

Good Housekeeping

Christmas COLLECTION

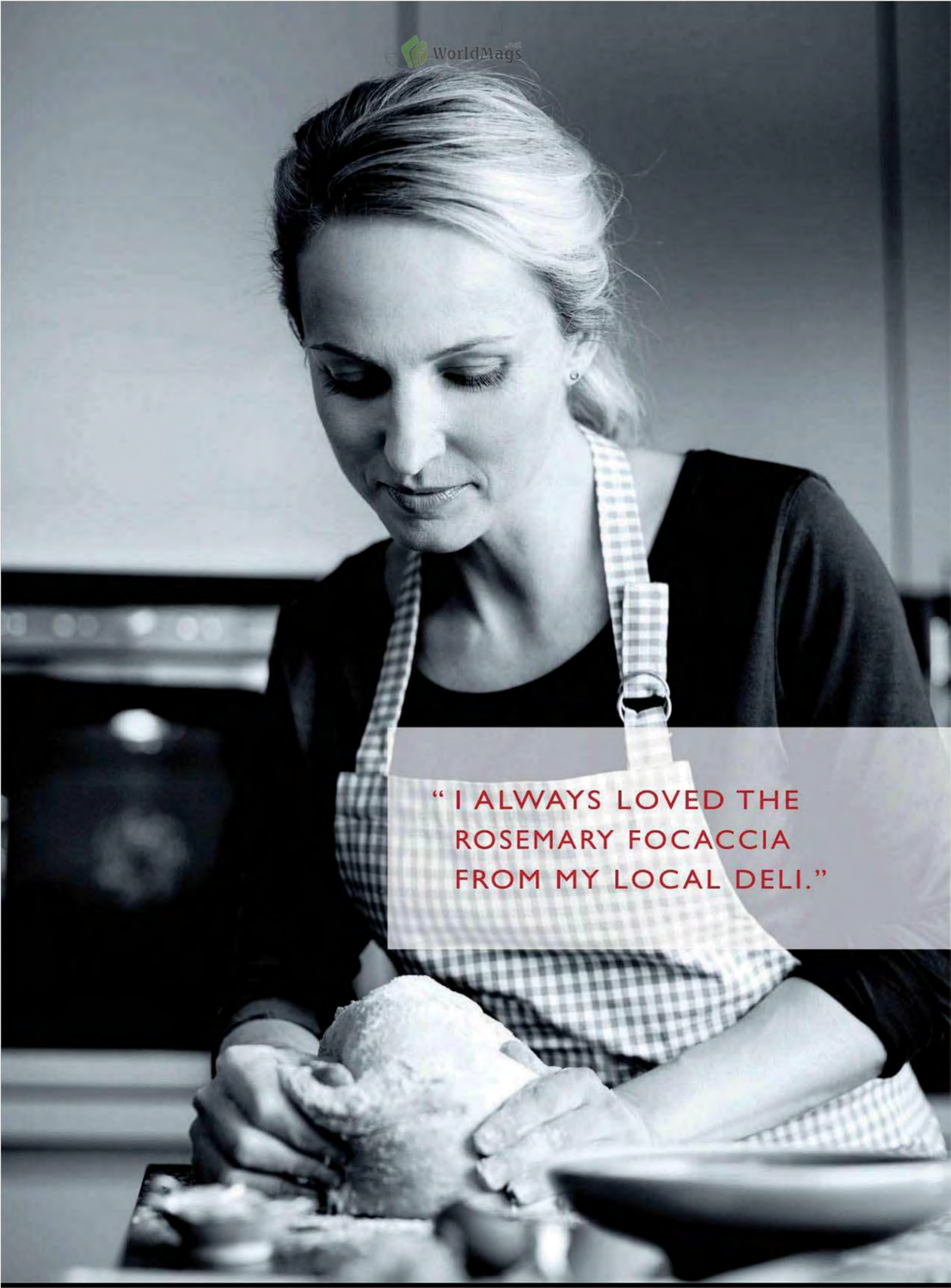
CHRISTMAS 2011 £4.99

196

*recipes
& festive
ideas*



From the Good Housekeeping Institute. Every recipe triple tested for guaranteed success

A black and white photograph of a woman with blonde hair tied back, wearing a dark long-sleeved shirt and a checkered apron. She is focused on kneading a large ball of dough on a wooden surface. The background is a kitchen with a stove and oven visible. A semi-transparent white box with red text is overlaid on the lower right portion of the image.

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ROSEMARY FOCACCIA
FROM MY LOCAL DELI.”**

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Good Housekeeping

let the
magic
 begin

**GET INTO THE SPIRIT OF CHRISTMAS**

and make sure you get the most out of the festive season with minimum stress and maximum enjoyment. Our collection of seasonal recipes is guaranteed to take the pressure off the countdown to Christmas 2011, so you can simply relax and make the most of the precious holiday time with your family and friends – and that’s what really matters at this time of year. With a wonderful selection of traditional favourites to choose from, as well as some new and fresh ideas – including delicious food gifts – planning has never been so easy. Once the hard work’s done and everything is organised, all you have to do is get your party dress on and wait for Santa Claus to arrive...



Andrew

ANDREW FLEMING, EDITOR



*‘Christmas waves a
magic wand over this
world, and behold,
everything is softer
and more beautiful’*

Norman Vincent Peale
AMERICAN WRITER



WorldMags



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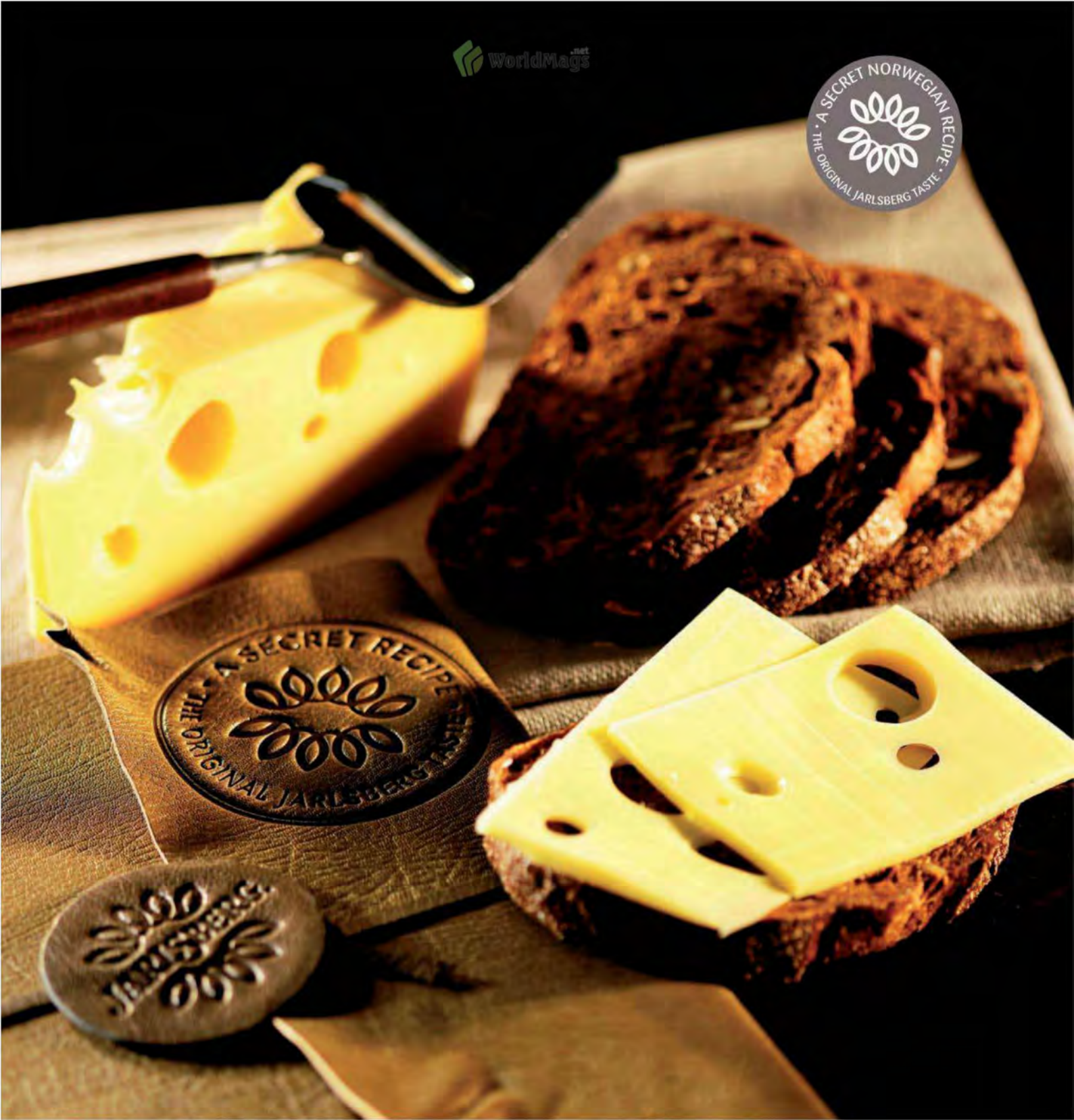
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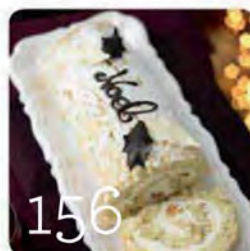
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let's party!



*Get into the swing of things
with cocktails and canapés
that'll keep everyone happy
and full of Christmas cheer.*

*Team tempting bites and
morsels with drinks full of
festive fizz - and there's
even one for drivers*







Mixed Italian Bruschetta

Hands-on time 25min. Makes 24

- ◆ 1 long thin French stick
- ◆ 400g tin butter beans, drained
- ◆ Small handful fresh mint, shredded
- ◆ Zest and juice of ½ lemon
- ◆ 2tbsp extra virgin olive oil, plus extra to garnish
- ◆ Seeds from ½ pomegranate
- ◆ 150g (5oz) cherry tomatoes, quartered
- ◆ 200g (7oz) mozzarella bocconcini, halved
- ◆ 1tbsp fresh basil pesto
- ◆ 2tbsp fresh basil, chopped
- ◆ Small handful rocket
- ◆ 6 slices bresaola
- ◆ 15g (½oz) freshly shaved Parmesan
- ◆ 75g (3oz) roasted red pepper, sliced
- ◆ 2tbsp black olive tapenade
- ◆ Basil leaves to garnish

- 1 Cut the bread diagonally into 24 slices and toast in batches. Mash together the butter beans, mint, lemon zest and juice and olive oil. Season and stir through most of the pomegranate seeds. Set aside.
- 2 In a separate bowl, stir together the cherry tomatoes, mozzarella bocconcini, pesto and basil.
- 3 To assemble, spoon the bean mixture on to six toasts and garnish with remaining pomegranate seeds. Top a further six with the mozzarella mixture and six with rocket, bresaola and Parmesan. Drizzle over the extra virgin olive oil. For the final six bruschetta, put a few slices of roasted red pepper on each toast. Add a little tapenade and garnish with a basil leaf.

Berry Blush Cocktails

Hands-on time 5min. Makes 2

- ◆ 4tbsp berry liqueur
- ◆ 4tbsp vodka
- ◆ Lemonade or tonic water
- ◆ Strawberries and raspberries

COOK'S TIP

Use any berry liqueur you like, such as crème de framboise, Chambord or cassis, to make these elegant and easy cocktails.

- 1 Pour 2tbsp each berry liqueur and vodka into two tall glasses and fill with ice.
- 2 Top up with lemonade or tonic water. Garnish with berries and serve immediately.

'These colourful bruschetta provide plenty of crunch'



Fruity Fizz

Hands-on time **5min**. Serves **4**

- ◆ Orange or tangerine peel, cut into thin strips
- ◆ 100ml (3½fl oz) cranberry juice
- ◆ 100ml (3½fl oz) passion fruit juice
- ◆ 300ml (½ pint) prosecco or cava

1 Put a thin strip of orange or tangerine peel into each of your champagne flutes.

2 Pour 2.5cm (1in) each cranberry juice and passion fruit juice into each glass, then top up with prosecco. Serve immediately.

COOK'S TIP

Use any sparkling fizz, such as prosecco or cava, to make these fresh and fruity cocktails - they're sure to get the party going.



Party Prawns

Hands-on time **10min**.

Cooking time about **5min**. Makes about **25**

- ◆ 5-7 rashers streaky bacon
- ◆ 150g pack raw king prawns
- ◆ 25g (1oz) butter
- ◆ 1tbsp chopped fresh chives

1 Slice each bacon rasher in half lengthways, then in half widthways. Wrap a bacon strip around the middle of each raw prawn.

2 Heat butter in a large frying pan. Add prawns and cook for 3-5min until prawns are bright pink and bacon is cooked.

3 Season well with freshly ground black pepper and sprinkle over chives. Serve immediately with cocktail sticks.

GET AHEAD

Complete to end of step 1 up to 4hr ahead. Keep covered in fridge. Complete recipe to serve.

Poppadom Scoops

Hands-on time **10min**. Makes **20**

- ◆ ¼ red onion, finely chopped
- ◆ 1 ripe mango, finely diced
- ◆ ½ green chilli, deseeded and finely chopped
- ◆ Small handful fresh coriander, finely chopped
- ◆ Zest and juice of 1 lime
- ◆ 20 mini poppadoms

1 Mix together red onion, mango, chilli, coriander and lime zest and juice with some seasoning in a medium bowl.

2 Spoon into poppadoms and serve.

GET AHEAD

Make to end of step 1 up to a day ahead, but don't add the coriander. Cover and chill. Complete recipe up to 1hr before serving.



Apple and Ginger Cocktail

Hands-on time **5min**. Serves **10** - makes about **2 litres (3½ pints)**

- ◆ 1 litre (1¾ pints) clear apple juice
- ◆ 1 litre (1¾ pints) non-alcoholic ginger beer
- ◆ 150ml (¼ pint) ginger wine, optional
- ◆ Juice of 3 limes
- ◆ ½tsp each cinnamon and freshly grated nutmeg
- ◆ Mint sprigs, lime wedges and ice to serve

1 In a large jug, mix together the apple juice, ginger beer, ginger wine (if using) and lime juice. Mix the spices together in a small bowl.

2 When ready to serve, pour the cocktail into each glass, top with a pinch of spice, then add a sprig of mint, a lime wedge and chunk of ice.

COOK'S TIP

This is equally delicious served warm. Put all the ingredients into a pan and heat through gently.

FOR DRIVERS...

Replace the ginger wine with 150ml (¼ pint) non-alcoholic ginger beer.





Spicy Nuts

Hands-on time **10min**, plus cooling.

Cooking time about **20min**.

Makes **450g (1lb)**

- ◆ **450g (1lb) mixed unsalted nuts and seeds** – we used hazelnuts, peanuts, cashews, macadamias, Brazil nuts, pumpkin and sunflower seeds
- ◆ **2tbsp olive oil**
- ◆ **1-2 red chillies, deseeded and finely chopped**
- ◆ **1½tbsp fresh thyme leaves**
- ◆ **2 garlic cloves, finely chopped**

1 Preheat oven to 200°C (180°C fan) mark 6. In a large bowl, mix together the nuts and seeds, chillies, thyme and garlic with 1¼tsp rock salt and lots of black pepper.

2 Empty on to a baking tray and roast for 15-20min, tossing occasionally, until nuts are golden. Cool completely, then empty into bowls and serve.

GET AHEAD

Make up to a week ahead. Cool, then transfer to an airtight container and store at room temperature.

Parma Ham Swizzle Sticks

Hands-on time **20min**, plus rising. Cooking time about **15min**. Makes **12**

- ◆ **250g (9oz) strong white flour, plus extra to dust**
- ◆ **½ x 7g sachet fast-action dried yeast**
- ◆ **200ml (7fl oz) milk**
- ◆ **2tbsp olive oil, plus extra to grease**
- ◆ **50g (2oz) pitted black olives, halved**
- ◆ **Leaves from 2 rosemary sprigs, finely chopped**
- ◆ **6 slices Parma ham, halved lengthways**
- ◆ **Fresh pesto to serve**

1 Mix the flour, yeast and ¼tsp salt in a bowl. Heat the milk and oil in a pan until lukewarm. Stir enough of the milk mix into the flour to make a soft dough. Knead on a floured work surface for 5min. Transfer to a lightly oiled bowl, cover with a clean tea towel and leave to rise somewhere warm but not hot for 30min.

2 Preheat oven to 200°C (180°C fan) mark 6. Line two baking sheets with baking

parchment. Lightly knead the olives and rosemary into the dough, then divide into 12 balls. Roll each into an 18cm (7in) strip, then wind a strip of ham along the length and twist together. Transfer to a baking sheet. Repeat with remaining dough. Bake for 12-15min until golden. Serve warm with pesto for dipping.

FREEZE AHEAD

Complete recipe, cool and put into a container. Freeze for up to a month. Defrost at room temperature, then heat in the oven for 5min at 200°C (180°C fan) mark 6.



Zesty Pea Dip

Hands-on time 10min. Serves 6

- ◆ 100g (3½oz) frozen peas
- ◆ 200g (7oz) cream cheese
- ◆ Finely grated zest and juice of ½ lemon
- ◆ Large handful roughly chopped fresh parsley
- ◆ Extra lemon zest and chopped parsley to garnish

- 1 Put peas into a small bowl and cover with boiling water. Leave for 3min; drain.
- 2 Put peas into a food processor with cream cheese, lemon zest and juice, parsley and some seasoning.
- 3 Whiz until combined but still with a good texture. Check seasoning, then spoon into a bowl.

- 4 Garnish with some extra lemon zest, chopped parsley and black pepper. Serve with soda bread.



'Peas have never tasted so good - simply add the magic ingredients'



Mini Dill Scones with Smoked Trout and Horseradish Cream

Hands-on time **25min**, plus cooling.

Cooking time about **12min**. Makes about **50**

FOR THE SCONES

- ◆ 125g (4oz) plain flour, plus extra to dust
- ◆ 25g (1oz) butter, diced
- ◆ ½tsp baking powder
- ◆ 1tbsp fresh dill, finely chopped, plus extra to garnish
- ◆ 1 medium egg, beaten
- ◆ 1½-2tbsp milk, plus extra to brush

FOR THE TOPPING

- ◆ 75ml (3fl oz) sour cream
- ◆ ½-1tsp horseradish sauce
- ◆ 150g (5oz) smoked trout slices, cut into small strips

1 Preheat oven to 200°C (180°C fan) mark 6.

Put flour, butter, baking powder and a pinch of salt into a food processor. Blend until you have fine breadcrumbs. If you don't have a food processor, rub the butter into the flour mixture using your fingers.

2 Add the dill, egg and milk and whiz or stir until the dough just comes together. Tip on to a floured surface and gently knead to bring together. Roll out to a 5mm (¼in) thickness and stamp out rounds using a 3cm (1¼in) cutter. Re-roll dough as necessary. Transfer to a non-stick baking sheet and brush tops with a little milk. Cook for 10-12min until risen and lightly golden. Cool on a wire rack, then split each scone in half horizontally.

3 Meanwhile, in a small bowl mix together the sour cream, horseradish and some salt and pepper.

4 To serve, transfer scones to a plate. Spoon horseradish sauce on to each scone half, top with a rosette of trout and garnish with dill and black pepper.

GET AHEAD

Bake scones up to a day ahead, but don't split. Store in an airtight container at room temperature. Complete recipe up to 1hr before serving.

Cheesy Shortbreads

Hands-on time **15min**, plus chilling.

Cooking time about **12min**. Makes about **45**

- ◆ 75g (3oz) plain flour, plus extra to dust
- ◆ 50g (2oz) butter, diced
- ◆ 25g (1oz) Parmesan, grated
- ◆ 1tsp dried rosemary

FOR THE TOPPING

- ◆ Fresh basil pesto
- ◆ Mozzarella pearls or bocconcini, quartered
- ◆ Cherry tomatoes, quartered

1 Put flour, butter, Parmesan, rosemary and some salt and pepper into a food processor and whiz until the mixture comes together. If you don't have a food processor, allow the butter to soften and then bring the ingredients together in a bowl using your hands.

2 Lightly flour a work surface and roll out the dough to a 3-4mm (about ¼in) thickness. Using a 3cm (1¼in) pastry cutter, stamp out rounds. Reroll dough as necessary. Arrange on non-stick baking trays and chill for 15min.

3 Preheat oven to 200°C (180°C fan) mark 6. Cook shortbreads for 10-12min or until lightly golden. Carefully transfer to a wire rack to cool completely.

4 To serve, arrange the shortbreads on a serving plate. Top each with a smear of pesto, a sliver of mozzarella and a quarter of cherry tomato. Sprinkle over some black pepper and serve at room temperature.

GET AHEAD

Prepare to end of step 3 up to two days ahead. Leave to cool completely, then store in an airtight tin. Complete up to 1hr before serving.

Sticky Sausages

Hands-on time **5min**, plus cooling.

Cooking time about **25min**. Makes **30**

- ◆ 30 cocktail sausages, about 400g (14oz)
- ◆ 2½tbsp hoisin sauce
- ◆ 1tbsp wholegrain mustard
- ◆ 1-2tsp sesame seeds

1 Preheat oven to 200°C (180°C fan) mark 6. In a small roasting tin, mix together all the ingredients.

2 Cook for 20-25min until sausages are cooked through. Leave to cool for 10min. Serve warm or at room temperature.

GET AHEAD

These are best made on the day, but if you want to, you can prepare them up to a day ahead. Cook the sausages and leave to cool, then cover and chill. To serve, return sausages and any sauce to a small roasting tin and reheat in a preheated 200°C (180°C fan) mark 6 oven for 10min.

*'As pleasing to the eye as
they are to the tastebuds'*





Tortilla Chips for Dips

Hands-on time **10min**, plus cooling.

Cooking time about **20min**. Serves **10**

- ◆ **8 flour tortillas**
- ◆ **2tbsp olive oil**
- ◆ **¼-½tsp smoked paprika**

- 1** Preheat oven to 200°C (180°C fan) mark 6. Stack flour tortillas on top of each other, then cut through the stack like a pizza to make eight wedges. Put triangles into a large bowl with the oil, smoked paprika and lots of salt.
- 2** Use your hands to mix everything together, making sure all the triangles are covered with oil and spice. Divide triangles between two baking sheets.
- 3** Cook for 12-20min, tossing occasionally, until golden and crisp. Leave to cool completely before serving. Serve with dips.

GET AHEAD

Make up to two days ahead. Keep in an airtight tin.

Oriental Prawn and Squid Fishcakes

Hands-on time **10min**. Cooking time about **15min**. Makes **16**

- ◆ **½ onion, roughly chopped**
- ◆ **1tbsp green curry paste**
- ◆ **2tsp sesame oil**
- ◆ **3tbsp soy sauce**
- ◆ **Large handful fresh coriander**
- ◆ **150g (5oz) raw peeled prawns**
- ◆ **400g (14oz) raw squid tubes, cleaned and halved**
- ◆ **Sunflower oil to brush**
- ◆ **Few drops fish sauce**
- ◆ **1tsp soft brown sugar**
- ◆ **½ red chilli, deseeded and finely chopped**

- 1** Put the onion, curry paste, sesame oil, 1tbsp soy sauce and most of the coriander into a food processor. Reserve a third each of the prawns and squid, then add the rest to the processor. Whiz to make a smooth paste, then add remaining prawns and squid and pulse until the mixture is chunky.
- 2** Preheat grill to high. Drop 16 spoonfuls of the mixture on to a non-stick baking tray, then flatten each with a damp finger to make a rough 5cm (2in) wide patty. Brush each with a little oil and grill for 5-7min a side until golden and cooked through.
- 3** Meanwhile, in a small serving dish, stir together the remaining soy sauce and coriander, the fish sauce, sugar, chilli and 2tsp water. Serve prawn and squid fishcakes with the dipping sauce.





Tangerine Jelly Shots

Hands-on time **10min**, plus chilling. Cooking time about **3min**. Makes **12**

- ◆ 5 gelatine leaves
- ◆ 12 tangerines, about 1kg (2lb 2oz)
- ◆ 150g (5oz) caster sugar
- ◆ Double cream to serve, optional

1 Put the gelatine in a bowl and cover with cold water. Leave to soak for 5min. Meanwhile zest two tangerines and put zest into a large pan. Squeeze juice from zested and whole tangerines and add to the pan with the sugar.

2 Lift gelatine out of water (discard water) and add to pan. Heat gently until sugar dissolves. Strain mixture into a large jug with a good pouring spout and make up to 1 litre (1¾ pints) with cold water. Pour mixture into 12 small glasses and chill for at least 5hr, preferably overnight.

3 To serve, take out of fridge 5min before you need them to allow to soften slightly. Serve with spoons and topped with double cream, if you like.

GET AHEAD

Make jellies up to two days ahead.

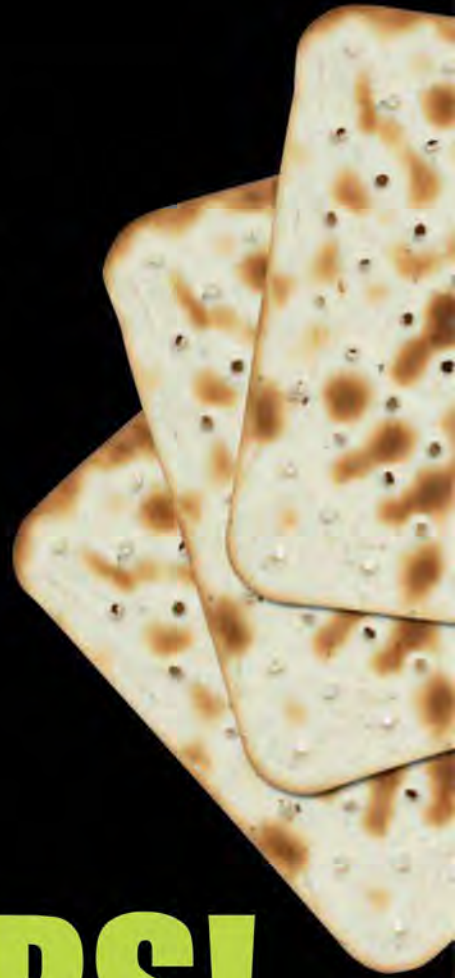


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time to get
started



Set the tone for the day with festive openers that combine lightness with a sense of luxury. Choose from simple salads and colourful soups, indulge your taste for seafood with salmon, mussel or crab creations, or tuck in to a crunchy bruschetta







Tasty Bruschetta

Hands-on time **5min.**

Cooking time about **10min.** Serves **2**

- ◆ 4 ciabatta bread slices
- ◆ 1tbsp extra-virgin olive oil, plus extra to brush
- ◆ 1tsp balsamic vinegar
- ◆ ½tsp runny honey
- ◆ ½ x 125g ball buffalo mozzarella, torn into pieces
- ◆ 40g (1½oz) Parma ham, torn into pieces
- ◆ 75-100g (3-3½oz) grilled artichoke hearts, chopped
- ◆ Basil leaves to garnish

1 Preheat oven to 200°C (180°C fan) mark 6. Arrange the ciabatta slices on a baking tray, brush with a little extra-virgin olive oil and bake for 8-10min until crisp and golden.

2 Meanwhile, whisk together the olive oil, balsamic vinegar, runny honey and seasoning in a jug.

3 Arrange the toasted bread slices on a platter and top with the mozzarella, Parma ham and artichoke pieces. Drizzle with the dressing and garnish with black pepper and basil leaves. Serve immediately.

COOK'S TIP

This is a really versatile recipe that can be topped with your favourite antipasti such as roasted peppers, chargrilled aubergine, feta and other cured meats.

Smoked Salmon and Mackerel Mousse Ring

Hands-on time **20min,** plus chilling. Serves **8**

- ◆ 500g (1lb 2oz) smoked salmon slices
- ◆ 500g (1lb 2oz) cream cheese
- ◆ 500g (1lb 2oz) smoked mackerel
- ◆ 200g (7oz) crème fraîche
- ◆ Large handful fresh parsley, finely chopped, plus extra to garnish
- ◆ 50g (2oz) capers, rinsed and roughly chopped
- ◆ Finely grated zest of 1½ lemons

1 Line a 1.5 litre (2¾ pint) ring mould with two layers of clingfilm. Set aside 150g (5oz) salmon and use the remainder to line the mould, overlapping slices to avoid gaps.

2 Put the cream cheese into a large bowl and beat until smooth. Peel and discard the skin from the mackerel fillets. Flake mackerel into the cream cheese and add the crème fraîche, parsley, capers and lemon zest. Stir to combine and check the seasoning.

3 Spoon the mackerel mixture into the salmon-lined tin and press down to level the surface. Cover filling with the reserved smoked salmon. Wrap the whole mould in clingfilm and chill for at least 4hr or overnight.

4 Take out of the fridge 10min before serving. To serve, unwrap the outer layer of clingfilm. Put a serving plate over the mould and invert. Peel off clingfilm, garnish with chopped parsley and freshly ground black pepper. Serve with toasts.

GET AHEAD

Make up to end of step 3 up to a day ahead. Cover and chill. Complete recipe to serve.

COOK'S TIP

Use your favourite smoked fish with the salmon to add interest to this retro-style starter.





Spectacular Swirled Soup

Hands-on time 15min.

Cooking time about 1hr. Serves 8

- ◆ 600g (1lb 5oz) fresh beetroot, unpeeled but trimmed
- ◆ 1 large onion, unpeeled and halved
- ◆ 2 celery sticks
- ◆ 3 garlic cloves, unpeeled
- ◆ 1.1 litre (2 pints) chicken stock
- ◆ 400g (14oz) fresh peas
- ◆ Small handful fresh curly parsley, roughly chopped

1 Preheat the oven to 200°C (180°C fan) mark 6. Wrap each beetroot and onion half separately in kitchen foil. Next, wrap celery sticks together in foil and finally the garlic. Put the parcels in a roasting tin and cook for 1hr or until tender.

2 Unwrap the vegetables when cool enough to handle. Peel beetroot and onion. Roughly chop beetroot and put into a blender with half the onion, 1 roasted celery stick and 600ml (1 pint) stock. Squeeze roasted garlic from two of the cloves, discarding the skins, and add to the mixture. Blend until smooth. Empty the soup into a pan and check the seasoning.

