

BAROSSA™
FINE FOODS

Made for Sharing Cookbook

2026



9 *Flavourful recipes
for any occasion*

Tiny Delights

“The lead-up to any occasion in the Knoll family has always been full of excitement. Fun, colourful food helps make every celebration just a little more special. From sweet treats to savoury bites, each recipe is made to bring big smiles and extra joy. By the time the celebration begins, we love nothing more than sitting down and enjoying the same treats as everyone else.

We hope these recipes help bring your celebration to life, combining the joy of celebration with the magic of great food, while taking our traditional recipes and products and making them fresh and exciting for a new generation.”

The Knoll family



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01

Banh Mi Gameday Gourmet Hot Dogs



Banh Mi Gameday Gourmet Hot Dogs

MAKES 6

PREP: 20MINS

COOK: 25MINS

INGREDIENTS

6	Barossa Fine Foods Gameday Gourmet Hot Dogs
100g	Barossa Fine Foods French-Style Paté
1 cup	Carrot, cut into matchstick size
1 cup	Fennel bulb, finely sliced
3/4 cup	Apple Cider Vinegar
1/4 cup	Water
1/2 cup	Castor sugar
6	Crispy white Banh Mi Rolls
2	Chilli, finely sliced
3	Spring onions, finely sliced
1 bunch	Coriander
	Sriracha mayo, to serve



Banh Mi Gameday Gourmet Hot Dogs

METHOD

- Step 1 To make the pickled carrot and fennel, place the vinegar, water and sugar into a medium saucepan over medium-high heat. Once the sugar has dissolved, add carrot and fennel and cook for 2–3 minutes. Remove from the heat, transfer the mixture to a bowl and allow it to cool completely.
- Step 2 Place a large pot of water over a medium-high heat. Add the hot dog sausages and gently heat through for 15–20 minutes.
- Step 3 Cut each bun $\frac{2}{3}$ of the way through. Evenly divide the paté between each roll and spread. Place a hot dog sausage into each bun, then top with the pickled carrot, fennel, spring onions, chilli and coriander.
- Step 4 Drizzle with Sriracha mayo to serve.

04

Beef and Hidden Veg Sausage Rolls



Beef and Hidden Veg Sausage Rolls

MAKES 18

PREP: 20MINS

COOK: 25MINS

INGREDIENTS

480g	Barossa Fine Foods Beef Sausages
80g	Carrot, peeled and grated
80g	Zucchini, grated
1 stick	Celery, finely chopped
60g	Tomato relish
1/4 cup	Flat-leaf parsley, chopped
1	Free range egg
1/4 cup	Coarse bread crumbs
375g	Crème puff pastry
2	Free range egg yolks
1 tbsp	Milk

METHOD

- Step 1 Remove the skins from the sausages and place the sausage meat into a mixing bowl. Add carrot, zucchini, celery, relish, parsley, egg, and breadcrumbs.
- Step 2 Using your hands, mix until well combined, then season to taste.
- Step 3 Preheat the oven to 190°C fan-forced.

Beef and Hidden Veg Sausage Rolls

METHOD

- Step 4 Place the egg yolks and milk into a small bowl and whisk well. Set aside.
- Step 5 Roll the puff pastry out flat onto a board. Place 1/3 of the mixture in a sausage shape along one edge of the pastry. Roll the pastry over to enclose the filling, then brush the egg wash along the seam to seal. Cut where the pastry meets. Repeat with the remaining mixture and pastry.
- Step 6 Cut each long sausage roll into six even pieces and place them onto a lined baking tray. Brush the tops with egg wash and place into a preheated oven. Bake for 20–25 minutes, or until golden brown.
- Step 7 Remove and serve with tomato sauce.



