mango and berries are a match made in heaven in this crowd-pleasing pavlova.

SERVES: 12 PREP: 15 MINS + CHILLING

- 1 large mango
- 300ml Bulla Double Cream
- 1 store-bought pavlova base
- 1 punnet raspberries (or other summer fruit)
- Mint leaves and honeycomb, to decorate

1. Cut the flesh from the mango, then slice into a bowl, including as much juice as possible.
2. In a separate bowl, whisk the cream for 4-6 minutes, until

- it clings to the whisk but drops off when given a sharp tap on the side of the bowl.
3. Spread the whipped cream over the top of the pavlova base and arrange the mango slices evenly on top. Drizzle the mango juice and scatter the raspberries over the top, creating height toward the centre. Chill in the fridge for 1 hour.
4. Garnish with fresh mint leaves and crumble honeycomb over the top for extra crunch just before serving.

3 Must-have Ingredients



Mango



Bulla Double Cream



Pavlova base



Asparagus Wraps

Tender asparagus, salty prosciutto and creamy Camembert make a simple, delicious side dish.

SERVES: 8 PREP: 15 MINS COOK: 15 MINS

- 20 spears of asparagus (see note)
- 10 slices of prosciutto, cut lengthwise
- 250g wheel of Camembert cheese, chilled
- Sea salt and cracked black pepper

1. Preheat the oven to 180°C. Line a baking tray with baking paper.
2. Trim the asparagus spears, removing their woody ends.
3. Bake in the oven for 10 minutes, or until asparagus is tender.
4. Cut the Camembert into 20 thin slices. Take one piece of Camembert and wrap it around an asparagus spear. Then tightly wrap one piece of prosciutto around the Camembert.
5. Arrange the wrapped spears in a single layer on the prepared tray. Bake in the oven for an additional 5 minutes.
6. Season generously with sea salt and cracked black pepper.

Note: Medium-to-large asparagus spears (approximately the diameter of a finger) work best for this recipe. If you only have small spears, wrap two together.



Watermelon, Peach and Feta Salad

Juicy watermelon and sweet peaches team perfectly with feta in this colourful salad.

SERVES: 8 PREP: 10 MINS

- 2 cups watermelon, rind removed and cut into wedges
- 2 ripe peaches, pitted and cut into wedges
- ½ cup red cherry tomatoes, halved
- ½ cup yellow cherry tomatoes, halved
- ½ cup feta cheese
- ¼ cup mint leaves
- ¼ cup basil leaves
- 2 tbsp pistachios
- 2 tbsp balsamic vinegar
- 1 tbsp extra virgin olive oil
- 1 tsp honey
- Salt and pepper to season

1. Arrange the watermelon, peaches, tomatoes and feta on a platter. Scatter the mint and basil leaves among the fruit. Sprinkle the pistachios on top.
2. Whisk the balsamic vinegar, olive oil and honey together in a small bowl. Season with salt and pepper to taste.
3. Drizzle the dressing over the salad and serve.



Very Berry Tart

Seasonal berries and a Tatua™ Mascarpone filling – what's not to love about this festive tart!

SERVES: 8 PREP: 20 MINS COOK: 20 MINS + COOLING

- 400g sweet shortcrust pastry
- 500g (2 cups) Tatua Mascarpone
- ¼ cup icing sugar
- 1 tbsp lemon juice
- 1 tbsp lemon zest
- 1 tsp vanilla extract

For the topping

- Seasonal fruits (we used strawberries, blueberries, kiwifruit, cherries and raspberries)
- Passionfruit syrup to glaze

1. Preheat the oven to 180°C. Prepare a 24cm round fluted tart tin, or rectangular tart tin.

2. On a floured bench, roll out pastry so that it's about 2cm bigger than your tart tin.

3. Carefully place pastry into tart tin, and gently push into the base and sides. Any cracks that form can be pressed together with your fingers. Cut away any overlapping pastry from the edges. Using a fork, prick holes in the base.

