

TATUA

Tatua temptations



Fancy feasts for all the family

They say a great meal is defined by the quality of the ingredients you use. At Tatua we pride ourselves in producing the finest possible ingredients.

We're all about making things convenient and hassle free too – so we thought it was only fitting that we give you a few delicious ideas on how to turn our gourmet ingredients into quick-to-make meals.

Inside these pages you'll find a few sumptuous wonders, lovingly prepared in our kitchen that we know can be easily replicated in yours. Ideal for any occasion, these recipes are perfect for the whole family and are sure to be a hit in your household.

We hope you enjoy using Tatua's premium ingredients to create these tremendously tasty meals. For more inspiration and other great recipe ideas go to www.tatua.com/recipes



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Prawn & asparagus

MASCARPONE RISOTTO



Created by Jo Wilcox

Ingredients

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| 1 Tbsp olive oil | 100g snow peas |
| 1 red onion, diced | 200g raw prawns |
| 1 tsp crushed garlic | 200g Tatura Mascarpone |
| 1 cup risotto rice | 1 tsp freshly chopped dill |
| 3 cups seafood or chicken stock | 1 tsp lemon zest |
| 150g asparagus, cut into batons, blanched | Sea salt & cracked pepper |

Method

1. Heat oil in a large heavy based saucepan, add red onion and garlic and sauté gently for 1 minute then add risotto rice and toss for 2 minutes to coat the grains in oil.
2. Gradually add a 1/2 cup of stock at a time, stirring until liquid is absorbed before adding more.
3. Continue adding stock until it is all used up (12-15 minutes) and risotto rice is al dente.
4. Stir in prawns, asparagus and snow peas and cook for 2-3 minutes until prawns are pink and plump. Lastly stir through Tatura Mascarpone, dill and lemon zest. Season well.
5. Garnish with whole cooked prawns and lemon wedge if desired.

Serves 4



Spinach & pine nut

MASCARPONE TART



Created by Jo Wilcox

Ingredients

2 sheets ready rolled savoury short pastry
1 Tbsp olive oil
1 onion, finely diced
1 tsp crushed garlic
250g spinach leaves, washed and roughly chopped

¼ cup pine nuts + extra for garnish
4 eggs
100g Tatua Mascarpone
100g Tatua Sour Cream
 Sea salt & cracked pepper

