



NORD

Christmas
STARTS AT THE TABLE

2025 COOKING GUIDELINES

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NOËL

(Duck with Honey & Winter Fruits)

Barbary duck breast with figs, honey, and our signature crown stuffing of pork, chicken, bacon, chestnuts, cranberries, pistachios and winter herbs.



COOKING GUIDELINES

1. Preheat oven to 180°C.
2. Sear duck breast skin-side down in a hot pan for 5 minutes until golden.
3. Flip and cook for another 5 minutes.
4. Transfer to an oven tray and roast for 13 mins.
5. Let rest for 10 minutes before carving.

CHATEAUBRIAND ROYALE

(Beef with Stilton & Mushrooms)

Prime beef fillet wrapped in pancetta, filled with creamy Stilton and woodland mushroom duxelles.



COOKING GUIDELINES

1. Preheat oven to 180°C.
2. Place on a tray and brush lightly with oil or butter.
3. Roast for 25-35 min for medium-rare (internal temp 57 °C).
4. Let rest for 10 minutes before slicing.

CHICKEN EN CROÛTE DE CHÈVRE

(Frozen)

Whole deboned chicken in golden puff pastry, filled with chicken mousse, porcini, chestnut mushrooms, chèvre, and chives.



COOKING GUIDELINES

1. Defrost in the refrigerator overnight (approx. 8 hrs).
2. Place on a lined tray and allow to come to room temperature for 1 hour.
3. Preheat oven to 180 °C.
4. Brush with egg wash.
5. Bake for 45 - 55 mins, until golden and internal temperature reaches 75 °C.
6. Let rest for 15 minutes before serving.

BALLANTINE MALTESE

(Traditional Chicken)

Deboned whole chicken filled with Maltese sausage, pork mince, parsley, bacon, and boiled eggs, wrapped in pancetta.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place on a tray and brush with oil.
3. Roast for 50 - 60 min, until internal temperature reaches 75 °C.
4. Let rest for 15 minutes before carving.

HIGHLAND HOG

(Pork with Mulled Wine & Apple)

Pork fillet infused with apples and prunes in mulled wine, with walnuts and pancetta, wrapped in shortcrust pastry.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place on a tray and brush with egg wash.
3. Roast for 35 - 45 min, until internal temperature reaches 75 °C.
4. Let rest for 10 minutes before slicing.

PORTOBELLO REALE

(Stuffed Mushroom)

Large Portobello mushroom filled with seasoned pork, bacon, herbs, Parmesan, asparagus, and Parma ham.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place mushrooms on a tray.
3. Roast 20 - 25 min, until golden and heated through.
4. Serve immediately.

ROULADE DE NOËL

(Pork & Prune Roulade)

Rolled pork fillet with prunes, pancetta, walnuts, and sage, glazed with orange, cinnamon, and honey.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place roulade on a tray.
3. Roast 30 - 40 min, until internal temperature reaches 75 °C.
4. Let rest for 10 minutes before slicing.

ARMAGNAC JEWEL

(Pork with Dates & Walnuts)

Pork loin with minced pork, Armagnac-soaked dates, walnuts, leek, and thyme.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place on a tray and brush with oil.
3. Roast 35 - 45 min, until internal temperature reaches 75 °C.
4. Let rest for 10 minutes before slicing.

GOLDEN CARVING

(Turkey Roulade with Orange & Tarragon)

Turkey breast rolled with orange - tarragon pistou, layered with pistachio and cranberry crumb.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place roulade on a tray and brush with oil or glaze.
3. Roast 35 - 45 min, until internal temperature reaches 75 °C.
4. Let rest for 10 minutes before carving.

PORCHETTA NATALE

(Pork Belly with Marsala Figs)

Rolled pork belly with garlic, wild thyme, and figs, slow-cooked in Marsala wine.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place on a tray and brush with oil.
3. Roast 40 - 50 min, until internal temperature reaches 75 °C.
4. Let rest for 10 minutes before slicing.

THE ORCHARD CROWN

(Stuffed Duck with Macerated Fruits)

Deboned duck rolled with brandy-macerated fruits, walnuts, onions, thyme, orange, and smoked speck.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
 2. Place on a tray.
 3. Roast 35 - 45 min, until internal temperature reaches 75 °C.
 4. Let rest for 10 minutes before carving.
- Note: Duck will release some juices - this is normal. Drain before carving.

STUFFED TAGLIATA

(Beef tagliata with goat cheese & spinach)

Tender tagliata rolled with fresh spinach, creamy goat cheese and seasoned beef mince for a rich, flavourful finish.



COOKING GUIDELINES

1. Preheat oven to 180 °C.
2. Place on a tray.
3. Roast 25 - 35 min for medium to rare (recommended internal temp 65—75 °C).
4. Let rest for 10 minutes before slicing.