4. Press baking paper against the base (crumpling up the baking paper and then smoothing it out makes it easier to manipulate), covering over the edges to prevent burning. Fill with pie weights/uncooked rice making sure to distribute evenly over the whole base.

5. Bake for 15 minutes, then remove weights and baking paper, return to oven and bake for a further 5 minutes. Set aside to cool completely, then remove pastry case from tin and place on a large serving plate.

6. In a medium bowl, mix the Tatua Mascarpone, icing sugar, lemon juice, lemon zest and vanilla extract.

7. Spoon the mascarpone mixture into tart, spreading evenly. Decorate with seasonal fruit and glaze with passionfruit syrup. Serve immediately for a lovely crispy tart shell paired with a soft creamy filling.

3 Must-have Ingredients



Tatua™
Mascarpone



Lemons



Kiwifruit

Peanut Butter BANANA SMOOTHIE

Bananas are so versatile. Pop some spares into the freezer to whip up this smoothie using So Good™ Oat milk in seconds.

SERVES: 2 PREP: 5 MINS

- **2 frozen ripe bananas**
- **2-3 pitted dates**
- **2 cups So Good Oat No Added Sugar milk**
- **2 tbsp peanut butter**
- **1 tsp vanilla extract**
- **¼ tsp ground cinnamon, plus extra to serve**
- **¼ cup rolled oats (optional)**
- **1 tbsp chopped roasted peanuts (optional)**

1. Place all ingredients except for peanuts in a blender. Blend until smooth and creamy.

2. Pour into two large glasses. Dust with extra cinnamon and sprinkle with chopped nuts, if using. Serve.

3 Must-have Ingredients



So Good™ Oat No Added Sugar milk



Bananas



Peanut butter

TOP TIP

For an extra cold milkshake, add a few ice cubes before blending.

Feel Good Inside & Out



DAIRY FREE
& HIGH IN
CALCIUM

MAKE
TODAY **So Good**

Festive FEAST

The holidays are nearly here, and it's time to start planning your Christmas menu. From fresh prawns to traditional ham, classic sides and a decadent dessert, we've got you covered.



Fresh Prawns with Creamy Dipping Sauce

Nothing says an Aussie Christmas like fresh cooked prawns! Whisk together our delicious dip and you're all set to start celebrating.

SERVES: 8 PREP: 10 MINS

- 24 (about 2kg) large cooked prawns
- ½ cup cream
- ¼ cup good-quality tomato sauce
- 1 tbsp fresh lemon juice
- Salt and cracked black pepper, to season
- Crushed ice and lemon wedges, to serve

1. To make the dipping sauce, combine the cream, tomato sauce and lemon juice in a small bowl. Season to taste with salt and cracked black pepper. You can add a splash of Worcestershire sauce or Tabasco for additional flavour.
2. Fill a serving platter with crushed ice. Arrange the cooked prawns on top of the ice and garnish with lemon wedges. Serve immediately with dipping sauce on the side.

3 Must-have Ingredients



**Cooked
prawns**



Lemons



Cream



TOP TIP

We used beef sausages with tomato chutney, but any combo will work! Try turkey sausages with cranberry sauce, chicken with beetroot relish or pork with a pickle chutney.

Simple Sausage Rolls

Serve these for brunch on Christmas morning or use up leftover snags with Pampas Puff Pastry. Yum!

SERVES: 4 PREP: 10 MINS COOK: 20 MINS

- 2 sheets Pampas Puff Pastry, just thawed
- 110g (½ cup) tomato chutney
- 8 cooked beef sausages (see tip)
- 1 egg, lightly beaten
- 2 tbsp small sage leaves

1. Preheat the oven to 200°C (180°C fan-forced). Line a large oven tray with baking paper.

2. Cut pastry sheets into quarters and place on prepared tray. Place 2 tsp of tomato chutney in the centre of each

pastry square. Place sausages diagonally on pastry squares. Fold up the two opposite pastry corners, overlapping in the middle. Press to secure. Brush pastry with a little beaten egg and top with sage leaves.