Method

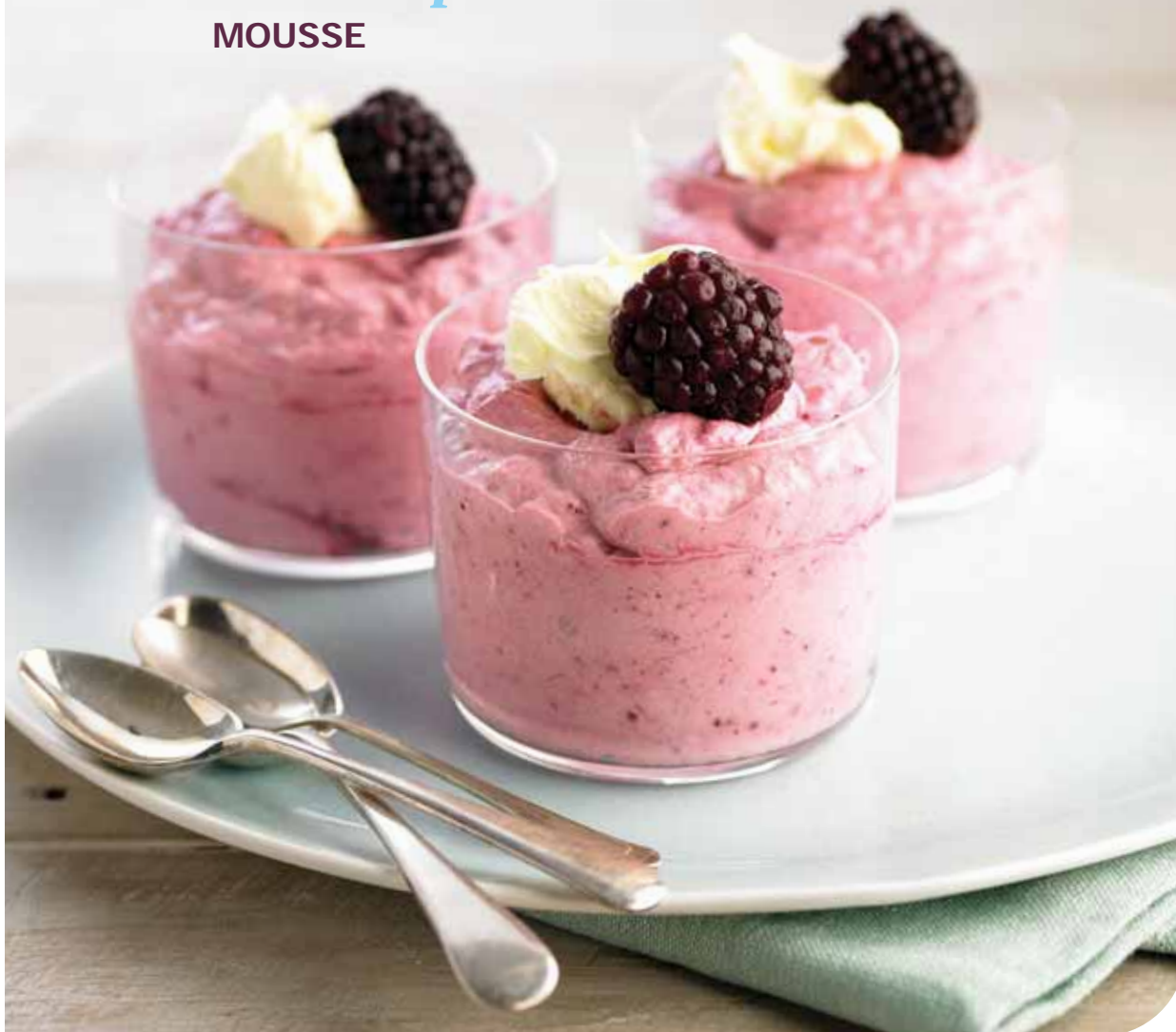
1. Pre-heat oven to 190°C, place a flat oven tray on the centre shelf to heat. Line a 32cm x 12cm rectangular or 23cm round flan tin with the pastry sheets, cutting and trimming to fit neatly. Chill until required.
2. In a medium frying pan heat oil and sauté onion and garlic for 2-3 minutes until softened (but not brown). Add spinach leaves and cook a further 2 minutes until wilted and bright green. Drain off any excess liquid.
3. Whisk eggs with Tatua Mascarpone and Tatua Sour Cream and season well.
4. Spread the spinach mixture over the base of the pastry-lined tin, and then carefully pour over the egg mix. Sprinkle with pine nuts.
5. Place tart on the pre-heated tray, bake for 15-20 minutes until pastry is golden then reduce heat to 180°C and cook a further 10-15 minutes until the filling is set and golden.
6. Cool for 10 minutes in the tin before removing to serve.
7. Serve with summer salad greens, vine tomatoes, red onion and an extra dollop of Tatua Mascarpone with a drizzle of sweet chilli sauce.
8. Sprinkle with a few toasted pine nuts to finish.

Serves 6



Boysenberry & mascarpone

MOUSSE



Created by Genevieve Knights

Ingredients

2 tsp gelatine powder
2 Tbsp boiling water
2 ½ cups frozen boysenberries, thawed

1 cup cream
2 egg whites
6 Tbsp caster sugar
200g Tatua Mascarpone

Method

1. Stir the gelatine into the boiling water until the crystals have dissolved.
2. Puree the boysenberries in a food processor. Pass through a medium to fine mesh sieve to remove seeds. Stir in the gelatine and set aside.
3. Whip the cream until it just starts to peak and set aside. Separately whip the egg whites adding 1 tablespoon of sugar at a time until stiff peaks form.
4. Whisk together the Tatua Mascarpone and pureed berries. Fold in the whipped cream and then fold in the egg whites until combined.
5. Spoon into 6 serving glasses and chill for 2 hours. Serve topped with extra Tatua Mascarpone and berries.

