

Chef

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christmas favorites





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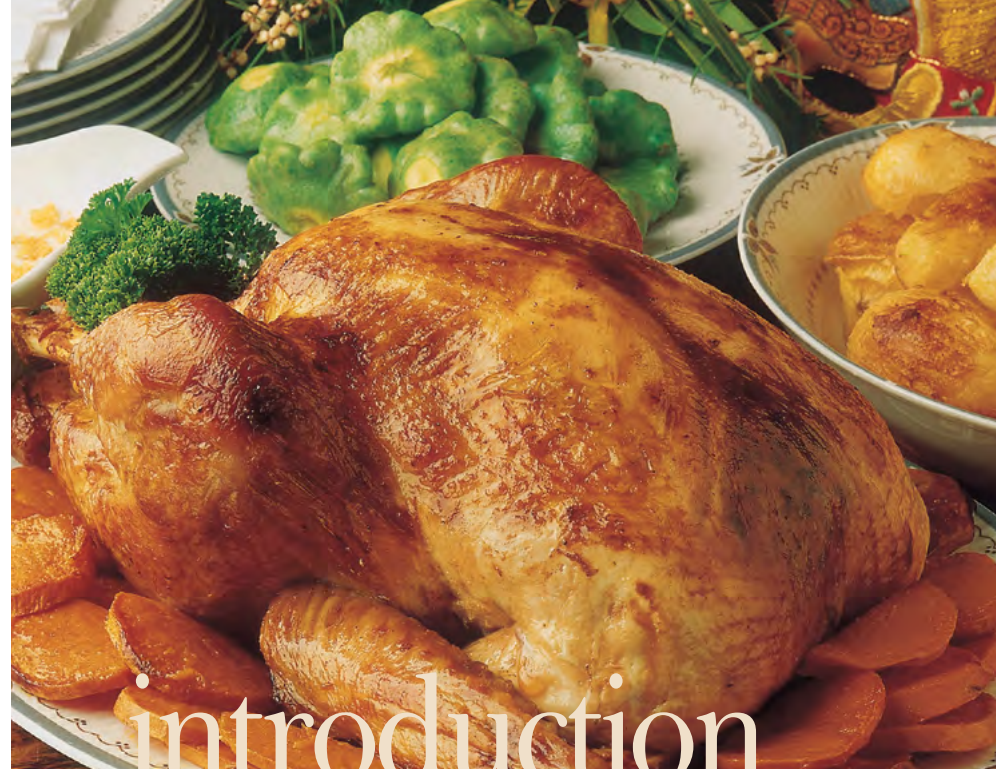
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introduction

Sharing Christmas with our loved ones is the greatest gift of all. This holiday season fill your home with laughter, joy, warmth and the most delicious food. Here you'll find easy, savory Christmas recipes that capture the joyous spirit of the most anticipated holiday of the year.



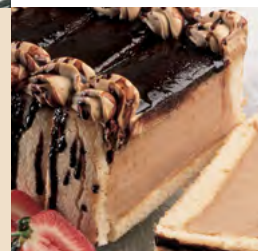
christmas favorites



Choosing the menu is part of the excitement in the lead-up to Christmas. Will it be the traditional roast turkey, ham, lamb or beef, or are you seeking for a different option? Whatever your preference, these tips will help you make the most out of each dish.

Tips & Tricks

- Inviting family and friends to brunch over the holidays is an easy and relaxed way to entertain. Our recipes make ideal starters or main meals on their own. They are ideal for using up any leftovers such as jam and turkey, and make perfect brunch fare.
- As a stunning dessert is the perfect finale to any holiday meal, we have gathered our most requested sweet treats at the end of this book. And, as some of the nicest presents people can give at holidays are those that are homemade, and gifts of food are specially welcome, we provide you with fruit cake and cookie recipes that make delightful presents for family and friends. Wrap them in cellophane or pack them in boxes or baskets and use ribbons, baubles and tinsel to give your gifts that festive touch.



- If you're hosting Christmas for the first time, remember that there is no need for you to prepare all the dishes by yourself. Delegate some tasks to your friends or family members. You can enlist a couple of helpers to peel vegetables, some to dress salads and season sides, and others could help you wash up.
- If you are preparing roast potatoes, make sure to dust them with flour or semolina for an added crunch. This will prevent the roasties from coming out soggy. You should also remember to place potatoes on the tray when the oil is as hot as possible. Other than potatoes, you can also try roasting Brussels sprouts: they taste deliciously sweet and crispy.
- To keep turkey moist, try roasting it upside down. You should place it breast-side down for an hour, before turning it over. The breast needs to be exposed to heat first because it tends to cook faster than the drumsticks, wings and thighs. This way the bird will cook evenly and come out golden and flavorful.

Difficulty scale

■ □ □ | Easy to do

■ ■ □ | Requires attention

■ ■ ■ | Requires experience

honey-glazed ham

■ ■ □ | Cooking time: 1 hour – Preparation time: 20 minutes

ingredients

- > 1 x 4 kg/9 lb cooked leg of ham
- > whole cloves

honey glaze

- > ½ cup honey
- > 1 cup orange juice
- > 1 tablespoon Dijon mustard
- > 2 teaspoons soy sauce
- > 1 tablespoon brown sugar