3. Bake the sausage rolls in the preheated oven for 20 minutes or until the pastry is puffed, golden and heated through. Serve with remaining chutney for dipping.

3 Must-have Ingredients



**Pampas
Puff Pastry**



**Beef
sausages**



**Tomato
chutney**



Baked Ham with Marmalade Glaze

Wow your guests by serving this succulent ham as the centrepiece of your festive table.

SERVES: 8 PREP: 20 MINS COOK: 1 HR 20 MINS + RESTING

- 6-8kg IGA Half Leg Ham - Bone In
- 1 cup orange marmalade
- Whole cloves, to stud

1. Preheat oven to 170°C. Move shelf to the lowest position.
2. Carefully remove the rind from the ham, making sure you don't trim all the fat. Use a small sharp knife to score the fat into a diamond pattern, about 5mm deep.
3. Transfer the ham to a large roasting pan and pour in 1 cup of water. Spread the orange marmalade over the ham,

then push a clove into the middle of each diamond of fat.

4. Cover loosely with foil and bake for 1 hour. Remove the foil, glaze again and bake for another 20 minutes, or until the surface of the ham is golden and caramelised.

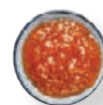
5. Remove the ham from the pan to a large chopping board and rest for 15 minutes. Meanwhile, pour the pan juices into a small saucepan and bring to a gentle boil. Reduce the heat and simmer until a thick syrup results.

6. To serve, place ham into the middle of a serving platter. Accompany with the marmalade syrup.

3 Must-have Ingredients



IGA Ham



Marmalade



Cloves

Roast Vegetable Medley

This classic side dish of roasted veggies does double duty as a main course for vegetarians. Win-win!

SERVES: 6-8 PREP: 20 MINS COOK: 55 MINS

- 2 tbsp extra virgin olive oil
- 5 roasting potatoes, peeled and cut
- 1kg Japanese pumpkin, cut into wedges,
- 1 head of garlic, halved
- 2 jazz apples, quartered
- 2 Spanish onions, cut into wedges
- 3 sprigs rosemary
- 1 tsp salt
- 1 tsp lemon thyme leaves

1. Preheat the oven to 190°C.
2. Toss all the ingredients together (except lemon thyme) to coat.
3. Place the potatoes in a large roasting tray, and roast in the oven for 15 minutes.
4. Add the rest of the vegetables and apples to the tray and roast for another 40 minutes.
5. Remove from the oven. While still hot, toss in the lemon thyme leaves. Arrange on a platter to serve.



Beetroot and Feta Salad

Sweet beets, salty feta, peppery rocket and crunchy walnuts make the perfect combo in this salad.

SERVES: 8 PREP: 10 MINS

- 500g baby beetroot, halved
- 120g pack IGA Fresh Spinach & Rocket
- 150g feta
- ½ cup lightly chopped walnuts

Honey Balsamic Vinaigrette

- ¼ cup extra virgin olive oil
- 2 tbsp balsamic vinegar
- 1 tbsp honey
- Salt and cracked black pepper, to taste

1. Place the spinach and rocket in a serving bowl. Scatter over the beetroot.
2. Crumble the feta on top and sprinkle over the chopped walnuts.
3. To make the dressing, combine all ingredients in a jar and shake. Adjust seasoning to taste.
4. When ready to serve, drizzle salad with the honey balsamic vinaigrette.

A Betty Crocker™ brownie base, crisp meringue, whipped cream and fresh berries make this cake a spectacular finale to your feast.

TOP TIP
Don't over mix the cocoa into the meringue or it will lose some of its volume.



© General Mills

Berry Brownie Cake

SERVES: 8 PREP: 25 MINS COOK: 50-55 MINS + COOLING

For the brownie base

- Vegetable oil, for greasing
- 1 box Betty Crocker Triple Chocolate Brownie Mix
- 2 extra-large eggs
- 125g butter, melted

For the meringue

- 3 extra large-egg whites
- 150g caster sugar
- 1 tsp cocoa powder

For the topping

- 300ml thickened cream, softly whipped
- 75g raspberries
- 75g small strawberries, hulled and halved
- 120g cherries
- Chocolate curls, to decorate

3 Must-have Ingredients



Betty Crocker™ Triple Chocolate Brownie Mix



Raspberries



Cherries

1. Preheat oven to 180°C (160°C fan forced). Grease a 20cm round spring-form cake pan and line the base with baking paper. Make up the brownie mix as directed on the box using the eggs and butter.