Serves 6



Char-grilled steak

WITH LEMON & HORSERADISH
CRÈME FRAICHE



Created by Bronwyn Byrne

Ingredients

4–6 scotch fillet or sirloin steaks
1 Tbsp olive oil
sea salt & cracked pepper
200g Tatua Crème Fraiche

3 Tbsp horseradish sauce
1 Tbsp lemon juice
1 tsp chopped fresh thyme
1 tsp finely grated lemon zest
freshly ground black pepper

Method

1. Bring the steak to room temperature. Preheat a grill pan or frying pan to medium high. Brush each steak with olive oil and sprinkle with sea salt and cracked black pepper.
2. Place the steaks on the grill pan or in the frying pan and cook for 6-8 minutes, turning once, for medium rare. Loosely cover with foil and rest for 5 minutes.
3. Meanwhile, prepare the sauce. Combine the Tatua Crème Fraiche, horseradish sauce, lemon juice, thyme and lemon zest in a small bowl. Season to taste with black pepper.
4. Serve the steak with the sauce, crispy potato wedges and green salad.

Serves 4 - 6



Smoked chicken, baby spinach & ROASTED PEPPER TARTS



Created by Jo Wilcox

Ingredients

2-3 sheets ready rolled savoury short pastry
1 Tbsp olive oil
1 onion, diced
1 tsp crushed garlic
130g baby spinach leaves
1 cup diced smoked chicken
½ cup chopped roasted red pepper
200g Tatua Crème Fraiche
2 eggs
2 Tbsp water
 Sea salt & cracked pepper

Method

1. Pre-heat oven to 190°C. Line 6 individual fluted tart tins with the pastry and trim edges to fit neatly. Chill until required.
2. Heat oil in a large frying pan and sauté onion and garlic for 2-3 minutes over a gentle heat until softened and fragrant.
3. Add spinach leaves and cover for 1-2 minutes until wilted and bright green. Add smoked chicken and roasted peppers and toss gently to combine.
4. Set aside to cool for 5 minutes, drain off excess liquid.
5. Whisk Tatua Crème Fraiche with eggs and water. Season well.
6. Divide chicken mixture between pastry-lined tins and carefully pour over egg mixture, letting it settle between the filling.
7. Bake for 15-20 minutes until pastry is golden then reduce heat to 175°C and cook a further 5-10 minutes until the filling is puffed and golden.
8. Serve with summer salad leaves and garnish with fresh picked chives and a dollop of Tatua Crème Fraiche.

Makes 6



Crème Fraîche cheesecake

WITH STRAWBERRY COMPOTE



Created by Bronwyn Byrne

Ingredients

Base

175g digestive biscuits (3/4 packet)
½ cup toasted sliced almonds
100g butter, melted

Filling

½ cup water
4 tsp gelatine
600g Tatua Crème Fraîche
½ cup caster sugar
1 tsp vanilla bean paste or the scraped seeds of **1** vanilla pod
¼ cup lemon juice
½ cup cream

Berry Compote

½ cup caster sugar
¼ cup water
300g fresh or frozen strawberries
100g fresh or frozen raspberries

Method

1. Line the base of a 22cm springform cake tin with baking paper and lightly grease the sides. Place the biscuits and almonds in a food processor and process until crumbs form. Place the crumbs into a bowl, add the melted butter and mix well.
2. Press the mixture onto the base of the tin. Chill while preparing the filling.
3. To prepare the filling, place the water in a small bowl and sprinkle over the gelatine. Place the bowl over a saucepan of boiling water and stir until dissolved. Allow to cool slightly.
4. Beat the Tatua Crème Fraîche, caster sugar and vanilla bean seeds or paste until smooth then beat in the lemon juice and cream. Stir in the gelatine mixture. Spoon the mixture over the base. Cover and refrigerate for 4-5 hours or until it is set.
5. Meanwhile, prepare the compote. Place the caster sugar and water into a saucepan. Cook over medium low heat for 3-4 minutes, or until the syrup thickens slightly.
6. Remove from the heat and set aside for 5 minutes to cool slightly. Stir in the berries. Place the berries and syrup into a bowl, cover and refrigerate.
7. To serve, slice the cheesecake into wedges and serve with the berry compote.

