



Classic Crackling Porchetta

INGREDIENTS: SERVES 6-8

- 2kg Canadian Pork Belly, skin on

Marinade:

- 3 tbsp fennel seeds
- 1 tbsp mixed or black peppercorns
- 2 tsp chilli flakes
- 2 tbsp finely chopped sage
- 3 tbsp thyme leaves
- 2 tbsp finely chopped rosemary
- 2 tsp minced capers
- 8 garlic cloves, minced
- Zest of 1 orange
- 2 tsp salt
- 1 tbsp oil (for brushing)

Poaching liquid:

- 2 litres water (plus more if needed)
- 150ml vinegar
- 2 tbsp coarse salt
- 5 bay leaves
- 15 whole black peppercorns
- A handful of herb stalks (rosemary, sage, thyme)



Recipe by Chef Autumn.

METHOD:

1. Toast fennel seeds and peppercorns in a dry pan until fragrant, then grind coarsely.
2. Mix with chilli flakes, herbs, capers, orange zest, and salt to form the marinade.
3. Pat pork belly dry, butterfly it (book cut), and lightly score the skin.
4. Spread the herb mixture over the meat side, then roll tightly with the skin on the outside.
5. Tie securely with butcher's string, about 2cm apart, and marinate overnight or cook immediately.
6. Poach in the prepared liquid for 1½–2 hours, until the internal temperature reaches 85–90°C.
7. Drain, place on a rack, and air-dry for 15 minutes while preheating the oven to 250°C.
8. Brush the skin with oil, sprinkle with salt, and roast for 20–50 minutes until crisp.
9. Rest for 15 minutes, slice into 1cm pieces, and serve with wholegrain or English mustard.





Maple Butter Turkey Breast Roast

INGREDIENTS: SERVES 6

- 1 Huber's Boneless Turkey Breast, netted, defrosted

Maple Butter:

- ½ block (about 120g) butter, softened
 - 150g pure maple syrup
 - 2 tbsp wholegrain mustard
 - 6 cloves garlic, finely minced
 - 1 tsp salt
 - Freshly ground black pepper
 - 2–3 tbsp fresh thyme leaves
 - A handful of fresh rosemary, finely chopped
 - A handful of sage leaves, finely chopped
 - Zest of 1 lemon
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Recipe by Chef Autumn.

METHOD:

1. Mix all the maple butter ingredients in a bowl and set aside. You can prepare this ahead of time and allow it to soften before use.
 2. Preheat oven to 165°C. Remove the turkey from its packaging, pat dry, and loosen the netting slightly. Spread the maple butter all over and under the skin.
 3. Roast for 1½ hours, then increase the temperature to 180°C and continue roasting for another 45 minutes, until the internal temperature reaches 70–72°C.
 4. Remove from the oven, cut off the netting, and cover the turkey with foil. Let it rest for 15 minutes for carry-over cooking to complete.
 5. Slice and serve with gravy, cranberry sauce, and your favourite festive sides.
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Traditional Roast Beef

INGREDIENTS:

- 1kg Tasmanian beef sirloin, whole
- 2 tbsps dijon mustard
- 2 tbsps balsamic vinegar
- 2 tbsps red wine
- 2 tbsps olive oil
- 2 tbsps worchestershire sauce
- 4 cloves garlic, finely chopped or mashed
- 2 tps fresh rosemary, leaves only, finely sliced
- 2 tps fresh thyme leaves, finely sliced
- Coarse salt, to taste
- Freshly ground black pepper, to taste
- Clarified butter or olive oil, for cooking



Recipe by GM, Thomas Kreissl.

METHOD:

Marinate the beef:

Combine all the ingredients thoroughly and brush the meat with marinade. Cover and refrigerate for at least 12 hours. Remove meat from refrigerator and brush off the marinade, save it and set it aside.

Roasting the beef:

Pat the beef dry and season with salt and pepper, heat up the oil or butter in a pan and sear on all sides for about 4 minutes in total. Place it on a baking tray with rack and brush with a bit of the marinade.

Pre-heat oven to 180°C. If available, insert a meat thermometer halfway through the meat, at the thickest part.

Roast for 20-25 minutes and brush just once more with the remaining marinade after half the roasting time. Core temperature should reach 52°C, remove from the oven. Cover the meat and let it rest for about 10 minutes before carving.