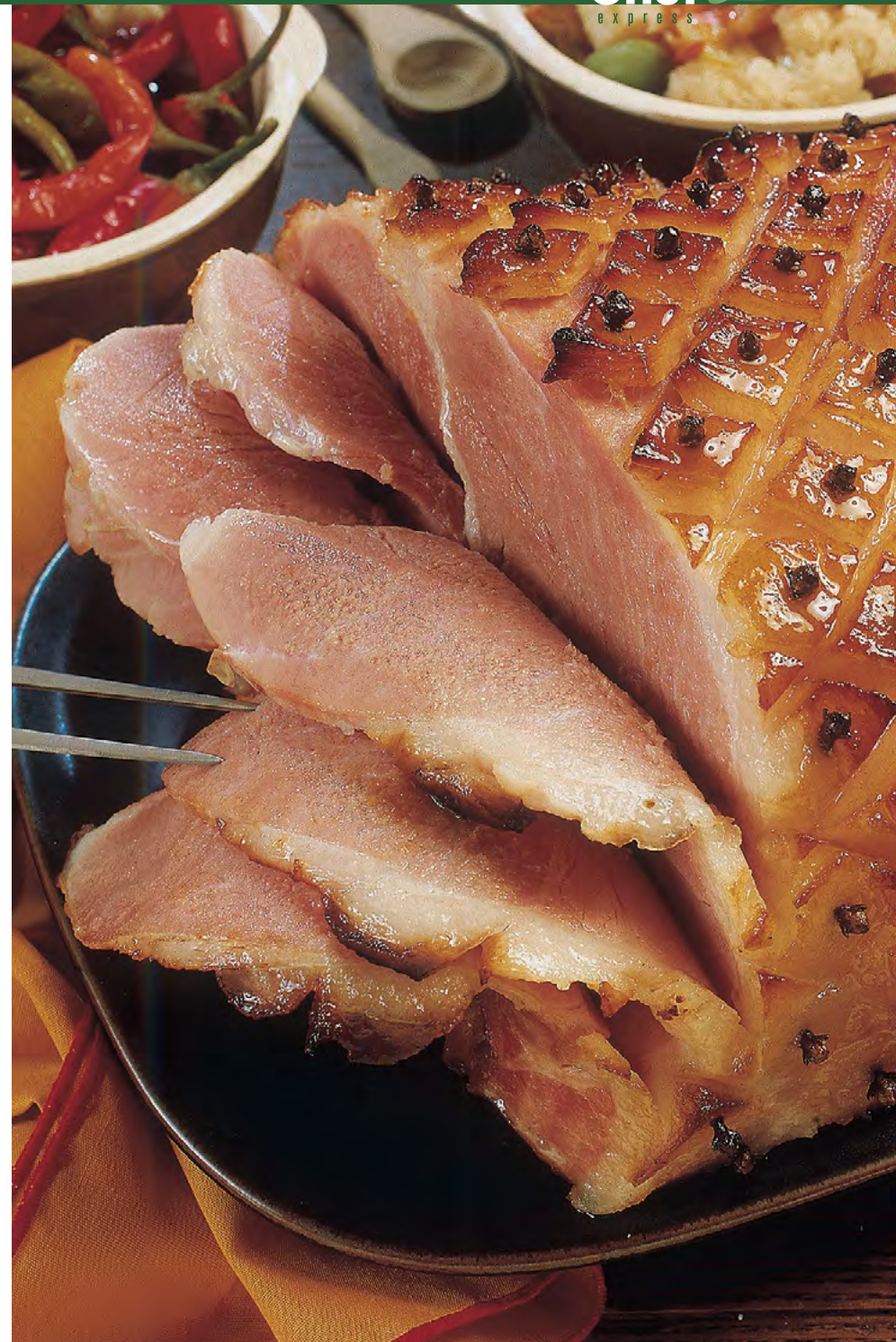
method

1. To remove the rind from ham, first cut a scallop pattern through the rind around the shank bone. Starting from the broad end of ham, gently ease rind away from the fat. Continue to peel off gently, and rind should come off in one piece. Hold ham firmly in one hand and, with a sharp knife, score the fat in a diamond pattern. Be careful to cut just through the fat, and not into the meat.
2. To make glaze, combine all ingredients in a bowl. Place ham in a large baking dish, brush with about a quarter of the glaze. Stud each diamond in the fat with a whole clove.
3. Bake ham in a moderate oven for 1 hour, brushing every 20 minutes with remaining glaze and drippings in baking dish.
4. If serving hot, allow to rest for 5 minutes, then transfer to a heated platter. If serving cold, ham may be glazed the day before and refrigerated, but allow to stand at room temperature for about 20 minutes before carving.

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Serves 10-25

tip from the chef

If you don't want to buy a ham this size, the same baking and glazing treatment can be given to a smaller piece, including canned ham, picnic shoulder ham and rolled ham.



roast turkey



■ ■ ■ | Cooking time: 3½ hours - Preparation time: 70 minutes

method

1. To make forcemeat, melt butter in a frying pan and cook onion and bacon (a) for 4-5 minutes or until bacon is crisp. Add veal, breadcrumbs, lemon rind, parsley, sage, nutmeg, black pepper to taste and egg. Mix well to combine.
2. To make stuffing, combine chestnut purée, apples, breadcrumbs, onion, celery, walnuts, parsley, butter, black pepper to taste, nutmeg and egg.
3. Remove giblets and neck from turkey. Wipe turkey inside and out and dry well. Place stuffing in body cavity and lightly fill neck end of turkey with forcemeat (b). Secure openings with metal skewers and truss legs (c) and wings.
4. Place turkey on a roasting rack in a baking dish. Brush turkey with butter, then pour chicken stock into dish. Bake at 180°C/350°F/Gas 4 for 3-3½ hours or until tender. Baste frequently with pan juices during cooking. Set aside to stand for 20 minutes before carving.

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Serves 10

tip from the chef

The Spaniards brought turkeys to Europe from North America in the 1520s. Cooks soon developed wonderful dishes for special occasions with delicious stuffings and accompaniments. Try this roast turkey for Christmas or Thanksgiving dinner.

ingredients

- > 4 kg/8 lb turkey
- > 60 g/2 oz butter, melted
- > 250 ml/8 fl oz chicken stock

veal forcemeat

- > 30 g/1 oz butter
- > 1 onion, finely chopped
- > 1 rasher bacon, chopped
- > 250 g/8 oz veal mince
- > 185 g/6 oz breadcrumbs
- > ½ teaspoon finely grated lemon rind
- > 1 tablespoon finely chopped fresh parsley
- > ½ teaspoon dried sage
- > pinch ground nutmeg
- > freshly ground black pepper
- > 1 egg, lightly beaten

chestnut stuffing

- > 440 g/14 oz canned chestnut purée, sieved
- > 2 cooking apples, cored, peeled and grated
- > 185 g/6 oz breadcrumbs
- > 1 onion, chopped
- > 1 stalk celery, chopped
- > 4 tablespoons chopped walnuts
- > 45 g/1½ oz butter, melted
- > 1 tablespoon finely chopped fresh parsley
- > pinch ground nutmeg
- > 1 egg, lightly beaten

crusted pumped leg of lamb

■ ■ □ | Cooking time: 150 minutes – Preparation time: 20 minutes

ingredients

- > 2¼ kg/4½ lb pumped leg of lamb
- > parsley stalks
- > 1 bay leaf
- > 1 teaspoon black peppercorns
- > 1 teaspoon whole allspice
- > 1 tablespoon vinegar
- > 1 tablespoon brown sugar
- > 3 cups fresh breadcrumbs
- > 1 small onion, grated
- > 2 tablespoons chopped fresh mint
- > 1 teaspoon mixed dried herbs
- > salt and pepper to taste
- > ½ cup crushed pineapple
- > 1 egg, beaten
- > 2 tablespoons butter, melted
- > limes and mint jelly to serve

method

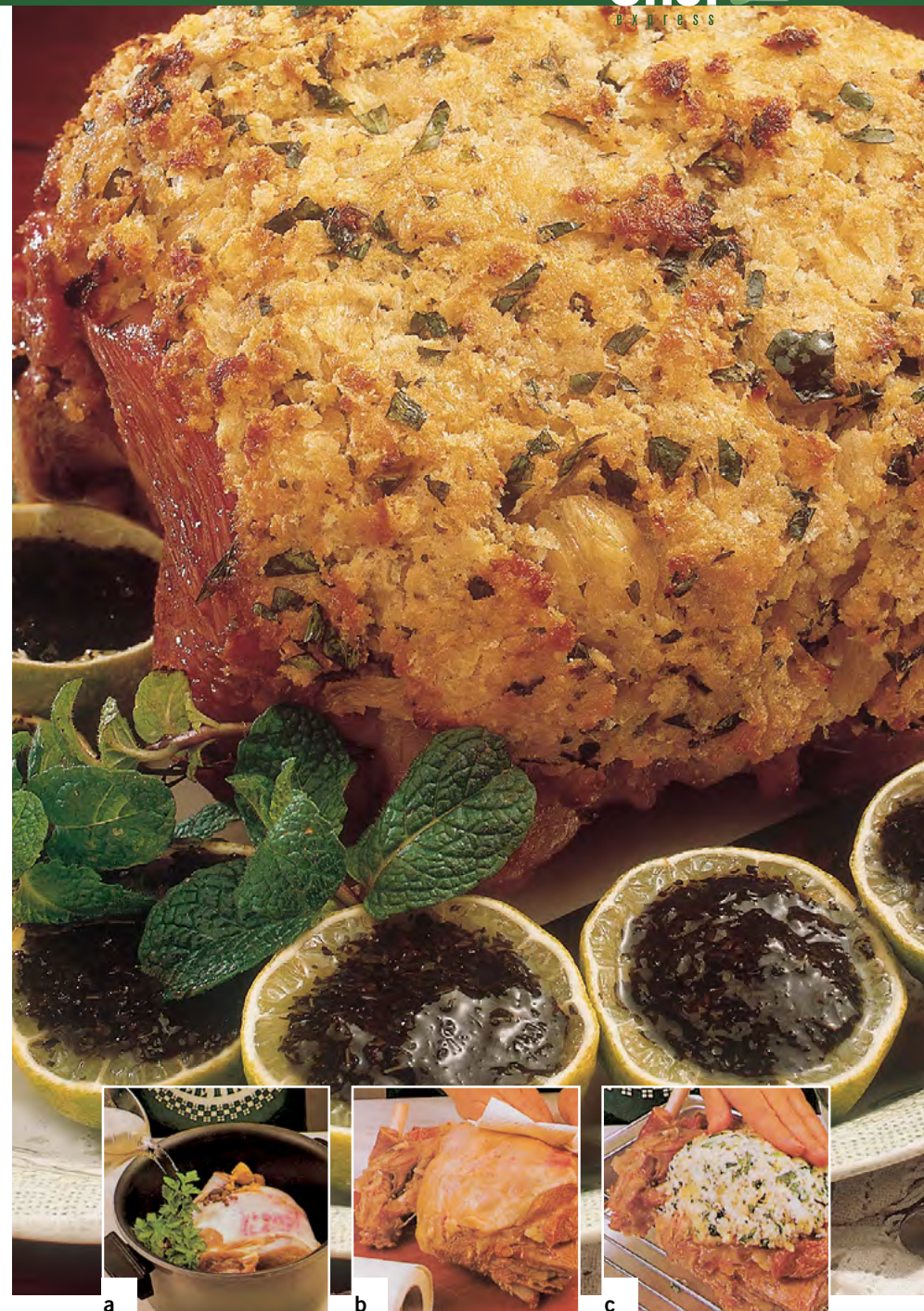
1. Place lamb in a large saucepan; add parsley stalks, bay leaf, peppercorns, allspice, vinegar and brown sugar. Add cold water to cover (a). Bring slowly to the boil, cover and simmer for 2 hours or until lamb is tender when pierced with a skewer.
2. Remove saucepan from heat and allow lamb to cool in the cooking liquid. When cold, remove and pat dry with paper towels (b).
3. Mix together breadcrumbs, onion, mint, herbs, salt, pepper, pineapple and beaten egg. Place lamb on a rack in a baking dish, brush with melted butter and press crumb mixture on firmly (c).
4. Bake in a moderately hot oven for 20-25 minutes or until crumbs are crisp and golden. Transfer lamb to a heated platter.
5. Cut limes in half and scoop out pulp (reserve for another use). Fill lime halves with mint jelly and arrange on platter.