2. Spoon the mixture into the cake pan and gently level the surface. Bake for 25 minutes, or until the surface is dry and the brownie is just firm to the touch. Remove from the oven and leave to cool for 10 minutes.

3. Meanwhile, for the meringue, whisk the egg whites in a large, clean, grease-free bowl until stiff peaks form. Gradually whisk in the sugar, a tablespoon at a time (making sure each addition has been incorporated before adding the next), to form a firm and glossy meringue. Sift over the cocoa powder and gently fold in to give a rippled effect (see tip).

4. Spoon the meringue over the warm brownie, leaving a 1cm gap all around the edge. Bake for 25-30 minutes or until the meringue puffs up and is crisp on top. Remove from the oven and leave to cool for 10-15 minutes – the meringue may crack and drop down a little as it cools. Run a palette knife around the edge of the meringue to loosen it from the pan, then gently unclip the pan and leave to cool completely.

5. Carefully remove the baking paper lining from the base of the brownie cake and transfer the cake to a serving plate. Spoon the whipped cream on top of the meringue and arrange the raspberries, strawberries and cherries on top. Decorate with chocolate curls to serve.



WIIINGS FOR EVERY TASTE.





GRILLED TO *perfection*

Summer means just one thing for Aussie backyards – it's barbie time! Fire up the grill and invite the neighbours over for a feast.

Cucumber and Chicken Christmas Tree Skewers

These cute festive skewers will be a hit all year round – and they're good for you, too!

SERVES: 12 PREP: 45 MINS COOK: 15 MINS

- 3 tbsp tamari
- 2 tbsp sesame oil
- 2 tbsp maple syrup
- 1 clove garlic, grated
- 8 chicken tenderloins, each cut into 3 pieces
- 1 large carrot
- 6-8 cucumbers
- 12 bamboo skewers
- Satay sauce, to serve

1. Combine the tamari, oil, syrup and garlic in a bowl. Add the chicken and toss to coat. Set aside to marinate for 15 minutes.
2. Peel the carrot and slice 12 rounds, about 3mm thick. Use a mini star-shaped cutter to cut a star from each slice of carrot.
3. Using a vegetable peeler or mandolin, cut long ribbons from each side of the cucumbers, stopping at the centre or when the ribbon has too many seeds.
4. Preheat the barbecue or grill to high. Grill the chicken pieces 4-5 minutes on each side until browned and cooked through.
5. To make the Christmas trees, push two pieces of chicken on to each skewer, about one-third up. Take a cucumber ribbon and fold it back and forth to create a tree shape (you might need more than one). Push a skewer through the cucumber tree until it sits on top of the chicken. Top with a carrot star.
6. Repeat with the remaining skewers. Serve with satay sauce.

Parmesan and Lime Grilled Corn

Liven up this barbecue staple with a dash of lime and tangy cheese. Simple and oh-so delicious.

SERVES: 4 PREP: 10 MINS COOK: 15 MINS + SOAKING

- 4 corn cobs in husks
- 3 tbsp butter
- ½ lime, zested
- 2 tbsp finely grated Parmesan cheese
- Salt and cracked black pepper, to serve

1. Preheat the barbecue or grill to medium-high heat.
2. Peel corn husks two-thirds down and tie with a piece of the husk. This will form a handle to grip. Soak corn husks in cold water for 10 minutes. Meanwhile, blend butter and lime zest in a small bowl.
3. Grill the corn for 10-15 minutes, turning once or twice.
4. Place on a serving platter and spread with butter mixture. Sprinkle over Parmesan cheese and season with salt and cracked black pepper to serve.



