



DECK THE HALLS WITH NEW-MEAT*

Festive Recipes for a Joyful Holiday Season



*Does not contain animal-based ingredients

This holiday season, let the warmth of winter spices fill your kitchen!

Our Christmas cookbook invites you to explore a delightful collection of recipes that celebrate the flavours of the season. With a dash of cinnamon, a sprinkle of nutmeg, and the heartiness of new-meat, your meals will be transformed into unforgettable feasts. Whether you're hosting a festive dinner or preparing a cozy family gathering, our recipes are designed to create lasting memories. Your guests – both meat lovers and plant-based enthusiasts – will be raving about the meal long after the last bite.





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PLUM & GIN GLAZED REDEFINE BEEF FLANK

SERVED WITH PLUM KETCHUP

A festive favourite with a fruity kick



Serves: 12 canapés



Time: 60 minutes



Difficulty: Medium

PREPARATION

Plum & Sloe Gin Glaze:

1. Heat a saucepan over medium heat.
2. Add the oil, plums and garlic, and sauté until the plums are soft.
3. Add the gin, juniper, stock and herbs. Bring to a boil, then reduce the heat and simmer until the plums are very soft.
4. Pass the mixture through a sieve, extracting as much pulp as possible, as this will add flavour and body to the sauce. If it's too thick, add a dash of boiling water.

Bread Sauce:

1. Press all the cloves into the whole peeled onion and place in a saucepan.
2. Add the bay leaf, peppercorns, and milk. Bring to a boil, then remove from the heat and set aside for 15 minutes.
3. Strain the liquid through a sieve into a saucepan or remove the onion, bay leaf and peppercorns.
4. Stir the breadcrumbs into the milk and place over a low heat for 5-10 minutes, or until the breadcrumbs have absorbed all the liquid and the sauce reaches the desired consistency.

5. Add the sauce and butter to a blender and blend until smooth.
6. Season with salt and pepper.

Assemble / Serve:

1. Heat a pan with a splash of oil over moderate heat.
2. Add the Flank steak and sear on all sides. Add enough plum glaze to coat the Flank, then reduce the heat.
3. Glaze the Flank until it is cooked through and sticky.
4. Spoon some of the bread sauce onto your serving dish. Top with the glazed Flank (add a skewer to each piece), and garnish with thin slices of fresh plum and some chopped chives or chervil leaves.





INGREDIENTS

1 pack Redefine Flank Steak, cut into 12 cubes (200g)

2 tbsp olive oil (30g)

1 plum, sliced thinly, for garnish (approx. 100g)

Chives or chervil, for garnish (5g)

Salt & pepper, to taste

Plum & Sloe Gin Glaze:

6 juniper berries, finely chopped (3g)

2 plums, chopped (approx. 250g)

1 garlic clove, finely chopped (1 tsp) (3g)

$\frac{1}{3}$ cup gin (90ml) (90g)

$\frac{1}{2}$ cup hot vegetable stock (125g)

2 thyme sprigs

1 bay Leaf

Bread Sauce:

$\frac{1}{2}$ onion, peeled ($\frac{1}{2}$ cup) (75g)

3 cloves

1 bay Leaf

4 back peppercorns (1g)

$1\frac{1}{4}$ cups soya Milk / alternative (300ml)

$1\frac{1}{4}$ cups fresh white breadcrumbs (55g)

$2\frac{1}{2}$ tbsp vegan butter (30g)

Salt and freshly ground black pepper, to taste



REDEFINE PULLED BEEF & MULLED WINE PIE

SERVED WITH ROASTED LEEKS

Comforting and rich with a seasonal touch



Serves: 4



Time: 60 minutes



Difficulty: Medium

INGREDIENTS

1 pack Redefine Pulled Beef (200g)
2 tbsp oil (30g)
1 onion, finely diced (1 cup) (100g)
½ cup celery, finely diced (50g)
½ cup carrots, finely diced (50g)
2 garlic cloves, crushed (2 tsp) (6g)
⅓ cup Shiitake mushrooms, chopped (40g)
3 juniper berries, crushed & finely chopped (3g)
1 bay leaf
2 cup vegetable stock (500g)
1 cup mulled wine (250ml)
1 tbsp tomato paste (15g)
1 roll vegan puff pastry (320g)
Egg alternative