07

Classic Loaded Hot Dogs



Classic Loaded Hot Dogs

MAKES 6

PREP: 15MINS

COOK: 25MINS

INGREDIENTS

6	Barossa Fine Foods Gameday Gourmet Hot Dogs
2 tbsp	Extra Virgin Olive Oil
200g	Schulz Bacon, roughly chopped
6	Brioche hot dog buns
100g	Crispy onions
80g	Gruyère cheese, grated
	Tomato sauce, to serve

METHOD

- Step 1** Place a large pot of water over a medium-high heat. Add the hot dog sausages and gently heat through for 15–20 minutes.
- Step 2** Meanwhile, place a medium non-stick frying pan over a high heat. Add olive oil and, once hot, cook the bacon for 6–8 minutes, or until golden brown. Remove and place on paper towels to cool.



Classic Loaded Hot Dogs

METHOD

- Step 3 To serve, cut each bun lengthways $\frac{2}{3}$ of the way through. Remove the hot dogs from the water and place one into each bun. Evenly divide the crispy bacon on top, followed by the onions. Sprinkle with Gruyère and drizzle with sauce.



Ham Off The Bone & Mozzarella Sticks



Ham Off The Bone & Mozzarella Sticks

MAKES 9

PREP: 20MINS
+ CHILLING TIME

COOK: 15MINS

INGREDIENTS

- | | |
|---|-------------------------------------|
| 9 slices | Barossa Fine Foods Ham Off The Bone |
| 300g | Mozzarella |
| 1 sheet | Good quality puffy pastry |
| 1 | Free range egg |
| 1 tbsp | Milk |
| Sea salt to season | |
| Tomato relish to serve, or your favourite dipping sauce | |



Ham Off The Bone & Mozzarella Sticks

METHOD

- Step 1 Preheat the oven to 180°C fan-forced.
- Step 2 Cut the mozzarella into stick shapes (approximately 1cm x 10cm long) and set aside.
- Step 3 Take a slice of ham and roll the mozzarella up tightly inside it. Set aside. Repeat with the remaining ham slices.
- Step 4 Cut the puff pastry into approximately 10cm wide strips.
- Step 5 Place the egg and milk into a small bowl and whisk well. Set aside.
- Step 6 Take one ham and mozzarella roll and place it at one end of a pastry strip. Roll the pastry over the ham, brushing the edge with egg wash. Allow the pastry to overlap by about 1cm, then trim and cut to form the first stick.
- Step 7 Place on a lined baking tray and set aside. Repeat with the remaining ham rolls.

Ham Off The Bone & Mozzarella Sticks

METHOD

- Step 8 Place the tray in the fridge for 30 minutes to chill completely.
- Step 9 Remove from the fridge, brush the tops of each stick with egg wash, and season with sea salt.
- Step 10 Bake in the preheated oven for 10–15 minutes, or until golden brown and the pastry is cooked through. Remove and serve with tomato relish.



Mini Meatlover Pizzas



Mini Meatlover Pizzas

MAKES 10

PREP: 30MINS

COOK: 15MINS

INGREDIENTS

800g	Pre-made pizza dough
1 cup	Plain flour, for rolling
3 tbsp	Extra Virgin Olive Oil
3	Barossa Fine Foods Beef Sausages
300g	Tomato and basil sugo
20 slices	Barossa Fine Foods Hungarian Salami
5 slices	Barossa Fine Foods Ham Off The Bone
200g	Mozarella, grated
1 bunch	Fresh basil

METHOD

- Step 1 Preheat the fan-forced oven to its highest temperature.



Mini Meatlover Pizzas

METHOD

- Step 2 Divide the pizza dough into 80g pieces. Dust the bench with flour and roll each piece of dough to approximately 10cm wide. Set aside.
- Step 3 Remove the skins from the sausages and break the meat into small pieces using your fingers. Heat a medium non-stick frying pan over high heat and add olive oil. Once hot, add the sausage meat and cook for 5 minutes, breaking it up with a wooden spoon as it cooks. Remove from the pan and set aside to cool.
- Step 4 Spread sugo onto each piece of dough.
- Step 5 Place two slices of salami on each pizza. Tear each slice of ham into four pieces and place two pieces over the salami. Evenly divide the cooked sausage meat between the pizzas, then top with mozzarella.
- Step 6 Place the pizzas onto a lightly floured baking tray.