Caramelised Nectarine Salad

Seasonal stone fruit and crispy prosciutto make this stand-out salad a sure-fire winner.

SERVES: 4 PREP: 6 MINS COOK: 4 MINS

- 4 ripe nectarines, halved, stones removed
- 8 thin slices of prosciutto
- 150g bag baby rocket leaves
- 2 tbsp caramelised balsamic vinegar
- Cracked black pepper, to serve

1. Preheat the barbecue or grill to medium.
2. Cook the nectarine halves for 2 minutes on each side, until nice and golden. Add the prosciutto halfway through cooking time and cook until just crispy.
3. Place the grilled nectarines on a serving platter with the rocket. Weave through the prosciutto, then drizzle with caramelised balsamic vinegar.
4. Season the salad with cracked black pepper and serve immediately.

GRILLED *to perfection*



Beef Kofta Kebabs

These spicy kebabs make the perfect family feast. Just add salad, pita bread and dip.

SERVES: 4 PREP: 10 MINS COOK: 7 MINS

- ½ cup crunchy peanut butter
- 2 tsp curry powder
- 1 egg
- 500g lean beef mince
- Salt and cracked black pepper
- 8 pre-soaked wooden skewers

1. Preheat a barbecue or grill to medium-high heat.
2. Place peanut butter, curry powder, egg and beef mince in a large bowl and season. Mix well to combine.
3. Using clean damp hands, mould a heaped tablespoon of beef mixture around a wooden skewer into a 7cm long sausage. Repeat with remaining mixture and skewers.
4. Grill the kebabs for 6–7 minutes until cooked through, turning to brown evenly.

Note: Serve the kebabs with a salad of cherry tomatoes, Spanish onion, cucumber and herbs, store-bought hummus, lemon wedges and grilled pita bread.



La Famiglia Garlic Bread is brilliant on the barbecue!

Every barbie tastes better with a side of garlic bread! You can even make it the main event by using slices to make a burger bun, or topping with smashed avo.

1. Preheat your barbecue to high heat.
2. Cook or set out your other ingredients so the garlic bread is warm when serving.

3. Place individual slices of La Famiglia Garlic Bread on the barbecue and cook for 1–2 minutes each side. Pull together your meal and enjoy!

**BE KIND TO YOURSELF AND
PICK UP SOME DELICIOUS
OPTIONS FOR LUNCH TODAY.**



OLIVE GROVE AND HELGA'S – THE START OF A GREAT LUNCHTIME.

PERFECT PLATES

Sometimes the most impressive meals are the easiest to put together – and light and simple wins the day when it comes to summer dining.



Cheese Board

This platter could be a meal in itself or a sensational side.

1. Arrange your favourite cheeses on your serving plate along with a selection of meats from the deli counter.
2. Include a variety of savoury and sweet options, such as fresh and dried fruit, nuts and olives.
3. Make your platter a sensory experience with a range of textures, from creamy to crunchy.



Garlic Bread with Marinated Vegetables

BBQ night? Top La Famiglia Garlic Bread with grilled veggies for a light, healthy dinner.

SERVES: 4 **PREP: 10 MINS** **COOK: 10 MINS + MARINATING**

- 1 punnet red cherry tomatoes, halved
- 1 medium zucchini, cut into rounds
- 1 large red capsicum, cut into large strips
- 1 medium red onion, sliced
- 6 medium button mushrooms, caps sliced
- 2 cloves garlic, minced
- 2 tbsp extra virgin olive oil
- 2 tbsp balsamic vinegar
- 5 large basil leaves, chopped
- ¼ tsp salt
- ¼ tsp cracked black pepper
- 400g pack La Famiglia Garlic Bread, cut into 4 pieces
- 2-3 tbsp crumbled feta
- 2-3 spring onions, finely sliced
- 1-2 tbsp sweet balsamic glaze

1. Preheat the barbecue or grill (or oven, if using) to 180°C.
2. Combine tomatoes, zucchini, capsicum, onion, mushrooms and garlic in a bowl. In a separate bowl, whisk together the olive oil, vinegar, basil, salt and pepper. Pour marinade over the vegetables. Set aside to marinate for 10 minutes.
3. Chargrill the vegetables on the barbecue or grill for approximately 8 minutes.
4. Meanwhile, cook the garlic bread on the barbecue or in the preheated oven until golden brown, 5-10 minutes.
5. Divide the cooked vegetables between the garlic bread quarters and sprinkle with feta and spring onions. Finish with a hearty drizzle of balsamic glaze.