3 Meanwhile, bring a pan of water to the boil. Cook the peas for 2min or until tender. Drain.

4 Rinse the blender. Add the cooked peas, plus the remaining onion, celery and stock. Squeeze out the remaining roasted garlic, discarding skin, and add to the pea mixture. Blend until smooth. Empty soup into a separate pan and check the seasoning.

5 Gently reheat both soups, then pour each into a separate jug. With one jug in each hand, pour soups at the same time into a bowl. Grind over some black pepper and swirl soups quickly with a skewer. Repeat with the remaining bowls, then garnish with parsley and serve immediately.

GET AHEAD

Make soups up to a day in advance. After blending, empty into two separate bowls. Cool, then cover and chill. Reheat in separate pans and complete recipe to serve.

COOK'S TIP

To avoid staining your hands, wear latex gloves when peeling beetroot.

Lentil, Goat's Cheese and Beetroot Salad

Hands-on time 5min. Serves 4

- ◆ 3tbsp olive oil
- ◆ 1tbsp white wine vinegar
- ◆ 1tsp Dijon mustard
- ◆ 1tsp clear honey
- ◆ 250g pack Microwave Merchant Gourmet Lentils
- ◆ 2 balls cooked baby beetroot (not in vinegar), sliced into matchsticks
- ◆ 2 x 110g bags mixed herb salad leaves
- ◆ 150g (5oz) soft goat's cheese, crumbled
- ◆ 50g (2oz) hazelnuts, toasted and roughly chopped

1 First, make the dressing: put the oil, vinegar, mustard and honey into a small bowl. Season and whisk together.

2 Put the lentils, beetroot and salad leaves into a large bowl. Drizzle with the dressing and toss well. Divide among four plates, then scatter with the goat's cheese and hazelnuts to serve.



'A swirled soup will add colour to any table'



Potted Crab

Hands-on time **15min**, plus chilling.

Cooking time about **5min**. Serves **4**

- ◆ 200g (7oz) white crab meat
- ◆ ½-1 red chilli, deseeded and finely chopped
- ◆ 1½tbsp chopped fresh chives, plus extra to garnish
- ◆ Few dashes Worcestershire sauce
- ◆ Zest and juice of ½ lemon, plus lemon wedges to serve
- ◆ 250g (9oz) unsalted butter
- ◆ Few gratings fresh nutmeg

1 In a medium bowl, mix together the crab, chilli, chives, Worcestershire sauce, lemon zest and juice. Check the seasoning. Divide equally among four ramekins.

2 Melt butter in a small pan. Take off the heat, then spoon off and discard any surface scum. Pour the clear butter over the crab mixture, dividing equally among the ramekins, and discard the milky whey in the bottom of the pan.

3 Sprinkle nutmeg and the extra chives on top of each ramekin. Cover and chill for at least 1hr.

4 Take ramekins out of fridge 10min before serving. Serve with slices of bread and lemon wedges.

GET AHEAD

Make to end of step 3 up to two days in advance. Complete recipe to serve.

COOK'S TIP

For a spicier pot, add more chilli and Worcestershire sauce.

Stilton and Fig Salad

Hands-on time **15min**. Serves **6**

- ◆ 12 figs, woody stalks trimmed
- ◆ 6 Parma ham slices, halved lengthways
- ◆ 1 punnet of cress
- ◆ 100g (3½oz) radishes
- ◆ 40g (1½oz) Stilton, roughly crumbled
- ◆ 3tbsp balsamic glaze (try Cooks' Ingredients Balsamic Vinegar Glaze, £3.79, Waitrose)
- ◆ 3tbsp runny honey
- ◆ 3tbsp extra virgin olive oil

balsamic glaze, honey and oil over each plate. Serve with crusty bread.

GET AHEAD

Make to the end of step 2 up to 3hr in advance. Cover and chill figs. Put cress and radish into separate bowls, cover with damp kitchen towel, then cover and chill. Bring to room temperature and complete recipe.

1 Put a fig base-down on a board. Cut vertically into quarters, leaving them attached at the base. Use your fingers to press the base of the fig to open up the quarters. Repeat with remaining figs.

2 Wrap a Parma ham strip around the base of each fig and set aside. Trim cress from the soil and discard soil. Thinly slice the radishes.

3 Place two figs on each of the six plates. Divide radishes, cress and Stilton equally among the plates. Drizzle ½tbsp each of





Thai-style Mussels

Hands-on time **20min**. Cooking time about **15min**. Serves **4**

- ◆ 2kg (4½lb) fresh mussels
- ◆ 2tbsp olive oil
- ◆ 3 shallots, finely chopped
- ◆ 1 stalk lemongrass, finely chopped
- ◆ 1 red chilli, sliced into rings
- ◆ 150ml (5fl oz) dry white wine
- ◆ 165ml tin coconut milk
- ◆ 20g pack fresh coriander, roughly chopped
- ◆ 1 lime, quartered

1 Scrub the mussels in cold water, removing any beards or barnacles on the shells. Discard any with damaged shells or that stay open when lightly tapped.

2 Heat the olive oil in a large pan deep enough to hold the mussels. Add the shallots, lemongrass and chilli and fry gently for 3min.

3 Add the wine and simmer for 1min, then add the coconut milk. Simmer for 5min, then add the mussels. Cover tightly with a lid and cook for 5min until the mussels are opened. Discard any that stay closed.

4 Stir in the coriander and divide the mussels among four warmed bowls. Pour over the sauce and serve with lime to squeeze over. Serve with crusty bread to mop up the juices.

Chicken Liver and Thyme Parfaits

Hands-on time **30min**, plus chilling.

Cooking time about **30min**. Serves **6**

- ◆ 200g (7oz) butter, softened
- ◆ 1 onion, finely chopped
- ◆ 800g (1¾lb) chicken livers
- ◆ 2tbsp brandy
- ◆ ¾tbsp fresh thyme leaves, plus extra to garnish

1 Melt 1tbsp of the butter in a frying pan. Gently cook onion, covered, for 20min until soft and translucent. Meanwhile, trim and discard any green bits or sinews from livers.

2 Put cooked onions in a food processor. Return pan to medium-high heat and add half the livers. Cook for 4min, turning once. Add cooked livers to processor. Return pan to heat and cook remaining livers, adding brandy and thyme to pan for final 30sec of cooking. Scrape pan contents into the processor, with 75g (3oz) of the remaining butter, plus seasoning. Whiz until smooth.

3 Push the mixture through a fine sieve; check seasoning. Divide among six ramekins; smooth surface.

4 Melt remaining butter in a small pan, then spoon off and discard scum. Pour a layer of clear butter into each ramekin to cover parfait (leave cloudy whey in base of the pan). Garnish ramekins with thyme leaves, then cover and chill for at least 1hr before serving with bread.

GET AHEAD

Make parfaits up to a day ahead. Cover and chill.



'Start as you mean to go on with a rich, silky smooth parfait'



Parsnip and Stilton Soup

Hands-on time **15min**. Cooking time about **15min**. Serves **6**

- ◆ 1 medium onion, roughly chopped
- ◆ 1 celery stick, roughly chopped
- ◆ 9 parsnips, roughly chopped
- ◆ 3tbsp olive oil
- ◆ 1.5 litres (2½ pints) vegetable stock
- ◆ 100g (3½oz) bread, cut into 1cm (½in) cubes
- ◆ 75g (3oz) Stilton

1 Whiz the onion, celery and parsnips in a food processor until finely chopped. Heat 2tbsp of the oil in a large pan and fry the chopped vegetables for 2-3min until beginning to soften. Season well.

2 Pour in the stock and simmer for 10min, stirring occasionally, until vegetables are tender. Meanwhile, heat remaining oil in a frying pan over a high heat and fry the bread cubes until golden. Set aside.

3 Blend the soup, in batches if necessary, until smooth. Check the seasoning and divide among six warmed soup bowls. Crumble some Stilton into each bowl, then add croutons and serve immediately.

GET AHEAD

Make the soup and croutons up to a day ahead. Cover soup and chill, and store croutons in an airtight container. Gently reheat soup and complete recipe to serve.

Jumbo Salmon Blini

Hands-on time **20min**, plus cooling.

Cooking time about **10min**. Serves **8**

- ◆ 300ml (½ pint) crème fraîche
- ◆ Zest and juice of ½ lemon, plus lemon wedges to serve
- ◆ 175g (6oz) plain flour
- ◆ 1tsp baking powder
- ◆ 3 large eggs, separated
- ◆ 200ml (7fl oz) milk
- ◆ 3tbsp chopped fresh chives, plus extra to garnish
- ◆ ½tbsp olive oil
- ◆ 210g pack smoked salmon slices
- ◆ 1tbsp lumpfish caviar, optional

1 In a small bowl, mix together crème fraîche, lemon zest and juice, and some salt and freshly ground black pepper. Set aside.

2 Sift the flour, baking powder and a pinch of salt into a large bowl. Make a well in the centre and add the egg yolks and milk. Gradually whisk the flour into the liquid to make a smooth batter.

3 In a separate bowl, whisk the egg whites until they form stiff peaks. Use a large metal spoon to fold egg whites into the batter, then add the chives and some freshly ground black pepper.

4 Preheat grill to medium. Heat oil in a 25.5cm (10in) non-stick frying pan. Add the batter and cook over low-medium heat for 3-4min until the base is golden. Next, grill for 3min until golden and cooked through. Leave blini to cool for 30min.

5 To serve, put the blini on a cake stand or serving plate and spoon over the crème fraîche mixture. Top with smoked salmon slices and garnish with extra chives, freshly ground black pepper and lumpfish caviar, if using. Serve with lemon wedges and a green salad, if you like.

GET AHEAD

Complete recipe to end of step 4 up to 2hr ahead. Cover and chill crème fraîche mixture. Cover and keep blini at cool room temperature. Complete recipe to serve.





ready to **roast**



Keep up the tradition with a cooked-to-perfection Christmas turkey – or choose from succulent roasts with few frills, or an additional twist, such as a couscous crust, juniper berries or a sweet glaze for that special touch





Sage and Orange Roast Turkey

Hands-on time **25min**, plus resting. Cooking time about **3¼hr**. Serves **8**, with leftovers

- ◆ **5.4kg (12lb) free-range turkey** (reserve the giblets for stock)
- ◆ **100g (3½oz) unsalted butter, softened**
- ◆ **Finely grated zest of 1 large orange**
- ◆ **1tbsp dried sage**
- ◆ **½ quantity Chestnut and Apple Stuffing** (see **A Bit On The Side** section)
- ◆ **2 oranges, quartered, to garnish**

1 Remove the turkey from the fridge 1hr before you stuff it to let it come up to room temperature. Preheat oven to 190°C (170°C fan) mark 5. In a small bowl, mix together the butter, orange zest, sage and some seasoning.

2 Put the turkey, breast-up, on a board and use tweezers to pluck any stray feathers from the skin. Lift up the neck flap and use your fingers to ease the skin gently away from the breast meat. Spread the butter between the skin and the meat.

3 Put the stuffing inside the neck cavity, taking care not to overfill. Turn the turkey over on to its breast, pull the neck flap down and over the stuffing and secure with a skewer or cocktail sticks. Weigh the turkey and calculate the cooking time, allowing 30-35min for each 1kg (2lb 2oz) of weight.

4 Transfer the turkey to a large roasting tin, breast-side up. Secure the legs with string and season all over. Cover loosely with foil and roast for your calculated time, removing foil for last 30min of cooking. If you find the skin is browning too quickly, cover the turkey with foil again – and don't forget to baste your bird at least four times during cooking.

5 To check the turkey is cooked, insert a fork into the thickest part of the thigh and check that the juices run clear. If there's any red tinge, return the bird to the oven and keep checking it every 10-15min. Alternatively, use a meat thermometer – the temperature needs to read 76°C when the thermometer is inserted into the thickest part of the thigh.

6 Transfer the roast turkey to a board (set aside the roasting tin for The Ultimate Gravy – see **A Bit On The Side** section), cover well with foil and clean tea towels. Leave to rest in a warm place for at least 30min or up to 1¼hr. When ready to serve, transfer to a warm platter, remove skewer or cocktail sticks and garnish with stuffing balls and orange quarters.





Roast Pork Belly

Hands-on time **15min**, plus resting. Cooking time about **2hr**. Serves **6**

- ◆ 1kg (2lb 2oz) pork belly, off the bone
- ◆ 1½tsp Chinese 5-spice powder
- ◆ 1 onion, cut into slices

- 1** Preheat oven to 220°C (200°C fan) mark 7. Dry pork skin with kitchen paper. With a sharp knife, score lines into skin about 1cm (½in) apart, cutting into the fat but not the meat. Rub salt into score marks, brushing off excess, then rub over Chinese 5-spice powder.
- 2** Arrange onion in base of a roasting tin just large enough to fit pork (if it's too big, the onion will burn). Sit pork on top and roast for 20min, then turn oven down to 180°C (160°C fan) mark 4 and cook for 1hr 45min.
- 3** Transfer pork to a board and cover lightly with foil. Rest 20-30min, then serve in slices with a selection of vegetables.



Braised Guinea Fowl and Red Cabbage with Juniper and Shallots

Hands-on time **30min**. Cooking time **2hr 20min**. Serves **8**

- ◆ 2tbsp rapeseed oil
- ◆ 2 oven-ready guinea fowl
- ◆ 150g (5oz) smoked lardons
- ◆ 400g (14oz) whole shallots, peeled
- ◆ 1 small red cabbage, cored and finely sliced
- ◆ 12 juniper berries, crushed
- ◆ 2tsp dark brown sugar
- ◆ 1tbsp red wine vinegar
- ◆ 2 fresh thyme sprigs
- ◆ 150ml (¼ pint) hot fresh chicken stock

1 Preheat the oven to 180°C (160°C fan) mark 4. Heat 1tbsp of the oil in a flameproof casserole large enough for both birds, and brown the guinea fowl over a medium to high heat. Remove from casserole and set aside.

2 Add the remaining oil to the casserole with the lardons. Fry gently to release the fat, then add the shallots and cook over a medium heat until lightly browned.

3 Stir in the red cabbage and cook for 5min, stirring, until the cabbage has softened slightly. Add the juniper berries, sugar, vinegar, thyme and stock. Season.

4 Put the guinea fowl on top of the cabbage mixture, then cover the casserole tightly with a lid or double thickness of foil and braise in the oven for 1½hr. Remove the lid and continue cooking for 30min until the birds are cooked through – the juices should run clear when you pierce the thighs with a skewer.

5 Transfer the guinea fowl to a board and spoon the cabbage and juices on to a serving platter. Arrange the guinea fowl on top of the cabbage and serve at once.

COOK'S TIP

To serve, joint the birds into eight as you would a chicken. (For a step-by-step guide to jointing poultry, visit allaboutyou.com/food).



*'Crisp, flavoured
crackling makes this
cut a real winner'*



Leg of Lamb

Hands-on time **15min**, plus resting.

Cooking time about **1hr 20min**. Serves **8**

- ◆ 2.5kg (5½lb) leg of lamb
- ◆ 4 rosemary sprigs
- ◆ ½tbsp oil
- ◆ 4 garlic cloves, cut into slivers
- ◆ 4 anchovy fillets, roughly chopped
- ◆ 4 oregano sprigs
- ◆ 1 large onion, thickly sliced
- ◆ 1 lemon, cut into 6 wedges

- 1 Take the lamb out of the fridge an hour before roasting. Pat skin dry with kitchen paper.
- 2 Preheat oven to 220°C (200°C fan) mark 7. Cut the rosemary into smaller sprigs and rub oil over the lamb. Cut small slits all over the meat and insert garlic slivers, rosemary sprigs, bits of anchovy and leaves from two of the oregano sprigs into the gaps. Season well.
- 3 Put onion slices in the base of a roasting tin just large enough to hold the lamb. Top with remaining oregano, then the lamb, fat-side up (the onions must be covered to prevent them burning). Tuck lemon wedges around the meat.
- 4 Put lamb into oven and turn down heat to 190°C (170°C fan) mark 5. Roast for 15min per 450g (1lb) for pink meat, longer if you like it more cooked.
- 5 Transfer lamb to a board and cover with aluminium foil. Rest for 30min before carving. Serve with a selection of vegetables and mint sauce.

GET AHEAD

Prepare the lamb to the end of step 3 up to 2hr ahead. Complete recipe to serve.

Glorious Gammon

Hands-on time **20min**, plus cooling. Cooking time about **4hr**. Serves **6**, with leftovers

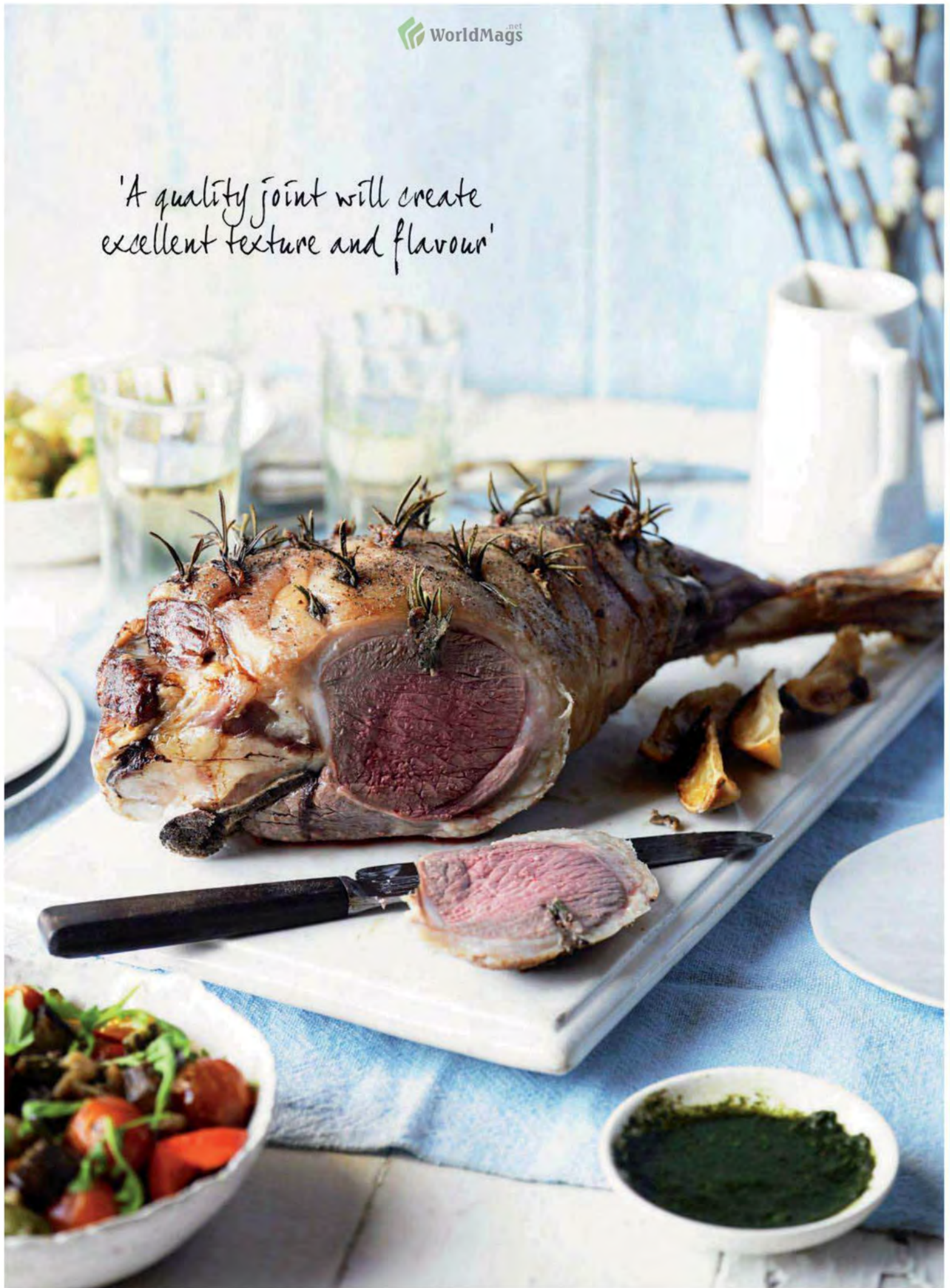
- ◆ 4kg (9lb) whole boneless gammon
- ◆ 2 bay leaves
- ◆ 1tsp black peppercorns
- ◆ 40-50 whole cloves
- ◆ 50g (2oz) dark muscovado sugar
- ◆ 1tbsp thin-cut marmalade
- ◆ 2tsp English mustard powder
- ◆ 1tbsp brandy

- 1 Weigh your gammon, then put it into a large deep pan and cover with cold water. Bring to the boil, simmer for 10min, then drain and discard the water. Re-cover with cold water, add bay leaves and peppercorns and bring to the boil. Cover the pan, lower the heat to a gentle simmer and cook for 25min per 450g (1lb) until cooked through.
- 2 Sit a wire rack in a large roasting tin. Remove ham from cooking liquid (the ham stock makes a good base for soups), and

put on the rack. Leave to cool for 15min. Preheat oven to 180°C (160°C fan) mark 4.

- 3 Use a knife to remove the skin, leaving a good layer of fat covering the ham. Score a diamond pattern into the fat, and stud the centre of each diamond with a clove. In a small bowl, mix together the sugar, marmalade, mustard powder and brandy, then brush over the ham and cook for 20-25min until golden. Serve warm or at room temperature.

*'A quality joint will create
excellent texture and flavour'*



Traditional Roast Beef

Hands-on time **15min**, plus resting. Cooking time about **1hr 10min**. Serves **4**

- ◆ **2kg (4½lb) beef forerib – ask for it French trimmed and chined**
- ◆ **1 red onion, roughly sliced**
- ◆ **15g (½oz) butter, softened**
- ◆ **½tsp English mustard powder**

1 Take beef out of fridge 1hr before cooking to allow it to come up to room temperature. Preheat oven to 220°C (200°C fan) mark 7. Arrange onion in a single layer in the base of a small, sturdy roasting tin large enough to hold the beef. Put meat on top, skin-side up. Spread butter all over the beef, sprinkle over mustard powder and season well. Pour boiling water into the roasting tin so it comes 1cm (½in) up the sides.

2 Roast beef for 20min, then turn down oven to 190°C (170°C fan) mark 5 and continue to cook for 10min per 500g (1lb 2oz) for rare meat, 15min per 500g (1lb 2oz) for medium rare meat and 20min per 500g (1lb 2oz) for well-done meat. Alternatively, use a meat thermometer: for medium rare

beef the internal temperature should be 60°C. Top up the water in the base of the tin halfway through cooking time if the onions are scorching.

3 When the meat is cooked to your liking, carefully lift out of roasting tin and transfer to a board. Cover with foil and leave to rest for 30min. Reserve onions and any cooking juices in the pan to make the gravy. Serve beef in slices with a selection of vegetables and Yorkshire puddings.

COOK'S TIP

Keep any leftover beef covered in fridge for up to three days. Use slices to make roast beef sandwiches – sublime!

PLEASE NOTE

Cooking times are guidelines only, as the shape of beef joints varies.







Perfect Roast Chicken

Hands-on time **5min**, plus resting.

Cooking time **1¼hr**. Serves **4**

- ◆ **1 1.8kg (4lb) free-range chicken**
- ◆ **25g (1oz) butter, softened**
- ◆ **2 tbsp olive oil**
- ◆ **1 lemon, cut in half**
- ◆ **1 small head of garlic, cut in half diagonally**

- 1** Preheat the oven to 220°C (200°C fan) mark 7. Put the chicken into a roasting tin just large enough to hold it comfortably. Spread the butter all over the chicken then drizzle with the olive oil and season.
- 2** Squeeze the lemon juice over, then put one half of the lemon inside the chicken. Put the other half and the garlic pieces into the tin.
- 3** Cook the chicken in the oven for 15min, then turn the heat down to 190°C (170°C fan) mark 5 and roast chicken for a further 45min-1hr or until the leg juices run clear when pierced with a skewer or sharp knife. While the bird is cooking, baste from time to time with pan juices. Add a splash of water to the tin if the juices dry out.
- 4** Take out the chicken, put on a warmed plate and cover with foil. Leave for 10min before carving, so juices that have risen to the surface soak back into the meat – this will make it more moist and easier to slice. Mash some of the garlic into the pan juices and serve the gravy with the chicken. Serve with boiled new potatoes and seasonal vegetables – green beans and mange tout go well.

COOK'S TIP

Roasting the chicken whole means the oven does the hard work, and the lemon juice makes lovely instant gravy at the end.

Rolled Turkey Roast with Rosemary Potatoes

Hands-on time **20min**. Cooking time about **1hr 50min**. Serves **6**, with leftovers

- ◆ **2 garlic cloves, crushed**
- ◆ **100g (3½oz) butter, softened**
- ◆ **2 x 900g (2lb) turkey breasts, skinned**
- ◆ **10 smoked streaky bacon rashers**
- ◆ **6 large baking potatoes, about 1.8kg (4lb), peeled and halved**
- ◆ **6 rosemary sprigs**
- ◆ **2tbsp olive oil**

- 1** Preheat oven to 200°C (180°C fan) mark 6. Combine garlic and butter. Season, then rub over turkey breasts. Lay one breast on a board and place the other on top so the thickness of the turkey roll will be roughly even. Stretch the bacon slices over the turkey, overlapping them a little. Tie roll together with string, spacing knots 5cm (2in) apart. Put on a large wire rack over a large roasting tin.
- 2** Roast for 30min, then take out of oven and lift rack off roasting tin. Put potatoes,

rosemary and oil in tin. Season well, then carefully toss potatoes in oil. Cover with foil, then pierce a few times with a knife. Lay the turkey rack back over the tin.

3 Return to the oven and continue cooking for about 1hr or until juices run clear when a skewer is inserted into the thickest part of the turkey. Lift wire rack out of the oven and remove the foil to allow the potatoes to brown for 20min.

4 Transfer turkey to a board, cover loosely with foil and rest for about 20min before carving. Serve with accompaniments and ready-made cranberry sauce.

GET AHEAD

Prepare turkey roll to end of step 1 up to a day ahead. Cover and chill. Complete recipe to serve.



'So simple, but always a treat'



Couscous-crusted Lamb

Hands-on time **15min**, plus resting. Cooking time about **20min**. Serves **6**

- ◆ 75g (3oz) couscous
- ◆ 3 racks of lamb, excess fat trimmed off
- ◆ 25g (1oz) each dried cranberries and pistachios, finely chopped
- ◆ 2 medium eggs
- ◆ 1½tsp wholegrain mustard
- ◆ 1½tsp dried mint

1 Put the couscous into a bowl and pour over 125ml (4fl oz) boiling water. Cover with clingfilm and set aside for 10min.

2 Meanwhile, trim any membrane from the lamb racks, scrape the bones clean using a small knife and pat the meat dry. Put the lamb racks on to a baking tray.

3 Preheat oven to 200°C (180°C fan) mark 6. Use a fork to fluff up the couscous, then stir in the cranberries, pistachios, eggs, mustard, mint and some seasoning. Press a third of the crust on top of the meat on each lamb rack.

4 Cook the lamb for 15-20min for pink meat, or longer if you prefer. Transfer racks to a board, cover with foil and leave to rest for 5min before carving and serving. Serve with a selection of vegetables.

FREEZE AHEAD

Prepare to end of step 3 up to one month ahead. Wrap baking tray well in clingfilm, then freeze. To serve, defrost lamb overnight in the fridge, unwrap and complete recipe.





the easiest ever TURKEY GUIDE

Too dry, not cooked, not quite big enough, how long will it take to thaw? Cut out the guesswork with our simple guide



WHAT SIZE DO YOU NEED?

◆ Allow around 375g (13oz) turkey, on the bone, per person. That'll give you enough for leftovers, too.

IF YOUR BIRD IS FROZEN...

◆ Allow plenty of time for it to thaw before cooking. Leave it in its bag and thaw at room temperature, removing the giblets as soon as they're loose. When there are no ice crystals inside the body cavity and the legs are flexible, cover the turkey and put it in the fridge – check the chart below for approximate times. After thawing, cook within 24 hours.

GET THE STUFFING RIGHT

◆ Loosely stuff the neck end only, just before cooking, allowing 225g (8oz) stuffing for each 2.3kg (5lb) dressed weight of bird. Secure the neck skin with skewers or cocktail sticks, or sew using a trussing needle threaded with fine string.

COOKING TO PERFECTION

◆ Weigh the bird after stuffing, coat it with butter and season. Wrap it loosely in a tent of foil, then cook in a preheated oven at 190°C (170°C fan) mark 5 (see chart right for timings). Aim for the bird to be ready at least half an hour before you plan to eat, so it can rest – that will also give some leeway if it's still pink. For golden skin, remove the foil from the bird about an hour before the end of the cooking time, basting regularly.

HOW TO TELL IF IT'S COOKED THROUGH...

◆ Pierce the thickest part of the leg with a skewer. The juices that run out should be golden and clear with no traces of pink. For a failsafe method, the Good Housekeeping experts recommend using a cooking thermometer – Lakeland (www.lakeland.co.uk; 015394 88100) has a good range. Once the turkey is done, cover with foil and keep it in a warm place for up to an hour until you're ready to carve.

HOW TO CARVE THE TURKEY...

◆ Start with a well-sharpened carving knife and a carving fork.
◆ Put the turkey on a board or platter – one with small spikes to secure the bird is particularly useful – and push the carving fork into the leg to hold it steady.
◆ With the leg end of the turkey facing

you, remove a leg by carving the skin between the thigh and breast. Bend the thigh outwards, then cut straight through the hip joint, removing the whole leg. Then carve the leg between the thigh and drumstick to create two pieces.
◆ Hold the flat of the carving knife against the side of the breast without the leg. Cut the meat evenly along the length of the breast, so you're going against the grain, to create neat slices. Use the knife and fork to lift each slice on to warm plates.
◆ Remove the wing by cutting through the skin between it and the breast, moving the wing to locate the joint and cutting right through it.
◆ To remove meat from the drumsticks, wrap the end of the bone in kitchen paper, so you can hold it. Slice along the line of the bone to remove the meat from each side, rolling the leg to get around the bone.