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Serves 6-8



tip from the chef

This lamb leg, ideal for Christmas, results even tastier if brandy or whisky is injected before baking.



duck à l'Orange



■ ■ □ | Cooking time: 90 minutes – Preparation time: 20 minutes

method

1. Preheat oven to 220°C/425°F/Gas 7. Remove excess fat from ducks, place orange rind into cavities and season to taste. Truss and place, breast-side-up, in a baking dish.
2. Bake for 20 minutes or until ducks brown and release some fat. Pour off fat. Reduce oven temperature to 190°C/375°F/Gas 5 and roast for 1 hour or until cooked.
3. To make sauce, stir sugar and vinegar in a saucepan over high heat to make a thick syrup. Remove from heat and gradually stir in stock. Return to heat and bring to the boil. Add corn flour mixture and orange rind and simmer until sauce thickens.
4. Keep ducks warm. Remove fat from baking dish, leaving juices in the bottom. Place dish over moderate heat, stir in port and simmer until reduced by half. Strain juices into orange sauce, bring to simmering and stir in liqueur. Season to taste, add butter and stir until melted.
5. Cut birds into serving portions, arrange on plates and glaze with some of the sauce. Serve remaining sauce separately.

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Serves 8

tip from the chef

Accompany with saffron rice served into hollow orange rind halves and sprinkled with toasted slivered almonds.

ingredients

- > 2 x 2.5 kg/5 lb ducks
- > rind of 1 orange
- > salt and freshly ground black pepper

orange sauce

- > 4 tablespoons sugar
- > 60 ml/2 fl oz vinegar
- > 375 ml/12 fl oz duck stock
- > 1½ tablespoons corn flour blended with 2 tablespoons port
- > rind of 2 oranges, shredded
- > 125 ml/4 fl oz port
- > 2 tablespoons orange-flavored liqueur
- > 1 tablespoon butter



rabbit with thyme and mustard

■ ■ □ | Cooking time: 2 hours 10 minutes - Preparation time: 10 minutes

ingredients

- > 2 tablespoons olive oil
- > 1 kg/2 lb rabbit, cut into pieces
- > 3 tablespoons Dijon mustard
- > 3 cups/750 ml/1¼ pt chicken stock
- > ½ cup/125 ml/4 fl oz red wine
- > 6 sprigs fresh thyme or 1 teaspoon dried thyme
- > 250 g/8 oz small new potatoes
- > freshly ground black pepper

method

1. Heat oil in a large saucepan over a medium heat, add rabbit and cook, turning frequently, for 10 minutes or until brown on all sides.
2. Add mustard, stock, wine and thyme to pan and bring to the boil. Reduce heat, cover and simmer, stirring occasionally, for 1½ hours or until rabbit is tender. Add potatoes and cook for 30 minutes longer or until potatoes are tender. Season to taste with black pepper.

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Serves 4

tip from the chef

Rabbit and mustard are traditional companions –this recipe is a variation of a popular 17th-century French dish, rabbit stew in mustard sauce.





lamb with roasted garlic sauce

■■■ | Cooking time: 130 minutes – Preparation time: 30 minutes

method

1. Place 4 cloves garlic, anchovy fillets, 1 teaspoon oil and black pepper to taste in a food processor or blender and process to make a smooth paste.
2. Using a sharp knife make several slits in the lamb. Push a little paste into each slit, then rub remaining paste over surface of lamb. Set aside to marinate for 20-30 minutes or in the refrigerator overnight.
3. Place onion, carrot, celery, wine and remaining garlic in a frying pan and cook, stirring, for 5 minutes.
4. Place lamb in a baking dish. Pour wine mixture into dish and bake at 180°C/350°F/ Gas 4, adding more wine to keep vegetables moist if necessary, for 1½-2 hours or until lamb is cooked to your liking. Transfer lamb to a large serving platter and keep warm.
5. Skim fat from cooking juices in baking dish. Place juices with vegetables and garlic in a food processor or blender and process until smooth. Transfer mixture to a small saucepan, stir in stock and bring to the boil over a medium heat, reduce heat and simmer for 5 minutes or until sauce reduces and thickens and coats the back of a spoon. Stir in parsley and season to taste with black pepper. To serve, carve lamb and accompany with sauce.

ingredients

- > 1 head garlic, cloves separated and peeled
- > 4 canned anchovy fillets, drained
- > olive oil
- > freshly ground black pepper
- > 2 kg/4 lb leg of lamb, trimmed of excess fat
- > 1 onion, finely chopped
- > 1 carrot, finely chopped
- > 2 stalks celery, finely chopped
- > ½ cup/125 ml/4 fl oz dry white wine
- > 1 cup/250 ml/8 fl oz chicken stock
- > 2 tablespoons chopped fresh parsley

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Serves 6



creamy mussel soup

■ □ □ | Cooking time: 15 minutes - Preparation time: 15 minutes

ingredients

- > 2½ cups/600 ml/1 pt dry white wine
- > 1 teaspoon chili paste (sambal oelek)
- > 2 tablespoons lemon juice
- > 2 cloves garlic, crushed
- > 500 g/1 lb mussels, scrubbed and beards removed
- > 1½ cups/375 ml/12 fl oz double cream
- > 1 tablespoon chopped fresh dill
- > freshly ground black pepper

method

1. Place wine, chili paste (sambal oelek), lemon juice and garlic in a large saucepan and bring to the boil. Add mussels and cook for 5 minutes or until shells open. Discard any unopened mussels. Using a slotted spoon remove mussels from liquid and set aside.
2. Strain liquid through a fine sieve and return to a clean pan. Stir cream into wine mixture and bring to the boil. Reduce heat and simmer for 10 minutes.
3. Remove mussels from shells and stir into soup mixture. Add dill and season to taste with black pepper. Serve immediately.

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Serves 4



tip from the chef

Remember, any mussels that do not open their shells after 5 minutes of cooking should be discarded; they are bad.





french

stuffed turkey

■■■ | Cooking time: 4 hours - Preparation time: 20 minutes

method

1. To make each stuffing, combine all ingredients and season to taste.
2. Preheat oven to 180°C/350°F/Gas 4. Carefully loosen skin from neck and breast of turkey and loosely fill with forcemeat stuffing. Press outside of breast to mold into shape, secure neck skin to back with skewers and tuck wings under body.
3. Spoon bread stuffing into turkey cavity. Secure opening and tie legs close to body with string. Wipe bird dry, spread with butter and season to taste with salt and black pepper.
4. Place turkey on a rack in a baking dish, add stock, cover dish tightly with foil and roast, basting every 20-25 minutes, for 3½-4 hours or until juices run clear when thigh is pierced with a skewer. Remove foil for the last 30 minutes of cooking to allow turkey to brown. Transfer turkey to a heated platter, cover and stand for 15 minutes before carving.