3 Must-have Ingredients



La Famiglia
Garlic Bread



Cherry
tomatoes



Button
mushrooms



TOP TIP

Take 5 minutes in the morning to prepare, so at the end of a day on the water or playing cricket in your backyard, you know that dinner is done!

Pulled Lamb Sliders

Think slow cookers are just for winter? Think again! This deliciously tender lamb recipe is guaranteed to be a hit with the whole family.

SERVES: 8 **PREP: 10 MINS** **COOK: 4-8 HRS + 20 MINS**

- 6 cloves garlic, peeled and sliced in half
- 4 sprigs rosemary
- 2kg leg of lamb
- Salt and cracked black pepper, to season
- 2 tbsp mint jelly
- 8 slider buns, split
- Extra mint jelly, salad leaves and slaw, to serve

1. Place the garlic and rosemary in the bottom of a 6.5L slow cooker. Add the leg of lamb and pour over $\frac{1}{2}$ a cup of water. Cook on low for 8 hours or high for 4 hours.

2. When the lamb shreds easily with two forks, remove it to a plate and cover with foil to rest.

3. Meanwhile, scrape the rosemary leaves into the cooking juices, discarding the sprigs. Smash the garlic cloves and season with salt and cracked black pepper.

4. Pour the juices into a large frying pan over high heat. Reduce by half or until thick and sticky, stirring every few minutes.

5. Add the lamb to the frying pan with the juices. Shred the meat using two forks, allowing the lamb to absorb the liquid. Stir through the mint jelly.

6. To serve, pile the pulled lamb into the split slider buns with the salad leaves, slaw and extra mint jelly.

3 Must-have Ingredients



Leg of lamb



Mint jelly



Slider buns



TOP TIP

Serve with a salad of mixed greens and chopped walnuts for extra crunch

© General Mills

Three Cheese Ravioli with Pancetta and Broccoli

This easy, cheesy dish can be ready in minutes with 25 Degrees South Victorian Three Cheese Ravioli, so you can spend longer enjoying your summer evening. Cheers!

SERVES: 2 PREP: 5 MINS COOK: 10 MINS

- 325g packet of 25 Degrees South Victorian Three Cheese Ravioli
- 200g pancetta or speck, cut into lardons (thick matchsticks)
- 2 cloves garlic, chopped
- 250g broccoli cut into small florets
- 20g (½ cup) parmesan cheese, freshly grated
- A splash of Australian Chardonnay
- ½ cup cream

1. Bring a large pan of water to boil and heat a large frypan.

2. Add pancetta to a hot frypan and sauté until caramelised at the edges. Reduce heat, add garlic and cook for 30 seconds until tender. Add wine and a minute later add cream. Simmer to reduce and thicken. Season to taste with salt and a very generous amount of freshly cracked black pepper.

3. Meanwhile, add ravioli to boiling water and cook for two minutes. Add broccoli for the last minute of cooking time.

4. Drain ravioli and broccoli and add to frypan along with parmesan cheese. Toss to coat with the sauce. Serve with an extra flourish of must-have pepper.

3 Must-have Ingredients



25 Degree South Victorian Three Cheese Ravioli



Parmesan cheese



Broccoli

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GLAZED WITH
AUSTRALIAN
WILDFLOWER HONEY &
FINE GOLD DUSTING

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NEW &
EXCLUSIVE

Signature Collection
Christmas Pudding
400g



WITH
DECADENT
GOLD DUST

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Mini Tribles

Layers of jelly, sponge cake, berries and Bulla Double Cream makes this a lusciously light dessert.