Turkey know-how: thawing and cooking

CALCULATED FOR AN OVEN TEMPERATURE OF 190°C (170°C FAN) MARK 5

OVEN-READY WEIGHT (AT ROOM TEMP)	APPROX NUMBER OF SERVINGS	APPROX THAWING TIME	COOKING TIME
550g-1.4kg (1¼-3lb)	2-4	4-10hr	1-1½hr
1.4-2.3kg (3-5lb)	4-6	10-15hr	1½-2hr
2.3-3.6kg (5-8lb)	6-10	15-18hr	2-3hr
3.6-5kg (8-11lb)	10-15	18-20hr	3-3¼hr
5-6.8kg (11-15lb)	15-20	20-24hr	3¼-4hr

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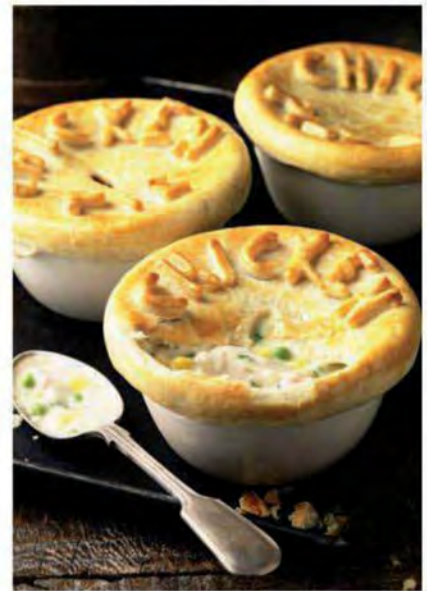


the • main event



With warming and hearty meals and suppers to fill the gap, there's no excuses for living off the turkey leftovers. Tuck in to curry or stew and dumplings, and good old comfort food like a rich fish pie or simple chicken pots







Chicken Pot Pies

Hands-on time 45min. Cooking time about 1hr. Serves 4

- ◆ 600g (1lb 5oz) skinless chicken thighs
- ◆ 1 small carrot, halved
- ◆ 1 small onion, halved
- ◆ 1 bay leaf
- ◆ A few parsley stalks, plus 2tbsp freshly chopped parsley
- ◆ 6 black peppercorns
- ◆ 25g (1oz) butter
- ◆ 25g (1oz) plain flour
- ◆ 2tbsp double cream
- ◆ 100g (3½oz) each frozen peas and sweetcorn
- ◆ 275g (10oz) ready-made shortcrust pastry
- ◆ 1 egg, beaten

1 Put chicken in a pan with the carrot, onion, bay leaf, parsley stalks and peppercorns. Cover with cold water. Bring to just under the boil, then simmer for 15-20min until cooked. Skim the surface regularly. Remove chicken with a slotted spoon and set aside. Measure 400ml (14fl oz) poaching stock and discard the rest along with the stock vegetables.

2 Melt butter in a pan over a medium heat; stir in flour. Cook for 1min, take off heat and gradually blend in reserved stock. Cook over a gentle heat, stirring, until thickened. Simmer for 5min, add cream and cook for 5min.

3 Strip chicken meat. Stir into the sauce with peas, sweetcorn and chopped parsley. Cool a little.

4 Preheat oven to 200°C (180°C fan) mark 6. Roll out pastry to 3mm (¼in) thick. Use the top of one 300ml (½ pint) ovenproof basin as a guide and cut out four circles of pastry 2cm (¾in) larger than the diameter. Set aside.

5 Divide mix among four 300ml (½ pint) ovenproof dishes. Dampen pastry edges with water and use it to top the basins, folding it over the edges. Cut a slit in pastry to let out steam. Use trimmings to decorate pies. Brush with egg. Bake for 30min until golden on top and filling is piping hot. Serve with steamed seasonal vegetables.

Cod with Smoky Tomato Lentils

Hands-on time 10min. Cooking time about 40min. Serves 4

- ◆ 2tbsp extra virgin olive oil
- ◆ 4 spring onions, chopped
- ◆ 50g (2oz) chorizo, finely chopped
- ◆ 1tbsp harissa
- ◆ 400g tin chopped tomatoes with onion, garlic and herbs
- ◆ 2 x 400g tins brown lentils, drained and rinsed
- ◆ 450g jar roasted skinned red peppers, drained, rinsed and chopped
- ◆ 550g (1¼lb) cod fillet (if you prefer you can use pollock), cut into chunks
- ◆ 3tbsp freshly chopped flat-leaved parsley
- ◆ Lemon wedges to serve

1 Heat 1tbsp of the oil in a large, heavy-based pan. Add the chopped spring onions and chorizo and fry for 5min or until onions are soft. Add the harissa and cook for 1-2min, then stir in the chopped tomatoes, lentils and peppers. Bring to the boil, then leave to simmer gently, with the lid half on, for 20min.

2 Season the fish, then push the chunks down into the lentil mixture until half submerged. Cover and simmer gently for 5-6min until the cod is opaque and cooked through. Sprinkle with parsley, then spoon into warm bowls, drizzle with remaining oil and serve with the lemon wedges to squeeze over.

*'Work wonders in a pot topped
with a golden flaky crust'*





Bacon and Squash Risotto

Hands-on time **20min**. Cooking time about **30min**. Serves **4**

- ◆ 1tbsp olive oil
- ◆ 200g (7oz) smoked bacon lardons
- ◆ ½ butternut squash, about 350g (12oz)
- ◆ 1 onion, finely chopped
- ◆ 1 garlic clove, crushed
- ◆ 350g (12oz) risotto rice
- ◆ 150ml (5fl oz) white wine
- ◆ 1.1 litre (2 pints) hot vegetable stock
- ◆ 2tbsp pesto

1 Heat half the oil in a large pan over medium heat. Fry lardons for 5min or until golden. Meanwhile, peel the squash, then remove and discard any seeds. Cut the squash into 1.5cm (½in) cubes.

2 Use a slotted spoon to lift out bacon and put into a large bowl. Add remaining oil to the pan and fry squash and onion for 10min until tender. Stir in garlic and cook for 1min. Lift squash mixture out of pan and add to bacon.

3 Return the empty pan to the heat and add the rice and wine. Bring to the boil and simmer, stirring, for 2min. Gradually add the stock one ladleful at a time, adding each ladleful only when the previous one has been absorbed. Stir well after each addition. Continue until the rice is cooked – this will take about 15min.

4 Stir bacon mixture into the risotto and swirl through the pesto. Check the seasoning, then serve immediately.

Sticky Duck with Sweet and Sour Cherry Sauce

Hands-on time **15min**. Cooking time about **40min**. Serves **6**

- ◆ 6 small duck breasts
- ◆ 5tbsp morello cherry jam
- ◆ 1½tbsp white wine vinegar
- ◆ 200ml (7fl oz) hot chicken stock
- ◆ 2tbsp roughly chopped fresh oregano

1 Preheat oven to 200°C (180°C fan) mark 6. With a sharp knife, trim away excess fat and sinew from each duck breast, then diagonally score the fat – but don't cut into the meat.

2 Put the duck breasts, skin-side down, into a large frying pan over the lowest heat. Leave for 15-20min to allow the fat to run out. Pour off and reserve fat in a clean jar (see tip).

3 When the skin of the duck is golden and most of the fat has melted away, put the duck breasts, skin-side up, on a rack in a roasting tin. Brush with 1½tbsp jam. Cook in the oven for 15min if you like it pink or 20min for well done.

4 Make the Sour Cherry Sauce by mixing together the remaining jam, the white wine vinegar and hot chicken stock. Simmer gently for 10min. Check the seasoning, then blitz with a hand blender or whiz

in a blender until the mixture is smooth.

5 Take the duck breasts out of the oven, put on a board, cover with foil and leave to rest for 5min. Pour any juice that seeps out of the duck into the sauce, then stir in the oregano. Slice the duck breasts thickly and serve with the sauce, potatoes, leeks and carrots.

GET AHEAD

Prepare the duck to the end of step 2. Cool, then cover and chill for up to a day. Bring up to room temperature, then complete recipe. Make the sauce up to a day ahead, omitting the oregano. To serve, warm through and complete recipe.

COOK'S TIP

Store the leftover fat from the duck in an airtight container in the fridge so you can use it when you make roast potatoes another time. The fat will keep for up to two weeks in the fridge.





Beef Stew with Scarborough Fair Dumplings

Hands-on time 25min. Cooking time about 3hr 40min. Serves 6

- ◆ 2tbsp sunflower oil
- ◆ 450g (1lb) stewing steak, cut into 5cm (2in) pieces
- ◆ 2 medium onions, finely sliced
- ◆ 2 carrots, sliced
- ◆ 350g (12oz) swede, cut into chunks
- ◆ 2tbsp plain flour
- ◆ 150ml (¼ pint) Guinness
- ◆ 300ml (½ pint) hot beef stock
- ◆ 2tsp dark brown sugar
- ◆ 1tbsp Worcestershire sauce
- ◆ 1 bay leaf
- ◆ 1 thyme sprig

FOR THE DUMPLINGS

- ◆ 200g (7oz) plain flour
- ◆ 3tsp baking powder
- ◆ ½tsp dry English mustard
- ◆ 50g (2oz) low-fat vegetable suet, such as Atora Light
- ◆ 2tbsp mixed freshly chopped herbs (parsley, sage, rosemary, thyme)

1 Preheat the oven to 150°C (130°C fan) mark 2. Heat 1tbsp oil in a flameproof

casserole dish and brown the stewing steak in batches. Set aside.

2 Add remaining oil to the pan and gently fry the onions and carrots for 10min until softened. Add swede and cook for 2min.

3 Return beef to pan, sprinkle in flour and cook for 1min. Gradually stir in the Guinness and stock. Add sugar, Worcestershire sauce, bay leaf and thyme; bring to the boil. Cover and cook in the oven for 3hr. The beef should be so tender you can cut it with a spoon.

4 To make the dumplings, sift the flour, baking powder, mustard and ½tsp salt into a bowl. Stir in the suet and mixed herbs. Using a flat-bladed knife, stir in around 150ml (¼ pint) cold water to make a soft but not too sticky dough.

5 Divide dough into 12 and roll into balls. Drop on to stew, spaced evenly apart. Cover and cook for 20min until puffed up. Remove lid and return to the oven for 5min to finish cooking dumplings. Serve with seasonal vegetables.

Zoë's Chicken

Hands-on time 15min. Cooking time about 15min. Serves 4

- ◆ 4 x 125g (4oz) chicken breasts, cut into bite-size pieces
- ◆ 25g (1oz) plain flour
- ◆ 2tbsp olive oil
- ◆ 250g (9oz) chestnut mushrooms, sliced
- ◆ 150ml (5fl oz) white wine
- ◆ 300ml (½ pint) crème fraîche
- ◆ ½tbsp Dijon mustard
- ◆ 2tbsp chopped fresh tarragon
- ◆ Large handful spinach

1 Put the chicken into a bowl and sprinkle over the flour and some seasoning. Mix together. Heat half of the oil in a large frying pan over medium-high heat. Brown the chicken for 5min until golden – do this in separate batches if necessary to stop the chicken from sweating. Remove from pan and set aside.

2 Add the remaining oil to the pan and fry the mushrooms for 3-5min until nearly cooked through. Return chicken and any juices to the pan. Pour over the wine and simmer for 2min, then stir in the crème fraîche, mustard and most of the tarragon. Bring to the boil and simmer for 5min or until chicken is cooked through.

3 Stir in the spinach and check the seasoning. Sprinkle over the remaining tarragon and serve immediately with crusty bread to mop up the juices.

*'Savour succulent chicken
pieces in a creamy herby sauce'*





Salmon, Rocket and Orange Parcel

Hands-on time 25min, plus chilling. Cooking time 45min. Serves 6

- ◆ Flour to dust
- ◆ 2 x 375g blocks all-butter puff pastry
- ◆ 100g (3½oz) rocket
- ◆ Finely grated zest of 1½ oranges
- ◆ 3tbsp oil
- ◆ 750g (1lb 11oz) salmon in one piece, skinless
- ◆ 1 medium egg, beaten

1 Preheat oven to 200°C (180°C fan) mark 6. Lightly dust a work surface with flour. Roll out one pastry block to a rectangle 4cm (1½in) larger on all sides than your piece of fish. Put on a baking tray, prick all over with a fork and cook for 20min until golden and cooked through, carefully pressing pastry down from time to time with a spatula to stop it rising too much. Take out of oven and leave to cool on the baking tray.

2 Meanwhile, put rocket, orange zest, oil and some seasoning into a food processor; whiz until well combined but with some texture. Put skinned salmon on top of cooked pastry and top with rocket mixture. Brush pastry around fish with beaten egg.

3 Roll out remaining pastry as before, making sure it's large enough to cover the fish rectangle. If you like, cut a few small shapes out of the pastry in the central section. Cover fish and cooked pastry with raw pastry, crimping edges to seal. Brush with beaten egg and chill for 20min.

4 Bake for 25min until deep golden. Transfer to a serving board or platter and serve immediately in slices with roasted potatoes and salad.

GET AHEAD

Prepare to end of step 3 up to 2hr ahead. Complete recipe to serve.

COOK'S TIP

We used Alaskan Sockeye salmon (also known as Red Salmon) because it's sustainably caught and is a lovely dark pink colour.







A Very Special Fish Pie

Hands-on time **25min**

Cooking time about **1hr**. Serves **4**

- ◆ 300g (11oz) broccoli florets
- ◆ 25g (1oz) each butter and plain flour
- ◆ 300ml (½ pint) fish stock
- ◆ 2tbsp vermouth
- ◆ 150ml (¼ pint) double cream
- ◆ 1 heaped tsp wholegrain mustard
- ◆ 450g (1lb) skinned salmon fillets, cut into bite-size chunks
- ◆ 150g (5oz) raw prawns
- ◆ 1tbsp freshly chopped parsley
- ◆ 200g (7oz) potatoes, very thinly sliced
- ◆ 15g (½oz) butter, melted, to brush

1 Cook the broccoli in boiling salted water for 3-4min until the florets are just tender. Drain and refresh in cold water.

2 Melt the butter in a large pan and stir in the flour. Cook for 1min. Off the heat, gradually stir in the fish stock and vermouth, then return to the heat, stir until thickened and simmer for 15min. Add the cream and simmer for 10min. Stir in the mustard.

3 Preheat the oven to 180°C (160°C fan) mark 4. Stir the broccoli, salmon, prawns and parsley into the sauce and season. Put into a 2.3 litre (4 pint) shallow ovenproof dish and top with the potato slices. Brush with the melted butter. Cook for 25min until bubbling, then brown under the grill for 6-8min. Serve immediately.

Gamekeeper's Pie

Hands-on time **20min**. Cooking time about **1¼hr**. Serves **8**

- ◆ 2tbsp sunflower oil
- ◆ 800g (1lb 12oz) venison mince
- ◆ 1 onion, finely chopped
- ◆ 1 celery stick, finely chopped
- ◆ 1 large carrot, grated
- ◆ 1 garlic clove, crushed
- ◆ 1½tbsp plain flour
- ◆ 150ml (5fl oz) full-fat milk
- ◆ 2tbsp port
- ◆ 150ml (5fl oz) red wine
- ◆ 350ml (12fl oz) hot beef or game stock
- ◆ 1tbsp Worcestershire sauce
- ◆ 2tsp dried juniper berries, roughly crushed
- ◆ ½tbsp fresh thyme leaves
- ◆ 1 bay leaf
- ◆ 1.3kg (2lb 14oz) Desirée or similar waxy potatoes, peeled and cut into chunks
- ◆ 50g (2oz) butter
- ◆ 50-75ml (2-3fl oz) double cream

1 Heat 1tbsp oil in a large pan and brown the mince over a medium heat in batches. Remove from the pan using a slotted spoon. Set aside.

2 Using the same pan, turn the heat down

to low, add the remaining oil and gently fry the onion, celery and carrot for 15min until softened. Add the garlic. Fry for 1min. Sprinkle over the flour and cook, stirring, for 1min.

3 Turn the heat to medium and add the milk, 2tbsp at a time, stirring until absorbed. Stir in the port and wine and simmer until thickened. Add the stock, Worcestershire sauce, juniper berries, thyme and bay leaf. Bring to the boil; return the mince to the pan. Cover and simmer for 45min, stirring occasionally.

4 Meanwhile, bring a large pan of lightly salted water to the boil and cook the potatoes for about 15min or until tender. Drain and leave to steam dry in the colander. Heat the butter and cream in a small pan. Push the potato through a potato ricer or sieve into the potato pan (rinse it out first). Stir in enough cream and butter to make a smooth mash. Check seasoning.

5 Preheat the grill to medium. Tip the hot venison into an ovenproof dish about 30.5cm x 20.5cm (12in x 8in). Spread the mash on top and grill for 3-4min until golden. Serve with seasonal vegetables.



'Warming and rich, this fish pie delivers a secret extra kick'



One-pan Pork Chops

Hands-on time **10min**. Cooking time about **40min**. Serves **4**

- ◆ 4 pork loin chops
- ◆ ½tbsp sunflower oil
- ◆ 400g (14oz) new potatoes, halved lengthways
- ◆ 2 apples, cored and cut into 8 wedges
- ◆ 75ml (3fl oz) each cider and hot vegetable stock
- ◆ 50g (2oz) blue Wensleydale cheese
- ◆ 1tbsp fresh sage leaves, roughly chopped

- 1** Preheat the oven to 230°C (210°C fan) mark 8. Snip the fat on the pork chops at 2cm (¾in) intervals with a pair of scissors – this will stop the chops curling as they cook. Heat the sunflower oil in a flameproof roasting tin set over a medium heat on the hob, then brown the chops on both sides and set aside.
- 2** Put the potatoes in the same roasting tin and coat in the oil. Roast for 15min.
- 3** Nestle the browned pork and apples among the potatoes, then pour in the cider and stock. Season. Return to the oven for 15min or until the pork is cooked through.
- 4** Crumble over the cheese and return to the oven for 2-3min until melted. Garnish with sage and spoon over the cooking juices to serve.

Stuffed Chicken Breasts

Hands-on time **10min**. Cooking time about **30min**. Serves **4**

- ◆ 75g (3oz) Boursin Garlic & Fine Herbs Gournay Cheese
- ◆ 2tbsp finely chopped fresh curly parsley, plus extra to garnish
- ◆ Finely grated zest of ½ lemon
- ◆ 4 chicken breasts, skin removed
- ◆ 4 slices Parma ham
- ◆ 100ml (3½fl oz) each dry white wine and chicken stock
- ◆ 2 thyme sprigs, leaves removed

1 Preheat oven to 200°C (180°C fan) mark 6. In a bowl, mix together the Boursin, parsley and lemon zest. Make a horizontal cut in each chicken breast, then stuff each with a quarter of the cheese mix. Wrap a Parma ham slice horizontally around

each breast, covering the cheese, then put seam-side down in an ovenproof dish.

2 Pour over the wine and stock, drop in the thyme, then season well with black pepper. Bake for 25-30min until the chicken is cooked through. Sprinkle with parsley. Serve with salad, carrots and crushed new potatoes to soak up the cooking juices.





Sausages with Colecannon

Hands-on time **20min**. Cooking time about **40min**. Serves **4**

- ◆ 1tbsp sunflower oil
- ◆ 8 venison or Cumberland sausages
- ◆ 900g (2lb) Maris Piper or King Edward potatoes, cut into chunks
- ◆ 65g (2½oz) butter
- ◆ 1 medium onion, finely sliced
- ◆ 225g (8oz) Savoy cabbage, finely shredded
- ◆ 150ml (¼ pint) semi-skimmed milk

1 Heat the oil in a large frying pan and quickly brown the sausages all over. Then turn the heat to low and slowly continue cooking, turning occasionally, for 30min until the sausages are cooked through.

2 Cook the potatoes in lightly salted boiling water for 15min until tender. Drain and leave to stand in the colander for 2min to steam dry.

3 Meanwhile, melt 25g (1oz) butter in a pan and gently fry the onion for 10min until softened. Stir in the cabbage along with 50ml (2fl oz) water, then cover and cook for 5-7min until just tender.

4 Heat the milk and the remaining butter in the empty potato pan, tip in the potatoes and mash together until smooth. Season to taste. Gently stir in the cooked cabbage and onion. Serve with the sausages and a red wine gravy – see the recipe below.

COOK'S TIP

To make a red wine gravy, remove sausages from pan. Cover to keep warm. Drain all but 2tsp of the fat; add 2tsp plain flour. Cook for 1-2min. Add 100ml (3½fl oz) red wine and boil to reduce by half. Add 200ml (7fl oz) beef stock and 1-2tsp redcurrant jelly, then simmer until syrupy. Season.

Lamb, Potato and Peanut Curry

Hands-on time **20min**. Cooking time about **2hr**. Serves **8**

- ◆ 2tbsp olive oil
- ◆ 1 medium onion, chopped
- ◆ 1tbsp freshly grated root ginger
- ◆ 1.6kg (3½lb) leg of lamb, diced
- ◆ 3-4tbsp Massaman paste (try Bart Spices, £1.93 for 105g)
- ◆ 1tbsp fish sauce
- ◆ 2tbsp peanut butter
- ◆ 100g (3½oz) ground almonds
- ◆ 400ml tin coconut milk
- ◆ 600ml (1 pint) hot chicken stock
- ◆ 1-2tbsp dry sherry
- ◆ 500g (1lb 2oz) small potatoes, chopped into quarters
- ◆ 200g (7oz) green beans
- ◆ 75g (3oz) toasted peanuts, roughly chopped
- ◆ 20g pack coriander, finely chopped
- ◆ 2 limes, quartered

1 Preheat oven to 170°C (150°C fan) mark 3. Heat the oil in a large flameproof casserole. Add onion and cook over a medium heat for 7-8min until golden. Add ginger and cook for 1min. Spoon onion mixture out

of the pan and set aside. Add lamb and fry in batches until browned. Set aside.

2 Add the Massaman paste, fish sauce and peanut butter to the casserole dish and fry for 2-3min, then add the reserved onion and ginger mixture, lamb pieces, ground almonds, coconut milk, stock and sherry.

3 Bring to the boil, then cover with a lid and cook the curry in the oven for 1hr. Add the quartered potatoes and cook for a further 40min, uncovered, adding the green beans for the last 20min. Garnish the curry with toasted peanuts and coriander. Serve with the lime wedges to squeeze over and rice.

FREEZE AHEAD

Complete recipe, reserving the garnish. Cool quickly, then freeze for up to one month in a freezerproof container. To use, thaw overnight, then return to a large flameproof casserole and simmer on the hob for 30min until heated through. Garnish and serve.

'Sausages and mash
with a twist make the
ultimate comfort food'





the **veggie** *collection*



*Looking for inspiration for
your vegetarian guests?
Christmas dining can still be
a gourmet treat made with
appetising delights including
wild mushrooms, gorgonzola,
cranberries and sage, as
well as a handful of nuts*







Mixed Pepper and Goat's Cheese Puff Pastry Plait

Hands-on time 15min.

Cooking time about 40min. Serves 8

- ◆ 350g (12oz) ready-roasted mixed peppers (drained weight)
- ◆ 375g pack ready-rolled puff pastry
- ◆ 50g (2oz) soft vegetarian goat's cheese
- ◆ 2 thyme sprigs, leaves removed
- ◆ 1 medium egg, beaten
- ◆ ½tsp poppy seeds

- 1 Preheat oven to 190°C (170°C fan) mark 5. Put drained peppers on kitchen paper and dry thoroughly with more kitchen paper.
- 2 Unwrap pastry and put on a baking tray so the short end is in front of you. Spread the goat's cheese in a line towards you down the middle third of the pastry, then top the cheese with the peppers. Sprinkle over thyme leaves and season well with freshly ground black pepper.
- 3 With a sharp knife, cut 2cm (¾in) wide slits, running from 1cm (½in) away from the peppers to the edges of the pastry, slanting the slits towards you. Brush pastry with beaten egg.
- 4 Fold the pastry ends over the filling, then, starting at the end furthest from you, fold pastry strips, alternating sides, over the pepper mixture to give a plait effect. Brush top with beaten egg, then sprinkle with poppy seeds.
- 5 Cook the plait for 30-40min until pastry is deep golden. Serve warm or at room temperature.

GET AHEAD

Prepare to the end of step 4 up to 4hr ahead. Cover and chill. Unwrap and complete recipe to serve.

COOK'S TIP

Drain and dry the peppers carefully to ensure that the pastry doesn't go soggy.

Roasted Vegetable, Lentil and Halloumi Bake

Hands-on time 20min. Cooking time about 45min. Serves 4

- ◆ 2 red peppers, deseeded and roughly chopped
- ◆ 200g (7oz) closed cup mushrooms, thickly sliced
- ◆ 2 large sweet potatoes, cut into 2.5cm (1in) chunks
- ◆ 1 courgette, thickly sliced
- ◆ 2tbsp olive oil
- ◆ 150g (5oz) red lentils
- ◆ 1 litre (1¾ pints) hot vegetable stock
- ◆ 250g pack vegetarian halloumi, thickly sliced
- ◆ Large handful fresh curly parsley, finely chopped

tin, drizzle over the oil and season well. Mix everything together.

2 Roast the vegetables for 25min until they are almost tender. Sprinkle over the lentils, then pour over the hot stock. Continue to roast for a further 15min until the lentils and vegetables are cooked through.

3 Preheat the grill to high. Lay the halloumi slices on top of the roasted vegetables and grill for 2-3min until golden. Sprinkle over the chopped parsley and serve in gently warmed bowls with fresh, crusty bread.

- 1 Preheat oven to 200°C (180°C fan) mark 6. Put the vegetables into a large roasting

*'Puff pastry makes the perfect case
for cheese and colourful peppers'*





Broccoli, Gorgonzola and Walnut Quiche

Hands-on time **20min**, plus chilling.

Cooking time about **1hr**. Serves **6**

- ◆ **400g (14oz) ready-made shortcrust pastry**
- ◆ **Flour to dust**
- ◆ **150g (5oz) broccoli florets**
- ◆ **100g (3½oz) vegetarian gorgonzola, crumbled**
- ◆ **2 medium eggs, plus 1 yolk**
- ◆ **300ml (½ pint) double cream**
- ◆ **25g (1oz) walnut halves, roughly chopped**

- 1** Preheat oven to 200°C (180°C fan) mark 6.
- 2** Roll out the pastry on a floured surface until thickness of a £1 coin, then use to line a 23cm x 2.5cm (9in x 1in) deep fluted tart tin. Prick base all over and chill for 15min. Blind bake for 20min, removing beans and paper for the last 5min of the cooking. Lower oven to 150°C (130°C fan) mark 2.
- 3** Cook broccoli florets in boiling water for 3min, then drain and dry on kitchen paper. Arrange broccoli in pastry case and dot over the crumbled gorgonzola.
- 4** Whisk together the eggs, egg yolk, double cream and some seasoning, then pour into the case. Scatter over the walnut halves and cook for 40min or until filling is set. Serve warm or at room temperature.

Wild Mushroom Risotto

Hands-on time **20min**, plus soaking. Cooking time about **35min**. Serves **4**

- ◆ **15g (½oz) dried wild mushrooms**
- ◆ **2tbsp olive oil**
- ◆ **1 small leek, finely sliced**
- ◆ **1 garlic clove, crushed**
- ◆ **400g (14oz) risotto rice**
- ◆ **150ml (5fl oz) vermouth or dry white wine**
- ◆ **1.6 litre (2¾ pints) hot vegetable stock**

FOR THE GARNISH

- ◆ **125g (4oz) fresh mushrooms, such as crimini and portabellini**
- ◆ **½tbsp each freshly chopped sage and curly parsley**
- ◆ **75g (3oz) vegetarian Taleggio or Gruyère, cubed**
- ◆ **Extra virgin olive oil to drizzle**

1 Put dried wild mushrooms into a bowl. Add 250ml (9fl oz) boiling water and soak for 20min. Strain mushrooms, reserving 150ml (5fl oz) of the soaking liquor, then roughly chop.

2 Heat half the oil in a large pan and gently fry the leek for 10min until softened. Add

the garlic and fry for 1min. Add rice and cook for 1min, stirring well.

3 Pour in the vermouth or wine and simmer until evaporated. Then add the mushroom liquor and cook until absorbed. Add the dried mushrooms, then add a ladleful of stock and simmer until the liquid has been absorbed. Continue adding the stock, ladleful by ladleful, stirring continuously until the risotto is cooked – 15-20min.

4 For the garnish, roughly chop the fresh mushrooms, keeping any smaller ones whole. Heat the remaining oil in a small pan and briskly fry the mushrooms until golden and cooked through. Stir three-quarters of the herbs into the risotto, check the seasoning, then divide among four shallow bowls. Garnish with the mushrooms, cheese and remaining herbs. Drizzle with extra virgin olive oil.





Mushroom and Cranberry Nut Roast

Hands-on time 30min, plus infusing. Cooking time 1¼hr. Serves 8

- ◆ 15g (½oz) dried wild mushrooms
- ◆ 50g (2oz) butter
- ◆ 1 medium onion, finely chopped
- ◆ 2 celery sticks, diced
- ◆ 1 garlic clove, crushed
- ◆ 125g (4oz) mixed mushrooms, such as chestnut or portobello, finely chopped
- ◆ 100g (3½oz) risotto rice
- ◆ 100ml (3½fl oz) vermouth
- ◆ 500-600ml (17fl oz-1 pint) hot vegetable stock
- ◆ 75g (3oz) fresh breadcrumbs
- ◆ 50g (2oz) each blanched almonds and pistachios, toasted and roughly chopped
- ◆ 125g (4oz) vegetarian mature Cheddar, grated
- ◆ 2 medium eggs, beaten
- ◆ 1tbsp each fresh thyme leaves and curly parsley
- ◆ 200g (7oz) fresh cranberries
- ◆ 1tbsp cranberry sauce
- ◆ Bay leaves to garnish

1 Put the dried mushrooms into a small bowl and cover with boiling water. Leave to stand for 20min.

2 Melt the butter in a large pan and gently fry the onion and celery for 10min until

softened. Add the garlic. Cook for 1min.

3 Drain mushrooms and keep 150ml (5fl oz) of the soaking liquid, disposing of any grit. Chop and add to the pan with the fresh mushrooms. Cook for 5min, stirring often.

4 Stir in the rice and cook for 1min. Slowly add the vermouth and bubble until almost evaporated, then add the mushroom liquid. Once the liquid has almost disappeared, add a ladleful of stock and simmer until absorbed. Keep adding a ladleful at a time, until the rice is tender – about 20-25min. Put in a bowl to cool.