Serves 8



Lemon sour cream cake

WITH CRÈME FRAICHE FILLING



Created by Jo Wilcox

Ingredients

Cake

250g butter
250g caster sugar
3 eggs
200g Tatua Sour Cream
250g plain flour
2 tsp baking powder
1 Tbsp lemon zest

Filling

200g Tatua Crème Fraiche
½ cup liquid cream
1 tsp vanilla bean paste

Topping

1 orange, sliced
¼ cup honey
¼ cup water

Syrup

2 Tbsp caster sugar
¼ cup lemon juice

Method

1. Pre-heat oven to 170°C. Lightly grease and line a 23cm springform cake tin.
2. Using an electric beater, cream butter and sugar until light and fluffy then add eggs one at a time, beating well between each.
3. Remove from the beater and fold in Tatua Sour Cream, sifted flour and baking powder and lemon zest. Spoon into prepared tin and bake for 40-50 minutes until risen, golden and a skewer can be removed cleanly from the centre. Leave to cool for 10 minutes while syrup is made.
4. For lemon syrup simply combine sugar and lemon juice and stir until sugar dissolves. Spoon syrup over cooling cake. Let cake cool completely.
5. For filling combine Tatua Crème Fraiche, cream and vanilla paste and whisk until thick and silky. Sweeten with icing sugar if desired. Slice cake into three layers.
6. Divide cream between cake layers (keep any excess for serving) and spread evenly before sandwiching together. Chill until serving.
7. For honey syrup oranges combine orange slices, honey and water and simmer 5-8 minutes until syrupy and glossy.
8. Serve cake with orange slices and drizzled with honey syrup.

Serves 8 - 10



Field mushroom, bacon & zucchini FETTUCCINE



Created by Jo Wilcox

Ingredients

- | | |
|---|---|
| 1 Tbsp olive oil + 1 Tbsp extra | 3-4 portions fresh fettuccine pasta or similar |
| 2 rashers smoky bacon, diced | 200g Tatua Sour Cream |
| 1 garlic clove, sliced | Sea salt & cracked pepper |
| 4 field mushrooms or 8 button mushrooms, sliced | Parsley |
| 2 zucchini, peeled into ribbons | Shaved parmesan cheese |