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Serves 8-10

ingredients

- > 1 x 6 kg/12 lb turkey
- > 60 g/2 oz butter, softened
- > salt and freshly ground black pepper
- > 500 ml/16 fl oz turkey stock

forcemeat stuffing

- > 375 g/12 oz each lean pork and veal mince
- > 90 g/3 oz breadcrumbs
- > 1 tablespoon chopped mixed herbs
- > 2 onions, chopped
- > 60 g/ 2 oz bacon, chopped
- > 1 egg, beaten
- > 90 g/3 oz pecans, toasted and chopped
- > 1 teaspoon grated lemon rind

bread stuffing

- > 8 spring onions, finely chopped
- > 30 g/1 oz butter
- > 125 g/4 oz breadcrumbs
- > 2 tablespoon snipped fresh chives
- > 1 tablespoon chopped mixed herbs
- > 1 teaspoon grated lemon rind
- > 1 egg, beaten

tip from the chef

The turkey can be brushed with honey some minutes before taking away from the oven. Serve with Apple purée.



italian chicken

in a pan

■ □ □ | Cooking time: 15 minutes - Preparation time: 15 minutes

ingredients

- > 6 boneless chicken breast fillets, skinned
- > seasoned flour
- > 1 egg, beaten
- > dried breadcrumbs
- > ¼ cup/60 ml/2 fl oz vegetable oil
- > 500 g/1 lb bottled tomato pasta sauce
- > 6 slices prosciutto or ham
- > 6 slices mozzarella cheese
- > 6 sprigs fresh sage

method

1. Place chicken between sheets of greaseproof paper and pound lightly to flatten. Dust with flour, then dip in egg and finally coat with breadcrumbs (a). Place on a plate lined with plastic food wrap and refrigerate for 15 minutes.
2. Heat oil in a large frying pan over a medium heat, add chicken and cook for 2-3 minutes each side (b) or until golden. Remove from pan and set aside.
3. Add pasta sauce to pan and cook over a medium heat, stirring, for 4-5 minutes or until hot. Place chicken in a single layer on top of sauce, then top each fillet with a slice of prosciutto or ham, a slice of cheese (c) and a sprig of sage. Cover and simmer for 5 minutes or until chicken is cooked through and cheese melts. Serve immediately.

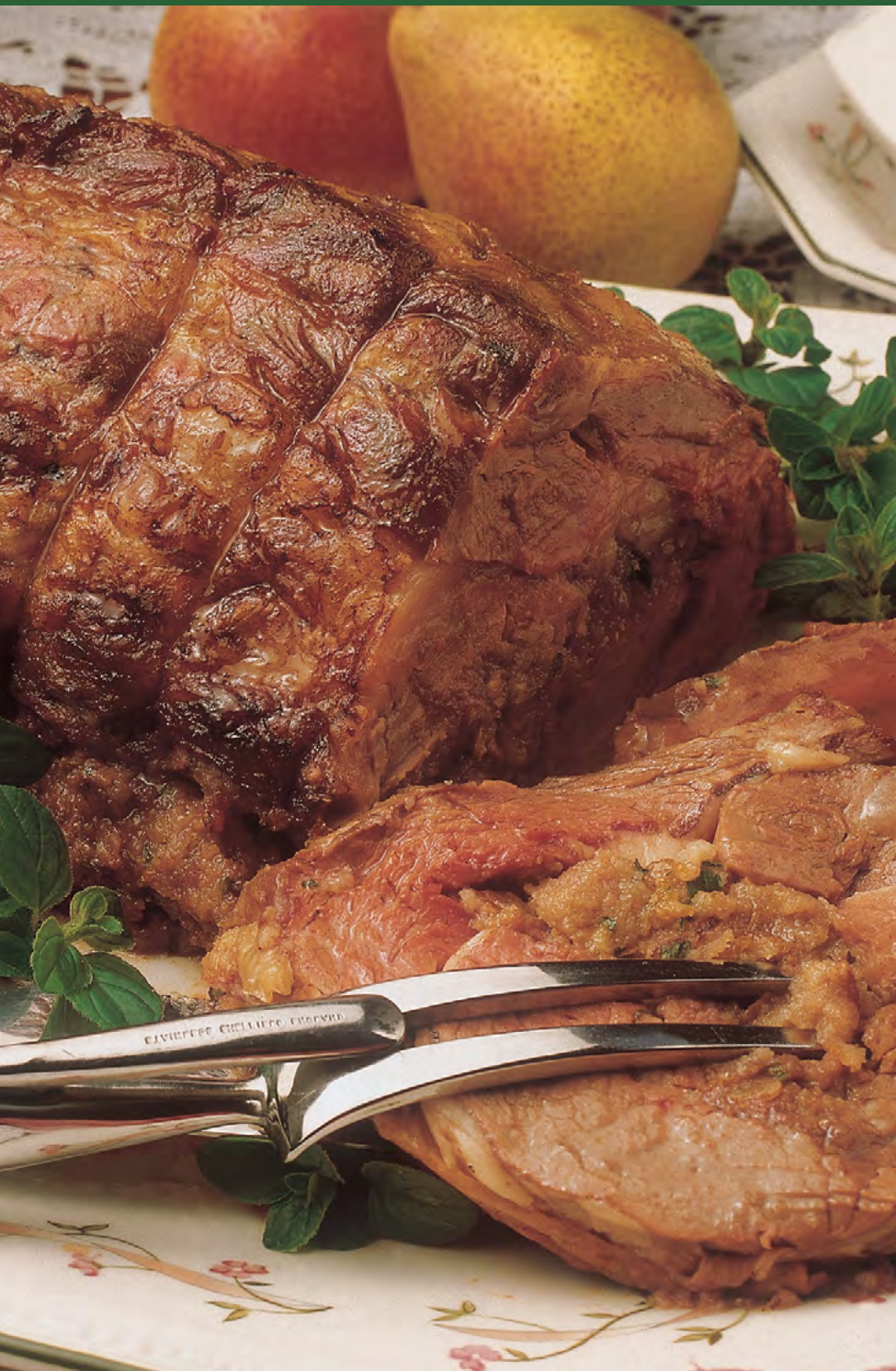
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Serves 6



tip from the chef

In this recipe, fresh sliced tomatoes placed under the mozzarella sheets can be used instead of the bottled tomato sauce.





roast beef

with nut stuffing

■■■ | Cooking time: 70 minutes – Preparation time: 20 minutes

method

1. To make stuffing, combine all ingredients and be sure mixture is moist, but not wet. Make an incision along beef to form a pocket, cutting only $\frac{3}{4}$ of the way through. Fill pocket with stuffing and tie beef with string at 5 cm/2 in intervals.
2. Scatter carrot, celery and onion in the base of a baking dish and dot with butter. Place beef on top of vegetables. Roast in a preheated hot oven for 50-60 minutes, turning beef halfway through cooking time. Remove beef to a serving platter and cover loosely with foil, stand for about 15 minutes before carving.
3. Strain pan juices through a colander into a saucepan, pressing down on vegetables. Add stock and port and bring to the boil. Boil rapidly until liquid is lightly reduced to thin gravy consistency. Season to taste with salt and pepper.
4. Remove strings from beef. Arrange on a heated platter and spoon a little gravy over the top. Garnish platter with watercress. Carve beef into thick slices and serve remaining gravy separately in a heated sauce boat.

ingredients

- > 1½ kg/3 lb beef eye fillet, trimmed of fat
- > 1 large carrot, coarsely chopped
- > 3 sticks celery, coarsely chopped
- > 1 large onion, coarsely chopped
- > 2 tablespoons butter
- > 1 cup beef stock
- > ½ cup port

stuffing

- > ⅓ cup coarsely chopped pecans
- > 2 tablespoons butter, melted
- > 2 tablespoons chopped fresh parsley
- > 2 tablespoons honey
- > 1 tablespoon grated orange rind
- > ¼ cup port
- > 1 egg, beaten
- > salt and freshly ground pepper
- > 2 cups fresh breadcrumbs

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Serves 8-10

tip from the chef

If you wish, add 1 tablespoon Dijon mustard to the sauce.



tropical glazed ham

■ ■ □ | Cooking time: 45 minutes – Preparation time: 15 minutes

ingredients

- > 1 x 4 kg/8 lb cooked leg of ham
- > whole cloves
- > glacé cherries tropical glaze
- > ¼ cup pineapple juice
- > 2 teaspoons Worcestershire sauce
- > 2 tablespoons apricot jam
- > ¼ cup brown sugar
- > 1 tablespoon mango chutney

method

1. To remove the rind from ham and score the fat in a diamond pattern, proceed as explained in page xx.
2. To make glaze, combine pineapple juice, Worcestershire sauce, jam, honey, sugar and chutney. Place ham in a large baking dish, brush with glaze. Decorate with cloves and halved cherries.
3. Bake in moderate oven for 45 minutes or until warmed through, brushing occasionally with glaze. Serve sliced.