5 Preheat the oven to 180°C (160°C fan) mark 4. Stir the breadcrumbs, almonds, pistachios, cheese, eggs, thyme and herbs into the mushroom mixture. Put the fresh cranberries into the base of an oiled 18cm x 12cm x 8cm (7in x 5in x 3in) ovenproof dish or loaf tin, then tip in the mushroom mixture. Pack down firmly. Cover with foil and bake for 1hr, removing foil for last 10min. Stand for 10min.

6 Meanwhile, heat the cranberry sauce with 1tbsp water, then push through a sieve. Carefully turn out the nut roast on to a platter and brush with the cranberry glaze. Garnish with fresh bay leaves.

Goat's Cheese and Onion Slice

Hands-on time 10min.

Cooking time about 30min. Serves 4

- ◆ 375g pack ready-rolled puff pastry
- ◆ 4tbsp caramelised red onion relish or red onion marmalade
- ◆ 125g (4oz) marinated artichoke pieces
- ◆ 125g (4oz) cherry tomatoes, halved
- ◆ 100g (3½oz) button mushrooms, halved
- ◆ 50g (2oz) vegetarian goat's cheese
- ◆ 1tbsp extra virgin olive oil
- ◆ Large handful rocket

1 Preheat oven to 200°C (180°C fan) mark 6. Unroll the pastry and lay on a baking tray. Use a knife to score a border 2cm (¾in) from edges – but don't cut through. Prick inside border with a fork. Cook for 8-10min until pastry starts to puff.

2 Remove from oven and press down the pastry inside the border. Spread relish or marmalade inside the border. Scatter over artichokes, tomatoes and mushrooms. Crumble over the goat's cheese and drizzle over the oil. Season.

3 Return to the oven for 15-20min or until pastry has risen and is golden. Garnish with rocket and serve.



*'With a subtle blend of flavours,
this looks as good as it tastes'*



Broccoli, Broad Bean and Feta Risotto Cakes

Hands-on time **20min**, plus chilling.

Cooking time about **1hr**. Serves 6

- ◆ 25g (1oz) butter
- ◆ 1 medium onion, finely chopped
- ◆ 375g (13oz) risotto rice
- ◆ 75ml (3fl oz) white wine, optional
- ◆ 1.1 litres (2 pints) hot vegetable stock
- ◆ 1 small head broccoli, trimmed and finely chopped
- ◆ 75g (3oz) fresh broad beans, podded and skinned
- ◆ 75g (3oz) sun-blush tomatoes, finely chopped
- ◆ 75g (3oz) vegetarian feta, crumbled
- ◆ Large handful fresh mint leaves, finely chopped
- ◆ 2tbsp olive oil

1 Melt butter in a large pan and gently fry onion for 10min until softened. Stir in rice and cook for 1min. Add wine, if using, and simmer for 1min.

2 Gradually add stock, stirring after each addition and adding another ladleful when the previous one has been absorbed. Continue until rice is cooked – this will take about 20min.

3 When rice is 2min away from being ready, stir in broccoli. Empty into a large bowl and leave to cool.

4 Line a tray with baking parchment. Stir 1tbsp water, broad beans, tomatoes, feta and mint into the risotto. Season. Shape into 12 cakes. Cover and chill until needed.

5 To serve, heat oil in a large non-stick frying pan and cook cakes for 10min, turning once, until golden. Do this in batches if necessary, keeping any cooked risotto cakes warm. Serve immediately with salad.

GET AHEAD

Make to end of step 4 up to a day ahead. Complete recipe to serve.

Mediterranean Stuffed Peppers

Hands-on time **20min**, plus standing. Cooking time **35min**. Serves 4

- ◆ 2 Romero peppers, halved and deseeded
- ◆ 75g (3oz) couscous
- ◆ Hot vegetable stock
- ◆ 50g (2oz) dried apricots, chopped
- ◆ Finely grated zest and juice of ½ lemon
- ◆ 15g (½oz) roasted hazelnuts, chopped
- ◆ 25g (1oz) pitted black olives, chopped
- ◆ 4tbsp chopped mixed fresh herbs
- ◆ 25g (1oz) vegetarian feta

1 Preheat oven to 200°C (180°C fan) mark 6. Put Romero peppers into an ovenproof serving dish and roast for 25min or until just tender.

2 Meanwhile, put couscous into a bowl, pour over enough vegetable stock to cover and stand for 10min.

3 Fluff up with a fork, then stir in apricots, lemon zest and juice, hazelnuts, olives and herbs. Season.

4 Spoon mix into peppers, then crumble over feta. Return to oven for 10min. Serve peppers warm or at room temperature.

COOK'S TIP

To add extra flavour to your couscous, toast for 2-3min in a hot, dry pan until golden. Empty into bowl, then follow recipe.





Mushroom and Sage Frittata

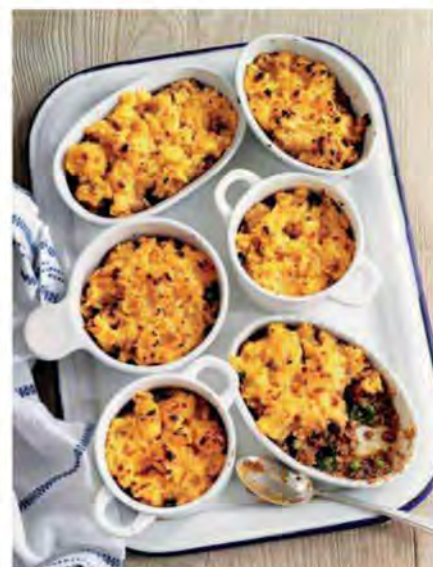
Hands on time 15min. Cooking time about 25min. Serves 4

- ◆ 15g (½oz) butter
- ◆ 1 onion, thinly sliced
- ◆ 250g (9oz) chestnut mushrooms, roughly chopped
- ◆ 6 large eggs
- ◆ 2-3tbsp freshly chopped sage, plus a few sage leaves to garnish
- ◆ 50g (2oz) vegetarian mature Cheddar

1 Melt the butter in a 23cm (9in) ovenproof non-stick frying pan. Fry onion for 10min; add water if it looks dry. Add mushrooms and fry for 5min.

2 Preheat the grill. Beat eggs with the chopped sage and season. Pour into the frying pan, spreading the eggs evenly. Cook on a low heat on the hob for 3-5min until set around the edges.

3 Grate cheese, then sprinkle over the eggs. Grill for 3-5min until eggs are cooked and cheese is golden. Garnish with sage leaves and serve.



The Best (Veggie) Cottage Pies

Hands-on time 15min. Cooking time about 40min. Makes 6 individual pies

- ◆ 300g (11oz) sweet potatoes, cut into chunks
- ◆ 700g (1½lb) potatoes, cut into chunks
- ◆ 2tbsp olive oil
- ◆ 1 large leek, thinly sliced
- ◆ 1 celery stick, finely chopped
- ◆ 1 medium carrot, grated
- ◆ 1 garlic clove, crushed
- ◆ 1tsp paprika
- ◆ 1tbsp tomato purée
- ◆ 50g (2oz) butter
- ◆ Milk, optional
- ◆ 350g (12oz) Quorn mince
- ◆ 600ml (1 pint) hot vegetable stock
- ◆ 125g (4oz) frozen peas
- ◆ Large handful baby spinach

1 Put the sweet potatoes and potatoes in a pan of salted water and bring to the boil. Cover and simmer until tender (10-15min).

2 Meanwhile, heat half the oil in a pan and gently fry the leek, celery and carrot for 10min until soft. Add the garlic, paprika and tomato purée and cook for 1min.

3 Drain the potatoes and leave to steam dry for 1min. Mash with the butter, adding a splash of milk if necessary. Season.

4 Preheat grill to medium. Add the Quorn to the leek mix and fry for 2-3min. Pour in the stock and bubble for 10min or until most of the liquid has evaporated. Stir in the peas and spinach and divide the mix among six 200ml (7fl oz) ovenproof dishes. Top with the mash and drizzle with the remaining oil. Grill until golden.



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freeze *now, feast later*



Fast food has never tasted better. Do the preparation when you have the downtime, and reap the benefits over the busy festive holiday. A casserole, lasagne, stew or a refreshing soup will soon fill that gap







Beef Wellington with a Twist

Hands-on time 30min, plus chilling and resting. Cooking time about 1hr. Serves 6

- ◆ 2 sheets ready-rolled puff pastry – about 425g (15oz) in total
- ◆ Flour to dust
- ◆ 600g (1lb 5oz) piece of beef fillet
- ◆ 2tbsp olive oil
- ◆ 250g (9oz) chestnut mushrooms, sliced
- ◆ 75g (3oz) sun-dried tomatoes, drained and finely chopped
- ◆ Large handful fresh parsley, chopped
- ◆ 2tbsp wholegrain mustard
- ◆ 40g (1½oz) fresh breadcrumbs
- ◆ 2 medium eggs
- ◆ 6-8 slices pancetta

1 On a lightly floured surface, unroll one sheet of pastry and cut a rectangle that measures 5cm (2in) wider on all sides than the beef. Keep trimmings. Transfer rectangle to a baking sheet, prick all over with a fork, cover with clingfilm and chill for 15min.

2 Preheat the oven to 200°C (180°C fan) mark 6. Heat 1tbsp oil in a large pan over a high heat. Fry the mushrooms until cooked through. Drain in a sieve set over a bowl and set aside. Season beef. In the same pan, heat remaining oil and brown the beef for 2-3min on all sides. Set aside.

3 Remove clingfilm from pastry and cook for 12-15min until golden. Push down gently with the back of a spoon if it rises too much.

4 Mix together the cooled mushrooms, sun-dried tomatoes, parsley, mustard, breadcrumbs and one beaten egg.

5 Lay out a sheet of clingfilm on a board, then arrange the pancetta slices on top, side by side, overlapping slightly. Spread over the mushroom mix. Put the beef on top and, using the clingfilm to hold it all together, wrap the pancetta round as far as it will go. Carefully put the meat on top of the cooked pastry, with any uncovered beef at the base. Remove the clingfilm.

6 Roll out the remaining pastry sheet until large enough to cover the meat plus a 3cm (1¼in) overlap all round. Brush the edges of the uncooked pastry with water, then flip over and cover the meat with the raw pastry, tucking pastry edges under the cooked pastry base to seal. Decorate with pastry trimmings. Beat remaining egg and brush over pastry.

7 Cook for 30-35min until golden, then rest for 5min. Serve with seasonal vegetables.

FREEZE AHEAD

Complete the recipe to the end of step 6. Cool. Wrap the beef, still on the baking sheet, entirely in clingfilm and freeze for up to three months. To serve, defrost overnight in the fridge. Complete recipe.

Lamb and Pork Cannelloni

Hands-on time 25min, plus cooling.

Cooking time about 1½hr. Serves 8

- ◆ 1tbsp sunflower oil
- ◆ 400g (14oz) each pork and lamb mince
- ◆ 1 medium onion, thinly sliced
- ◆ 1 medium carrot, finely diced
- ◆ 2 garlic cloves, crushed
- ◆ Large pinch each chilli flakes and mace
- ◆ ¼tsp sweet smoked paprika
- ◆ 2 x 400g tins chopped tomatoes
- ◆ 110g tin kidney beans, drained and rinsed
- ◆ 50g (2oz) butter
- ◆ 50g (2oz) flour
- ◆ 350ml (12fl oz) milk
- ◆ 350ml (12fl oz) lamb stock
- ◆ 2 large handfuls spinach
- ◆ 8 fresh egg lasagne pasta sheets
- ◆ 75g (3oz) feta cheese

1 Heat the oil in a large frying pan and brown the pork and lamb mince in batches. Tip each batch into a colander set over a bowl to drain excess fat.

2 In the same pan, gently fry the onion and carrot for 10min until softened but not coloured. Stir in the garlic, chilli flakes, mace and paprika and cook for 1min. Add the mince and chopped tomatoes and simmer for 30min. Stir in the kidney beans, then leave to cool.

3 Melt butter in a pan and stir in flour. Cook for 1min. Take off the heat and gradually stir in the milk and stock. Return pan to the heat and stir sauce until thickened. Stir in spinach, then set aside.

4 Preheat the oven to 180°C (160°C fan) mark 4. Lay a sheet of pasta on a board, with the long edge facing towards you. Spoon 3tbsp of mince along the long edge of the pasta, then roll up. Put the rolled pasta seam-side down into a large ovenproof, freezerproof dish. Repeat with remaining pasta sheets. Spoon leftover mince around the edges. Pour over the sauce, then crumble feta on top.

5 Cook for 30-35min until golden and bubbling. Serve with a green salad.

FREEZE AHEAD

Complete recipe to end of step 4, then leave to cool. Wrap the whole dish in clingfilm and freeze for up to three months. To serve, defrost overnight in the fridge. Preheat oven to 180°C (160°C fan) mark 4, then cook the cannelloni for 45min until piping hot.





Duck Ragu

Hands-on time **25min**. Cooking time about **1hr 50min**. Serves **8**

- ◆ ½tbsp olive oil
- ◆ 4 duck legs, excess skin and fat removed
- ◆ 1 large onion, finely chopped
- ◆ 2 medium carrots, finely chopped
- ◆ 1 celery stick, finely chopped
- ◆ 2 garlic cloves, crushed
- ◆ 150ml (5fl oz) red wine
- ◆ 500ml (17fl oz) hot chicken stock
- ◆ 400g tin plum tomatoes
- ◆ 2tbsp tomato purée
- ◆ 1tbsp dried basil
- ◆ 1 bay leaf

1 Heat the oil in a large pan and brown the duck legs all over, then set aside. Pour away all but 1tbsp of the fat. Gently fry the onion, carrots and celery for 10min. Add the garlic and cook for 1min.

2 Stir in the red wine, stock, tomatoes and tomato purée, basil and bay leaf. Nestle in the duck legs. Cover and simmer gently for 1hr.

3 Remove the duck and, when cool enough to handle, pull off all the meat and roughly shred, discarding the bones and skin. Return meat to the pan. Simmer, uncovered, for 30min until the sauce has reduced and thickened slightly.

4 Serve with tagliatelle, garnished with basil and Parmesan, or with jacket potatoes.

FREEZE AHEAD

Make recipe to the end of step 3, then cool completely. Empty into a freezerproof container and freeze for up to three months. Defrost in the fridge overnight, then reheat on the hob until piping hot.

Rich Beef Casserole

Hands-on time **25min**. Cooking time about **2½hr**. Serves **6**

- ◆ 1.2kg (2lb 11oz) braising steak, cut into 4cm (1½in) cubes
- ◆ 2tbsp vegetable oil
- ◆ 8 shallots, halved
- ◆ 250g (9oz) portobello mushrooms, thickly sliced
- ◆ 1tbsp plain flour
- ◆ 150ml (5fl oz) red wine
- ◆ 800ml (1 pint 7fl oz) beef stock
- ◆ Handful dried wild mushrooms
- ◆ 3 thyme sprigs
- ◆ 1 bay leaf
- ◆ 25g (1oz) cornflour
- ◆ Handful chopped fresh parsley

1 Preheat oven to 160°C (140°C fan) mark 3. Pat beef dry with kitchen paper and season. Heat 1½tbsp of the oil in a large ovenproof casserole dish and brown beef in batches. Set aside.

2 Heat remaining oil and fry the shallots for 2-3min until golden, then add the portobello

mushrooms and fry for 2-3min until softened.

3 Return beef to the pan with any juices and stir in the flour. Add the wine, stock, dried mushrooms, thyme and bay leaf. Bring to the boil, then cover and cook in oven for 2hr or until beef is tender.

4 Strain the stew, reserve beef mixture and return liquid to the pan. In a small bowl, mix cornflour with 3tbsp water. Add to the pan and heat on the hob. Boil the sauce for 4-5min, stirring continuously until mixture thickens. Add beef mixture and heat through (don't boil or meat will toughen). Remove thyme and bay leaf and discard. Add parsley and check seasoning. Serve with mashed potato and green vegetables.

FREEZE AHEAD

Prepare to end of step 3 up to three months ahead. Cool, then freeze in an airtight container. To serve, defrost completely in fridge, then complete recipe.



*'A little flavour goes a long way
with this rich Duck Ragu'*



Moroccan Lamb Lasagne

Hands-on time 30min,

Cooking time about 1¼hr. Serves 6

- ◆ 2tbsp olive oil
- ◆ 1 medium onion, finely chopped
- ◆ 75g (3oz) butternut squash, diced
- ◆ 1tsp each ground cumin, coriander and cinnamon
- ◆ 500g (1lb 2oz) minced lamb
- ◆ 300ml (½ pint) hot lamb stock
- ◆ 75g (3oz) dried apricots, roughly chopped
- ◆ 2tbsp tomato purée
- ◆ 200g (7oz) baby spinach
- ◆ 40g (1½oz) butter
- ◆ 40g (1½oz) plain flour
- ◆ 450ml (¾ pint) milk
- ◆ ¼tsp freshly grated nutmeg
- ◆ 6 lasagne sheets
- ◆ 50g (2oz) fresh brown breadcrumbs

1 Heat oil in a pan and add onion and squash. Cover; cook gently for 10min until softened. Stir in spices; cook for 1min. Add lamb; brown for 5min. Add stock, apricots and tomato purée. Simmer for 20min, stirring occasionally.

2 Take off the heat and add spinach. Taste for seasoning, then preheat the oven to 180°C (160°C fan) mark 4.

3 Melt the butter in a pan and add the flour. Cook for 1min, stirring constantly. Take the pan off the heat and gradually add the milk, mixing well after each addition. Put the pan back on the heat and cook for 5min, stirring well, until the sauce has thickened. Stir in the nutmeg and season to taste.

4 Spoon a third of the sauce over the bottom of a freezerproof ovenproof dish 25.5cm x 15cm (10in x 6in); top with three lasagne sheets. Spread the meat mixture on top, followed by a third more of the sauce. Top with remaining lasagne sheets, sauce and the breadcrumbs.

5 Bake for 30min or until sauce is bubbling and the breadcrumbs are crisp. Serve with steamed broccoli.

FREEZE AHEAD

Make to the end of step 4. Cool completely, then wrap well. Freeze for up to one month. To serve, thaw overnight in the fridge. Take off the clingfilm and complete the recipe.

Pork and Bean Stew

Hands-on time 30min. Cooking time 2¼hr. Serves 6

- ◆ 2tbsp rapeseed oil
- ◆ 2tsp smoked paprika
- ◆ 900g (2lb) diced pork leg
- ◆ 200ml (7fl oz) white wine
- ◆ 420g tin butter beans, drained
- ◆ 350g (12oz) sweet potatoes, chopped into 2.5cm (1in) cubes
- ◆ 2 rosemary sprigs
- ◆ 1tbsp chopped fresh oregano
- ◆ 6 ready-to-eat dried prunes, chopped
- ◆ 400ml (14fl oz) hot chicken stock
- ◆ 1 bay leaf
- ◆ 410g tin haricot beans

1 Preheat oven to 170°C (150°C fan) mark 3. In a large bowl, mix together 1tbsp oil and 1tsp paprika, together with some salt and black pepper. Add pork and stir to coat.

2 Heat the remaining oil in a large ovenproof casserole dish and brown the meat, in batches if necessary, cooking for a few minutes on all sides. Remove the pork from the pan and set aside.

3 Pour the wine into the pan and, using a wooden spoon, scrape any pieces from the bottom of the pan. Add the butter beans, sweet potatoes, rosemary, oregano, prunes, stock, bay leaf and remaining paprika. Simmer for 5min.

4 Meanwhile, put the haricot beans into a food processor and blend until smooth, then stir into the casserole. Add the pork, then cover and cook in the preheated oven for 2hr or until pork is tender. Serve with crusty bread to mop up the juices and a salad.

FREEZE AHEAD

Make up to the end of step 4. Cool, pour into a freezerproof container, then freeze for up to one month. Thaw in the fridge overnight, then reheat for 40min in an oven preheated to 180°C (160°C fan) mark 4.





Chicken and Leek Filo Pie

Hands-on time **15 min.**

Cooking time about **50min.** Serves **6**

- ◆ 75g (3oz) unsalted butter
- ◆ 2 large leeks, finely sliced
- ◆ 2 large carrots, finely chopped
- ◆ 1tbsp plain flour
- ◆ 400ml (14fl oz) hot chicken stock
- ◆ 2tsp Dijon mustard
- ◆ 3tbsp double cream
- ◆ 350g (12oz) cooked chicken (leftovers are fine), cut into chunks
- ◆ 2tbsp chopped fresh parsley
- ◆ 12 sheets filo pastry

- 1 Melt 25g (1oz) butter in a medium pan over a low heat. Cook the leeks and carrots for 15min until softened but not coloured. Stir in the flour and cook for 1min. Gradually add the stock, stirring constantly, until the sauce is smooth. Simmer for 10min.
- 2 Stir in the mustard and double cream and check the seasoning. Add the cooked chicken and chopped parsley and tip into a 1.7 litre (3 pint) ovenproof dish.
- 3 Preheat the oven to 200°C (180°C fan) mark 6. Melt the remaining 50g (2oz) butter in a small pan. Unroll the filo pastry and cover with a clean, damp tea towel. Put a single sheet on a board and brush with a little of the butter. Roughly scrunch up the pastry and put on top of the chicken mixture. Continue with the remaining filo until the top of the pie is covered.
- 4 Bake for 20-25min until the filo is golden and the chicken mixture is bubbling.

FREEZE AHEAD

Assemble the pie up to the end of step 2, but allow the sauce to cool completely before adding the chicken. Chill for up to two days or freeze for up to a month. If frozen, thaw thoroughly, then complete recipe.

Spicy Shepherd's Pie

Hands-on time **15min.** Cooking time **1hr 5min.** Serves **4-6**

- ◆ 2tbsp sunflower oil
- ◆ 450g (1lb) frozen lamb mince, thoroughly defrosted
- ◆ 1 medium onion, chopped
- ◆ 1 celery stick, finely chopped
- ◆ 1 garlic clove, crushed
- ◆ 2.5cm (1in) piece root ginger, grated
- ◆ 1tbsp ground coriander
- ◆ 1½tsp garam masala
- ◆ ½tsp chilli powder
- ◆ 1tbsp each plain flour and tomato purée
- ◆ 600ml (1 pint) hot lamb stock
- ◆ 800g (1lb 12oz) floury potatoes, such as Désirée, cut into large chunks
- ◆ 75g (3oz) butter
- ◆ 4tbsp plain yogurt

- 1 Heat 1tbsp oil in a large pan over a medium heat. Brown the mince in two batches. Remove with a slotted spoon and set aside.
- 2 Add remaining oil and gently fry the onion and celery for 10min until softened. Add the garlic and ginger and cook for

1min. Stir in the spices, flour and tomato purée and cook for 2min.

3 Gradually stir in the stock, then return the mince to the pan. Season, bring to the boil, then simmer for 45min.

4 Meanwhile, bring a large pan of lightly salted water to the boil and cook the potato chunks for 15-20min until tender. Drain, then let them steam-dry in the colander for 2min.

5 Preheat the grill to medium. Mash the potatoes with the butter. Stir the yogurt into the mash and check the seasoning. Tip the lamb mixture into an ovenproof dish, top with the mash and grill until golden. Serve with seasonal vegetables.

FREEZE AHEAD

Assemble the shepherd's pie up to two days ahead or freeze, covered, for up to three months. Defrost before reheating. To heat through, cook at 180°C (160°C fan) mark 4 for 25-30min until golden and bubbling.



'Light and crispy filo is the perfect topping for this rich, creamy filling'



Celeriac and Porcini Soup

Hands-on time **20min**.

Cooking time about **25min**. Serves **4**

- ◆ 10g (½oz) dried porcini mushrooms
- ◆ 2tbsp olive oil, plus extra virgin olive oil to drizzle
- ◆ 1 medium onion, finely chopped
- ◆ 1 celery stick, finely chopped
- ◆ 500g (1lb 2oz) celeriac, chopped
- ◆ 900ml (1½ pints) hot vegetable stock
- ◆ 2tbsp chopped fresh sage
- ◆ 2 thick slices wholemeal bread, cut into 1cm (½in) cubes
- ◆ 50ml (2fl oz) double cream
- ◆ Handful fresh curly parsley, roughly chopped

1 Cover the porcini with boiling water and leave to soak for 10min.
2 Meanwhile, heat 1tbsp olive oil in a pan and fry the onion and celery until soft but not coloured. Drain the porcini, reserving 300ml (½ pint) of the soaking water – make up with boiling water if necessary. Stir the celeriac and porcini into the pan along with the reserved liquid and stock. Simmer for 10–15min until the celeriac is tender. Blend soup in batches with the sage until smooth. Taste and adjust seasoning.

3 Gently heat remaining 1tbsp olive oil in a frying pan, then fry the bread cubes until golden to make croutons. Season. Serve soup drizzled with a little extra virgin olive oil and cream. Garnish with croutons and parsley.

FREEZE AHEAD

Make the soup to the end of step 2, then cool, transfer to a freezerproof container and freeze for up to three months. Defrost overnight in the fridge, then heat gently in a pan until piping hot. Complete the recipe.

Crispy Crab Balls

Hands-on time about **20min**, plus cooling. Cooking time about **15min**. Makes **24**

- ◆ 50g (2oz) butter
 - ◆ 100g (3½oz) flour
 - ◆ 150ml (¼ pint) milk
 - ◆ 200g (7oz) cooked white crab meat
 - ◆ 4 spring onions, thinly sliced
 - ◆ 1 small red chilli, deseeded and finely chopped
 - ◆ 2 medium eggs, beaten
 - ◆ 50g (2oz) dried breadcrumbs
 - ◆ Sunflower oil for frying
- FOR THE DIPPING SAUCE**
- ◆ 2tbsp soy sauce
 - ◆ 1tsp toasted sesame oil
 - ◆ 1tsp sesame seeds
 - ◆ Small handful fresh coriander, finely chopped, optional

1 Melt the butter in a pan, then stir in half the flour. Cook for 1min, take off heat and gradually beat in the milk to make a smooth, thick sauce. Return to heat and stir for 1min until sauce leaves sides of pan. Season. Lay a piece of greaseproof paper over surface and leave to cool.

2 When the mix has cooled, stir in the crab meat, spring onions and chilli. Put the

remaining flour, eggs and breadcrumbs on three separate plates. Dampen your hands slightly, then roll the mixture into walnut-sized balls. Dust the balls in flour, then egg and finish with a covering of breadcrumbs.

3 In a small bowl, mix together all the ingredients for the dipping sauce. Stir in 2tbsp water.

4 In a deep frying pan, pour in oil to a depth of 1cm (½in). Heat until a cube of bread sizzles gently. Fry the crab balls in batches for 5–6min, turning occasionally, until golden. Drain on kitchen paper and serve at once with the sauce.

FREEZE AHEAD

Make the crab balls to the end of step 2. Line a baking sheet (make sure it fits into your freezer) with greaseproof paper, then open-freeze the crab balls until solid. Transfer the balls to a freezer bag or container and store in the freezer for up to a month. Cook from frozen for 8–10min until golden and piping hot. Serve with the dipping sauce.





a bit on *the side*



It's the attention to detail that turns an ordinary meal into a culinary delight. With a wide range of accompaniments to choose from, vegetables, stuffings, savoury sauces and sweet treats add the finishing touches for the big day





Brussels Sprouts with Chorizo and Almonds

Hands-on time 10min. Cooking time about 5min. Serves 8

- ◆ 1kg (2lb 3oz) Brussels sprouts
- ◆ 15g (½oz) butter
- ◆ 50g (2oz) chorizo, skinned and cubed
- ◆ 15g (½oz) flaked almonds, toasted

1 Bring a large pan of salted water to the boil. Add sprouts and boil for 3-5min until just tender.
2 Meanwhile, melt the butter in a small frying pan and fry the chorizo for 3min until golden.
3 Drain sprouts well and empty into a warmed serving bowl. Season, then top with the chorizo and any oil in the

pan. Sprinkle over the almonds and serve immediately.

GET AHEAD

Skin and cube chorizo up to a day ahead. Keep covered in fridge. Toast almonds up to a day ahead and store at room temperature. Complete recipe to serve.

COOK'S TIP

The colourful paprika-infused oil that leaks out of chorizo when it's heated makes a great drizzle for the sprouts.



Hasselback Potatoes

Hands-on time 20min, plus soaking. Cooking time about 1½hr. Serves 8

- ◆ 2.5kg (5½lb) medium potatoes, such as Maris Piper
- ◆ 6tbsp goose fat or olive oil

1 Half fill a large bowl with cold water and stir in ½tbsp salt. Peel the potatoes. Rest one on a board and make deep horizontal cuts 0.5cm (¼in) apart across the potato (the cuts should go two-thirds of the way through the potato). Put into the salty water, which helps open up the slices. Repeat with remaining potatoes. Make sure all potatoes are covered in water, and leave to soak for at least 1hr.
2 Preheat oven to 190°C (170°C fan)

mark 5. Put the fat or oil into a large non-stick roasting tin and heat in the oven for 10min. Meanwhile, drain the potatoes and pat dry with kitchen paper. Carefully add potatoes to the roasting tin and coat in the oil. Arrange cut-side up and season.
3 Roast for 1-1½hr until golden, basting after about 30min. Transfer to a warm serving plate.

GET AHEAD

Prepare to end of step 1 up to a day ahead. Leave potatoes covered in salty water. Chill. Complete recipe to serve.



Roasted Roots

Hands-on time 15min, plus drying. Cooking time about 50min. Serves 8

- ◆ 8 each medium parsnips and carrots, peeled and quartered lengthways
- ◆ 2½tbsp olive oil
- ◆ 2tbsp runny honey
- ◆ ½-1tbsp English mustard
- ◆ ½tsp sesame seeds

1 Preheat oven to 190°C (170°C fan) mark 5. Bring a large pan of salted water to the boil and cook the parsnips and carrots for 5min. Drain and leave in the colander to steam dry for 10min.

2 Empty the vegetables into a large roasting tin and toss through remaining ingredients. Season well.
3 Roast for 40-45min, tossing occasionally, until vegetables are tender and beginning to caramelize. Transfer to a warm serving plate.