Method

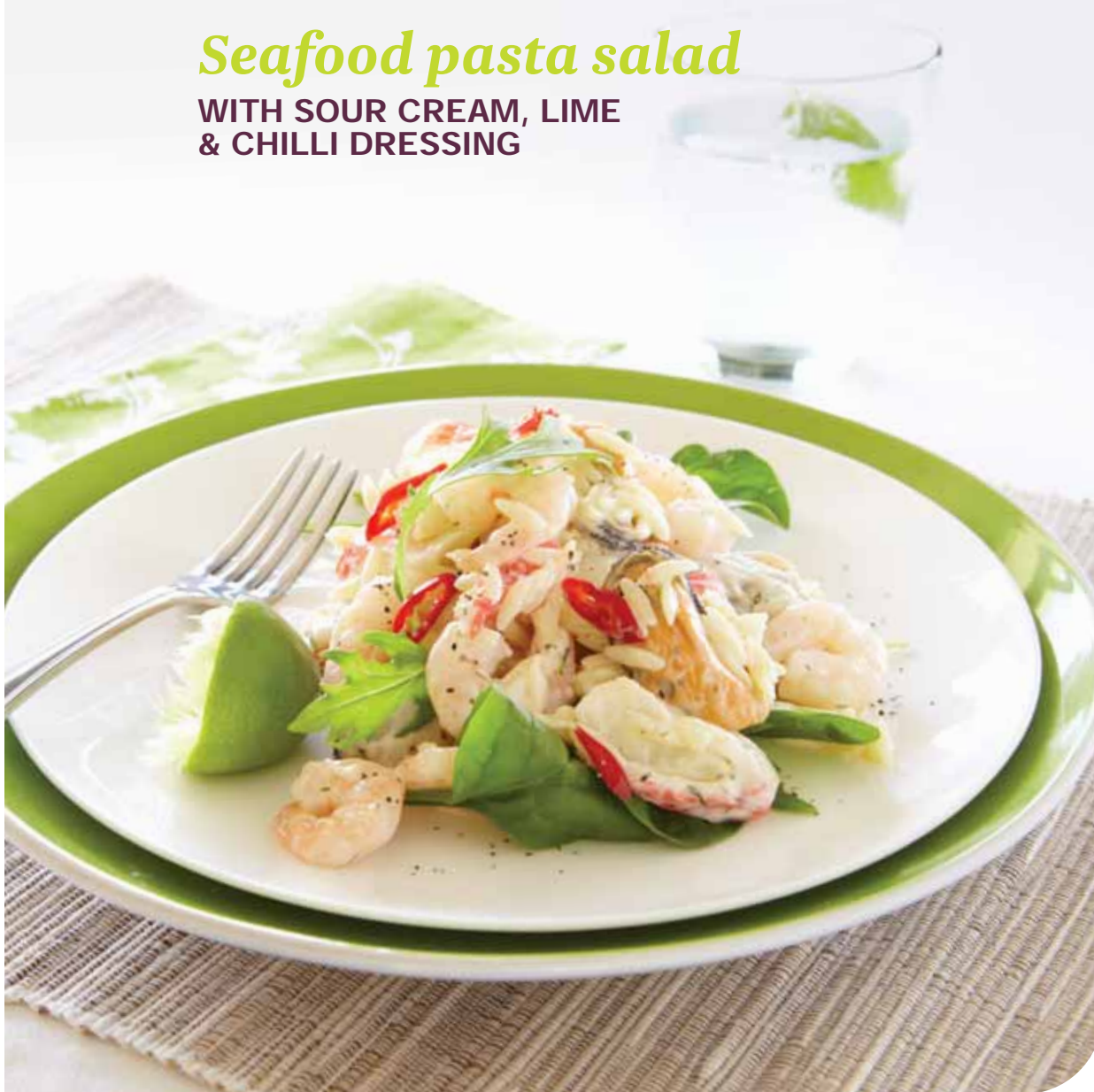
1. In a large frying pan heat oil and sauté bacon and garlic for 2-3 minutes then add mushrooms and fry 3-4 minutes until tender. Remove from pan and set aside.
2. Cook fettuccine until al dente and drain.
3. Clean frying pan, add extra oil and sauté zucchini ribbons until just tender and bright green.
4. Add pasta, Tatua Sour Cream and prepared mushroom and bacon.
5. Gently heat through and season to taste.
6. Serve garnished with Italian parsley and shaved parmesan.

Serves 4



Seafood pasta salad

WITH SOUR CREAM, LIME
& CHILLI DRESSING



Created by Jo Wilcox

Ingredients

350-400g cooked shrimps,
surimi & mussels

2 cups cooked and cooled
orzo pasta or similar

1 spring onion, finely sliced

60g mesclun lettuce leaves

200g Tatua Sour Cream

2 limes zest and juice

¼ cup mayonnaise

2 Tbsp sweet chilli sauce

Cracked pepper

1 fresh chilli, finely sliced

Method

1. Cut seafood into bite-sized pieces.
2. In a large bowl combine seafood, orzo pasta and spring onions. Toss together.
3. To make dressing, whisk together Tatua Sour Cream, lime zest and juice, mayonnaise and sweet chilli sauce. Season to taste.
4. Gently fold Tatua Sour Cream dressing into the seafood to coat each piece.
5. To serve, arrange mesclun salad leaves on a serving plate and spoon over seafood salad. Serve with lime halves for squeezing, freshly sliced chilli and cracked pepper.