Herb-Roasted Lamb Crown

INGREDIENTS: SERVES 4-6

Lamb:

- 1 pc lamb crown (preorder from our butcher)
- 4 sprigs rosemary leaves, minced
- 3 sprigs thyme, minced
- 2 tsp Maldon salt
- 3 garlic cloves, minced
- 2-3 tbsp olive oil
- A splash of vodka

Pomegranate & Apricot Fregola Salad:

- ½ cup pomegranate arils
- 100g dried apricots, cubed
- 1 cup fregola pasta
- 50g walnuts, chopped
- ½ red onion, cubed
- 1 tbsp extra virgin olive oil
- 1 handful mint leaves, torn
- 1 handful flat-leaf parsley, chopped

Pomegranate Red Wine Sauce:

- 150ml red wine
- 80ml lamb or beef stock
- 1 tbsp pomegranate molasses
- 1 tbsp balsamic vinegar
- 1 tbsp butter
- 3 thyme stalks
- 1 rosemary sprig
- 1 shallot, minced

METHOD:

Lamb Crown: Bring the lamb to room temperature and pat dry. Mix rosemary, garlic, salt, and olive oil into a paste, then rub all over the meat. Stand the crown upside down (ribs down) and roast at 90°C for about 1 to 1½ hours until the internal temperature reaches 46–48°C. Raise the oven to 250°C, cover the bone tips with foil, and brown for around 10 minutes until the skin turns golden and crisp (52–57°C for medium doneness). Rest under foil for 15 minutes before slicing. To carve lamb, slice lamb between rib bones into chops. Fill the centre with warm fregola salad before serving.

Pomegranate Red Wine Sauce: Melt butter in a small pan and sauté shallot and herbs until fragrant. Deglaze with red wine and reduce by half, then stir in stock, molasses, and vinegar. Simmer until glossy, remove the herbs, whisk in a little butter, and season to taste.

Pomegranate & Apricot Fregola Salad: Cook fregola in salted water (following instructions on package), drain, and toss with olive oil. Combine with pomegranate, apricots, walnuts, red onion, mint, and parsley. Dress lightly with olive oil, lemon juice or vinegar, pomegranate molasses, salt, and pepper. Serve warm or at room temperature.



Recipe by Chef Autumn.





REINDEER SIRLOIN STEAK

Servings: 2 Prep Time: 1 h

INGREDIENTS

1 Lapin Liha reindeer sirloin approx. 300 g
salt and black pepper from a mill
25 g of butter
2 tbsp canola oil
2 cloves of garlic
A sprig of fresh thyme

METHOD:

1. Take the meat out of the fridge and let it come to room temperature an hour before cooking.
2. Cut the meat into three pieces and season the surface with salt and pepper.
3. Heat a pan (on a scale of 1–9, set it to 7), then add a couple of tablespoons of canola oil and a generous knob of butter.
4. Let the butter boil and wait until the sizzling subsides and the butter quietens down.
5. Place the meat in the pan and slightly reduce the heat.
6. Add a clove of garlic and a sprig of thyme to the pan.
7. Fry the meat for a couple of minutes, basting the steaks with the rich juices as they cook.
8. Remove the meat from the pan and enjoy!



Recipe by Chef Joel Manninen



LAPIN LIHA®



ASIAN-STYLE SAUTEED REINDEER

Servings: 4 Prep Time: 30 min

INGREDIENTS

500 g Lapin Liha's sautéed reindeer
200 g broad beans fresh or canned
200 g mushrooms
200 g kale
2 carrots
3 cloves of garlic

3 tbsp oil
3 tbsp Japanese soy sauce
2 tsp sesame oil
2 tbsp sesame seeds
2 tsp cane sugar

METHOD:

1. Peel and squeeze the garlic into a large bowl. Mix soy sauce, sugar, sesame oil, and sesame seeds.
2. Place half-thawed reindeer meat in a pan and cook over low heat. Thaw the meat thoroughly and separate with a fork. Put the cooked meat into the marinade. Let marinate for at least 20 minutes.
3. Peel and shred the carrot into stick-like pieces.
4. Clean the mushrooms and cut into thin slices.
5. Cut the stem off the kale and tear the leaves. Heat a frying pan, add the remaining oil, and sauté the kale on high heat for about 2 minutes. Set aside to wait.
6. Serve from a deep plate/bowl. Place round-grain rice at the bottom and add the meat and the rest of the ingredients on top of the rice. Sriracha sauce, chilli sauce, or a little more soy sauce can be a good addition to the dish.