Roasted leeks:

2 leeks, cut in half vertically (500g)
½ tsp ground nutmeg
2 tsp olive Oil (10g)
1 cup panko (80g)
2 tsp thyme leaves, finely chopped (2g)
Salt & pepper, to taste



PREPARATION

Roasted Leeks:

1. In a small mixing bowl, combine all the ingredients together, except the leeks.
2. Place the leeks on a baking pan.
3. Sprinkle the mixture on top of the leeks and bake in the oven at 180°C (356°F) for around 30 minutes, until the breadcrumbs are golden.

Pulled Beef Pie:

1. Place a large saucepan over medium heat.
2. Add the oil and the pulled beef, cooking for approximately 8-10 minutes, until the beef starts to caramelize and become crispy.
3. Add the onions, carrots, celery, mushrooms and garlic, and cook until the vegetables begin to soften.
4. Stir in the tomato paste, juniper and bay leaf, and cook for 2 minutes. Add the wine to deglaze, reducing the wine by one third. Then add the stock and bring to a boil.
5. Reduce the temperature and simmer until half of the liquid has reduced and you have a moist pie filling.
6. Remove from heat and allow to cool. Refrigerate until completely chilled.

Assembly:

1. Preheat the oven to 180°C (350°F) fan. Grease the pie tin or dish.
2. Divide the puff pastry into 2 pieces and roll out each piece onto a surface to create 2 circles slightly larger than your pie dish.
3. Press one round into the pie dish and trim the excess pastry. Fill the pie dish with the cooled beef mixture, brush the edges with the egg alternative, then top with puff pastry rounds, pressing the edges together firmly.
4. Brush the pie with the egg wash alternative, cut small slits in the pastry top and scatter with salt flakes and freshly ground black pepper.
5. Refrigerate for 15 minutes.
6. Bake for 40 minutes, or until the pastry is golden and cooked through.
7. Let the pie rest for 10 minutes before serving. Serve with creamed leeks au gratin. Brush the end of the pastry with the flour mixture to seal it. Repeat with the remaining spring roll wrappers and lamb filling.





REDEFINE LAMB SPRING ROLLS

SERVED WITH PLUM KETCHUP

A festive favourite with a fruity kick



Serves: 10 spring rolls



Time: 60 minutes



Difficulty: Medium

PREPARATION

Lamb Spring Rolls:

1. Heat a saucepan over medium heat.
2. Add the oil and lamb mince, cooking until it starts to caramelize. Add the onions and spices and cook until the onions have softened.
3. Add the stock, orange zest, juice and deglaze. Reduce the liquid until the mince is sticky, checking the seasoning as you go.
4. Remove from heat and let cool. Once cooled, add the chopped parsley.
5. Working with one spring roll wrapper at a time, place on a clean work surface with a corner facing you.
6. Spoon 2 tablespoons of the lamb mixture across the center of the wrapper. Starting with the corner, roll up the wrapper, tucking in the sides as you go.
7. Combine the corn flour with water. Brush the end of the pastry with the flour mixture to seal it. Repeat with the remaining spring roll wrappers and lamb filling.

Plum Ketchup:

1. Heat the oil in a large saucepan over medium heat.
2. Add the onion, garlic, chilli and ginger

for 5 minutes until they start to soften. Add the remaining ketchup ingredients and simmer for 45 minutes, stirring occasionally, until it reaches a jam-like consistency.

3. Remove the cinnamon stick and star anise, then transfer to a blender or food processor.
4. Purée for 2-3 minutes until smooth, then taste – add a little more salt or vinegar if needed.
5. Store until ready to serve. This can be prepared a day in advance.