Mini Meatlover Pizzas

METHOD

- Step 7 Place the pizzas into the preheated oven and bake for 8–10 minutes, or until cooked through.
- Step 8 Remove from the oven, garnish with fresh basil leaves, and serve.



Homemade Pesto and Turkey Pinwheels



Homemade Pesto and Turkey Pinwheels

MAKES 15

PREP: 30MINS

COOK: Nil

INGREDIENTS

240g	Barossa Fine Foods Roast Turkey
3 pieces	Flat wrap bread
3 cups	Spinach leaves
300g	Mozzarella, sliced

FOR THE PESTO

2 tbsp	Verjuice
1 cup	Extra Virgin Olive Oil
3 cups	Basil, stems removed
1 clove	Garlic
1/2 cup	Pine nuts, toasted
2/3 cup	Parmesan, grated
Sea salt and freshly cracked black pepper to season	

METHOD

- Step 1 To make the pesto, place ingredients into the food processor in this order; 2 tbsp verjuice, 1/2 cup extra virgin olive oil, half the basil leaves, a pinch of salt, the garlic clove, the remaining basil leaves, pine nuts, and parmesan.

Homemade Pesto and Turkey Pinwheels

METHOD

- Step 2 Blitz until combined, and then slowly add the remaining 1/2 cup extra virgin olive oil and blend until well combined. Remove from the processor and pour into a glass jar.
- Step 3 To make the pinwheels, place the flatbread on the bench.
- Step 4 Spread 3 tbsp of pesto evenly over the flatbread. Lay four slices of turkey on top, followed by 100g of sliced mozzarella. Evenly scatter the spinach over the mozzarella, then season with sea salt and freshly cracked black pepper.
- Step 5 Carefully roll up from one end, keeping it as tight as possible until you reach the other end. Wrap tightly in cling wrap and place in the fridge for 30 minutes. Repeat with the remaining flatbreads.



Homemade Pesto and Turkey Pinwheels

METHOD

- Step 6 Just before serving, remove the pinwheels from the fridge, unwrap, and slice each into five even pieces.



Cheesy Egg and Bacon Bites



Cheesy Egg and Bacon Bites

MAKES 10 PREP: 20MINS COOK: 25MINS

INGREDIENTS

3 tbsp	Extra Virgin Olive Oil
1/2 cup	Brown onion, finely chopped
200g	Schulz Bacon, roughly diced
8	Free range egg yolks
4	Free range whole eggs
300ml	Thickened cream
1/3 cup	Flat leaf parsley, chopped
1/3 cup	Aged cheddar cheese, grated
Lemon thyme to garish	
Sea salt and freshly cracked black pepper to season	

METHOD

- Step 1 Preheat the oven to 175°C fan-forced.
- Step 2 Grease ten large non-stick muffin tins and set aside.
- Step 3 Heat the olive oil in a large non-stick pan over a medium-high heat. Add onion and cook for 4–5 minutes, until lightly caramelised. Add bacon and cook for a further 5 minutes. Remove from the pan and set aside to cool.

Cheesy Egg and Bacon Bites

METHOD

- Step 4** Place the egg yolks, eggs and cream into a large mixing bowl. Season to taste and whisk until well combined.
- Step 5** Add onion and bacon mixture, parsley, and 2/3 of the cheese. Gently mix until combined. Pour the egg mixture evenly into the muffin tins, top with the remaining cheese, and bake in the preheated oven for 12–15 minutes, or until cooked in the centre.
- Step 6** Remove from the oven and allow to sit for 2–3 minutes before removing the bacon and egg bites from the tins. If they stick slightly, run a knife around the edges to loosen.
- Step 7** Garnish with crumbled bacon, and serve warm or at room temperature.