LAPIN LIHA®



SAUTEED REINDEER PASTA

Servings: 4 Prep Time: 30 min

INGREDIENTS

240 g Lapin Liha's sautéed reindeer meat
400 g pasta
1 onion
200 g fresh mushrooms
1 tbsp fresh thyme

Butter for frying
200 ml cream
1 tsp salt
Black pepper
Parmesan

METHOD:

1. Let the meat thaw for about half an hour.
2. Cook the pasta in water seasoned with salt.
3. Fry the meat in a hot pan until the liquid has evaporated.
4. Add some butter to the pan and brown it.
5. Add chopped onion, sliced mushrooms, and chopped thyme, and fry for about five minutes.
6. Add cream and bring to a boil.
7. Season with salt and black pepper.
8. Serve with grated Parmesan cheese.



REINDEER OSSO BUCCO PHO SOUP

Servings: 5

Cooking time for broth: 6 h

INGREDIENTS

1kg Reindeer Osso Bucco
1 large onion, halved
1 large ginger piece
1 cinnamon stick
2 star anise

1 tbsp coriander seeds
2 tbsp fish sauce
Salt to taste
Fresh herbs (cilantro, Thai basil), lime wedges,
and chilli for garnish

METHOD:

- 1. Clean reindeer osso bucco:** Boil osso bucco in water and add a bit of vinegar (optional) for 30 mins. Then rinse with fresh water.
- 2. Broil Aromatics:** Roast onion and ginger until charred. Place coriander seeds, cinnamon, and star anise in a small bag and add it to the broth pot with the reindeer osso bucco and water to infuse flavour.
- 3. Broth:** Simmer the mixture for 4–6 hours. Add fish sauce and more water as needed.
- 4. Strain and Serve:** Strain the broth and serve it with rice noodles, fresh herbs, and lime.



REINDEER OSSO BUCCO WITH LINGONBERRY SAUCE

Servings: 5 - 8

INGREDIENTS FOR OSSO BUCCO

1kg Reindeer Osso Bucco
Thyme
Rosemary
2 bay leaves
5 allspice
5 black pepper
1 tablespoon salt

INGREDIENTS FOR LINGONBERRY SAUCE

100 g carrot
100 g shallot
500 ml red wine
500 ml port wine
50 g sugar
1 litre reindeer/beef stock
100 g lingonberries
Rosemary

METHOD FOR OSSO BUCCO:

1. Rub the seasoning onto the meat.
2. Place the meat into a sous vide bag and cook overnight at 90°C (slow cook).

METHOD FOR LINGONBERRY SAUCE:

1. **Prepare the Vegetables:** Cut the vegetables and sauté them in a large kettle.
2. **Add Wine and Sugar:** Pour in the wine and sugar, then reduce the mixture until it is reduced by half.
3. **Strain and Add Stock:** Strain the mixture through a chinois and add the stock.
4. **Reduce to Sauce Consistency:** Continue cooking until the mixture reaches a sauce-like consistency.
5. **Add Lingonberries and Rosemary:** Stir in the lingonberries and rosemary, let the mixture infuse for 1 hour, then strain.



Recipe by Chef Joel Manninen



LAPIN LIHA®



PORONKARISTYS FINNISH SAUTEED REINDEER

Servings: 4 Prep Time: 40 min

INGREDIENTS

500g thinly sliced reindeer meat

2 tbsp butter (for authentic Finnish flavour)

Salt and black pepper

1 large onion, finely chopped

Optional: 1/2 cup dark beer or beef stock

Optional: 1/4 cup heavy cream for richness

Optional: 1 diced carrot, 1/2 cup shredded cabbage for depth

Optional: cooking time 40 minutes to 4 hours

METHOD:

Sauté the Meat: Melt butter in a pan, add reindeer slices, season with salt and pepper, and cook until lightly browned.

Add Onion: Stir in the chopped onion and cook until softened.

Enhance with Liquids (Optional): Add beer, stock, or cream, stirring to combine.

Simmer: Cover and simmer for about 1 hour or until the meat is tender. For additional flavour, add carrots and cabbage and cook until softened.

Traditionally served with mashed potatoes and lingonberry jam, this recipe balances rich flavours with classic Finnish ingredients.