Serve:

1. Heat frying oil in a deep-fryer or large saucepan to 180°C (350°F).
2. Cook the spring rolls in batches for 4-5 minutes, or until golden brown.
3. Serve immediately with plum ketchup.





INGREDIENTS

1 pack Redefine Lamb Kebab Mince, defrost (250g)
2 garlic cloves, chopped (2 tsp) (6g)
1 red chilli, deseeded and chopped (1 tbsp) (10g)
5cm piece fresh ginger, chopped (10g)
2 cups plums, pitted and chopped (500g)
 $\frac{1}{3}$ cup light brown sugar (80g)
 $\frac{1}{4}$ cup Rice wine vinegar (60ml)
1 tbsp runny honey (20g)
2 tbsp tamari or light soy sauce (30g)
1 cinnamon stick

1 star anise
2 tbsp parsley, finely chopped (20g)
Plum Ketchup:
1 tbsp vegetable Oil (15g)
 $\frac{1}{2}$ onion, chopped ($\frac{1}{2}$ cup) (75g)
2 garlic cloves, chopped (2 tsp) (6g)
1 red chilli, deseeded and chopped (1 tbsp) (10g)
5cm piece fresh ginger, chopped (10g)
2 cups plums, pitted and chopped (500g)
 $\frac{1}{3}$ cup light brown sugar (80g)

$\frac{1}{4}$ cup rice wine vinegar (60ml)
1 tbsp runny honey (20g)
2 tbsp tamari or light soy sauce (30g)
1 cinnamon stick
1 star anise
Spring Roll Pastry:
10 spring roll wrappers
1 tbsp corn flour (8g)
2 tbsp water (30ml)



STICKY REDEFINE BEEF MEATBALLS

SERVED WITH POMEGRANATE

Sweet, sticky and totally delicious



Serves: 16-20 meatballs



Time: 45 minutes



Difficulty: Medium

INGREDIENTS

1 pack Redefine Beef Mince, defrosted
2 large garlic cloves, minced or crushed through a press
1 shallot, very finely chopped
20g flat-leaf parsley, chopped (tender stems are okay)
10g mint, chopped
Salt & pepper
2g cumin, ground
2g coriander, ground
2g cinnamon, ground
50g toasted panko breadcrumbs
15ml olive Oil, for cooking

Pomegranate Glaze

100g / 1 shallot, very finely chopped
15ml olive oil
250ml pomegranate Juice
15ml maple Syrup
15ml pomegranate molasses
Pinch salt & pepper
2ml allspice, ground

Garnish

30g pomegranate seeds
5g coriander or parsley
6g crispy onions

PREPARATION

Pomegranate glaze:

1. In a small saucepan over medium heat, sauté the shallot in olive oil for 2 to 3 minutes, until fragrant and tender.
2. Add pomegranate juice, syrup, pomegranate molasses, salt and pepper and allspice. Bring to a simmer.
3. Turn the heat to medium, then gently simmer uncovered for 15 minutes, until it reduces by $\frac{1}{2}$.
4. Remove from the heat.

Meatballs:

1. In a medium bowl, combine the beef mince, garlic, shallot, parsley, mint, salt, cumin, coriander, cinnamon and pepper.
2. Mix well using your hands, adding enough breadcrumbs to make the mixture easy to roll into balls.
3. Using wet hands, roll into 12 to 16 ping-pong sized balls; set aside.
4. While the glaze is reducing, cook the meatballs. In a large frying pan over medium heat, heat 1 tablespoon of oil. Working in batches to avoid overcrowding, sear the meatballs on all sides.
5. Transfer them to an ovenproof dish and place in a 180°C (350°F) oven to cook through.
6. Pour the glaze over the meatballs, and before serving, sprinkle with fresh pomegranate seeds, herbs and crispy onions.







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