COOK'S TIP

Roasting the parsnips and carrots together saves on oven and table space - and, of course, maximises flavour.





Boulangère Potatoes

Hands-on time **15min**. Cooking time about **1½hr**. Serves **6**

- ◆ **Butter to grease**
- ◆ **700g (1½lb) potatoes, unpeeled and scrubbed**
- ◆ **½tbsp fresh thyme leaves**
- ◆ **1 large sweet potato**
- ◆ **500ml (17fl oz) vegetable stock**

1 Preheat oven to 200°C (180°C fan) mark 6. Liberally grease a large, ovenproof casserole.
2 Slice the white potatoes as thinly as you can. Arrange half the slices in an even layer in the casserole, seasoning and sprinkling

with some of the thyme as you go. Next, peel the sweet potato and slice as before. Arrange on top of the white potatoes in an even layer. Top with remaining white potato slices, seasoning and sprinkling with rest of thyme.
3 Pour the stock into the casserole and press a sheet of buttered parchment paper on top of the potatoes. Cook for 1½hr or until a knife can easily be pushed through the potatoes. Remove parchment paper after 30min of cooking to allow potatoes to brown. Serve.



Herby Butter

Hands-on time **5min**, plus chilling

- ◆ **50g (2oz) soft butter**
- ◆ **Finely grated zest of 1 lemon**
- ◆ **Small handful chopped fresh parsley**

1 Mix together the butter, lemon zest and chopped parsley.
2 Form into a sausage shape and wrap in clingfilm. Freeze for up to three months. Slice as needed. Use it to top your favourite cooked greens.



Root Veg Mash

Hands-on time **10 min**. Cooking time **15min**. Serves **6**

- ◆ **4 large parsnips, roughly chopped**
- ◆ **1 large celeriac, roughly chopped**
- ◆ **4 medium potatoes, roughly chopped**
- ◆ **1tbsp olive oil**
- ◆ **1tbsp creamed horseradish**

1 Bring a large pan of salted water to the boil and cook the vegetables for 10-15min or until tender. Drain.
2 Mash the vegetables in the pan (use a

potato ricer for a smooth result). Return the pan to the heat and beat in the oil and horseradish. Season to taste and serve.

FREEZE AHEAD

Complete recipe up to three months in advance. Cool, then freeze in a freezerproof bag or airtight container. To serve, defrost completely, then reheat gently in a pan, adding a dash of milk if the mash looks dry.



Creamed Spinach

Hands-on time **10min**, plus cooling. Cooking time about **5min**. Serves **6**

- ◆ **300ml (½ pint) double cream**
- ◆ **15g (½oz) butter**
- ◆ **Few gratings fresh nutmeg**
- ◆ **650g (1lb 7oz) spinach, washed**

1 Pour cream into a large pan. Add butter and nutmeg and bring to the boil. Reduce heat and simmer gently for 5min.
2 Meanwhile, heat a large pan. Add the washed spinach, cover and cook for

1-2min until it wilts. Empty into a colander and leave until cool enough to handle.

3 Squeeze water out of the spinach and roughly chop. Stir into cream mixture, check seasoning and serve.

FREEZE AHEAD

Complete recipe up to three months ahead. Cool completely, bag and freeze. To serve, defrost completely and reheat gently in a pan.





Cranberry Stuffing Balls

Hands-on time **15min**. Cooking time about **25min**. Serves **6**

- ◆ 8 good-quality pork and herb sausages
- ◆ 25g (1oz) dried cranberries
- ◆ 50g (2oz) fresh breadcrumbs
- ◆ 1 medium egg, beaten
- ◆ Small handful chopped fresh parsley

1 Preheat oven to 200°C (180°C fan) mark 6. Peel off sausage casings and discard. Mix meat with remaining ingredients. Shape

into golf ball-size balls and arrange on a baking tray.

2 Bake for 20-25min until golden and cooked through. Serve.

GET AHEAD

Make to end of step 1 up to a day ahead. Cover and chill. Complete recipe to serve, cooking the balls for 25-30min.



Creamy Savoy Cabbage

Hands-on time **10min**. Cooking time **10min**. Serves **6**

- ◆ 75g (3oz) butter
- ◆ 1½ Savoy cabbages, finely shredded
- ◆ Large pinch freshly grated nutmeg
- ◆ Large pinch dried chilli flakes
- ◆ 3-5tbsp double cream

1 Heat the butter in a large pan. Add the shredded cabbage, nutmeg and chilli and cook for 10min, stirring occasionally, until

the greens are softened. Stir in the cream to warm through. Check the seasoning and serve immediately.

GET AHEAD

Shred cabbage up to 2hr in advance. Cover with damp kitchen paper and chill. Complete recipe to serve.



Rosemary Potatoes

For recipe, see Rolled Turkey Roast with Rosemary Potatoes in Ready To Roast section.



Cheat's Onion Gravy

Hands-on time about **10min**. Cooking time about **10min**. Serves **6**

- ◆ 600ml (1 pint) good-quality chicken stock
- ◆ 150ml (5fl oz) white wine
- ◆ 3tbsp caramelised onions from a jar
- ◆ 25g (1oz) cornflour
- ◆ Lemon juice to taste

1 Heat chicken stock with white wine until just simmering. Mix together caramelised onions, cornflour and 2tbsp water. Whisk onion mixture into the hot liquid. Bring to the boil, whisking, until the gravy thickens. Add lemon juice and seasoning to taste

GET AHEAD

Complete recipe up to three days ahead. Cool, cover and chill. To serve, reheat gently in a pan, stirring frequently.







Chestnut and Apple Stuffing

Hands-on time 30min, plus cooling.
Cooking time about 45min. Serves 8

- ◆ 40g (1½oz) butter
- ◆ 1 large onion, finely chopped
- ◆ 2 celery sticks, diced
- ◆ 3 Braeburn apples
- ◆ 200g pack whole cooked chestnuts, such as Merchant Gourmet, roughly chopped
- ◆ 450g (1lb) good-quality sausage meat
- ◆ Finely grated zest of 1 large orange
- ◆ 50g (2oz) walnuts, finely chopped
- ◆ 1tbsp fresh sage, finely chopped
- ◆ 1 large egg
- ◆ 150g (5oz) fresh white breadcrumbs
- ◆ 9-10 rashers streaky bacon

1 Preheat the oven to 190°C (170°C fan) mark 5. Heat butter in a large pan and gently cook onion and celery for 10min until softened. Empty into a large bowl and leave to cool.

2 Meanwhile, peel, core and dice one of the apples. Add diced apple, chestnuts, sausage meat, orange zest, walnuts, sage, egg, breadcrumbs and some seasoning to the cooled onion mixture and stir well. Set aside half for stuffing the turkey.

3 Divide the remaining stuffing mixture into 18-20 equal pieces and roll each into a ball. Stretch each bacon rasher with the back of a cook's knife, then cut in half widthways and wrap each half around a stuffing ball. Put seam-side down on a non-stick baking tray.

4 Cut the remaining two apples into wedges (leaving skins on) and scatter among the balls. Cook in the oven for 30-35min until cooked through.

The Ultimate Gravy

Hands-on time 10min. Cooking time about 10min. Serves 8

- ◆ 3½tbsp plain flour
- ◆ 50ml (2fl oz) brandy
- ◆ 750ml (1¼ pints) hot turkey stock
- ◆ 250ml (9fl oz) double cream
- ◆ 1tsp redcurrant jelly

1 Pour off most of the fat from the turkey roasting tin, leaving behind all the dark juices. Put the tin over medium hob heat and stir in the flour. Cook, stirring constantly, for 1min.

2 Gradually mix in the brandy, then the stock and cream. Cook, stirring constantly, until thickened. Leave to bubble for a few minutes. Stir in redcurrant jelly and any juices that have leaked out of the resting turkey. Check the seasoning. Strain and serve in a warmed gravy boat.

GET AHEAD

Make gravy up to 1hr ahead. Strain into a small pan. Reheat gently when needed.



Drunken Cranberry Sauce

Hands-on time 5min, plus cooling. Cooking time about 15min. Serves 8

- ◆ 400g (14oz) cranberries
- ◆ 1 cinnamon stick
- ◆ 150g (5oz) caster sugar
- ◆ 100ml (3½fl oz) kirsch

1 Put all ingredients into a pan and bring to the boil. Simmer uncovered, stirring occasionally, for 10-15min. Empty into a bowl, remove cinnamon. Cool.

2 If the sauce is too thick, stir in some water. Serve.

GET AHEAD

Prepare to end of step 1 up to two days ahead. Cover and chill. Alternatively, freeze in a sealed container for up to a month. To serve, thaw frozen sauce in the fridge. Take out of fridge 2hr before serving to bring to room temperature, and complete recipe.

COOK'S TIP

Kirsch and cinnamon add incredible flavour to this classic recipe.



Rich Bread Sauce

Hands-on time 15min, plus infusing. Cooking time about 10min. Serves 8

- ◆ 400ml (13fl oz) whole milk
- ◆ Good pinch blade mace
- ◆ ½ large onion
- ◆ 3 whole cloves
- ◆ 1 bay leaf
- ◆ 200ml (7fl oz) double cream
- ◆ 150g (5oz) fresh white breadcrumbs
- ◆ 15g (½oz) butter
- ◆ Freshly grated nutmeg

1 Put the milk, mace, onion, cloves and bay leaf into a pan and heat gently until nearly boiling. Take off the heat and leave to infuse for 15min.

2 Strain into a clean medium pan and reheat until nearly boiling. Add cream and breadcrumbs. Cook over a low heat, stirring, for 2-3min until thickened.

3 Mix in the butter and season well with salt and nutmeg. Spoon into a warmed bowl and cover with clingfilm until ready to serve - this will stop a skin forming.

GET AHEAD

Make recipe to end of step 2 up to a day ahead. Pour into a sealable container and lay clingfilm on the surface of the sauce. Cover the container and chill. Alternatively, freeze for up to a month. To serve, thaw frozen sauce in fridge overnight, then warm through in a pan with 100-125ml (3½-4fl oz) whole milk. Complete recipe.



'The all-important little extras make the perfect meal'



Fresh Vanilla Custard

Hands-on time 20min, plus cooling.

Cooking time about 10min. Serves 8

- ◆ 600ml (1 pint) full-fat milk
- ◆ 1 vanilla pod or 1tbsp vanilla extract
- ◆ 6 large egg yolks
- ◆ 2 level tbsp golden caster sugar
- ◆ 2tbsp cornflour

- 1 Pour the milk into a pan. Cut a slit down the length of the vanilla pod and add or pour in the vanilla extract. Bring to the boil. Turn off the heat and leave to cool for 5min.
- 2 Put the egg yolks, sugar and cornflour in a bowl and whisk together. Gradually whisk in the milk, leaving the vanilla pod behind.
- 3 Return custard to a clean pan. Heat gently, whisking continuously, for 2-3min or until the mixture thickens - it should just coat the back of a wooden spoon. Serve immediately.

GET AHEAD

Make to the end of step 2 up to 24hr ahead. Cool, pour into a sealable container and chill. To use, complete the recipe.



Whipped Brandy Butter

Hands-on time 10min, plus chilling.

Serves 8

- ◆ 150g (5oz) unsalted butter, at room temperature
- ◆ 150g (5oz) golden icing sugar, sifted
- ◆ 3tbsp brandy

- 1 Put the butter in a bowl and whisk to soften. Gradually add the icing sugar, whisking as you go, until it's almost used up, then, just before adding the final amount, pour in the brandy. Continue whisking until the mixture is pale and fluffy, then spoon into a serving dish.
- 2 Cover and chill until needed. Remove from the fridge 30min before serving.

Grand Marnier Chantilly Cream

Hands-on time 10min, plus chilling. Serves 8

- ◆ 284ml carton double cream
- ◆ 1tbsp golden caster sugar
- ◆ 2tbsp Grand Marnier
- ◆ Finely grated zest of 1 orange

- 1 Whip the cream with the sugar until it forms soft peaks. Fold in the Grand Marnier and half the grated orange zest. Cover and chill until needed.
- 2 When ready to serve, spoon the mixture into a serving dish and top with the remaining orange zest.

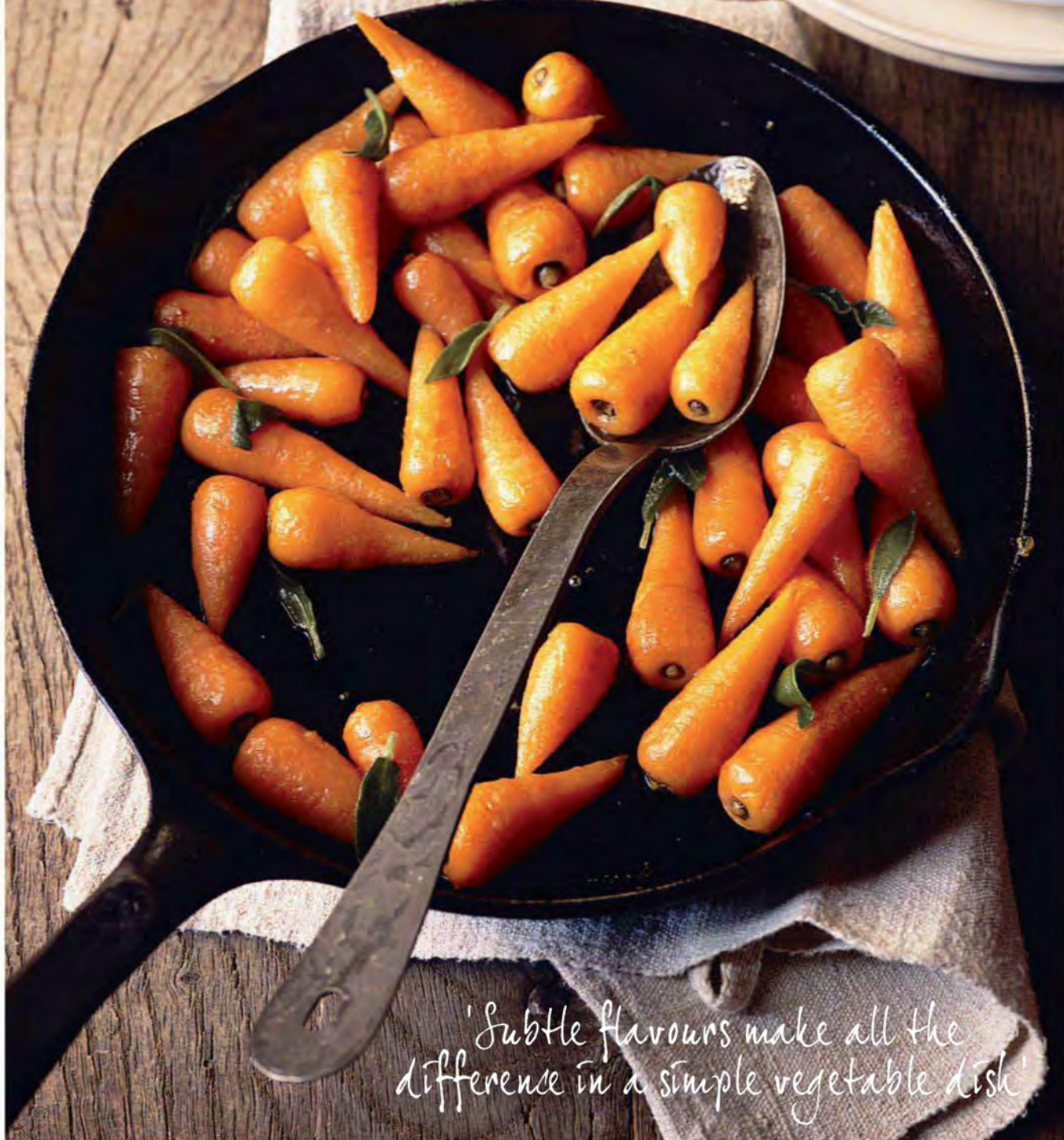
Boozy Cream Sauce

Hands-on time 5min. Serves 8

- ◆ 300ml (10fl oz) double cream
- ◆ 50g (2oz) icing sugar, sifted
- ◆ 2-3tbsp Cointreau

1 Put the cream and icing sugar into a medium bowl and whisk together until the cream just holds its shape. Quickly beat in the Cointreau, then serve with our Fig, Orange and Cranberry Christmas Pudding (see The Perfect Ending section for recipe).





'Subtle flavours make all the difference in a simple vegetable dish'

Carrots with Sage and Lemon Butter

Hands-on-time 15min. Cooking time about 10min. Serves 8

- ◆ 700g (1½lb) Chantenay carrots, scraped clean and trimmed
- ◆ 25g (1oz) butter
- ◆ 1tsp golden caster sugar
- ◆ 1tbsp whole small sage leaves
- ◆ Juice of 1 lemon

1 Bring a large pan of salted water to the boil. Add the carrots and cook for 5-7min until just tender. Drain and steam dry in the colander for 2min.

2 Melt the butter in a large frying pan with the sugar. Add the drained carrots and sage leaves and cook over a medium heat for 1-2min until lightly caramelised. Add the lemon juice and toss well. Check the seasoning and serve at once.

GET AHEAD

Cook the carrots until just tender. Drain and refresh under cold running water, then store in cold water until needed. To serve, drain and complete the recipe.



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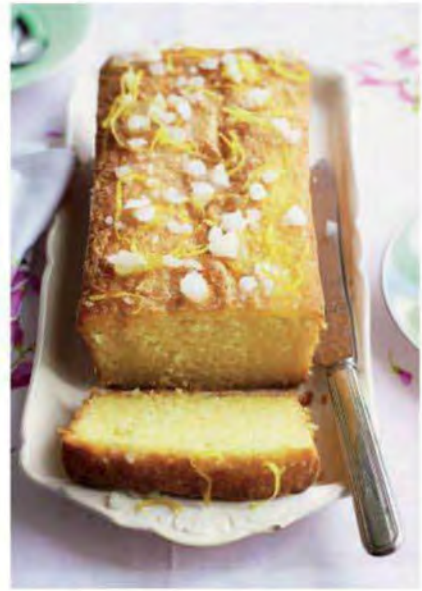


bake *and decorate*



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Mini Meringues

Hands-on time **15min**, plus cooling.

Cooking time, about **45min**. Makes about **20 meringues**

- ◆ 4 medium egg whites
- ◆ ½tsp lemon juice
- ◆ 225g (8oz) caster sugar

1 Preheat oven to 140°C (120°C fan) mark 1. Put egg whites and lemon juice into a large clean bowl. Whisk with a handheld electric beater until stiff but not dry. (To test, dip the beaters into the mixture and lift up – any egg white on them should stand up stiffly rather than flopping over.) Gradually add the sugar, whisking constantly, until the mixture becomes very thick and glossy.

2 Put a few small smears of meringue on the corners of three baking sheets to hold the paper, then line each sheet with baking parchment. Use a spoon or piping bag to put around 20 even mounds of meringue on to the prepared sheets – each should be about 5cm (2in) wide and 2cm (¾in) tall. Use a teaspoon to make a slight well in the centre of each mound – later, this will hold the cream and fruit.

3 Bake for 45min or until the meringues feel hard to the touch and peel easily off the parchment. Cool meringues completely on the baking sheets, then use immediately or store in an airtight container for up to three days.



Whisk egg whites and sugar



Pipe or spoon meringue into rounds



Paint with white chocolate to seal



Dust meringue with icing sugar

STAGE TWO UP TO 2HR BEFORE SERVING

If you need to assemble the meringues more than 2hr in advance, keep them chilled.

Use any combination of fruit you like, and get friends and family to help decorate them.

Hands-on time **45min**

- ◆ 75g (3oz) white chocolate, broken into small pieces
- ◆ 500ml (17fl oz) double cream
- ◆ 25g (1oz) icing sugar, sifted, plus extra to dust
- ◆ ½ vanilla bean pod (or 1tsp vanilla bean paste)
- ◆ 150g (5oz) raspberries, crushed
- ◆ Milk, optional
- ◆ Fresh berries, to garnish – we used a mixture of redcurrants, strawberries, raspberries, blackberries, cherries and blueberries

1 Melt the white chocolate in a heatproof bowl set over a pan of barely simmering water. Set aside to cool for 5min. Brush a thin layer of melted chocolate over the top of each meringue, leaving a 1cm (½in) border around the edges. Leave to set for 10min. The chocolate layer acts as a barrier, stopping the cream from making the meringue too soggy.

2 Put the cream, icing sugar and seeds scraped from the vanilla pod (or vanilla bean paste) into a large bowl. Whisk until the cream is just thickened. Gently fold in the crushed raspberries. If the cream doesn't just hold its shape, gently continue to whisk until it does. If it looks too thick and buttery, fold in a little milk until you have the desired consistency.

3 Top each meringue with a spoonful of raspberry cream. Decorate with berries, then dust lightly with icing sugar. Arrange on a cake stand and serve when ready.





Christmas Cookies

Hands-on time **20min**, plus chilling and cooling. Cooking time about **15min**.

Makes about **22**

- ◆ **75g (3oz) butter, softened**
- ◆ **100g (3½oz) caster sugar**
- ◆ **1 medium egg**
- ◆ **½tsp vanilla extract**
- ◆ **250g (9oz) plain flour, sifted, plus extra to dust**
- ◆ **½tsp baking powder**
- ◆ **Royal icing, edible glitter and coloured balls to decorate**

1 Using a wooden spoon, cream butter and sugar together in a large bowl until smooth. Beat in egg and vanilla. Stir in the flour and baking powder to make a soft dough (you might need to use your hands). Shape into a disc and wrap in clingfilm. Chill for 1hr or until firm.

2 Preheat oven to 180°C (160°C fan) mark 4. Roll out the dough on a lightly floured surface until 5mm (¼in) thick. Stamp out shapes using Christmas cookie cutters, re-rolling trimmings if necessary. If the cookies are to be hung as decorations, use a skewer to make a 5mm (¼in) hole in each one. Place on two non-stick baking trays. Bake for 10-15min until pale golden. Allow to cool for 3min on the trays to harden, then transfer to a wire rack to cool completely.

3 When the cookies are completely cool, decorate with royal icing, glitter and balls.

COOK'S TIP

If you want to make stained glass window cookies, stamp out the centre of the cookie with a small cutter. Put some crushed coloured boiled sweets in the centre. Bake on a baking sheet lined with aluminium foil as above. Leave to cool before removing from tray.

Stollen Ring

Hands-on time **30min**, plus rising. Cooking time about **25min**. Serves **10**

- ◆ **450g (1lb) strong white bread flour, plus extra to dust**
- ◆ **1tbsp caster sugar**
- ◆ **½ x 7g sachet fast-action dried yeast**
- ◆ **¼tsp freshly grated nutmeg**
- ◆ **2 large pinches ground cloves**
- ◆ **1tsp mixed spice**
- ◆ **225ml (8fl oz) milk**
- ◆ **40g (1½oz) butter, melted, plus a little extra to grease**
- ◆ **2 medium eggs**
- ◆ **50g (2oz) sultanas**
- ◆ **100-150g (3½-5oz) marzipan**
- ◆ **Icing sugar to dust**

1 In a large bowl, mix together the flour, sugar, yeast, ¼tsp salt and the three spices. Make a well in the centre. In a pan, heat the milk until lukewarm, then stir in the melted butter. Crack one egg into the well of dry ingredients and pour in half of the milk mixture. Working quickly with your hands, mix thoroughly to form a soft but not sticky dough, adding extra milk as necessary.

2 Tip out dough on to a floured work surface, then knead for 5min until soft

and elastic. Transfer to a lightly greased bowl, cover with a clean tea towel and leave to rise somewhere warm but not hot for 45min.

3 Knead in the sultanas. Weigh the dough and divide into 10 equal pieces. Line a large baking sheet with baking parchment and preheat oven to 200°C (180°C fan) mark 6.

4 Knead marzipan until soft, then cut into 10 pieces. Using your fingers, flatten out one of the pieces of dough slightly, then put a marzipan chunk in the middle. Fold the dough around it, then squeeze together to make a neat ball. Repeat with remaining pieces of dough. Position the balls in a circle, just touching, on the baking sheet. Use the remaining egg to glaze the ring, then bake for 20-25min until golden. Leave to cool on the baking tray as the stollen ring is still quite fragile at this stage.

5 Carefully transfer to a serving platter or wooden board. Dust with icing sugar and serve with butter.



Love from
us all xx



Lemon Drizzle Loaf

Hands-on time **20min**, plus cooling.

Cooking time about **50min**.

Cuts into **8-10 slices**

- ◆ **175g (6oz) unsalted butter, softened, plus extra to grease**
- ◆ **175g (6oz) caster sugar**
- ◆ **4 medium eggs, lightly beaten**
- ◆ **3 lemons**
- ◆ **125g (4oz) gluten-free self-raising flour**
- ◆ **50g (2oz) ground almonds**
- ◆ **75g (3oz) sugar cubes**

1 Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 900g (2lb) loaf tin with parchment paper. In a large bowl, beat together the butter and sugar with an electric hand whisk until pale and fluffy, about 5min. Gradually beat in the eggs, followed by the finely grated zest of 2 of the lemons and the juice of ½ a lemon.

2 Fold the flour and ground almonds into the butter mixture, then spoon into the tin and bake for 40-50min or until a skewer inserted in the centre comes out clean. Leave to cool in the tin for 10min, then invert on to a wire rack to cool.

3 Meanwhile, put the sugar cubes into a small bowl with the juice of 1½ lemons and the pared zest of 1 lemon (you will have 1 zested but un-juiced lemon left over). Soak for 5min, then use the back of a spoon to crush the cubes roughly. Spoon over the warm cake and leave to cool completely before serving in slices.

COOK'S TIP

Ground almonds help make our gluten-free cake extra soft, but you can replace them with an equal quantity of gluten-free flour to make it free from nuts, too.

Banoffee Cake

Hands-on time **25min**, plus cooling. Cooking time about **55min**. Serves **10**

FOR THE CAKE

- ◆ **200g (7oz) unsalted butter, softened, plus extra to grease**
- ◆ **200g (7oz) light brown soft sugar**
- ◆ **4 large eggs, beaten**
- ◆ **2 ripe bananas, broken into chunks**
- ◆ **75g (3oz) walnuts, chopped**
- ◆ **200g (7oz) self-raising flour**

FOR THE ICING

- ◆ **150g (5oz) butter, softened**
- ◆ **250g (9oz) icing sugar, sifted**
- ◆ **3tbsp dulce de leche or Carnation Caramel**
- ◆ **40g (1½oz) fudge pieces**

1 Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 20.5cm (8in) deep cake tin with parchment paper. In a large bowl, beat together the butter and sugar with an electric hand whisk until pale and fluffy - about 5min. Gradually beat in the eggs, then whisk in the bananas until smooth (if you don't have electric beaters, mash the bananas with a fork and fold into the

mixture). The mixture may look a little curdled, but don't worry.

2 Using a large metal spoon, fold in the walnuts and flour. Spoon into the tin and bake for 50-55min or until a skewer inserted in the centre comes out clean. Leave to cool in the tin for 5min, then transfer to a wire rack to cool completely.

3 Meanwhile, make the icing. In a large bowl, beat the butter, icing sugar and dulce de leche or Carnation Caramel together until smooth and creamy. Spread thinly over the top and sides of the cake and scatter over fudge pieces.

GET AHEAD

Complete recipe and keep in the fridge for up to two days. Bring to room temperature before serving.

COOK'S TIP

Make sure you use the ripest bananas you can find for the best flavour.





Brownie Bites

Hands-on time **15min**, plus cooling.

Cooking time about **30min**. Makes **36**

- ◆ 175g (6oz) butter, plus extra to grease
- ◆ 125g (4oz) dark chocolate, roughly chopped
- ◆ 250g (9oz) dark brown soft sugar
- ◆ 2tbsp espresso, optional
- ◆ 2 medium eggs
- ◆ 100g (3½oz) plain flour
- ◆ 25g (1oz) cocoa powder
- ◆ 50g (2oz) white chocolate, finely cubed, optional
- ◆ Icing sugar to dust

1 Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 20.5cm (8in) square tin with baking parchment. In a pan, heat the butter and chocolate until melted. Take off the heat and stir in sugar and espresso, if using.

2 Stir in eggs, then sift in the flour and cocoa. Stir in white chocolate, if using. Pour mixture into tin and bake for 25-30min until a crust forms. Leave to cool, then lift out of tin.

3 Cut into 36 squares, dust with icing sugar and serve.

GET AHEAD

Make to end of step 2 up to a week ahead. Cool, then wrap in clingfilm and chill. Bring to room temperature, then complete recipe.



No-soak Christmas Cake

Hands-on time **30min**, plus cooling. Cooking time about **3½hr**. Cuts into about **16 slices**

- ◆ 150g (5oz) butter, softened, plus extra to grease
- ◆ 350g (12oz) each sultanas and raisins
- ◆ 100g (3½oz) each prunes, dried apricots and dates, finely chopped
- ◆ 150ml (¼ pint) brandy, plus extra to drizzle
- ◆ Zest and juice of 1 lemon
- ◆ 175g (6oz) soft dark brown sugar
- ◆ 3 medium eggs, beaten
- ◆ 125g (4oz) self-raising flour
- ◆ 1½tbsp black treacle
- ◆ 1tsp each mixed spice and ground cinnamon

1 Preheat oven to 150°C (130°C fan) mark 2. Grease and double-line a 20.5cm (8in) cake tin with greaseproof paper, making sure the paper comes 5cm (2in) above the top of the tin. Then wrap a double layer of greaseproof around the outside of the tin and secure with string – this will stop the cake burning.

2 Put all the fruit into a large microwave-safe bowl. Stir in the brandy, lemon zest and juice. Microwave on full power, stirring halfway through, for 2½min or until the fruit has absorbed the liquid.

3 Using a hand-held electric mixer or wooden spoon, beat butter and sugar together in a large bowl until light and

fluffy – about 5min. Gradually beat in eggs – if the mixture looks as if it might curdle, whisk in a little of the flour. Then beat in the black treacle.

4 Sift flour and spices into the butter mixture and fold in using a large metal spoon. Then fold in the soaked fruit. Spoon cake mixture into the prepared tin and level the surface. Use a wooden spoon to make a rough hole in the centre of the mix to help keep the cake level during baking.

5 Bake for 3-3½hr or until a skewer inserted into the centre comes out clean. Cover the cake with foil if it is browning too quickly. Leave to cool in tin for 10min, then take out and allow to cool completely on a wire rack, leaving the greaseproof paper wrapped round the outside of the cake.