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Serves 8

tip from the chef

A great idea for entertaining a crowd consists in offering mini-sandwiches made out of flavored tiny rolls and slices of this appetizing ham.





turkey with apricot seasoning

■ ■ □ | Cooking time: 160 minutes - Preparation time: 35 minutes

method

1. To make seasoning, mix all ingredients, add salt and pepper to taste. Carefully loosen skin over breast of turkey, lay bacon slices under skin. Fill cavity with seasoning. Tie legs together with string, brush with melted butter.
2. Place turkey on a rack in a baking dish, add 1 cup water. Bake in moderate oven for 2 hours or until tender; cover breast and legs with foil after 1 hour to prevent skin burning. Remove turkey from dish, keep warm.
3. To make sauce, drain all but 2 tablespoons of fat from dish, add flour, stir until light brown. Gradually stir in stock, jelly and port, season to taste. Stir until sauce boils and thickens, strain, serve with turkey.

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Serves 8

ingredients

- > 4 kg/8 lb turkey
- > 3 bacon rashers, halved
- > 30 g/1 oz butter, melted

seasoning

- > 2 cups fresh breadcrumbs
- > ¼ cup chopped dried apricots
- > 2 cloves garlic, crushed
- > 4 spring onions chopped
- > 2 sticks celery, finely chopped
- > 2 teaspoons green peppercorns, drained and crushed
- > 1 egg, lightly beaten
- > 30 g/1 oz butter, melted
- > ¼ cup chopped parsley
- > 1 teaspoon dried mixed herbs

sauce

- > ¼ cup plain flour
- > 2½ cups turkey stock
- > 1 tablespoon redcurrant jelly
- > 2 tablespoons port
- > salt and freshly ground black pepper

tip from the chef

As a side dish, glaze some baby onions and carrots.



oysters marinated with bacon

■ □ □ | Cooking time: 5 minutes - Preparation time: 20 minutes

ingredients

- > 2 tablespoons soy sauce
- > ½ teaspoon Worcestershire sauce
- > 1 tablespoon honey
- > 2 dozen oysters, shells discarded
- > 4 rashers rindless back bacon, cut into 3 cm/1¼ in long strips

method

1. In a small bowl combine soy sauce, Worcestershire sauce, and honey. Set aside.
2. Wrap a bacon strip around each oyster, then thread two wrapped oysters on each skewer (you will need 12 small wooden sticks). Place skewers in a foil-lined grill pan. Pour marinade over oysters, cover and leave for 30 minutes.
3. Cook oysters under a preheated grill until bacon is golden. Serve immediately.

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Makes 12



tip from the chef

For a less greasy variation, wrap the oysters in slices of cured ham.



turkey breasts

with prosciutto & cheese



■ □ □ | Cooking time: 15 minutes - Preparation time: 10 minutes

method

1. Melt butter with wine in a large frying pan over moderate heat, add turkey fillets and lightly sauté for 1 minute each side.
2. Place a slice of prosciutto over each turkey fillet. Top with a generous covering of grated mozzarella.
3. Cover pan and simmer about 5 minutes or until cooked through. Serve immediately with vegetables.

ingredients

- > 4 tablespoons butter
- > ½ cup dry white wine
- > 4 turkey breast fillets
- > 4 slices prosciutto
- > 1 cup grated mozzarella cheese

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Serves 4

tip from the chef

Spread some chopped sage leaves over the melted mozzarella. These taste great with the ham, and will create a more fragrant plate.



herb chutney chicken

■ □ □ | Cooking time: 90 minutes - Preparation time: 15 minutes

ingredients

- > 1 x 1.5 kg/3 lb chicken
- > 60 g/2 oz butter, melted
- > 2 cloves garlic, crushed

chutney stuffing

- > 2 tablespoons chopped fresh mixed herbs such as parsley, chives, rosemary, thyme and oregano
- > 125 g/4 oz grated fresh Parmesan cheese
- > 2 tablespoons fruit chutney
- > 1 egg, lightly beaten
- > 1 cup/60 g/2 oz dried bread crumbs
- > 90 g/3 oz butter, melted

method

1. To make stuffing, place herbs, Parmesan cheese, chutney, egg, bread crumbs and butter in a bowl and mix to combine. Fill cavity of chicken with stuffing and secure opening with metal or bamboo skewers.
2. Tuck wings under body of chicken and tie legs together. Place bird breast side up in a baking dish. Combine butter and garlic, brush over chicken and bake at 180°C/350°F/Gas 4, turning several times, for 1-1½ hours or until bird is cooked.

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Serves 4

tip from the chef

When making stuffing, try doubling the quantity and cooking the remainder in a dish to serve as extra stuffing with the bird. Or use to fill vegetables such as tomatoes and red and green peppers. These vegetables will take 20-30 minutes to cook and can be baked with the chicken.



vegetable lasagna



■ ■ □ | Cooking time: 50 minutes - Preparation time: 15 minutes

method

1. Heat a large nonstick frying pan over a medium-high heat, add broccoli, cauliflower, beans, red pepper, zucchini, carrots, tomato purée, parsley and chili sauce, bring to simmering and simmer for 5-8 minutes or until vegetables are tender. Remove pan from heat and set aside.
2. To make sauce, place milk in a saucepan and heat over a medium heat, stirring occasionally, for 4-5 minutes or until almost boiling. Stir in cornflour mixture and cook, stirring constantly, for 3-4 minutes or until sauce boils and thickens. Stir in mustard and season to taste with black pepper.
3. Line an ovenproof dish with 4 lasagna sheets, top with one-third of the vegetable mixture and one-third of the sauce. Repeat layers, finishing with sauce. Combine Parmesan and Cheddar cheeses, sprinkle over top of lasagna and bake at 180°C/350°F/Gas 4 for 30 minutes or until lasagna sheets are soft.

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Serves 4

ingredients

- > 250 g/8 oz broccoli flowerets
- > 250 g/8 oz cauliflower flowerets
- > 125 g/4 oz green beans, sliced
- > 1 red pepper, chopped
- > 2 zucchini, sliced
- > 2 carrots, sliced
- > 440 g/14 oz tomato purée
- > 2 tablespoons chopped fresh parsley
- > 2 teaspoons chili sauce
- > 12 sheets instant spinach lasagna
- > 45 g/1½ oz Parmesan cheese, grated
- > 45 g/1½ oz Cheddar cheese, grated

white sauce

- > 2 cups/500 ml/16 fl oz milk
- > 2 tablespoons cornflour blended with 3 tablespoons water
- > 1 teaspoon Dijon mustard
- > freshly ground black pepper

tip from the chef

If you wish to reduce even more the fat content of this dish, use skim milk and replace Parmesan and Cheddar cheeses for low fat mozzarella cheese.



prawn skewers

■ □ □ | Cooking time: 5 minutes - Preparation time: 10 minutes

ingredients

- > 500 g/1 lb large uncooked prawns, shelled and deveined, tails left intact
- > 2 teaspoons sesame oil
- > 1 tablespoon soy sauce
- > 1 tablespoon vegetable oil
- > 1 teaspoon honey
- > 1 clove garlic, crushed
- > freshly ground black pepper

method

1. Thread prawns onto oiled bamboo skewers (a).
2. Place sesame oil, soy sauce, vegetable oil, honey, garlic and black pepper to taste in a small bowl and whisk to combine. Brush prawns with oil mixture.
3. Cook skewers under a preheated grill or on a preheated barbecue, brushing frequently with oil mixture (b), for 3-4 minutes each side or until prawns change color and are cooked.
4. Serve skewers on a bed of steamed rice.

