

A rustic Christmas table centerpiece featuring a large log, greenery, and candles. The log is the central element, with two white candles placed on it. The table is decorated with various green plants, including eucalyptus and red berries, and a large yellow ball of dried flowers. A glass of red wine is visible on the left side of the table.

Amitié presents

Christmas in July

AMITIÉ [ami-tee-eh]

(n.) friendly association, especially with people who share the same interests

Welcome

Given the opportunity to celebrate a winters Christmas in July with a handful of creative ladies with a keen eye for all things beautiful, it made a lot of sense to say yes to sitting around a cosied up table to get to know these ladies over some freshly brewed gluhwein whilst being served slow braised beef cheeks on a bed of silky truffle mash. Having always dreamed of hosting the perfect Christmas in July, the Amitié team were given the chance to create their own traditional Christmas on a crisp winters day. Good bye winter blues, hello to our whimsical yet rustic Australian native themed Christmas lunch.

With some obsessions and a love for styling, seasonal blooms, baking, art, photography, entertaining and home cooked meals aimed to inspire and celebrate. If you are in need of new Christmas ideas we all hope that you love what we are about to share with you in our first eBook.

From warm drinks to moorish mains, perfectly assembled Australian natives, delectable desserts, a well thought out table arrangement and all the finishing touches that fell into place so effortlessly. The Amitié team would like to wish you all a safe, relaxing and most gorgeous Christmas.



The Style

Our styling theme was a whimsical yet rustic winters lunch set with elegant warm tones amongst natural Australian florals. Hints of copper, gold, amber, pewter, burgandy and forrest greens.



The Location

A little obsessed with the location of our lunch. Lyn graciously opened the doors to her most gorgeous home, to which her sun room was the perfect space for our collaboration. Undeniably every creatives dream, with shelves filled with crystal glasses, cake stands, vintage glass bottles and vessels. Undoubtedly an apothecary's dream.

Celebrate the cooler months with a warm and cosy long lunch shared with friends and set by an open fire.



The Decor

A very inviting large solid wooden table, dressed with table long wooden centre piece, lit with tealight candles. Decorated with Australian natives, figs and acorns. Woven wicker placemats, vintage white plates, embroidered napkins, crystal glasses and a mix match of silver and ivory cutlery.

The Florals

Australian Natives, hints of Red Carnations, and table setting additions of figs and acorns.





Menu
entre
Turkey croquettes
Chick pea dip

Mains
Quails stuffed
with winter spices

Slowly braised
osso bucco
some delicious
side dishes

dessert
morgastord by
akedown Cakery

The Written

Witnessing Mara's effortless brush strokes on our wall hanging menu was one of our highlights. Each table menu individually written and designing our first Amitié eBook.





The Handmade

Lyn's ability to create is nothing short from perfection. Her handmade Bon Bon's, Christmas paper wreath and cocktail stirrers are so well thought out and her styling is on point.



The Food



Revel in the ruby gems of pomegranate and furnish a chic soiree with our elegant drinks and nibbles.

Green beans with goats cheese and pomegranate

750g green beans, washed & trimmed
pomegranate seeds from $\frac{1}{2}$ pomegranate
80g goats cheese, crumbled
1 tsp olive oil

1. Steam the green beans for 5-6 minutes or until softened with a slight bite to them.
2. Toss the cooked green beans with olive oil and season with sea salt & pepper.
3. Lay out on a serving dish and top with crumbled goats cheese and pomegranate seeds.

Serves: 6

Smashed chick pea dip with yoghurt and pomegranate

1 x 400g can of organic chick peas, soaked and drained
 $1\frac{1}{4}$ tsp ground coriander
 $1\frac{1}{4}$ tsp ground cumin
 $1\frac{1}{2}$ tsp fennel seeds
pinch paprika
1 Tbsp lemon juice
1 Tbsp olive oil
sea salt
cracked pepper
 $\frac{1}{2}$ tsp garlic, crushed (optional)

GARNISH

$\frac{1}{2}$ pomegranate, fruit removed
3 Tbsp yoghurt

1. Empty can of chick peas into a medium sized bowl, cover with water and soak for 10 minutes.
2. Drain chick peas and run under cold water until foam is gone and water runs clear.
3. Place drained chick peas into a mortar. With the pestle smash the chick peas so they are a rustic consistency. You might have to do it in a few batches depending on how large your mortar is. Try and remove most of the hull that comes apart from the pea.
4. Place the chick peas into a medium sized bowl. Add the ground coriander, ground cumin, fennel seeds, paprika, lemon juice and olive oil. You can add crushed garlic if you like.
5. Add salt and cracked pepper to taste. Using a fork lightly mix together spices with the chick peas.
6. Place in a serving bowl and top with yoghurt and pomegranate.
7. Serve with flatbread, crackers, celery or carrot sticks.