6 To store, wrap a few layers of clingfilm around the cooled cake (still in its paper), then cover with foil. Store in a cool place in an airtight container. After two weeks, unwrap the cake. Prick all over with a skewer and pour over 1tbsp of brandy. Rewrap and store as before.

COOK'S TIP

The cake will keep for up to three months stored in this way. It can be doused in alcohol every week if you prefer a stronger taste.

Spiced Pecan, Apple and Cranberry Cake

Hands-on time 20min, plus cooling. Cooking time about 1hr. Cuts into 8 slices

- ◆ 175g (6oz) unsalted butter, softened, plus extra to grease
- ◆ 150g (5oz) caster sugar
- ◆ 3 medium eggs
- ◆ 1tsp vanilla extract
- ◆ 150g (5oz) plain flour
- ◆ 1tsp baking powder
- ◆ 2tbsp milk
- ◆ ½tsp ground cinnamon
- ◆ 3 Braeburn apples, peeled, cored and cut into 1cm (½in) cubes
- ◆ 50g (2oz) fresh cranberries, defrosted if frozen
- ◆ 75g (3oz) pecans, roughly chopped
- ◆ 2-3tbsp apricot jam

1 Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 20.5cm (8in) springform cake tin with baking parchment.

2 Using a free-standing mixer or electric hand whisk, beat 150g (5oz) of the butter with the sugar, eggs, vanilla, flour, baking powder and milk until pale and fluffy – about 5min. Spoon into prepared tin and level the surface. Bake for 10min.

3 Meanwhile, heat the remaining butter in a large frying pan until foaming. Stir in the cinnamon and apples and cook for 3min until almost tender. Take off the heat and stir in the cranberries and pecans.

4 Carefully take the part-baked cake out of the oven and sprinkle over the

apple mixture. Return to the oven and bake for a further 40-50min or until a skewer inserted into the centre of the cake comes out clean.

5 Leave cake to cool in tin for 5min, then remove from tin and peel off paper. Transfer to a serving plate. Gently warm the jam in a small pan to loosen, then brush over the top of the cake. Serve cake warm or at room temperature.





Snowflake Sensation

Hands-on time 20min. Cuts into 12 slices

- ◆ 20.5cm (8in) round fruit cake
- ◆ 2tbsp smooth apricot jam
- ◆ 400g pack ready-rolled marzipan
- ◆ Icing sugar to dust
- ◆ 600g (1lb 5oz) deep blue ready-to-roll icing
- ◆ 150-200g (5-7oz) white ready-to-roll icing

YOU'LL ALSO NEED

- ◆ Ribbon for tying ◆ Snowflake cutters
- ◆ Silver balls ◆ Silver glitter

1 Put cake on a stand or serving plate and spread top and sides with the jam. Unroll marzipan, position on top of cake and press down gently over top and sides. Lightly dust the worktop with icing sugar and roll out the blue icing into a 33cm (13in) circle.

2 Brush the top and sides of the cake with water. Position blue icing on top of the marzipan. Using the palms of your hands, flatten icing over top of cake and ease around the sides, smoothing any

creases. Trim off excess with a knife and tie the ribbon around the base.

3 Re-dust worktop with icing sugar and roll out white icing. Stamp out snowflakes of various sizes and stick to the cake using a little water (re-roll icing as necessary). Wet the centre of each flake and stick on a silver ball.

4 Lightly brush the cake with water and sprinkle over edible glitter (water helps the glitter to stick). Use a dry pastry brush to even out the glitter if necessary. Store in a cool place.

WHERE TO FIND

For blue ready-to-roll icing (we used Atlantic Blue, £1.15 for 250g plus p&p) and Snowflake Embosser and Cutter Set (£9.50, plus p&p), call 020 7584 6177 or visit www.jane-asher.co.uk. For edible glitter (we used Disco Silver Hologram Edible Cake Glitter, £2.40 for a 2g pot, plus p&p), call 01225 436208 or visit www.edible-glitter.co.uk.

Winter Wonderland

Hands-on time 45min. Cooking time about 20min. Cuts into 12 slices

- ◆ Black, white, orange, red and yellow ready-to-roll icing
- ◆ 20.5cm (8in) round fruit cake
- ◆ 2tbsp smooth apricot jam
- ◆ 500g pack royal icing sugar
- ◆ 500g (1lb 2oz) marzipan
- ◆ 100g (3½oz) Fox's glacier mints, unwrapped

YOU'LL ALSO NEED

- ◆ Cocktail sticks ◆ Florist's wire
- ◆ Iridescent sparkles, optional
- ◆ Ribbon for tying ◆ Blue food colouring

1 For penguins, use black icing to make an oval for the body and a small ball for the head. Flatten two pieces of black icing to make wings, followed by a white flat oval for the stomach. Form a beak and feet from orange icing. Brush water on to the head, wings, stomach, beak and feet and stick to the body. Use a cocktail stick to make indents for eyes. Repeat as desired.

2 For the polar bear, roll a white oval for the body and a ball for the head, pinching it to form a snout. Roll four white sausage shapes to make arms and legs. Brush water on to the head, arms and legs and stick to the body. Make white ears and a black nose and stick to the head. Prick eyes using a cocktail stick.

3 Make hats, scarves, presents and fish from coloured icing. Tie wire around cocktail sticks for fishing rods. Allow to dry for at least 4hr or overnight.

4 Put cake on a serving plate and spread top and sides with the jam. Dust the worktop with icing sugar and roll out marzipan to a 33cm (13in) circle. Position on top of the cake and smooth over sides. Trim.

5 Make royal icing according to pack instructions. Use a palette knife to swirl it over the cake, reserving a little for later. Shape a recess in the icing for the pond. Sprinkle sparkles over the cake, if using. Tie ribbon around the base.

6 For the pond, preheat oven to 180°C (160°C fan) mark 4. Cut a 28cm (11in) square of foil, fold in half, then shape into a cup. Put mints into foil, stand on a baking sheet, then heat in the oven for 20min or until mints have melted. Working quickly, use a cocktail stick to stir a tiny amount of blue food colouring into the syrup, then pour into the pond recess.

7 Use reserved royal icing to stick figures on. Add some Christmas tree decorations, if you like. Store in a cool place for up to three days.

'Make a magical Christmas wonderland'



WHERE TO FIND

For coloured ready-to-roll icing, iridescent sparkles (we used Snow White, £2.75 for 1.5g pot, plus p&p) and trees (we used Green Plastic Christmas Tree 6cm, 20p each) call 020 7584 6177 or visit www.jane-asher.co.uk.



Traditional Flapjacks

Hands on time 10min, plus cooling. Cooking time about 20min. Makes 12 squares

- ◆ 200g (7oz) butter
- ◆ 150g (5oz) demerara sugar
- ◆ 4tbsp golden syrup
- ◆ 1tsp ground cinnamon
- ◆ Finely grated zest of ½-1 orange, to taste
- ◆ 400g (14oz) jumbo oats
- ◆ 100g (3½oz) raisins or sultanas

- 1 Preheat oven to 190°C (170°C fan) mark 5. Grease and line a 20.5cm (8in) square baking tin with parchment paper. Melt the butter in a large pan and add the sugar, syrup, cinnamon and orange zest. Stir and heat gently until the sugar dissolves.
- 2 Remove pan from heat and stir in the oats and raisins. Press into tin and bake for 15-20min until lightly golden. Leave to cool before cutting into squares.

Apple Crumble Bars

Hands-on time 20min, plus chilling and cooling. Cooking time about 40min.

Makes 10

- ◆ 200g (7oz) butter
- ◆ 125g (4oz) caster sugar
- ◆ 200g (7oz) plain flour
- ◆ 3 dessert apples, peeled and diced into ½cm (¼in) cubes
- ◆ 1tsp ground cinnamon
- ◆ 2tbsp lemon juice
- ◆ 1tbsp cornflour
- ◆ 4tbsp raspberry jam
- ◆ 50g (2oz) pecans, chopped
- ◆ 40g (1½oz) gingernut biscuits, crushed
- ◆ Icing sugar to dust

- 1 Whiz 175g (6oz) butter in a food processor with 75g (3oz) sugar for 1min. Add flour and a pinch of salt and whiz until mix just comes together. Wrap dough in clingfilm and chill for 30min.
- 2 Preheat oven to 190°C (170°C fan) mark 5 and line an 18cm (7in) square baking tin with parchment paper. Push dough into the base of the tin, then prick all over with a fork. Bake for 20-25min until golden.
- 3 Put remaining butter and sugar into a pan with the apples and cinnamon and cook gently for 5min until the apples soften. In a small bowl, mix together the lemon juice and cornflour, then add to the apples. Continue to cook, stirring constantly, for 2-3min until sauce has thickened. Set aside.
- 4 Warm the jam in a saucepan, then spread over the baked shortbread. Top with the apple mixture, then sprinkle over the pecans and crushed biscuits. Bake for 10min, then leave to cool. Cut into bars, dust with icing sugar and serve.

GET AHEAD

Complete to end of step 3 up to a day ahead. Transfer apple mixture to a bowl and store, covered, in fridge. Store shortbread in tin, covered, at room temperature. Complete recipe to serve.

'Sugar and spice and all things nice'



Tea Break Cookies

Hands-on time **10min**, plus cooling.

Cooking time about **15min**. Makes about **20 cookies**.

- ◆ 125g (4oz) unsalted butter, softened, plus extra to grease
 - ◆ 100g (3½oz) soft light brown sugar
 - ◆ 50g (2oz) golden syrup
 - ◆ 140g (4½oz) plain flour
 - ◆ 1 medium egg
 - ◆ 100g (3½oz) jumbo oats
 - ◆ 1tsp ground cinnamon
 - ◆ 75g (3oz) sultanas
 - ◆ 75g (3oz) pecan halves, roughly chopped
- TO DECORATE**
- ◆ 40g (1½oz) plain chocolate, melted

- 1 Preheat oven to 170°C (150°C fan) mark 3. Lightly grease two large baking sheets.
- 2 In a large bowl, mix together the cookie ingredients until well combined. Put large tablespoonfuls of the mixture on to the prepared baking sheets, spacing them well apart.
- 3 Bake for 12-15min until golden. Leave to cool for 10min on the baking sheet, then drizzle with melted chocolate. Serve immediately, or leave to set first. Store set cookies in an airtight container for up to three days.



Banana and Butterscotch Loaf

Hands-on time **20min**, plus cooling. Cooking time about **1hr**. Cuts into **15 slices**

- ◆ A little butter to grease
- ◆ 175g (6oz) plain flour
- ◆ 2 level tsp baking powder
- ◆ ½ level tsp bicarbonate of soda
- ◆ 175g (6oz) light muscovado sugar
- ◆ 2 large eggs
- ◆ 3 medium, ripe bananas, mashed
- ◆ 150g bar Green & Black's Butterscotch chocolate, chopped
- ◆ 150g pot natural yogurt
- ◆ 100g (3½oz) pecans, chopped
- ◆ 1-2tbsp demerara sugar

- 1 Preheat the oven to 170°C (150°C fan) mark 3. Grease and line a 1.4kg (3lb) loaf tin with greaseproof paper.
- 2 Put the flour, baking powder, bicarbonate and ½ level tsp salt into a large bowl and mix together.
- 3 In a separate bowl, beat together the sugar and eggs until pale and fluffy. Stir in the bananas, chocolate, yogurt and 50g (2oz) pecans, followed by the flour mixture.
- 4 Spoon into tin; sprinkle with remaining pecans and the demerara. Bake for 1hr or until a skewer inserted in the centre comes out clean. Cool in the tin, turn out and slice.



Freeze-ahead Mince Pies

Hands-on time **1hr**, plus chilling and cooling. Cooking time about **45min**. Makes **24**

- ◆ 450g (1lb) Bramley apples, peeled, cored and cut into 2cm (¾in) chunks
 - ◆ Zest and juice of ½ orange and ½ lemon
 - ◆ 200ml (7fl oz) medium cider
 - ◆ 150g (5oz) soft brown sugar
 - ◆ 1tsp mixed spice
 - ◆ 150g (5oz) each raisins and currants
 - ◆ 75g (3oz) glacé cherries, chopped
 - ◆ 2tbsp Grand Marnier optional
- FOR THE PASTRY**
- ◆ 400g (14oz) plain flour, sifted, plus extra to dust
 - ◆ 250g (9oz) cold butter, diced
 - ◆ 100g (3½oz) caster sugar
 - ◆ Finely grated zest of 1 large orange
 - ◆ 2 large egg yolks, plus 1 egg, beaten
 - ◆ 100ml (3½fl oz) double cream
 - ◆ Icing sugar to dust

1 Put the apples, citrus zest and juice, and cider in a pan. Bring to the boil, then

simmer for 10min. Add the brown sugar, spice, raisins and currants and stir over a low heat until the sugar dissolves. Simmer rapidly for 15min. Remove from the heat, add the cherries and liqueur, if using, and cool completely.

2 To make the pastry, put the flour into a food processor with the butter and whiz until the mixture resembles breadcrumbs. Briefly whiz in the sugar and zest. Combine egg yolks and cream and, with the motor running, pour into the flour – stop when the mixture clumps together. Knead briefly. Wrap in clingfilm and chill for 30min.

3 Dust the worktop with flour and roll out pastry to 3mm (¼in) thickness. Stamp out 24 rounds with a 9cm (3½in) cutter and line 24 deep bun tin holes (see Cook's tip). Fill each with 1dsp of mincemeat.

4 Preheat the oven to 190°C (170°C fan) mark 5. Stamp out 12 circles with an 8cm (3¼in) cutter and 12 stars with the same

size star cutter. Brush base rims with water and top pies with a star or a circle (cut a slit in the circles), then brush with beaten egg. Chill for 30min. Bake for 15-20min until golden. Leave in the tins for 5min, then turn out on to wire racks to cool. Dust with icing sugar. Serve warm or cold.

GET AHEAD

Freeze uncooked pies in their tins for up to three months, wrapped in clingfilm. Bake from frozen as in step 4, allowing 5min extra. Or, pack cooked pies (without icing sugar) into freezerproof boxes. Freeze for up to three months. To reheat, defrost overnight in the fridge, then heat for 5-10min at 200°C (180°C) mark 6.

COOK'S TIP

We used 12-hole deep bun tins from Lakeland (£12.29 each; 015394 88100; www.lakeland.co.uk).





freezer finale



These sweet creations are heaven-sent - and can be ready and waiting in the freezer for that special occasion. Keep your guests happy with cakes, meringues, pancakes, ice cream or puddings. The hardest part is choosing...





Hazelnut and Raspberry Meringue Cake

Hands-on time **25min**. Cooking time about **40min**. Serves **8**

- ◆ 5 medium egg whites
- ◆ 275g (10oz) caster sugar
- ◆ 75g (3oz) hazelnuts, roasted and finely chopped
- ◆ 40g (1½oz) plain chocolate
- ◆ 300ml (½ pint) double cream
- ◆ 2tbsp icing sugar, sifted
- ◆ 75-100g (3-3½oz) fresh or frozen raspberries (defrosted if frozen)

1 Preheat the oven to 160°C (140°C fan) mark 3. Line two baking sheets with parchment and draw a 20.5cm (8in) circle on each sheet. Flip parchment over so the pencil mark is underneath.

2 Whisk the egg whites in a large, clean, grease-free bowl until stiff but not dry. Gradually add the caster sugar, mixing well after each addition, until thick and glossy. Quickly beat in the hazelnuts.

3 Divide the meringue mixture equally among the prepared baking sheets and smooth into a circle inside the marked lines. Bake for 30-40min until lightly golden and the paper peels away easily. Leave to cool

completely on the baking sheet - they may crack slightly, but don't worry.

4 Break up the chocolate and put in a heatproof bowl set over a pan of gently simmering water, making sure the base doesn't touch the water, and leave to melt.

5 Meanwhile, pour the cream into a bowl. Add the icing sugar and whisk until the mixture just holds its shape. Tip in the raspberries and lightly whisk to break up the fruit.

6 Put one of the meringue discs on a serving plate. Cover with the raspberry cream and top with the remaining meringue disc. Using a teaspoon, drizzle over the melted chocolate, then serve.

FREEZE AHEAD

Make to the end of step 3. Put both meringues on one baking sheet, wrap in clingfilm and freeze for up to one month. To use, defrost overnight in the fridge, then complete recipe.



Chocolate Orange Cheesecake

Hands-on time **20min**, plus chilling. Cooking time about **40min**. Serves **8**

FOR THE BASE

- ◆ 50g (2oz) butter, melted, plus extra to grease
- ◆ 200g (7oz) dark chocolate digestives, finely crushed

FOR THE FILLING AND DECORATION

- ◆ 500g (1lb 2oz) cream cheese
- ◆ 150ml (5fl oz) sour cream
- ◆ 200g (7oz) caster sugar
- ◆ 1½tbsp plain flour
- ◆ 1tsp vanilla extract
- ◆ Zest of 1 orange
- ◆ 2 medium eggs, separated
- ◆ 150g (5oz) plain chocolate

1 To make the base, grease a 20.5cm (8in) springform tin. Mix the butter and crushed biscuits together and press into the base of the tin. Chill for 15min.

2 To make the filling, preheat the oven to 180°C (160°C fan) mark 4. Put the cream cheese, sour cream, caster sugar, flour, vanilla, orange zest and egg yolks in a large bowl and whisk together until smooth. Whisk egg

whites in a separate clean, grease-free bowl until they form soft peaks. Use a large metal spoon to mix a spoonful of whites into cream cheese mixture, then fold in remaining whites.

3 Pour the mixture into the tin and level. Bake for 35-40min until lightly golden - the filling will firm up on chilling. Cool - don't worry if it cracks on top. Chill for 2hr or overnight.

4 Break up chocolate and put in a heatproof bowl set over a pan of gently simmering water, making sure the base doesn't touch the water. Leave to melt. Once melted, pour on to a baking sheet. Chill for 10min. Make enough curls to cover the cheesecake by pulling a large knife towards you across the sheet of chocolate.

5 To serve, transfer the cheesecake to a plate and scatter over the chocolate curls.

FREEZE AHEAD

Make to the end of step 3. Wrap the tin in clingfilm and freeze for up to one month. To use, defrost overnight in fridge. Complete recipe.





'Dessert perfection
- almost too good
to eat'



Frozen Yogurt Sorbet

Hands-on time **20min**, plus freezing. Serves **8**

- ◆ 450g (1lb) bag frozen mixed fruit, thawed, plus lots of mixed berries to serve
- ◆ 100g (3½oz) runny honey
- ◆ 3 medium egg whites
- ◆ 450g tub low-fat Greek-style natural yogurt

1 Line a 750ml (1¼ pint) loaf tin with clingfilm. Whiz the mixed fruit in a food processor to make a thick purée. Sieve the fruit purée into a large bowl, gently pressing all the juice through with the back of a spoon. Stir the honey into the juice. Discard the fruit.

2 Whisk the egg whites in a clean grease-free bowl until soft peaks begin to form, then carefully fold into the fruit juice mixture with the yogurt. Pour into the prepared loaf tin and freeze for 4hr. Stir gently to break up any ice crystals, then freeze again for 4hr.

3 Stir again, then freeze for a further 4hr or until the sorbet is firm. Transfer to fridge for 20min, then turn out of tin and remove the clingfilm. Slice and serve immediately with a spoonful of mixed berries.

FREEZE AHEAD

Make to the end of step 2 up to three months ahead. To use, complete the recipe.

Salty Pistachio Ice Cream

Hands-on time **25min**, plus freezing.

Cooking time about **5min**. Serves **8**

- ◆ 275g (10oz) salted pistachios, shells removed
- ◆ 150g (5oz) caster sugar
- ◆ 4 large egg whites
- ◆ 400ml (14fl oz) double cream
- ◆ 2 drops almond extract

1 Pulse 100g (3½oz) of the pistachios and 25g (1oz) of the sugar in a food processor until finely ground. Add the remaining pistachios and pulse once or twice to break up roughly.

2 Using an electric hand whisk, whisk the egg whites in a clean, grease-free bowl until they hold their shape and form peaks. Gradually add the remaining sugar and beat until the mixture is stiff and glossy.

3 Whip the cream in a bowl with the almond extract until just holding its shape – it's important not to overwhip. Using a metal spoon, fold egg whites into the cream, then fold in the pistachios. Pour into a freezerproof dish, then cover and freeze for at least 5hr or overnight.

4 When ready to serve, transfer the ice cream to the fridge and leave to soften for about 10min.

COOK'S TIP

Serve the ice cream with a simple berry compote: gently warm 300g (11oz) frozen blueberries in a pan with 2tbsp ginger wine, 25g (1oz) caster sugar and 2tbsp water for about 5min until the berries release their juice.

FREEZE AHEAD

Make to the end of step 3 up to one month ahead. To use, complete the recipe.





Pancakes with Spiced Pears

Hands-on time 30min, plus cooling. Cooking time about 40min. Serves 6

- ◆ 125g (4oz) plain flour
 - ◆ 1 medium egg, plus 1 egg yolk
 - ◆ 1tsp golden caster sugar
 - ◆ 1tbsp rapeseed or corn oil, plus extra to grease
 - ◆ 1tsp vanilla extract
 - ◆ 300ml (½ pint) semi-skimmed milk
- FOR THE PEARS**
- ◆ ¼tsp black peppercorns
 - ◆ Pared rind and juice of 1 lemon
 - ◆ ½ cinnamon stick
 - ◆ 3 cloves
 - ◆ 250g (9oz) golden granulated sugar
 - ◆ 6 ripe pears

1 Put flour in a bowl and whisk in egg and yolk, sugar, oil and vanilla extract, then slowly add milk. Whisk until smooth, then set aside in a cool place for 30min.

2 For the pears: finely crush peppercorns with a pestle and mortar and put in a pan with lemon rind and juice, cinnamon, cloves and sugar. Add 450ml (¾ pint) water, bring to boil, then simmer for 5min until syrupy.

3 Peel, quarter and core pears. Cut each quarter into three long slices. Add to syrup, bring to boil, then cover and simmer for 20-30min until soft and transparent.

4 Lift pears out of syrup and set aside. Remove and discard the rind, cinnamon and cloves, then bubble until the syrup is

reduced to around 150ml (¼ pint). Set aside.

5 Meanwhile, make pancakes. (The batter should be single-cream consistency – thin with a splash of milk, if necessary.) Heat a large non-stick frying pan brushed with oil. Pour in 3tbsp batter and tip pan around until mixture covers the base. Cook for 1-2min until browned on underside, then flip and cook for another 30sec. Turn out on to a sheet of greaseproof paper and keep warm. Repeat to make six pancakes.

6 Divide spiced pears among pancakes, roll up and share among six plates. Pour over reserved syrup and serve warm. Serve with crème fraîche and a little dark chocolate grated over.

FREEZE AHEAD

Make to the end of step 6, but don't pour over syrup. Pack the stuffed pancakes and syrup into separate freezerproof containers and freeze for up to one month. To use, thaw at cool room temperature for 1½hr. Preheat oven to 200°C (180°C fan) mark 6. Put pancakes into a shallow ovenproof dish and cover with foil. Cook for 15min, uncover, then continue cooking for 10min. Tip syrup into a small pan and warm through for 5-10min.

Chocolate Gateau

Hands-on time 25min, plus cooling and chilling. Cooking time about 50min. Serves 10

- ◆ 150g (5oz) butter, softened, plus extra to grease
- ◆ 2tbsp cocoa, plus extra to dust
- ◆ 300g (11oz) dark chocolate (minimum 70% cocoa solids), broken up
- ◆ 175g (6oz) golden caster sugar
- ◆ 6 large eggs, separated
- ◆ 150g (5oz) sifted self-raising flour
- ◆ 375g (13oz) mascarpone
- ◆ 1tbsp icing sugar
- ◆ ¼tsp vanilla extract
- ◆ 125g (4oz) raspberry conserve
- ◆ 100ml (3½fl oz) double cream
- ◆ 50g (2oz) white chocolate, chilled
- ◆ Chocolate truffles to decorate

1 Preheat the oven to 180°C (160°C fan) mark 4. Grease and base-line a 23cm (9in) springform tin with greaseproof paper.

2 Put cocoa in a pan with 100ml (3½fl oz) water and mix to a smooth paste. Bring to the boil and simmer for 30sec. Turn off heat and add 150g (5oz) dark chocolate. Set aside to melt, then stir together and leave to cool.

3 Using an electric hand whisk, beat butter and sugar together in a large bowl until light and fluffy. Whisk in egg yolks, then melted chocolate mixture. Fold in flour.

4 In a clean, grease-free bowl, whisk egg whites to form soft peaks, then beat one large spoonful into the cake mixture to loosen. Carefully fold in the remainder. Pour the mixture into the prepared tin.

5 Bake for 45-50min or until cake springs back when pressed in centre. Cool in tin for 10min, then remove and cool on a rack.

6 Meanwhile, mix the mascarpone, icing sugar and vanilla in a bowl and chill.

7 Once the cake is cool, slice it in half horizontally. Spread conserve over the base. Put spoonfuls of mascarpone mixture on top and spread to edges. Replace top layer. Chill.

8 Melt remaining dark chocolate with the cream in a heatproof bowl over a pan of simmering water, making sure the base doesn't touch the water. Remove bowl from pan and beat until it starts to thicken. Use a potato peeler to shave curls of white chocolate. Spread icing over top of cake, then decorate with truffles, chocolate curls and extra cocoa.

FREEZE AHEAD

Make cake and filling, then wrap and freeze separately for up to one month. To use, thaw overnight at cool room temperature and complete recipe.

'The ultimate indulgent treat for chocolate lovers'





Spiced Winter Fruit

Hands-on time 20min.
Cooking time about 20min. Serves 6

- ◆ 150ml (½ pint) each port and freshly squeezed orange juice
- ◆ 75g (3oz) light brown soft sugar
- ◆ 1 cinnamon stick
- ◆ 6 whole cardamom pods, lightly crushed
- ◆ 5cm (2in) piece root ginger, thinly sliced
- ◆ 50g (2oz) large muscatel raisins or dried blueberries
- ◆ 1 small pineapple, thinly sliced
- ◆ 1 mango, thickly sliced
- ◆ 3 tangerines, halved horizontally
- ◆ 3 fresh figs, halved

1 First, make the syrup. Pour the port and orange juice into a small pan, then add the sugar and 300ml (½ pint) cold water. Bring to the boil, stirring all the time. Add the cinnamon stick, cardamom pods and ginger, then bubble gently for 15min.

2 Put all the fruit in a serving bowl. Remove the cinnamon stick and cardamom pods from the syrup, then pour the syrup over the fruit. Serve warm or cold.

FREEZE AHEAD

Tip the fruit and syrup into a freezerproof container, leave to cool, then cover with a tight-fitting lid and freeze for up to three months. To use, thaw overnight in the fridge and serve cold.



White Chocolate and Orange Mousse Cake

Hands-on time 30min, plus overnight freezing. Serves 10

- ◆ A little vegetable oil to grease
- ◆ 450g (1lb) white chocolate
- ◆ 284ml carton double cream
- ◆ Finely grated zest of 1 large orange
- ◆ 2tsp orange liqueur
- ◆ 300ml (½ pint) full-fat Greek yogurt
- ◆ Sliced strawberries, blueberries and unsprayed rose petals to serve
- ◆ Icing sugar to dust

- 1 Lightly oil a shallow 20.5cm (8in) round cake tin. Line with baking parchment.
- 2 Break the chocolate into pieces and put into a bowl with half the cream. Bring a pan of water to the boil, remove from heat and sit the bowl on top, making sure the base doesn't touch the water. Leave without stirring, until the chocolate has melted.
- 3 Meanwhile, put the orange zest and liqueur into a bowl. Set aside to soak. Whip remaining cream until it just holds its shape.
- 4 Remove the bowl of melted chocolate from the pan and beat in the yogurt. Fold in the cream with the zest and liqueur mix.
- 5 Spoon the mixture into the prepared tin, cover with clingfilm and freeze overnight.
- 6 Remove from tin, slice and serve topped with fruit, rose petals and a dusting of icing sugar.

FREEZE AHEAD

Make the mousse cake up to end of step 5 up to a month ahead. To use, an hour before serving, transfer the cake to the fridge. Complete recipe to serve.

Blackberry and Apple Strudel Ring with Cinnamon Cream

Hands-on time 30min.
Cooking time about 35min. Serves 6

- ◆ 75g (3oz) unsalted butter, melted
 - ◆ 800g (1¾lb) Cox's apples, peeled and chopped into 1cm (½in) pieces
 - ◆ 40g (1½oz) golden caster sugar
 - ◆ 1tsp ground ginger
 - ◆ 1tsp ground cinnamon
 - ◆ 250g (9oz) blackberries
 - ◆ 8 sheets filo pastry
 - ◆ 1tbsp icing sugar, plus extra to dust
- FOR THE CINNAMON CREAM**
- ◆ 400ml (14fl oz) double cream
 - ◆ 2tbsp icing sugar
 - ◆ ½tsp cinnamon

- 1 Melt 25g (1oz) butter in a pan and add the apples. Cook gently for 10min until softened and slightly golden. Sprinkle over the sugar and spices and cook for 1min until the sugar dissolves. Tip into a bowl and cool.
- 2 Preheat oven to 180°C (160°C fan) mark 4. When apple mix is cool, stir in blackberries.
- 3 To assemble strudel: melt remaining butter; put a 55cm x 25.5cm (21½in x 10in) rectangle of baking parchment on the work surface. Cover entirely with two sheets of pastry, overlapping them slightly in the middle. Brush with melted butter. Repeat three times, brushing with butter between each layer, so there are four layers on top of each other.
- 4 Spoon fruit mix along one long edge of the pastry, leaving a 2.5cm (1in) gap at the ends. Roll up, using the parchment to help you, then lift on to a baking sheet, keeping the strudel on the parchment. Gently bend strudel into a circle, tucking in the ends.
- 5 Brush with butter and dust with 1tbsp icing sugar. Bake for 20min or until pastry is crisp and golden.
- 6 For the cinnamon cream, beat together all the ingredients until the mixture just holds its shape. When strudel is cooked, transfer to a large plate, dust with more icing sugar and serve with cream.