SERVES: 6 PREP: 15 MINS CHILLING: 2 HOURS

- 2 tbsp icing sugar, sifted
- 600ml Bulla Double Cream
- 4 x 85g packs strawberry jelly
- 1 large punnet strawberries, chopped
- 1 store-bought Madeira cake, broken into bite-size pieces
- 1 punnet blueberries
- 1 punnet raspberries

1. Sift the icing sugar into a small bowl. Add the double cream and gently fold together.

2. Prepare the jelly according to packet instructions and pour into a large jug.

3. Pour the jelly evenly between six serving glasses. Place four to six pieces of strawberry into the jelly in each glass and refrigerate until set – approximately 2 hours.

4. Spoon a layer of the cream into each glass on top of the jelly, followed by a layer of Madeira cake, another small layer of cream, and then a layer of mixed berries.

5. Lastly, spoon a dollop of cream on top. Arrange a few mixed berries on top of the cream and serve immediately.

3 Must-have Ingredients



Bulla Double Cream



Blueberries



Raspberries

TOP TIP

For more delicious Bulla recipes, head to bulla.com.au and download the Summer 2021 e-cookbook.



HAVE YOURSELF A SUSTAINABLE Christmas



GIFT WISELY

A lovingly baked treat will be just as gratefully received as something store-bought. Search our database at [iga.com.au/recipes](https://www.iga.com.au/recipes) for inspiration. Also consider gifting reusable products such as coffee cups or water bottles. Pop them in a handy canvas tote bag and you've saved on wrapping paper, too!

MAKE A DONATION

Buying for a friend who has everything? Consider making a charitable donation in their name – you could sponsor an animal if they love going to the zoo, for example. For a simple way to help those in need, check out our Vinnies Christmas Baubles appeal. See [iga.com.au/vinnies](https://www.iga.com.au/vinnies) or turn to p26 for more details.

SHOP SENSIBLY

It's easy to go to town on your festive shopping, so plan your menu and make a list. Check our Food Waste Calculator at [iga.com.au/food-smart](https://www.iga.com.au/food-smart) to see how it all adds up. Alternatively, get creative with your leftovers. You could try our simple sausage roll recipe on p10 with leftover Christmas snags, for instance.

At IGA we are committed to finding ways to waste less and promote sustainability. Sure, Christmas is a time to splurge – whether that's on the latest gadgets and gizmos, or just one more slice of pavlova with that extra splash of cream! But here are some ideas to ease off the indulgence, without lessening your enjoyment of this special season.

DESSERTS *on Us!*

To celebrate the launch of IGA's new Signature Collection, we're giving you the chance to win **1 of 10 \$50 IGA Gift Cards!** Leave the dessert table to us. Spend more quality time with your family rather than hours in the kitchen. To enter, simply tell us in 25 words or less what you are looking forward to most this Christmas at www.iga.com.au/signaturecollection

Competition runs from 12.01am 10/11/21 until 11.59pm on 12/12/21. Prize is 10 x \$50 IGA Gift Cards with a total value of \$500. Winners will be notified by 17/12/21 via email. For full T&Cs visit www.iga.com.au/signaturecollection





Vinnies
good works

YOUR CHANGE CAN MAKE A *Difference*



At IGA, we are passionate about supporting our local communities. That's why this Christmas we have once again partnered with Vinnies to support thousands of people who need a hand to make ends meet.

You can help by buying a **\$2 IGA Bauble** or any specially marked Community Chest product at your local IGA. All **funds raised go directly to Vinnies** to help people struggling to pay for food, bills and rent.

Your spare change really matters. Just \$50 can give someone a bed for a night, \$74 can provide blankets and warm clothing for a homeless person, \$137 will help remove the threat of hunger for a family, and \$251 can ensure a family has a place to sleep.

We know when our IGA stores come together with their local communities we can achieve great things. **Thank you for helping make this a Merry Christmas for Australians everywhere.**

For more information go to www.iga.com.au/vinnies



WHERE THE *locals* MATTER