Serves: 6-8



*Keep your meals simple but heartening
and you will have very happy guests.*

Roasted pumpkin with tahini sauce

1.5kg jap pumpkin, cut into thick wedges
1Tbsp olive oil
5 Tbsp tahini paste
2 ½ Tbsp lemon juice
1 garlic clove, crushed
½ tsp honey
2 Tbsp pine nuts, toasted
2 Tbsp parsley, finely chopped

1. Preheat oven to 200 degrees celsius.
2. Toss the pumpkin wedges with olive oil, sea salt & pepper until well coated.

3. Lay out flat on a baking tray and cook in the oven for 35 minutes or until soft and slightly caramelised.
4. Whilst the pumpkin is roasting, mix together the tahini paste, crushed garlic, lemon juice & honey in a small jug. You may need to add a splash or two of water to achieve a runny consistency.
5. Remove the pumpkin from the oven and lay out on a serving platter. Drizzle the pumpkin wedges with the tahini sauce and top with the toasted pine nuts & freshly chopped parsley.

Serves: 6



Individual stuffed quails with winter spiced couscous

quail

6x quails, cleaned and front wings cut off

1 Tbsp baharat spice blend

1 Tbsp olive oil

1 Tbsp honey

stuffing & couscous

300g couscous

2 small onions finely chopped

1 tsp olive oil

1 Tbsp baharat spice blend

2 Tbsp raisins

2 Tbsp dried apricots, diced

5 Tbsp flaked almonds, toasted, roughly
chopped

3 Tbsp flat leaf parsley, finely chopped

1 Tbsp lemon zest

1 tsp chilli flakes

1. Place quails inside a zip-lock plastic bag and toss with the baharat spice and olive oil.
2. Give the quails a good rub and leave to marinade in the fridge overnight or for a minimum of 2 hours.
3. Preheat oven to 200 degrees celsius.
4. Remove quails from fridge at least 20 mins prior to cooking to bring them back to room temperature.
5. Soak the raisins and dried apricots in a small bowl of warm water for 10 mins. Drain and set aside.
6. Over a medium heat, cook the chopped onions in the olive oil for a few minutes or until softened. Add the baharat spice and cook for a further minute.
7. Meanwhile cook the couscous as per instructions on your packet (this usually takes 4-5 minutes) until the couscous is light & fluffy.
8. Toss the cooked onions and spice into the fluffy couscous. Add the raisins, apricots, flaked almonds, parsley, lemon zest and chilli flakes and mix until thoroughly

combined. Season with sea salt and pepper.

9. Stuff each quail with 1 heaped tablespoon of the couscous. Tie the legs together using kitchen string. Using the same pan as the onions, add a splash of olive oil, season with salt & pepper and gently brown off each quail for 2 minutes.
10. Place quails on a lined baking tray and cook for 20-25 minutes.
11. Remove halfway and using a pastry brush, glaze with honey.
12. You may need to re-heat the remaining couscous for serving. On a large serving plate, create a bed of couscous then position the 6 quails on top.
13. Sprinkle with some extra chopped parsley and serve.

Serves: 6



Slow braised beef cheeks

1kg beef cheeks, large cubes
3 Tbsp olive oil
1 bottle of red wine
Splash of brandy (optional)
500ml beef stock
½ sachet tomato paste (approx 2 Tbsp)
1 brown onion, finely chopped
8 garlic cloves, finely chopped
1 carrot, chopped
1 celery stick, chopped
6 shallot bulbs, peeled but kept whole
handful dried porcini mushrooms, soaked until soft
1 spice bag, made from half a cinnamon stick, 8 cloves, 2 star anise, flat tablespoon of peppercorns, make your own by wrapping in a small cheesecloth square

1. In a large pot, add oil and brown the meat, then take out and set aside.
2. Add a bit more oil and cook the onions, followed by celery and carrots making sure you scrape the bottom of the pot with a wooden spoon to incorporate the meaty residue.
3. When the onions are well cooked, add the garlic.
4. Add the tomato paste and stir until it covers all the ingredients in the pot without it getting burnt.
5. Add the red wine and brandy and 250ml of the beef stock and let it stew until the alcohol smell disappears and the liquid has reduced by about half.
6. When you are happy the alcohol has been cooked out, add the beef, spice bag and mushrooms. You can also pour in the mushroom water for extra flavour.
7. If the liquid doesn't cover all of the beef, use the remaining beef stock.
8. Set the flame to med-low and let it braise for 2 hours with the lid on.
9. Add the shallots close to the end - enough time for them to cook through but not fall apart.