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Serves 4

tip from the chef

When storing prawns, leave them in their shells. The shell acts as a natural insulator and helps retain moisture and flavor. Cooked prawns should be stored in the refrigerator in an airtight container or plastic food bag for no longer than 3 days. Uncooked prawns are best stored in water in an airtight container for up to 3 days. The water prevents oxidation.



a

b

glazed ham

and pork loaf



■ ■ □ | Cooking time: 105 minutes - Preparation time: 15 minutes

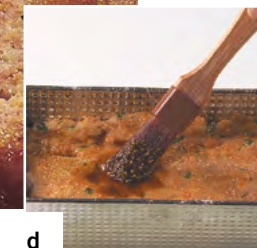
method

1. In a food processor or blender, process ham and apricots until finely chopped. Transfer to a large mixing bowl, add pork mince, parsley, breadcrumbs and milk (a), mix well. Press mixture into a greased and lined loaf tin (b). Bake in a moderate oven for 15 minutes.
2. Meanwhile, to make glaze, mix together sugar, vinegar, mustard and $\frac{1}{4}$ cup water in a small saucepan (c) over moderate heat. Bring to the boil, reduce heat and simmer for 10-15 minutes. Remove from heat.
3. Brush top of loaf with some of the glaze (d), return to oven for another 15 minutes, glaze again, repeat every 15 minutes until loaf has been in oven for 1 hour.
4. Turn loaf out onto a baking tray, brush glaze over bottom and sides, cook for a further 15 minutes. Cool for 15 minutes before slicing.

ingredients

- > 375 g $\frac{3}{4}$ lb lean ham
- > $\frac{1}{2}$ cup dried apricots
- > 500 g/1 lb pork mince
- > 3 tablespoons chopped parsley
- > 1 cup dry breadcrumbs
- > $\frac{1}{4}$ cup skim milk
- > $\frac{1}{2}$ cup brown sugar
- > 3 tablespoons apple cider vinegar
- > 2 tablespoons Dijon mustard

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Makes 10 slices



tip from the chef

This sweet and sour plate does not need any more than a green salad.

raspberry mousse

■ ■ □ | Cooking time: 0 minute - Preparation time: 20 minutes

ingredients

- > 500 g/1 lb fresh or frozen raspberries
- > 2 teaspoons gelatin dissolved in 2 tablespoons hot water, cooled
- > 125 g/4 oz ricotta cheese, drained
- > 4 eggs, separated
- > ¼ cup/60 g/2 oz caster sugar
- > chocolate curls, to garnish (optional)

method

1. Place raspberries in a food processor or blender and process to make a purée. Push purée through a sieve to remove seeds and set aside. Stir gelatin mixture into purée (a) and set aside.
2. Place ricotta or curd cheese in a food processor or blender and process until smooth. Set aside.
3. Place egg yolks and sugar in a heatproof bowl, set over a saucepan of simmering water and beat (b) until a ribbon trail forms when beater is lifted from mixture. Remove bowl from heat. Whisk egg yolk mixture, then ricotta cheese into raspberry purée (c). Cover and chill until just beginning to set.
4. Place egg whites in a bowl and beat until stiff peaks form. Fold egg white mixture into fruit mixture (d). Spoon mousse mixture into 4 lightly oiled ½ cup/125 ml/4 fl oz capacity molds or ramekins, cover and chill until set. To serve, garnish with chocolate curls.

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Serves 4



tip from the chef

To make chocolate curls, using a vegetable peeler, shave the sides of a block of chocolate. For curls to form, the chocolate should be at room temperature. If the chocolate is chilled, shavings will form.





chestnut log

■ ■ □ | Cooking time: 5 minutes – Preparation time: 20 minutes

method

1. Combine chestnut purée, butter, egg, vanilla essence and half the rum in a bowl until smooth. Grease and line the bottom and sides of a 20 x 12.5 cm/8 x 5 in loaf tin with biscuits and sprinkle with remaining rum. Spoon in chestnut mixture; top with biscuits. Refrigerate until firm, turn log out onto a serving platter.
2. To make glaze, combine cocoa powder, sugar and water in a heatproof bowl over a saucepan of simmering water. Stir until sugar has dissolved and glaze is smooth. Cool and brush three-quarters of the glaze over log.
3. To make icing, cream together icing sugar, butter and coffee. Beat until well blended. Decorate log with piped rosettes of icing and drizzle over remaining glaze. Serve sliced with ice cream, if desired.

ingredients

- > 440 g/14 oz canned sweetened chestnut purée
- > ½ cup butter, softened
- > 1 egg
- > 2-3 drops vanilla essence
- > 4 tablespoons rum
- > 24 sponge biscuits

glaze

- > 2 tablespoons cocoa powder
- > 1 tablespoon superfine sugar
- > 2 tablespoons water

icing

- > ¾ cup icing sugar
- > ½ cup butter, softened
- > 1 tablespoon very strong coffee, cooled

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Serves 8

tip from the chef

If brewed coffee is unavailable, substitute 1 teaspoon of instant coffee dissolved in 1 tablespoon hot water.



hearts of chocolate

■ ■ □ | Cooking time: 40 minutes – Preparation time: 10 minutes

ingredients

- > 125 g/4 oz butter, softened
- > 1 cup/250 g/8 oz sugar
- > 1 teaspoon vanilla essence
- > 2 eggs, lightly beaten
- > 1¾ cups/155 g/5 oz self-raising flour
- > ½ cup/45 g/1½ oz cocoa powder
- > 1 teaspoon bicarbonate of soda
- > 1 cup/250 ml/8 fl oz milk
- > cocoa powder, sifted
- > white and dark chocolate curls

creamy chocolate filling

- > 375 g/12 oz milk chocolate, broken into pieces
- > 155 g/5 oz butter, chopped
- > ¾ cup/185 ml/6 fl oz double cream

method

1. Place butter, sugar and vanilla essence in a bowl and beat until light and fluffy. Gradually beat in eggs.
2. Sift flour, cocoa powder and bicarbonate of soda together into a bowl. Fold flour mixture and milk alternately into egg mixture.
3. Pour mixture into a greased and base-lined heart-shaped cake tin and bake at 190°C/375°F/Gas 5 for 40 minutes or until cake is cooked when tested with a skewer. Stand cake in tin for 5 minutes. Turn onto a wire rack to cool.
4. Trim top of cake and turn cake upside down. Scoop out center of cake leaving a 2 cm/¾ in border. Do not cut right the way through the cake, but leave 2 cm/¾ in cake to form the base.
5. To make filling, place chocolate, butter and cream in a heatproof bowl set over a saucepan of simmering water and heat, stirring, until mixture is smooth. Remove bowl from pan and set aside to cool. Beat until light and creamy. Pour filling into prepared cake and chill for 4 hours or until filling is firm.
6. Place cake on a serving plate. Dust top with cocoa powder and decorate with chocolate curls.

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Serves 10





christmas butter cookies

■ □ □ | Cooking time: 12 minutes – Preparation time: 10 minutes

method

1. Sift together flour, baking powder and salt. Rub in butter with fingertips until mixture resembles breadcrumbs. Make a well in center of mixture.
2. Beat together eggs, sugar, vanilla essence and lemon rind, add to flour mixture and mix to make a soft dough. Knead lightly on a floured surface and cut into 4 pieces. Wrap each in plastic food wrap and chill for 3 hours.
3. Preheat oven to 180°C/350°F/Gas 4. Roll out one piece of dough at a time to 5mm/¼ in thick and cut into desired shapes. Brush shapes with egg white. Decorate cookies as desired.
4. Arrange cookies on lightly greased and floured baking trays and bake for 10-12 minutes or until cookies are firm and edges are golden. Cool on wire racks.

ingredients

- > 375 g/12 oz flour
- > 2 teaspoons baking powder
- > pinch salt
- > 250 g/8 oz butter, cut into pieces
- > 2 eggs
- > 220 g/7 oz caster sugar
- > 1½ teaspoons vanilla essence
- > 1 teaspoon finely grated lemon rind
- > 1 egg white, lightly beaten, to brush
- > plain or colored sugar to decorate
- > assorted cookie decorations

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Makes 48

tip from the chef

Use the picture as a guide and decorate cookies as desired before baking. Or bake plain biscuits and decorate with icing after cooling.