Serves 4



Asparagus & bacon bundles

WITH CHEESE SAUCE



Created by Jo Wilcox

Ingredients

2 bunches fresh asparagus
4 rashers streaky bacon
40g butter, melted
1 lemon zest and juice

1 tsp fresh chopped herbs
200g Tatua Cheese Sauce
 Cracked pepper and sea salt

Method

1. Trim asparagus and cut in half or 7-8cm lengths.
2. Blanch in boiling water for 1 minute then refresh under cold water.
3. Cut bacon rashers in half. Divide asparagus into bundles and wrap each with bacon.
4. Combine butter, lemon zest and juice, seasoning and herbs. Brush bundles generously with butter and grill on the bbq or in a frying pan until bacon is cooked and bundles are coloured, basting with excess butter as they cook.
5. Arrange on a serving plate, spoon over warm Tatua Cheese Sauce and grind over cracked pepper.

Makes about 8 bundles



Creamy smoked fish pie

WITH GINGERED KUMARA MASH



Created by Jo Wilcox

Ingredients

2 Tbsp olive oil
1 onion, diced
1 clove garlic, sliced
¼ cup flour
1 cup fish stock, hot
1 x 450g tinned or fresh
 smoked fish

200g Tatua Cheese Sauce
2 medium orange or golden
 kumara
30g butter
1 tsp grated fresh ginger
 Sea salt & cracked pepper
 Grated tasty cheese

Method

1. Pre-heat oven to 180°C. In a medium saucepan, heat oil and sauté onion and garlic until softened but not coloured.
2. Add flour and stir over a low heat for 2 minutes then gradually add fish stock stirring until thick and smooth (about 5 minutes).
3. Add flaked smoked fish and Tatua Cheese Sauce and simmer for 2-3 minutes until creamy. Set aside.
4. For mash, cook kumara in plenty of boiling salted water until soft. Drain and mash with butter and ginger. Season to taste.
5. Spoon fish mixture into ramekins or mini pots and top with gingered kumara mash.
6. Sprinkle each kumara topped pie with a little grated cheese and grill or bake for 5-10 minutes until golden and bubbling. Serve with a summer salad.

Makes 4 pies



Roasted vegetable lasagne



Created by Bronwyn Byrne

Ingredients

- | | |
|---|--|
| 1 red onion, sliced | 525g jar tomato based pasta sauce |
| 1 red and 1 yellow pepper, sliced | ¼ cup chopped fresh basil |
| 400g pumpkin, peeled and cut into 1cm thick slices | 400g Tatua Cheese Sauce |
| 1 small eggplant, cut into 1cm thick slices | 3 large sheets fresh lasagne |
| 2 courgettes, sliced lengthwise | ½ cup grated mozzarella cheese |
| 1-2 Tbsp olive oil | ¼ cup grated parmesan cheese |
| | salt & pepper |

Method

1. Preheat the oven to 220°C.
2. Place the vegetables in a single layer in a roasting dish lined with baking paper. Drizzle with olive oil and roast for 20 minutes until the vegetables are golden and just tender. Remove from the oven.
3. Reduce the oven temperature to 180°C.
4. Combine the jar of pasta sauce and the chopped basil.
5. Lightly grease a 2 litre capacity rectangular baking dish. Add a sheet of lasagne. Drizzle with 1/3 of the tomato mixture. Top with 1/3 of the vegetable mixture and 1/3 of the Tatua Cheese Sauce. Repeat twice, ending with a layer of cheese sauce. Top with mozzarella cheese and parmesan.
6. Bake in the preheated oven for 50-60 minutes, or until the top is golden brown and bubbling.
7. Allow to rest for 5 minutes before serving.

Serves 6



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