FREEZE AHEAD

Make strudel up to the end of step 4. Carefully transfer to a plate and wrap in clingfilm. Freeze for up to one month. Complete recipe, baking from frozen for 35-40min.



'Pack a crisp filo ring with apples, blackberries and spices'



Steamed Lemon Puddings

Hands-on time **20min**, plus standing.

Cooking time **40min**. Serves **6**

- ◆ 175g (6oz) unsalted butter, softened, plus extra to grease
- ◆ 6tbsp lemon curd
- ◆ 175g (6oz) golden caster sugar
- ◆ 3 medium eggs
- ◆ Finely grated zest and juice of ½ large lemon
- ◆ 175g (6oz) self-raising flour
- ◆ 2tsp baking powder
- ◆ Icing sugar to dust

- 1 Preheat the oven to 180°C (160°C fan) mark 4. Grease six 200ml (7fl oz) dariole moulds and put 1tbsp lemon curd in each.
- 2 Beat butter and sugar in a bowl with an electric hand whisk until fluffy. Beat in eggs, lemon zest and juice. Fold in flour and baking powder with a metal spoon.
- 3 Spoon mixture into moulds, level tops, cover each with a disc of greaseproof paper, then wrap in foil. Put into a roasting tin and pour in enough hot water to come halfway up sides of moulds. Cook for 40min or until risen and cooked in centre.
- 4 Lift puddings out of tin and stand for 10min. Run a palette knife around the edge of each one, turn out on to plates, dust with icing sugar and serve with custard.

FREEZE AHEAD

Turn finished puddings out into a freezerproof container and freeze for up to three months. To use, thaw for 45min at cool room temperature. Preheat oven to 200°C (180°C fan) mark 6. Put puddings in a greased ovenproof dish, lemon curd-side up, drizzle 5tbsp water over all and cover loosely with foil. Reheat for 30-35min.



Goopy Meringue Nests

Hands-on time **20min**, plus cooling. Cooking time about **1hr**. Serves **6**

- ◆ 4 medium egg whites
- ◆ 125g (4oz) each golden icing sugar and golden caster sugar
- ◆ 1 mango
- ◆ Zest and juice of ½ large lime
- ◆ 284ml carton double cream
- ◆ 2 passion fruit

- 1 Preheat the oven to 110°C (90°C fan) mark ¼ and line two baking trays with baking parchment.
- 2 Whisk egg whites in a large, clean grease-free bowl until stiff. Whisk in 1tbsp icing sugar at a time until very stiff and shiny, then fold in the caster sugar.
- 3 Put 12 large spoonfuls of meringue mixture on to the baking trays, with space in between. Make a dip in the centre of each with the back of a wet teaspoon. Bake for around 1hr – when ready, they will be crisp on the outside and a little goopy in the middle. Cool on a rack.
- 4 Peel and stone the mango, then cut into chunks and put into a bowl. Add lime juice and toss to mix. Put a spoonful in each meringue nest.

- 5 Lightly whip cream in a bowl and put a dollop on top of each meringue nest. Halve passion fruit and spoon pulp and juice into a bowl with the lime zest. Put the meringues on to a plate, spoon a little sauce over each and serve immediately.

FREEZE AHEAD

Make the meringue nests up to the end of step 3. Pack in a freezerproof container and freeze for up to one month. To use, thaw at cool room temperature for 1hr 15min. Complete recipe as above.

Easy Banana Ice Cream

Hands-on time **5min**, plus freezing. Serves **4-6**

- ◆ 5-6 medium ripe bananas, about 550g (1¼lb), chopped
- ◆ 5tbsp milk
- ◆ 2tbsp runny honey
- ◆ 15g (½oz) flaked almonds, toasted

1 Open-freeze the banana pieces on a baking tray until solid – about 4hr.
2 Tip the banana pieces into a food processor with the milk and whiz until smooth. Serve immediately, drizzled with honey and sprinkled with nuts.

FREEZE AHEAD

Tip frozen banana pieces into a freezer-proof container and freeze for up to two months. Complete recipe to serve.





sweet *like* chocolate



Indulge in these dreamy and decadent desserts, and your guests will be in chocoholic paradise. With combinations like white chocolate and raspberries, and layers of cream and chocolate, Christmas really is a time to feast and enjoy





White Chocolate and Raspberry Meringue Roulade

Hands-on time **20min**, plus cooling.

Cooking time about **25min**. Serves **8**

FOR THE MERINGUE

- ◆ 4 large egg whites
- ◆ 200g (7oz) caster sugar
- ◆ 1tsp each cornflour and lemon juice
- ◆ Icing sugar, to dust

FOR THE FILLING

- ◆ 100g (3½oz) white chocolate, broken into pieces
- ◆ 200ml (5fl oz) double cream
- ◆ 1tsp vanilla extract
- ◆ 25g (1oz) toasted hazelnuts, roughly chopped
- ◆ 150g (5oz) raspberries, fresh or frozen

FOR THE COULIS

- ◆ 75g (3oz) raspberries, fresh or frozen
- ◆ 2-3tbsp icing sugar

1 Preheat oven to 160°C (140°C fan) mark 3. Line a 33cm x 23cm (13in x 9in) shallow baking tin with parchment paper.

2 For the meringue: put the egg whites into a large bowl and whisk until stiff but not dry. Gradually add the caster sugar, whisking all the time, until the mixture is thick and glossy. Beat in the cornflour and lemon juice until well combined.

3 Spoon the meringue into the prepared tin and spread out evenly. Bake for 25min until a light golden crust forms. Leave to cool in tin for 5min. Lightly dust a rectangle of greaseproof paper a bit larger than the baking tin with icing sugar, then invert the meringue on to the paper. Remove tin, leaving paper on the meringue, and leave to cool completely.

4 Meanwhile, make the filling. Melt the white chocolate in a heatproof bowl set over a pan of barely simmering water, then remove from heat and leave to cool. Make the coulis by blending the raspberries and icing sugar until smooth. Sieve into a jug. In a medium bowl, whip the cream and vanilla until the cream just holds its shape, then fold in the cooled white chocolate.

5 Peel paper from the meringue, then evenly spread over the cream mixture. Sprinkle over hazelnuts and raspberries. Using the paper underneath it to help you, roll up the meringue from the short edge. Don't worry if cracks appear – they'll add to the log effect.

6 Transfer to a serving plate, drizzle over coulis, dust with icing sugar and serve.







Honeycomb and Forest Fruit Chocolate Bomb

Hands-on time **30min**, plus freezing.

Cooking time about **10min**. Serves **6-8**

- ◆ 1 litre tub good-quality vanilla ice cream
- ◆ 50g (2oz) golden syrup
- ◆ 50g (2oz) caster sugar
- ◆ ½tsp bicarbonate of soda
- ◆ 2 x 200g chocolate loaf cakes
- ◆ 2tbsp Irish cream liqueur, optional
- ◆ 200g (7oz) mixed summer fruits, frozen
- ◆ 50g (2oz) white chocolate, melted

- 1 Take ice cream out to soften slightly. Line a 2 litre (3½ pint) bowl with a few layers of clingfilm. Line a baking sheet with parchment.
- 2 To make honeycomb, put syrup and sugar in a large, deep pan. Set over gentle heat and stir until sugar dissolves. Turn up heat and bubble until mixture turns dark golden, about 3min. Working quickly, stir in bicarbonate of soda (the mixture will froth up) and pour on to lined baking sheet. Cool.
- 3 Meanwhile, cut loaf cakes lengthways into 5mm (¼in) thick slices. Set aside about 175g (6oz). Use rest of cake to line the prepared bowl, leaving a 2.5cm (1in) gap at top of bowl. Press cake against sides of bowl and drizzle over liqueur, if using.
- 4 Put softened ice cream into another bowl and stir in frozen fruits. Break honeycomb into chunks and stir into mixture. Pile into cake-lined bowl and level surface. Cover with reserved cake, leaving no gaps. Cover with clingfilm and freeze for at least 2hr, preferably overnight.
- 5 Take bowl out of freezer 20min before serving. Unwrap and invert on to a serving plate. Lift off bowl, peel off clingfilm, drizzle over melted chocolate and serve.

GET AHEAD

Make to end of step 4 up to a day ahead. Complete recipe to serve.

Chocolate, Amaretti and Ginger Tart

Hands-on time **30min**, plus chilling and cooling. Cooking time about **55min**. Serves **10**

FOR THE PASTRY

- ◆ 225g (8oz) plain flour, plus extra to dust
- ◆ 125g (4oz) unsalted butter, cut into cubes
- ◆ 25g (1oz) caster sugar
- ◆ 1 large egg, beaten

FOR THE FILLING

- ◆ 125g (4oz) dark chocolate, broken into pieces
- ◆ 100g (3½oz) milk chocolate, broken into pieces
- ◆ 125g (4oz) unsalted butter
- ◆ 75g (3oz) amaretti biscuits, crushed
- ◆ 40g (1½oz) stem ginger, finely chopped
- ◆ 75g (3oz) caster sugar
- ◆ 2 large eggs
- ◆ Cocoa powder to dust

1 For the pastry: put flour and butter into a food processor and pulse until mixture resembles breadcrumbs. Add sugar and pulse to combine. Tip into a bowl, add the egg and stir. Bring pastry together with your hands, then wrap in clingfilm and chill for 30min.

2 Dust a worktop with flour and roll out pastry to thickness of a £1 coin. Use to line a straight-sided 20.5cm (8in), 1½in (4cm) deep loose-bottomed tart tin. Prick base all over and chill for 15min.

3 Preheat oven to 190°C (170°C fan) mark 5. Line pastry with baking parchment and fill with baking beans. Bake for 15-18min, remove parchment and beans, then bake for a further 10-12min. Set aside and turn oven down to 150°C (130°C fan) mark 2.

4 Meanwhile, make the filling: melt dark and milk chocolates with butter in a heatproof bowl set over a pan of simmering water. Stir in biscuits and ginger and set aside.

5 Lastly, whisk sugar and eggs together until moussey. Fold in the chocolate mixture and pour into the pastry case, then bake for 25min. Leave to cool, remove from tin, dust with cocoa and serve in slices.





White Chocolate and Cranberry Puddings

Hands-on time 35min. Cooking time about 45min. Serves 6

- ◆ 125g (4oz) very soft unsalted butter, plus extra to grease
- ◆ 6tbsp fine-shred marmalade
- ◆ Zest and juice of 1 orange
- ◆ 125g (4oz) fresh cranberries
- ◆ 1tbsp golden caster sugar, plus 125g (4oz)
- ◆ 2 large eggs, beaten
- ◆ 125g (4oz) self-raising flour, sifted
- ◆ 1tbsp Grand Marnier
- ◆ 75g (3oz) white chocolate, grated

1 Preheat the oven to 200°C (180°C fan) mark 6. Grease six 200ml (7fl oz) pudding moulds and put a round of greaseproof paper in the bottom of each.

2 Put the marmalade and half the orange zest and juice into a small pan with the cranberries and 1tbsp sugar. Bring to a gentle simmer and cook for 1min. Allow

to cool a little and divide among the pudding moulds. Set aside.

3 Beat the butter and remaining caster sugar in a bowl until soft and creamy. Add the eggs a little at a time, beating well between each addition. Add a spoonful of the flour if the mixture looks as if it might curdle.

4 Fold in flour, Grand Marnier, remaining orange zest and juice, and the chocolate. Divide the mixture among the moulds, cover them tightly with a square of buttered tin foil and put into a deep roasting tin. Pour in enough boiling water to reach halfway up the sides of the pudding moulds, then bake in the oven for 35-40min.

5 Remove the foil carefully from the pudding moulds. Upturn the puddings on to plates and serve with custard or thick cream.

Chocolate Roulade

Hands-on time 25min.

Cooking time about 15min. Serves 8

FOR THE CAKE

- ◆ 150g (5oz) dark chocolate (minimum 70% cocoa solids), broken into pieces
- ◆ 5 large eggs, separated
- ◆ 150g (5oz) caster sugar
- ◆ 1tbsp cornflour
- ◆ Cocoa powder to dust

FOR THE TOPPING

- ◆ 125ml (4fl oz) double cream
- ◆ 75g (3oz) dark chocolate, finely chopped
- ◆ 2tbsp golden syrup
- ◆ Silver and gold balls and edible glitter to decorate

FOR THE FILLING

- ◆ 150ml (5fl oz) double cream
- ◆ 1tbsp icing sugar

1 Preheat the oven to 180°C (160°C fan) mark 4. Line a 33cm x 23cm (13in x 9in) shallow baking tin with parchment paper. Melt the chocolate in a heatproof bowl set over a pan of barely simmering water. Leave to cool.

2 In a large bowl beat together the egg yolks and caster sugar using an electric hand whisk until pale and thick, about 5min. Fold in the cooled chocolate. In a separate bowl (using clean beaters), whisk the egg whites and cornflour until they form soft peaks. Use a large metal spoon to fold the whites into the chocolate mixture – be careful not to knock out too much air.

3 Spoon mixture into the prepared tin and level the surface. Bake for 12-15min, take out of the oven and cover with a damp tea towel. Leave to cool.

4 Meanwhile, make the topping. Put cream into a pan and bring just to the boil, then take off the heat and stir in the 75g (3oz) chocolate until melted. Stir in the golden syrup and leave to cool.

5 Make the filling by lightly whipping the cream and icing sugar in a bowl until the cream just holds its shape. Dust a rectangle of greaseproof paper a little larger than the baking tin with cocoa powder, then invert the cake on to the paper.

6 Remove the tin and peel off the greaseproof paper. Spread the cream mixture over the cooled cake. Roll up the cake from the short edge, using the paper underneath it to help you. Transfer to a platter. Spread topping over the roulade and use a fork to make markings to resemble bark. Decorate with gold and silver balls and edible glitter. Serve.

'Rich and creamy, a little goes a long way with this heavenly Chocolate Routade'





Panettone and Chocolate Bread Pudding

Hands-on time 10min.

Cooking time about 40min. Serves 6

- ◆ A little butter to grease
- ◆ ½ x 900g (2lb) panettone, cut into 6 slices
- ◆ 284ml carton single cream
- ◆ 300ml (½ pint) whole milk
- ◆ 2 medium eggs
- ◆ 200g bar Belgian milk chocolate (minimum 40% cocoa solids), roughly chopped
- ◆ Demerara sugar to sprinkle over

- 1 Preheat oven to 180°C (160°C fan) mark 4. Grease a 2 litre (3½ pint) ovenproof dish. Cut each slice of panettone into quarters and arrange them in the dish.
- 2 Pour the cream and milk into a pan and bring the mixture to the boil, then turn off the heat. Beat the eggs in a large bowl and add 150g (5oz) chocolate.
- 3 Add a third of the hot cream and milk to the bowl. Stir well, then slowly whisk in the remaining cream and milk, making sure the chocolate has melted.
- 4 Pour the mixture over the panettone, so that the bread is well covered. Sprinkle with the remaining chocolate and the sugar, then bake for 30-40min until the pudding is puffed up and the top is crisp.

COOK'S TIP

You can buy different types of panettone – some have candied peel, others have just raisins. Some even contain chocolate pieces. All will work in this recipe.

Celebration Layer Cake

Hands-on time 30min, plus freezing and chilling. Cooking time about 40min. Serves 6

FOR THE CAKE

- ◆ 100g (3½oz) unsalted butter, plus extra to grease
- ◆ 200g (7oz) plain chocolate, roughly chopped
- ◆ 75g (3oz) caster sugar
- ◆ 2 medium eggs, beaten
- ◆ 75g (3oz) plain flour
- ◆ Cocoa powder to dust

FOR THE FILLING

- ◆ 3 gelatine sheets
- ◆ 250g (9oz) mascarpone
- ◆ 40g (1½oz) each pistachios and dried cherries, chopped
- ◆ 50g (2oz) icing sugar, sifted
- ◆ Finely grated zest and juice of 1 orange
- ◆ 2 medium egg whites

1 Preheat oven to 180°C (160°C fan) mark 4. Grease and line a straight-sided 1.5 litre (2½ pint) loaf tin with baking parchment, then line a baking sheet with parchment. Melt chocolate in a heatproof bowl set over a pan of barely simmering water. Tip half the melted chocolate on to the prepared baking sheet and smooth into an even layer. Leave to cool. Set remaining chocolate aside for 10min.

2 In a large bowl, beat together butter and caster sugar until light and fluffy, about 5min. Gradually add eggs, beating well after each addition. Fold in the cooled reserved chocolate, followed by the flour. Spoon mixture into prepared loaf tin and bake for 30-40min until a skewer inserted into the centre comes out clean. Leave to cool in tin for 5min, then transfer to a wire rack to cool completely. Rinse the loaf tin and re-line with clingfilm, making sure it hangs over the edges. Set aside.

3 To make the filling, put the gelatine into a bowl and cover with cold water. Leave to soak for 5min. In a large bowl, beat together mascarpone, pistachios, cherries, 25g (1oz) of the icing sugar and the orange zest.

4 Pour orange juice into a small pan. Lift gelatine out of the water (discard water) and add to pan. Heat gently, stirring constantly, until gelatine dissolves. Take off heat and leave to cool.

5 In a separate bowl, whisk egg whites until stiff. Add remaining icing sugar and whisk until thick. Whisk cooled gelatine mixture into the mascarpone bowl, then use a large metal spoon to fold in the egg whites.

6 Carefully slice the cooled cake horizontally into three. Put the neatest slice into the base of the lined tin. Top with half the mascarpone mixture and freeze

for 15min. Remove from freezer and top with another slice of cake and remaining mascarpone mix. Freeze for a further 15min, then top with the final cake slice. Cover, wrap in clingfilm and chill in the fridge for at least 4hr or overnight.

7 To serve, unwrap and flip cake on to a serving plate, remove tin and peel off clingfilm. Break sheet of chocolate into shards and carefully stab into cake. Dust with cocoa powder and serve.

GET AHEAD

Make to end of step 6 up to a day ahead. Store chocolate sheet at cool room temperature. Complete recipe to serve.

COOK'S TIP

For a dramatic contrast, use 100g (3½oz) melted white chocolate (melted separately) to pour on to the lined baking sheet. This means you'll only need to melt 100g (3½oz) plain chocolate for the cake.

*'A slice of this delightful cake
is truly a reason to celebrate'*





Chocolate Nougat Mousse

Hands-on time **15min**, plus chilling. Cooking time about **10min**. Serves **8**

- ◆ 200g (7oz) Toblerone, roughly chopped
- ◆ 450ml (¾ pint) double cream
- ◆ 3 medium egg whites
- ◆ Milk chocolate, pared into curls, to decorate

1 Melt the Toblerone in a heatproof bowl set over a pan of gently simmering water, making sure the bowl doesn't touch the water. Meanwhile, whip the cream until it just begins to hold its shape. Quickly fold in the warm chocolate using a large metal spoon.

2 In a clean, grease-free bowl, whisk the egg whites until stiff, then fold into the chocolate mixture. Divide the mixture among eight small glasses or pots, decorate with the milk chocolate curls and chill for 1-2hr until set.

COOK'S TIP

For added crunch, fold in some chopped nuts with the egg whites – pistachios or pecans work well.

Cheat's Chocolate Soufflés

Hands-on time **15min**.

Cooking time about **12min**. Serves **6**

- ◆ Butter to grease
- ◆ 75g (3oz) plain chocolate
- ◆ 225ml (8fl oz) fresh chocolate custard
- ◆ 3 medium egg whites
- ◆ 25g (1oz) caster sugar
- ◆ Icing sugar to dust

1 Preheat oven to 220°C (200°C fan) mark 7. Put a baking sheet on the middle shelf to heat up, making sure there's enough space for the soufflés to rise. Grease six 125ml (4fl oz) ramekins.

2 Finely grate chocolate, or whiz until it resembles breadcrumbs. Dust insides of ramekins with 25g (1oz) of the chocolate.

3 In a large bowl, mix custard and remaining chocolate. In a separate clean, grease-free bowl, whisk egg whites until stiff but not dry. Gradually add caster sugar, whisking well after each addition. Using a metal spoon, fold egg whites into the custard mixture.

4 Quickly divide mixture among ramekins, put them on to the preheated baking sheet and bake for 10-12min until well risen. Dust the soufflés with icing sugar and serve at once.

COOK'S TIP

If you prefer, substitute fresh vanilla custard for the fresh chocolate custard. Lining the bases of ramekins with fruit compote before filling with the custard mixture adds extra wow factor.



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the perfect **ending**



Christmas fare requires a memorable finale – and these delectable desserts offer the perfect sweet treat. Take your pick from trifles, pavlova, soufflé or, more traditionally, a yule log or Christmas pudding







Individual Winter Puddings

Hands-on time 30min, plus chilling. Cooking time 5min. Serves 6

- ◆ 150g (5oz) golden caster sugar
- ◆ 225g (8oz) blackberries
- ◆ 1 large pear, peeled, cored and diced
- ◆ 250g (9oz) plums, stoned and diced
- ◆ Finely grated zest of ½ orange
- ◆ 14 thin slices of stale white or wholemeal bread, crusts removed

- 1 Put the sugar, all the fruit and orange zest into a large pan with 150ml (¼ pint) water. Simmer gently for 5min until softened.
- 2 Line six 150ml (¼ pint) pudding basins with clingfilm. Cut out six circles of bread using a 6cm (2¼in) biscuit cutter, dip briefly into the juices in the pan and put each in the bottom of a basin. Cut six slices of bread into square quarters. Dip each piece into the fruit juices and use to line the sides of each basin, making sure they overlap each other and the base.
- 3 Cut out six 8cm (3¼in) circles of

bread. Divide the fruit among the basins, along with some of the juice, and top each one with the bread circle dipped in juice. Reserve any remaining juice. Cover basins with clingfilm and place a weighted saucer on top of each one. Chill overnight.

- 4 Remove puddings from fridge 30min before serving to bring to room temperature. Turn out on to plates and, if necessary, brush any pale or white pieces of bread with the leftover juice.

COOK'S TIP

Whiz any leftover bread pieces in a blender to make breadcrumbs. Freeze for up to three months.

Snowy Yule Log

Hands-on time 25min.

Cooking time about 15min. Serves 8

- ◆ A little butter to grease
- ◆ 75g (3oz) plain flour
- ◆ 1tsp baking powder
- ◆ 4 medium eggs
- ◆ 150g (5oz) caster sugar
- ◆ 1tsp vanilla essence
- ◆ 75g (3oz) ground almonds
- ◆ 284ml carton double cream
- ◆ 2tbsp golden icing sugar, sifted, plus extra to dust
- ◆ 50g (2oz) flaked almonds, toasted

- 1 Preheat the oven to 180°C (160°C fan) mark 4. Grease and line a 33cm x 23cm (13in x 9in) Swiss roll tin with greaseproof paper. Sift the flour, baking powder and ¼tsp salt together.
 - 2 Use an electric hand whisk to beat the eggs, caster sugar and vanilla in a bowl for 5-10min until pale and fluffy. The mixture's ready if there's a ribbon-like trail when you lift the beaters.
 - 3 Using a large metal spoon, fold in the ground almonds and the flour mixture, taking care not to beat too much of the air out of the mixture.
 - 4 Pour into the prepared tin and spread in a thin layer right to the edges. Bake for 12-15min until the edges begin to pull away from the sides of the tin and the cake springs back when you press it gently with a finger. Leave to cool.
 - 5 Lightly whip the cream and icing sugar in a bowl until the mixture forms soft peaks. Cut out a rectangle of greaseproof paper larger than the cake and dust heavily with icing sugar. Flip cake on to the paper. Remove the tin and peel away the attached greaseproof paper.
 - 6 Spread the cream over the cake and sprinkle with the flaked almonds. With the help of the paper, roll up the cake lengthways. Don't worry if cracks appear – they'll add to the log effect.
 - 7 Carefully transfer to a serving plate. Dust with icing sugar and serve in thick slices.
- Decorate the Yule Log** Melt 50g (2oz) dark chocolate in a heatproof bowl set over a pan of gently simmering water, making sure the bowl doesn't touch the water. Wash four holly leaves and dry, then paint chocolate thickly on to the shiny side of the leaves. Put on a baking sheet lined with greaseproof paper and chill until chocolate has set. For the white holly leaves, repeat the process with 25g (1oz) good-quality white chocolate. Fill a disposable piping bag with the remaining dark chocolate and cut off the tip. Write 'Noel' on a piece of greaseproof, then chill to set. Carefully peel away the leaves from the chocolate and greaseproof paper from the word 'Noel' and lay on top of the log.



Cheat's Cherry Pancakes

Hands-on time **5min.**

Cooking time about **10min.** Serves **6**

- ◆ 2 x 425g tins black cherries in syrup
- ◆ 1½tbsp cornflour
- ◆ 100g (3½oz) plain chocolate, roughly chopped
- ◆ 2tbsp golden syrup
- ◆ 3tbsp milk
- ◆ 6 ready-bought crêpes
- ◆ Good-quality vanilla ice cream

- 1 Make the cherry sauce: put contents of cherry tins and cornflour into a pan. Heat gently, stirring constantly, until syrupy – this should take about 5min. Set aside.
- 2 Make the chocolate sauce: put chocolate, syrup and milk into a separate pan and heat gently until melted and smooth. Alternatively, make the sauce in the microwave by putting the chocolate, syrup and milk into a microwave-safe bowl and heating on full power for 20sec bursts until smooth and glossy.
- 3 Heat crêpes according to the instructions on the packet. Fill each crêpe with a scoop or two of ice cream and some warmed cherries in syrup. Drizzle over chocolate sauce and serve immediately.

Rice Pudding with Sticky Plum Compote

Hands-on time **15min.** Cooking time about **30min.** Serves **6**

- ◆ 350g (12oz) pudding rice
- ◆ 75g (3oz) caster sugar
- ◆ 1.6 litres (2¾ pints) whole milk
- ◆ 1 vanilla pod, split lengthways
- ◆ 4 large plums, about 350g (12oz)
- ◆ ½ cinnamon stick
- ◆ Pared zest of ½ orange
- ◆ 150ml (¾ pint) ruby port
- ◆ 25g (1oz) light muscovado sugar

- 1 Put the rice into a pan. Add caster sugar, milk and vanilla pod and stir. Bring to the boil and simmer for 20-25min, stirring occasionally, until the milk is absorbed and the rice is tender.
- 2 Meanwhile, halve plums, discard stones, then roughly chop the flesh and put in a separate pan with the cinnamon stick, orange zest, port and muscovado sugar. Bring to the boil and simmer gently for 15-20min until plums are tender and sauce is syrupy.
- 3 Remove vanilla pod and cinnamon stick from pans. Serve rice pudding and plum compote together.

'Cherries and ice cream make the perfect filling'





Strawberry Pavlova with Rosewater Syrup

Hands-on time **20min**, plus cooling.

Cooking time about **40min**. Serves **10**

- ◆ 10 medium egg whites
- ◆ 600g (1lb 5oz) caster sugar
- ◆ 1½tbsp cornflour
- ◆ 1kg (2¼lb) strawberries, hulled
- ◆ 150ml (5fl oz) dessert wine (such as Muscat de Beaumes de Venise)
- ◆ 1tsp rosewater
- ◆ 600ml (1 pint) double cream
- ◆ 3tbsp icing sugar, sifted

1 Preheat oven to 150°C (130°C fan) mark 2. Line a large baking sheet with baking parchment. Use a pencil to draw a 28cm (11in) diameter circle on the parchment, then flip it over so the pencil mark is underneath.

2 Using electric beaters, whisk the egg whites in a large, clean, grease-free bowl until stiff but not dry. Gradually add 550g (1¼lb) of the caster sugar, whisking all the time, until mixture is stiff and glossy. Quickly beat in 1tbsp of the cornflour.

3 Spoon mixture on to the prepared baking tray within the marked circle, pushing it into peaks at the edges of the circle. Bake for 40min or until meringue is firm to the touch and peels away from the parchment. Leave to cool on a rack.

4 Meanwhile, put 200g (7oz) of the strawberries with the wine, remaining caster sugar and the rosewater into a pan. Heat and simmer gently for 5min. Blend until smooth, then push through a fine sieve, discarding the pips. Return the mixture to the pan and whisk in remaining cornflour. Heat gently for 3-4min until syrup thickens, whisking constantly to remove any lumps. Take off heat and set aside to cool.

5 Transfer the cooled meringue to a serving plate. Gently whip the cream with the icing sugar until it just holds its shape. Dollop on top of the meringue, then pile on the remaining strawberries. Drizzle over the cooled syrup and serve.

GET AHEAD

Cook the meringue, make the strawberry syrup and hull the strawberries up to a day ahead. Cool meringue on the baking sheet, then cover with clingfilm and store at room temperature. Cool syrup, then cover and chill. Keep hulled strawberries covered in fridge. Whip cream mix up to 2hr ahead; chill. To serve, bring syrup, strawberries and cream up to room temperature, then complete recipe.

Pomegranate, Blueberry and Pistachio Trifles

Hands-on time **15min**. Serves **6**

- ◆ 100g (3½oz) amaretti biscuits, crushed
- ◆ 50ml (2fl oz) amaretto, sweet sherry or Madeira
- ◆ 225g (8oz) punnet blueberries
- ◆ 500g carton fresh vanilla custard
- ◆ 400ml (14fl oz) double cream
- ◆ 1 pomegranate, halved and seeds removed
- ◆ 25g (1oz) pistachios, roughly chopped

1 Divide the crushed amaretti biscuits among six 400ml (14fl oz) glasses. Drizzle over the alcohol and top with blueberries. Divide the custard among the glasses.

2 Whip cream to form soft peaks, then spoon on top of custard. Garnish with pomegranate seeds and pistachios and serve immediately.

GET AHEAD

Make the trifles to the end of step 1 up to a day ahead. Complete recipe to serve.

COOK'S TIP

To remove seeds from a pomegranate, cut in half, hold over a bowl and tap sharply with the handle of a wooden spoon. The seeds and juice will drop into the bowl. Remove any white pith.





Strawberry and Champagne Pannacotta

Hands-on time **20min**, plus chilling.