christmas

red velvet

■ ■ □ | Cooking time: 45 minutes – Cooking time: 30 minutes

ingredients

- > 1¼ cup/275 g/10 oz. granulated sugar
- > ¾ cup/175 ml/6 oz. water
- > 1 cup/100 g/3.5 oz. frozen cranberries, thawed

cake layers

- > ½ cup/110 g/4 oz. unsalted butter, at room temperature
- > 1½ cup/300 g/10.7 oz. granulated sugar
- > 2 eggs
- > 2 tablespoons red food coloring
- > 3 tablespoons cocoa powder
- > 1 teaspoon salt
- > 1 teaspoon baking soda
- > 1 teaspoon vinegar
- > 2¼ cups/270 g/9.5 oz. plain flour
- > 1 cup buttermilk

frosting

- > ½ cup/225 g/8 oz. butter, softened
- > ½ cup/225 g/8 oz. shortening
- > ¼ teaspoon salt
- > 6 cups/1.3 kg/53.5 oz. confectioners sugar
- > 3 tablespoons milk
- > 2 teaspoons vanilla extract
- fresh rosemary sprigs, for garnish

method

1. In a saucepan, combine ¾ cup granulated sugar with water over medium heat. Stir until sugar is dissolved. Remove from heat and transfer to a small bowl. Add cranberries and stir to blend. Refrigerate, uncovered, for 1 hour.
2. Remove the cranberries from the refrigerator and drain, discarding the syrup. In small bowl, place remaining granulated sugar. Toss the cranberries with the sugar until fully coated. Let stand at room temperature for 1 hour or until dry.
3. Preheat the oven to 180°C/350F/gas 4. Grease two 8" pans and line the bases with parchment rounds.
4. Beat the butter and sugar until combined. Add the eggs one at a time, and mix well. Stir in the food coloring, cocoa, salt, baking soda, and vinegar. Beat in ½ of the flour and add the buttermilk. Mix until combined and add the remaining flour. Beat well.
5. Evenly divide the batter between the pans. Bake for 30 minutes or until cooked through and a skewer comes out clean. Remove the cakes from the oven, and allow them to cool for 10 minutes.
6. To make frosting: in a large bowl, beat together the butter and shortening until creamy. Sift the salt, confectioners sugar, milk and vanilla extract. Beat until smooth.
7. Slice each cake horizontally, to make a total of four layers. Spread frosting into each layer and stack the layers as you go. Top with sugared cranberries, and garnish with sprigs of rosemary.

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 Serves 10





gingerbread people

■ ■ □ | Cooking time: 10 minutes - Preparation time: 40 minutes

method

1. Cream together the margarine and brown sugar, and beat in the egg yolk, mixing well. Sift in the flour, bicarbonate of soda and ginger and gradually blend into the creamed mixture, along with the golden syrup. Knead lightly to make a soft dough.
2. Divide the dough into small portions. Roll out each portion of dough to a thickness of ½ cm/¼ in between two sheets of greaseproof paper. Cut into shapes using cutters.
3. Place on lightly greased oven trays. Bake at 180°C/350°F/Gas 4 for 10 minutes. Cool on trays. Decorate with icing, if desired.

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Makes approximately 20 shapes
 (depending on size)

ingredients

- > 125 g/4 oz margarine
- > ½ cup/75 g/2½ oz brown sugar
- > 1 egg yolk
- > 2½ cups/300 g/10 oz plain flour
- > 1 teaspoon bicarbonate of soda
- > 3 teaspoons ground ginger
- > 2½ tablespoons golden syrup

tip from the chef

These charming cookie people are delightful for children. Tied with ribbons and hung on windows or Christmas trees, they are great decorations.



christmas

tree cookies

■ □ □ | Cooking time: 12 minutes – Preparation time: 10 minutes

ingredients

- > 185 g/6 oz butter, softened
- > 1 cup/250 g/8 oz sugar
- > 1 teaspoon vanilla essence
- > 1 egg, lightly beaten
- > 2½ cups/315 g/10 oz flour, sifted

method

1. Place butter, sugar and vanilla essence in a bowl and beat until light and fluffy. Gradually beat in egg.
2. Add flour to egg mixture and mix until just combined. Knead dough into a ball, wrap in plastic food wrap and refrigerate for 45 minutes or until firm.
3. Roll dough out on a lightly floured surface until 3 mm/1/8 in thick. Using a Christmas tree cutter, cut out cookies and place on lightly greased baking trays. Bake at 180°C/350°F/Gas 4 for 10-12 minutes or until pale golden. Transfer to wire racks to cool completely. Decorate cookies with icing and sweets if desired.

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Makes 30

tip from the chef

If you find the dough sticky or difficult to handle, chill it a little longer or roll it between sheets of nonstick baking paper. Don't add extra flour to the working surface as this will spoil the texture of the biscuits.





quick fruit cake

■ □ □ | Cooking time: 70 minutes – Preparation time: 15 minutes

method

1. Combine mixed fruit, dates, butter, sugar, cinnamon and water in a large saucepan. Stir over heat until butter has melted. Bring to the boil, reduce heat, cook for 3 minutes, cool to room temperature.
2. Stir in brandy and eggs, mix well. Add sifted flours, stir until combined.
3. Spread $\frac{1}{3}$ of the mixture into a greased and lined 7 x 25 cm/2 $\frac{3}{4}$ x 10 in bar pan. Bake in slow oven for 1 hour or until cooked through. Turn out, wrap in a clean tea-towel to cool. Repeat with remaining mixture to make 3 cakes. Decorate with cherries and almonds.

ingredients

- > 1 kg/2 lb mixed dried fruit
- > 250 g/ $\frac{1}{2}$ lb dates, chopped
- > 125 g/4 oz butter
- > $\frac{3}{4}$ cup brown sugar
- > 1 teaspoon ground cinnamon
- > $\frac{1}{2}$ cup water
- > $\frac{1}{2}$ cup brandy
- > 2 eggs, lightly beaten
- > 1 cup self-raising flour
- > 1 cup plain flour
- > glacé cherries for decoration
- > blanched almonds for decoration

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Makes 3

tip from the chef

Both brandy and water can be replaced for black beer.



christmas log

■ ■ □ | Cooking time: 35 minutes – Preparation time: 15 minutes

ingredients

> 26 x 32 cm/10½x 12¾ in
chocolate Swissroll cake

rum filling

> ¾ cup/185 ml/6 fl oz
cream
> 1 tablespoon icing sugar
> 1 tablespoon dark rum

ganache icing

> 185 g/6 oz dark chocolate
> 2/3 cup/170 ml/5½ fl oz
cream
> 30 g/1 oz butter

meringue mushrooms

> 1 egg white
> ½ teaspoon vinegar
> ⅓ cup/75 g/2½ oz caster
sugar
> 1 teaspoon cornflour
> 30 g/1 oz dark chocolate,
melted
> 1 teaspoon cocoa powder

method

1. To make filling, beat ingredients together until soft peaks form. Cover and chill.
2. To make icing, place all ingredients in a saucepan and stir over low heat until well combined. Cool until mixture is almost set. Beat until thick, then chill.
3. To make mushrooms, beat egg white and vinegar until soft peaks form. Gradually add sugar, continue beating until meringue is thick and glossy. Fold in cornflour. Spoon mixture into a piping bag fitted with a plain nozzle and, onto a greased and lined baking tray, pipe button shapes for the tops of mushrooms and small knobs for the stems. Bake at 120°C/250°F/Gas ½ for 30 minutes or until meringue is crisp and dry. Allow to cool on tray, then join tops and stems with a little melted chocolate. Sprinkle with cocoa powder.
4. To assemble log, spread cake with filling and roll up. Spread log with icing and mark with a spatula to show textured bark. Decorate with mushrooms and dust with icing sugar.

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Serves 10



tip from the chef

If you wish, add ½ cup glacé cherries to the filling.





spicy apple cake

■ □ □ | Cooking time: 35 minutes - Preparation time: 10 minutes

method

1. Combine oil and sugar in a large bowl. Whisk in eggs and vanilla. Combine flour and spice in one bowl and apples, lemon rind and sultanas in another. Fold flour mixture and apple mixture alternately into beaten egg mixture.
2. Spoon mixture into a greased and lined 20 cm/8 in square ring pan and bake at 180°C/350°F/Gas 4 for 30-35 minutes or until cooked. Stand 5 minutes before turning out on a wire rack to cool.