10. As the beef stews, depending on whether you want the dish soupy, keep adding stock or hot water so it doesn't reduce too much and keep the lid on the pot.
11. Test the softness of the beef with a fork, if you can break it with the fork it should be soft enough to serve.

Serves: 6

Truffle mash potato

¼ cup of milk
3 Tbsp butter
pinch of salt
pinch of white pepper
Tsp shaved truffle

1. Place potatoes in a pan of cold water which just covers on medium to high and allow to boil
2. Keep an eye on the pan that it doesn't overflow, otherwise keep a wooden spoon across the top which normally stops the water from overflowing
3. After 15-20 minutes, test the softness of the potatoes with a fork, you need them soft enough to press through a sift for a silky smooth finish
4. Add milk and butter bit by bit, depending on the size of the potatoes you may not need all of it
5. Add salt and pepper and taste test to suit
6. When ready to serve, shave fresh truffle on the top of the mash as the truffle is more of an aromatic ingredient

Serves: 6

Sharing a generous meal with some of your favourite people is one of the highlights of joyous occasions.



The Gifts

Organic sweet dukkah spelt shortbread

250grams butter

½ cup raw sugar

½ cup rice flour

2 cups spelt flour

½ tsp baking powder

3 Tbsp sweet dukkah – available from In All Things Beautiful online store

1. With a mixer cream butter and sugar.
2. Sift rice and spelt flours and add creamed butter.
3. Mix until evenly combined.
4. Place mixture onto lightly floured board (marble preferable).

5. Add sweet dukkah and hand knead until mixed through evenly.
6. Divide mixture into two equal portions and set on aside.
7. Lightly flour rolling pin and roll out mixture to desired thickness (6-10mm).
8. With a star shaped cookie cutter cut-out shortbread and place on a baking tray lined with a sheet of baking paper and repeat until finished.
9. Bake in preheated oven at 150 degrees celcius for 15-25 minutes depending on size and thickness. Do not allow to brown.
10. Remove from oven and set aside to cool and serve when ready.

Makes: 10



The Cocktail

Pecan maple, orange and whisky cocktail

1 shot whisky, Makers Mark

2 shots orange liqueur, Glayva

½ shot of orange juice

for the Pecan Sugar Syrup

handful pecans

½ cup sugar

½ cup honey

1 cup water

cinamon stick

1. Make the sugar syrup a few days in advance as it gives the ingredients more time for the flavours to infuse into eachother.
2. In a small fry pan, on low heat, lightly warm the pecans and allow them to brown slightly

3. In a separate post, add sugar, honey, cinamon stick and water on medium to high heat until it combines well and turns into a thick syrup.
4. Now add the warm pecans to the liquid mix, stir a few times, and set aside until cool.
5. Once the syrup is cool, store in a small jug or bottle in the fridge until ready to make cocktails.
6. When making the cocktails, add a cup of ice into a shaker, add the whisky, orange liqueur, juice and 1-1/2 shots of pecan syrup (depends how sweet you like your drink) and shake like crazy for a whole minute.
7. Pour into a martini glass. This drink can be a little strong and is more of an aperitif to warm up the belly before its time to eat.




The Desserts

The beautiful articulate desserts served at the end of the lunch was the perfect sweet smorgasbord of treats prepared by Jen from Bakedown Cakery. Jen blew us all away when she presented not just one cake but a two-tiered coconut and chai spiced cake with the bottom layer being covered in toasted coconut and top being gold foiled, maple and pecan cupcakes with gold flecked pecan brittle shards, an Armenian nutmeg cake with honey, pistachios and rose petals and some white chocolate gems with lemon myrtle ganache which tied us back in with our whimsical yet rustic Australian theme. Oh, and there were macarons too!

A large part of Christmas, and probably the most enjoyable part, is when family and friends come together to enjoy a festive feast and each others company.





The art of putting together the perfect gathering comes down to ones vision and ability to execute. The Amitié team is as it means, a friendly association amongst those with similar interests. It is a social group open to all. If you were inspired by our creations and would like to see more we are always open to connecting with other creatives and collaborating on fun and new exciting things.

Find us on Facebook – Amitié Assoc.
www.facebook.com/amitieassoc

Collaborators Details

Huge thanks goes out to all these fabulous women for collaborating and making magic happen.

Natalie Harvey from House of Harvs
{instagram @houseofharvs}
Cocktail + Mains + Sides + Writer

Kate Willbourn-Trevett from Foodies Agenda
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Mains + Sides

Jen Simpson from Bakedown Cakery
{instagram @bakedowncakery}
Cakes + Cupcakes + Macarons + Chocolate Gems

Helen Hung from Lime Tree Bower
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Location + Styling + Handmade Elements +
Entrées + Shortbread + Gluhwein + Photography