Wild Smoked Salmon Cakes



Wild Smoked Salmon Cakes

MAKES 12

PREP: 20MINS

COOK: 15MINS

INGREDIENTS

500g	Potatoes, peeled
200g	Barossa Fine Foods Wild Smoked Salmon
4	Spring onions, finely sliced
1/4 cup	Flat leaf parsley, chopped
Zest of 1 lemon	
2	Whole free range eggs
2	Free range egg yolks
1 cup	Coarse bread crumbs
Sea salt and freshly cracked black pepper to season	

FOR FRYING

2 cups	Coarse bread crumbs, extra for crumbing
1/2 cup	Extra Virgin Olive Oil, for frying
Lemon wedges to serve	



Wild Smoked Salmon Cakes

METHOD

- Step 1 Place the peeled potatoes in a pot of cold water, ensuring they are fully covered. Bring to the boil over a high heat and cook for 15 minutes, or until soft and cooked through. Drain and set aside for 5 minutes to allow excess moisture to evaporate, then roughly mash with a fork. Set aside to cool.
- Step 2 Meanwhile, roughly chop the wild smoked salmon into small, dice-sized pieces and place into a large mixing bowl. Add spring onion, parsley, lemon zest, eggs, yolks, and breadcrumbs, and season to taste. Using a spatula, gently mix to combine.
- Step 3 Once the potatoes have cooled, add them to the smoked salmon mixture and gently stir until well combined.
- Step 4 Evenly divide the mixture into twelve portions and place onto a lined tray.

Wild Smoked Salmon Cakes

METHOD

- Step 5 Place the two cups of breadcrumbs into a shallow tray. Carefully shape the cakes and coat both sides in breadcrumbs.
- Step 6 Preheat the oven to 170°C fan-forced.
- Step 7 Heat a large non-stick frying pan over medium-high heat and add half of the olive oil. Once hot, carefully place six cakes into the pan and cook for 2–3 minutes on each side, or until golden brown. Transfer to a lined baking tray and repeat with the remaining cakes.
- Step 8 Place into the pre-heated oven and cook for 10 minutes .
- Step 9 Remove and serve with lemon.



Wild Smoked Salmon Sushi Cups



Wild Smoked Salmon Sushi Cups

MAKES 24 PREP: 30MINS COOK: 45MINS

INGREDIENTS

6	Nori sheets
1 cup	Sushi rice
2 cups	Water
3 tbsp	Mirin
200g	Barossa Fine Foods Wild Smoked Salmon
2	Baby cucumbers, sliced
3	Spring onion, finely sliced
2 tbsp	Sesame seeds, toasted
3 tbsp	Sunflower oil, to grease
	Kewpie mayo, to serve
	Soy sauce, to serve

METHOD

Step 1 Preheat the oven to 160°C fan-forced.

Step 2 Cut each sheet of nori into quarters.



Wild Smoked Salmon Sushi Cups

METHOD

- Step 3** Grease the inside base and sides of a muffin tin. To mould the nori, lightly dampen four squares and place them inside the tin.
- Step 4** Place the tin in the preheated oven and bake for 5–6 minutes. Carefully remove the nori cups and allow to cool for 1 minute before gently lifting them from the tin. Set aside and repeat with the remaining nori, greasing the tin between each batch.
- Step 5** Meanwhile, wash the rice under running water until the water runs clear. Place the rice in a medium pot and add two cups of water. Bring to the boil over high heat.
- Step 6** Once boiling, reduce to a simmer and cook for 15 minutes, or until the water has been absorbed. Turn off the heat and allow to sit for 15 minutes. Stir through the mirin, then transfer the rice to a bowl and allow it to cool completely.

Wild Smoked Salmon Sushi Cups

METHOD

Step 7

To assemble, place the nori cups on a serving platter and spoon one tablespoon of cooked rice into each cup. Evenly cut the smoked salmon into twenty-four pieces and place on top of the rice with the sliced cucumber. Sprinkle over the spring onion and sesame seeds, and serve with Kewpie mayo and soy sauce.



For Any Occasion in Full Swing

At Barossa Fine Foods, we craft our products using the finest ingredients and recipes from our 100 years of smallgoods expertise, bringing you meals at their very best.

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