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Serves 12

ingredients

- > 3 tablespoons oil
- > ¾ cup/190 g/6 oz caster sugar
- > 2 eggs, lightly beaten
- > 1 teaspoon vanilla essence
- > 1 cup/125 g/4 oz self-raising flour, sifted
- > 1½ teaspoons ground mixed spice
- > 410 g/13 oz canned unsweetened sliced apples, drained
- > 1 teaspoon grated lemon rind
- > ½ cup/80 g/3 oz sultanas

tip from the chef

A nice aroma for this recipe is obtained with a mixture of ground cinnamon, cardamom and allspice.



rich fruit cake

■ ■ □ | Cooking time: 3½ hours – Preparation time: 20 minutes

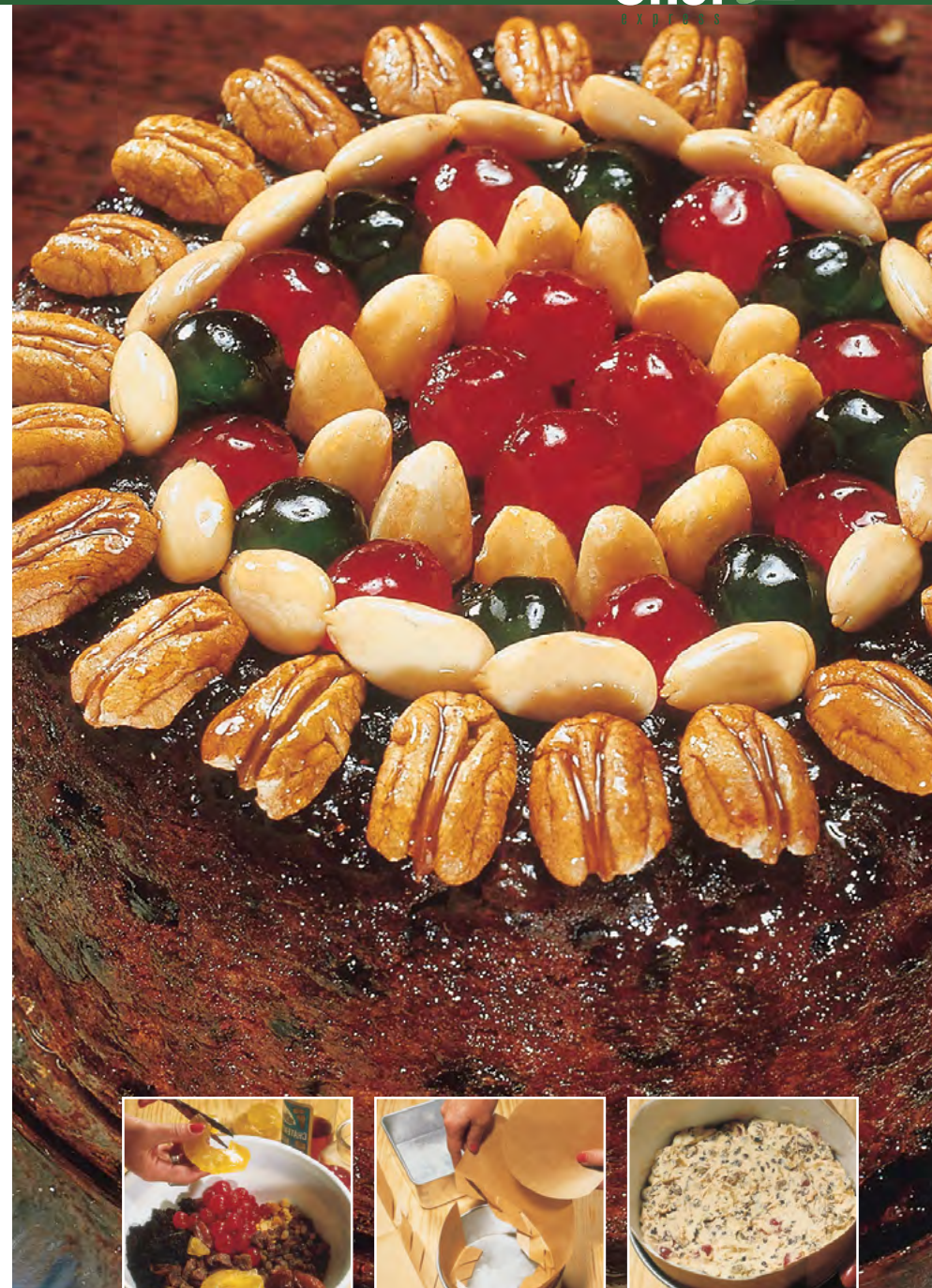
ingredients

- > 250 g/8 oz each sultanas, currants and raisins
- > 125 g/4 oz mixed peel
- > 250 g/8 oz glacé cherries
- > 60 g/2 oz glacé pineapple
- > 60 g/2 oz dates
- > 6 tablespoons brandy
- > 250 g/8 oz butter, softened
- > 1 cup brown sugar, firmly packed
- > 5 eggs
- > 60 g/2 oz dark chocolate, melted
- > 1 teaspoon each vanilla and almond essences
- > 2 teaspoons glycerin
- > 2 tablespoons raspberry jam
- > finely grated rind and juice of 1 lemon
- > 2 cups plain flour
- > 1 teaspoon each mixed spice and ground ginger
- > ¼ teaspoon salt

method

1. Place fruit in a bowl, snipping cherries, pineapple and dates into small pieces (a). Toss fruit with brandy. Cover and soak for several days.
2. Grease a 20 cm/8 in round tin. Line the sides with a strip and the base with a circle of brown paper (b). Repeat, using greased greaseproof paper.
3. Beat butter until soft and creamy. Add sugar and beat until dissolved, about 5 minutes. Add eggs one at a time, beating after each addition. Stir in chocolate, essences, glycerin, jam and lemon rind and juice. Sift together flour, spice, ginger and salt, add to butter mixture alternately with soaked fruit, ending with flour. Mix well.
4. Spoon mixture into prepared tin. Lift tin and allow to drop on a flat surface (c) to break up any air bubbles. Bake in a preheated slow oven for 3-3½ hours or until cake is cooked when tested with a skewer.
5. Drizzle cake with extra brandy. Cool on a wire rack, then turn out of tin. Leave paper on cake, wrap in 2 thicknesses of foil and store in an airtight container. Before serving, unwrap cake, brush top with warmed jam and decorate with nuts and cherries.

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Makes one 20 cm/8 in cake



a

b

c

spicy pumpkin pie



■ □ □ | Cooking time: 50 minutes – Preparation time: 15 minutes

method

1. To make pastry, process flour and baking powder with butter, until mixture resembles coarse breadcrumbs. Add sugar, egg yolk (a) and enough water to mix to a firm dough. Turn onto a floured surface and knead lightly until smooth. Wrap in plastic food wrap and refrigerate for 30 minutes.
2. To make filling, place all ingredients in a mixing bowl and beat until smooth and well combined (b).
3. Roll pastry out and line a greased 23 cm/9 in flan tin with removable base. Spoon filling into pastry case (c). Bake at 200°C/400°F/Gas 6 for 20 minutes then bake for 25-30 minutes then reduce heat to 160°C/325°F/Gas 3 longer or until filling is set and pastry golden. Allow to stand in tin for 5 minutes before removing. Serve hot, warm or cold with whipped cream.

ingredients

- > 1 cup/125 g/4 oz flour
- > ½ teaspoon baking powder
- > 100 g/3½ oz butter, cut into pieces
- > 1½ tablespoons caster sugar
- > 1 egg yolk
- > ½-1 tablespoon water

spicy pumpkin filling

- > 280 g/8 oz pumpkin, cooked and puréed
- > 2 eggs, lightly beaten
- > ½ cup/125 g/4 oz sour cream
- > ½ cup/125 ml/4 fl oz double cream
- > ¼ cup/90 g/3 oz golden syrup
- > ½ teaspoon ground nutmeg
- > ½ teaspoon ground mixed spice
- > ½ teaspoon ground cinnamon

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Serves 8

tip from the chef

This pie is perfect for Thanksgiving. If you wish to give a different presentation, let it cool down, cover with meringue and golden the top under the grill.



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christmas favorites