Cooking time about **5min**. Serves **8**

- ◆ **8 gelatine sheets**, each about 11.5cm x 6.5cm (4½in x 2½in)
- ◆ **150g (5oz) small strawberries**
- ◆ **150ml (¼ pint) rosé champagne or sparkling wine**
- ◆ **150g (5oz) caster sugar**
- ◆ **600ml (1 pint) double cream**
- ◆ **1 vanilla pod**, halved lengthways
- ◆ **300ml (½ pint) whole milk**

1 Put two gelatine sheets into a bowl and cover with cold water. Leave for 5min. Meanwhile, line a 900g (2lb) loaf tin with clingfilm. Slice strawberries and arrange in base of tin.

2 Pour the champagne or sparkling wine into a medium pan and add 25g (1oz) of the sugar. Lift out the gelatine (keep the water bowl) and add to the pan. Heat gently until the gelatine just dissolves, then pour into base of prepared loaf tin - the mixture should just cover the strawberries. Chill until set, about 2hr.

3 Meanwhile, put remaining gelatine into the water bowl and leave for 5min.

4 Rinse pan out and add cream, remaining sugar and vanilla pod. Heat gently, stirring frequently to release the vanilla seeds and dissolve the sugar. Lift gelatine out of water (discard water) and add to the cream mixture. Stir to dissolve. Take off heat and pour in milk. Leave at room temperature for about 2hr. Remove vanilla pod (see Cook's tip).

5 Take the loaf tin out of the fridge (the champagne mixture should be set - if not, return to the fridge until it is) and carefully pour in the cooled cream mixture. Chill for 6hr, or preferably overnight, until set.

6 To serve, invert the tin on to a serving plate. Lift off tin and peel off clingfilm. Serve pannacotta in slices.

GET AHEAD

Prepare to end of step 4 up to a day ahead. Complete recipe to serve.

COOK'S TIP

Wash and dry used vanilla pods and push into a jar of caster sugar. Soon you'll have flavoured vanilla sugar, perfect for all sorts of baking.

Apple and Raspberry Tarte Tatin

Hands-on time **15min**. Cooking time about **55min**. Serves **6**

- ◆ **75g (3oz) butter**, plus extra to grease
- ◆ **150g (5oz) caster sugar**, plus extra to sprinkle
- ◆ **6 Cox's apples**, peeled, cored and halved
- ◆ **100g (3½oz) raspberries**
- ◆ **375g pack ready-rolled puff pastry**
- ◆ **5tbsp double cream**, plus extra to serve

1 Grease a 23cm (9in) round springform cake tin and sprinkle the base with a little sugar. Heat 25g (1oz) of the butter in a large frying pan until foaming. Add the apple halves in a single layer, cut-side up, and cook over a medium heat for 10-15min or until beginning to soften and caramelize.

2 Transfer apples, cut-side up, to the prepared tin and gently push the raspberries into the gaps between the apples. Sprinkle over 1tsp of the sugar and set aside to cool.

3 Preheat oven to 200°C (180°C fan) mark 6. Unroll pastry and cut out a 24cm (9½in) circle. Lay on top of the apples, tucking the pastry down the sides of the tin. Bake

for 35-40min until the pastry is a deep golden brown.

4 Meanwhile, melt remaining butter in a medium pan. Stir in remaining sugar and heat gently until it dissolves. Turn up the heat and bubble until the mixture turns a deep caramel colour. Remove from the heat and carefully stir in the cream.

5 To serve, put a large plate over the top of the tin and invert. Remove the tin and spoon 3-4tbsp of the warm butterscotch sauce over the tarte. Serve in slices with double cream and remaining butterscotch sauce for drizzling.

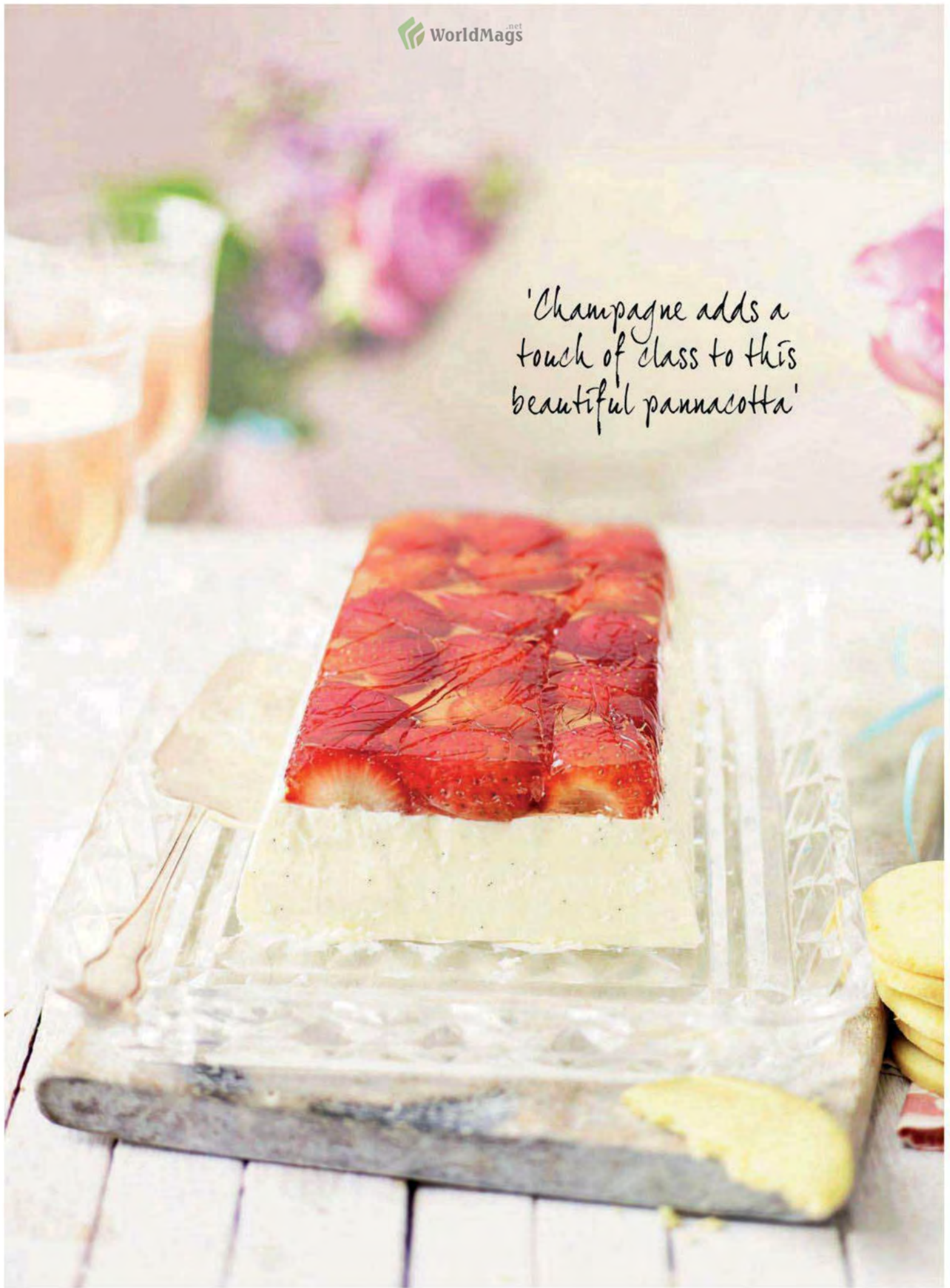
GET AHEAD

Prepare tarte to end of step 3 up to 3hr in advance, but don't bake. Cover and chill. Make butterscotch sauce up to a day ahead. Cool, cover and chill. Complete recipe to serve, gently reheating the sauce in a small pan.

COOK'S TIP

Any leftover sauce will keep, covered, in the fridge, for up to a week. Gently reheat before using.

'Champagne adds a touch of class to this beautiful pannaacotta'



Blackberry and Apple Trifle

Hands-on time 15min.

Cooking time about 15min. Serves 8

- ◆ 75g (3oz) unsalted butter
- ◆ 8 cardamom pods, seeds crushed and pods discarded
- ◆ 3tbsp maple syrup
- ◆ 6 Cox's apples, halved, cored and thinly sliced
- ◆ 200g (7oz) each frozen blackberries and raspberries
- ◆ 100g bar Green & Black's white chocolate, broken into chunks
- ◆ 500g carton ready-made custard
- ◆ 1tbsp Madagascan vanilla extract
- ◆ 400g pack Madeira cake, sliced
- ◆ 4tbsp Calvados or brandy
- ◆ 568ml carton double cream
- ◆ Silver and gold balls to decorate

1 Melt the butter in a pan, add the crushed cardamom and maple syrup and cook for 1min. Fry the apples in the sauce until softened. Tip into a serving bowl and put the frozen fruit on top.

2 Melt the chocolate in a heatproof bowl set over a pan of simmering water, making sure the bowl doesn't touch the water. Add the custard and vanilla and stir.

3 Arrange the sliced cake on top of the fruit. Drizzle over the Calvados, then top with the custard mixture.

4 Whip the double cream until it just holds its shape – you don't want it to be too stiff – then spoon on top of the custard. Cover and chill until ready to serve – the trifle will be even better when the flavours have had a chance to meld together.

5 Just before serving, decorate with the silver and gold balls.

GET AHEAD

Make up to the end of step 4 up to two days ahead. Cover and chill.



Apricot and Ginger Soufflés

Hands-on time 20min. Cooking time about 20min. Serves 6

- ◆ 400g (14oz) apricots, stoned and quartered
- ◆ ½tsp ground ginger
- ◆ 100g (3½oz) golden caster sugar
- ◆ A squeeze of lemon juice
- ◆ 200ml (7fl oz) skimmed milk
- ◆ 15g (½oz) cornflour
- ◆ 2 balls stem ginger, finely chopped
- ◆ 3 medium eggs, separated
- ◆ Icing sugar to dust

1 In a large pan, gently cook the apricots, ground ginger, sugar and 75ml (3fl oz) water for 10min until fruit is soft. Purée in a food processor or blender until smooth, then leave to cool. Stir in the lemon juice.

2 Preheat the oven to 190°C (170°C fan) mark 5 and put a baking sheet on the middle shelf to heat up, making sure there's enough space for the soufflés to rise. Heat 175ml (6fl oz) of the milk until just boiling. Whisk the remaining cold milk into the

cornflour. Pour this mix into the hot milk, return pan to heat and whisk until thick. Spoon into a large bowl and cool for 5min.

3 Spoon 1tbsp of the apricot purée into each of six 200ml (7fl oz) ramekins. Sprinkle stem ginger on top. Whisk egg whites until soft peaks form. Set aside. Beat egg yolks into the cooled milk sauce, then fold in remaining apricot purée. Next, fold in the egg whites in two batches. Working quickly so as not to lose too much air, divide mixture among the ramekins.

4 Bake for 15-20min until risen and golden. Meanwhile, get the sieve and icing sugar ready – once the soufflés are out of the oven you'll need to work speedily. Dust with icing sugar and serve without delay!

COOK'S TIP

To save time, use ready-made apricot compote – we like St Dalfour, £1.95 (you'll need to use the whole 284g jar).

'Christmas just
wouldn't be complete
without a trifle'





Fig, Orange and Cranberry Christmas Pudding

Hands-on time **20min**, plus overnight soaking. Cooking time about **5hr**. Serves **8**

- ◆ 125g (4oz) each sultanas, currants and raisins
- ◆ 75g (3oz) dried cranberries
- ◆ 75g (3oz) dried figs, finely chopped
- ◆ 75ml (3fl oz) orange liqueur, such as Cointreau
- ◆ Zest and juice of 1 orange
- ◆ Butter to grease
- ◆ 50g (2oz) each shredded vegetarian suet and self-raising flour
- ◆ 75g (3oz) fresh white breadcrumbs
- ◆ ½tsp each mixed spice and ground cinnamon
- ◆ Pinch freshly grated nutmeg
- ◆ 100g (3½oz) soft dark brown sugar
- ◆ 25g (1oz) Brazil nuts, roughly chopped, optional
- ◆ 1 pear, grated
- ◆ 2 medium eggs, beaten

1 Put the dried fruit into a large non-metallic bowl and stir in the liqueur, orange zest and juice. Cover and leave to soak overnight at room temperature.

2 Lightly grease a 1 litre (1¾ pint) pudding basin and line the base with a circle of baking parchment. Lay a 35.5cm (14in) square of foil on top of a square of baking parchment the same size. Fold a 4cm (1½in) pleat down the centre of both and set aside.

3 Add remaining ingredients to the soaked fruit mixture and stir well. Spoon into the prepared basin, pressing down firmly, and level the top. Put the pleated foil square (foil side up) on top of the pudding and smooth down to cover. Using a long length of string, securely tie down the square just under the lip of the basin and knot it. Bring the excess string over the top of the bowl and tie it to the string under the lip on the other side to make a handle. Scrunch the edge of the parchment up underneath the foil.

4 To cook, put an upturned heatproof saucer into a deep pan and balance the pudding on top. Pour in enough water to come halfway up the sides of the basin, cover the pan with a tight-fitting lid and bring to a simmer. Cook for 4½-5hr, checking the water level regularly and topping up as necessary. Remove the pudding from the pan and cool. Wrap the entire basin tightly in clingfilm and a layer of foil. Store in a cool, dark place for up to two months.

Pear and Ginger Steamed Pudding

Hands-on time **20min**. Cooking time about **1hr 35min**. Serves **6-8**

- ◆ 125g (4oz) butter, softened, plus extra to grease
- ◆ 1 large pear, peeled, cored and diced
- ◆ 2tbsp golden caster sugar
- ◆ 2 balls stem ginger, finely chopped, plus 2tbsp ginger syrup
- ◆ 4tbsp golden syrup
- ◆ 125g (4oz) light muscovado sugar
- ◆ Finely grated zest of 1 lemon
- ◆ 2 medium eggs, beaten
- ◆ 175g (6oz) self-raising flour
- ◆ 2tsp ground ginger
- ◆ 3tbsp perry or pear juice

1 Grease a 900ml (1½lb) pudding basin. Put the pear into a pan with 2tbsp water and the caster sugar. Simmer for 5min. Stir in stem ginger and the ginger and golden syrups. Cool. Tip into basin.

2 Beat butter, muscovado sugar and lemon zest in a bowl with an electric hand whisk until light and fluffy. Beat in the eggs a little at a time.

3 Fold in the flour and ground ginger, then fold in the perry or pear juice. Pour the mixture into the basin on top of the pear compote. Cut out a piece of greaseproof and tin foil, each measuring 30.5cm x 30.5cm (12in x 12in). Fold a pleat in the middle; put on top of pudding. Tie under rim with string, using extra to make a knotted handle over the top. Trim excess paper and foil.

4 Sit basin on an upturned saucer in a large pan. Pour in enough boiling water to come halfway up the basin. Cover and steam for 1¼-1½hr. Add extra water when necessary. Turn out on to a plate and serve.



homemade
treats
to treasure



You'll have Christmas all wrapped up with delicious creations from your kitchen. Original and thoughtful, there's the perfect gift for everyone from children to Gran, whether it's a gingerbread house or a bottle of advocaat





WHEN GIVING ANY OF THESE TREATS AS A GIFT, ATTACH A LABEL WITH A USE-BY DATE AND ANY SPECIAL STORAGE INSTRUCTIONS



Peppermint Creams

Hands-on time **25min**, plus overnight firming. Makes about **80**

- ◆ 1 large egg white
- ◆ Few drops peppermint extract
- ◆ 325g (11½oz) icing sugar, plus extra to dust

1 In a large bowl, whisk egg white and peppermint extract until frothy but not stiff. Sift in icing sugar and stir to make a stiff mixture.

2 Tip mixture on to a work surface lightly dusted with icing sugar and knead until smooth. Re-dust the surface with icing sugar and roll out the mixture until it's 5mm (¼in) thick.

3 Use any cutters you like to cut out small shapes and arrange on baking sheets lined with parchment paper. Re-roll mixture as necessary. Leave shapes to harden in a warm place overnight.

4 Store peppermint creams in airtight containers for up to two months. Pack in boxes or tins lined with tissue paper before giving as a gift.

COOK'S TIPS

For an added indulgence, half-dip each cream in melted plain chocolate and leave to harden for 3hr before wrapping or storing. You can replace the peppermint essence with rose water or orange extract to vary the recipe.

Mulled Gin

Hands-on time **5min**, plus infusing. Cooking time about **5min**. Makes **1.1 litre (2 pints)**

- ◆ 1 litre (1¾ pints) gin
- ◆ 300g (11oz) caster sugar
- ◆ 1 cinnamon stick
- ◆ 5 each whole cloves and green cardamom pods
- ◆ 1 vanilla pod, split lengthways

1 Pour 200ml (7fl oz) gin into a pan and stir in sugar. Heat gently to dissolve sugar, then boil, without stirring, for 2min. Pour into a large bowl. Add remaining gin, cinnamon stick, cloves, cardamom pods and vanilla. Leave to cool, then cover and store at cool room temperature for up to one month, stirring occasionally.

2 Strain into a large jug through a sieve lined with kitchen paper, then decant into pretty sterilised bottles, adding a few fresh spices, if you like. Keeps for up to six months.

Advocaat

Hands-on time **5min**, plus infusing. Makes **1 litre (1¾ pints)**

- ◆ 250g (9oz) caster sugar
- ◆ 1tbsp lemon juice
- ◆ 1tsp vanilla extract
- ◆ 250ml (9fl oz) each brandy and evaporated milk
- ◆ 5 medium eggs, plus 1 egg yolk

1 Put all ingredients into a blender and whiz for 30sec. Pour into a sterilised bottle and keep for up to two weeks in fridge.

Limoncello

Hands-on time **15min**, plus infusing. Cooking time **15min**. Makes **2.3 litres (4 pints)**

- ◆ 8 unwaxed lemons
- ◆ 800g (1lb 12oz) granulated sugar
- ◆ 1 litre (1¾ pints) vodka

1 Remove zest from lemons. Avoid the white pith – this will make the limoncello bitter. Put zest into a large pan with sugar and 650ml (1¼ pints) water. Heat gently until sugar dissolves, then turn up heat and simmer for 15min. Remove from heat.

2 Squeeze juice from 6 lemons into a large bowl. Stir in sugar mixture and vodka. Cover and leave to infuse for one week.

3 Strain into a large jug through a sieve lined with kitchen paper, then decant into pretty sterilised bottles. Keeps for up to six months.

'Choose interesting bottles in different shapes and sizes for these wonderful tipples'





Spiced Party Nuts

Hands-on time **5min**. Cooking time **1½hr**. Makes **350g (12oz)**

- ◆ 40g (1½oz) butter
- ◆ 1tbsp mild olive oil
- ◆ 1tbsp Worcestershire sauce
- ◆ ¼tsp garlic powder
- ◆ 1tsp paprika
- ◆ ½tsp cayenne
- ◆ 350g (12oz) mixed unsalted nuts – we used cashews, macadamias, pecans and almonds

1 Preheat oven to 130°C (110°C fan) mark ½. Heat the butter and oil gently in a large pan until the butter melts, then stir in the Worcestershire sauce, spices and 1tsp salt.

2 Cook the mixture for 1min, then add the mixed nuts and stir well using a wooden spoon to coat evenly. Tip the nuts on to a non-stick lipped baking sheet and cook in the oven for 1½hr. Put to one side to cool completely and store in an airtight container or jar for up to one month.

Gingerbread House Kit

Hands-on time **1½hr**, plus chilling and setting. Cooking time about **10min**.

Makes **one house**

- ◆ 350g (12oz) plain white flour, sifted, plus extra to dust
- ◆ 1tsp bicarbonate of soda
- ◆ 2tbsp ground ginger
- ◆ 150g (5oz) butter, plus extra to grease
- ◆ 175g (6oz) light muscovado sugar
- ◆ 2tbsp golden syrup
- ◆ 1 medium egg, beaten
- ◆ 300g tub ready-made royal icing
- ◆ Assorted sweets and desiccated coconut to decorate

1 Make templates from card using the following measurements:

SIDE WALL 12cm x 16cm (4¾in x 6½in)

ROOF 20cm x 12cm (7¾in x 4¾in)

END WALL 12cm x 12cm (4¾in x 4¾in)

with **GABLE** 8.5cm x 8.5cm (3½in x 3½in)

2 Put the flour, bicarbonate of soda and ginger into a large bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Stir in the sugar.

3 Warm the syrup in a pan, then pour on to flour mixture, add the egg; stir to combine. Bring together to form a soft dough and knead briefly until smooth.

4 Divide dough into two. Roll out on a lightly floured surface to 3mm (⅛in) thick. Using templates as a guide, cut out two of each shape, re-rolling dough as necessary. Put on lightly greased baking sheets and chill for 15min. Preheat oven to 190°C (170°C fan) mark 5.

5 Bake for 8-10min or until golden brown. Neaten edges with a sharp knife while gingerbread is still warm, again using the templates as a guide. Leave for 5min to set. Transfer to a wire rack to cool completely. The kit will keep in an airtight box or tin for up to six weeks.

How to create your Gingerbread House

If you don't have a piping bag, use a clear plastic food bag and snip one corner to make a small hole. Pipe a line of icing along the base of one of the side walls and fix upright on to a cake board. Pipe along the edge and base of an end wall (with the gable on top) and fix to the side wall. Continue with side and end walls to form a box. Hold for a few minutes until set. Pipe icing along top edges of house. Press roof pieces in position until set. Spread icing across roof as snow. Pipe icing along joins, then gently press in sweets. Cut lengths of strawberry laces and fix with icing for a door. Choose sweets for chimney and doorknob. Pipe icing windows, then decorate. Scatter coconut around base for snow.





Cranberry and Tomato Chutney

Hands-on time **20min**. Cooking time about **55min**. Makes about **2 x 400g (14oz) jars**

- ◆ **400g (14oz) each fresh cranberries and cherry tomatoes**
- ◆ **75g (3oz) dried cranberries or sultanas**
- ◆ **1 small red onion, finely chopped**
- ◆ **½tsp each ground black pepper, ginger and allspice**
- ◆ **200g (7oz) light muscovado sugar**
- ◆ **100ml (3½fl oz) cider vinegar**

1 Put fresh cranberries, tomatoes, dried fruit, onion, ½tsp salt and 100ml (3½fl oz) water into a large, heavy-based pan. Gently heat and simmer for 15min until cranberries burst and release their juices.

2 Stir in spices, sugar and vinegar. Gently simmer for 30-40min, stirring occasionally, until thick and pulpy. Pot into sterilised jars and store for up to three months.

COOK'S TIP

The perfect accompaniment for leftover turkey, Stilton or ham.

Marinated Olives and Goat's Cheese

Hands-on time **10min**, plus marinating. Makes **2 x 500ml (17fl oz) jars**

- ◆ **Pared zest of 1 unwaxed lemon**
- ◆ **1 sprig each fresh thyme, rosemary and oregano**
- ◆ **1 fresh bay leaf**
- ◆ **1 small red chilli, deseeded and finely sliced**
- ◆ **1 garlic clove, quartered**
- ◆ **300g (11oz) mixed black and green olives**
- ◆ **100g (3½oz) soft goat's cheese, roughly crumbled**
- ◆ **450ml (¾ pint) extra virgin olive oil**
- ◆ **½tbsp peppercorns**

1 Prepare a small bowl of iced water. Bring a small pan of water to the boil and cook lemon zest, herbs, chilli and garlic for 1min. Lift out using a slotted spoon and plunge into the iced water. Drain and dry on kitchen paper.

2 In a large bowl, mix together the blanched ingredients plus olives, cheese, oil and peppercorns. Spoon into 2 x 500ml (17fl oz) sterilised jars, making sure everything is covered with oil (top up with extra if needed). Cover and chill. Use within one to two weeks.





Nougat

Hands-on time 40min, plus standing.

Cooking time 15min. Makes 64 pieces

- ◆ Few sheets rice paper (see Cook's tip)
- ◆ 250g (9oz) granulated sugar
- ◆ 150g (5oz) clear honey
- ◆ 1tbsp liquid glucose (see Cook's tip)
- ◆ 2 large egg whites
- ◆ 1tsp vanilla extract
- ◆ 175g (6oz) blanched almonds, toasted
- ◆ 125g (4oz) shelled, unsalted pistachio nuts, toasted
- ◆ 50g (2oz) candied peel

YOU'LL ALSO NEED

- ◆ Sugar thermometer
- ◆ Freestanding food mixer

- 1 Line a 20.5cm (8in) square tin with clingfilm, overlapping the sides of the tin. Cover the base with rice paper.
- 2 Put the sugar, honey, glucose and 125ml (4fl oz) cold water into a medium-sized heavy-based pan over a low heat. Stir to dissolve. Bring to the boil, then cook until the mixture reaches 143°C on the sugar thermometer. Remove from heat at once.
- 3 Just before the syrup reaches the right temperature, beat the egg whites in a freestanding mixer until stiff. Keeping the motor running, carefully add the syrup in a thin stream. Add vanilla, then quickly fold in nuts and peel – the mixture should still be stiff.
- 4 Spoon mixture into tin; cover with more rice paper. Put another baking tin on top and weigh it down. Leave in a cool place overnight or store for up to two weeks in the fridge. To wrap, turn on to a board and remove clingfilm. Cut into pieces and pack into boxes lined with waxed paper. Keeps for up to two weeks.

COOK'S TIP

We used Dr Oetker Rice Paper (£1.09 for 10 sheets from Sainsbury's and Morrisons) and Dr Oetker Liquid Glucose (£1.29 for 140g from Sainsbury's, Morrisons and Tesco).

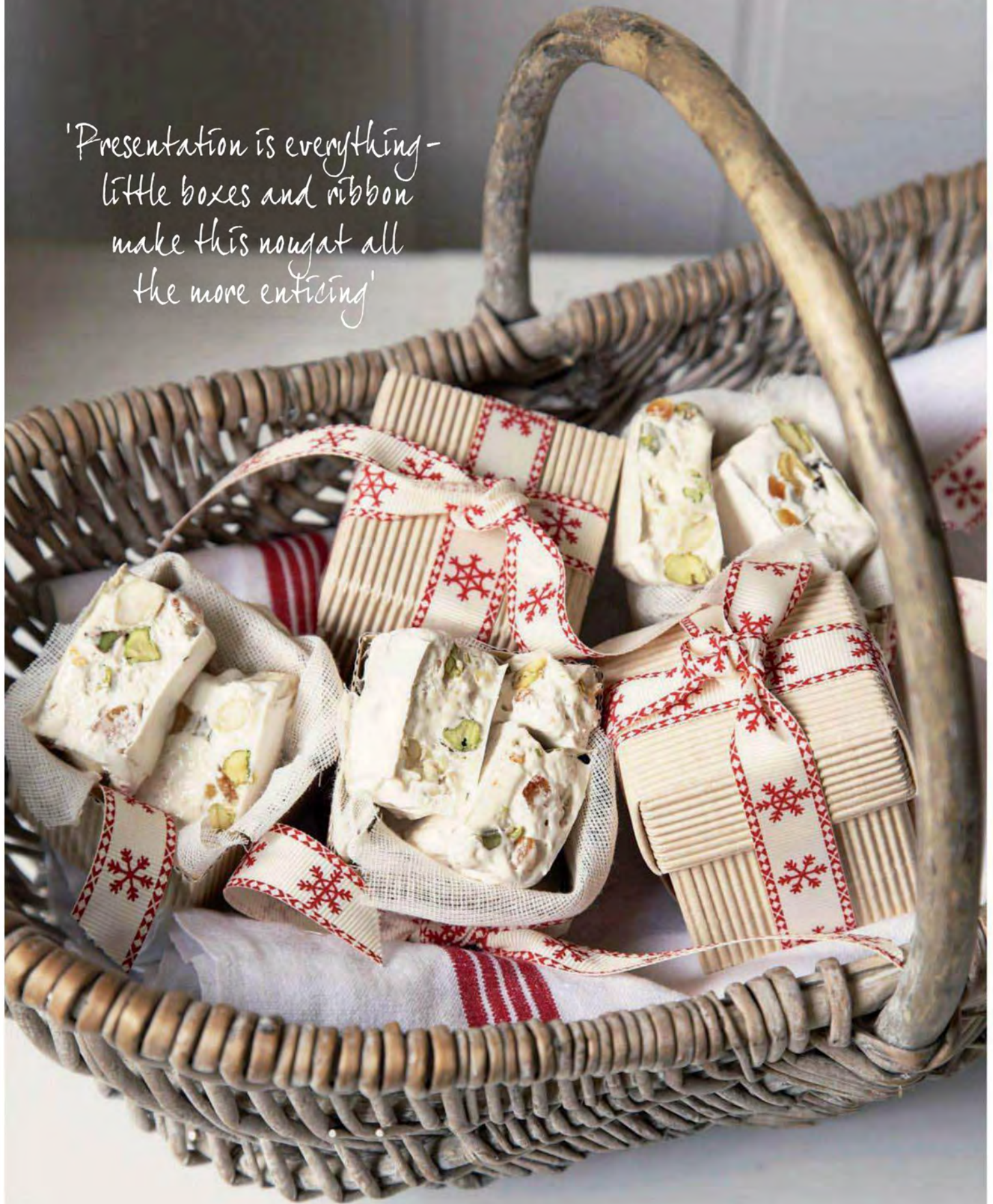
Easy Chocolate and Pistachio Fudge

Hands-on time 10min, plus chilling. Makes about 50 squares

- ◆ 250g (9oz) plain chocolate, finely chopped
- ◆ 100g (3½oz) milk chocolate, finely chopped
- ◆ 350g (12oz) condensed milk
- ◆ 1tsp vanilla extract
- ◆ 50g (2oz) pistachios, roughly chopped

- 1 Line a 15cm x 23cm (6in x 9in) roasting tin with baking parchment. Put the plain and milk chocolate, and condensed milk into a heatproof bowl set over a pan of barely simmering water. Leave to melt, stirring occasionally, until the mixture is smooth and shiny.
- 2 Stir in vanilla extract and empty into the prepared tin. Level the surface and sprinkle on the pistachios, pressing the nuts lightly into the fudge. Cover and chill until firm, about 3hr.
- 3 Store in fridge for up to one month. Cut into 2.5cm (1in) squares, wrap in tissue and put in a box, or present in cellophane bags.

*'Presentation is everything -
little boxes and ribbon
make this nougat all
the more enticing'*



Pickled Pink Shallots

Hands-on time **40min**, plus standing. Cooking time **8min**.

Makes about **4 x 225g (8oz) jars**

- ◆ 700g (1½lb) shallots, peeled and trimmed
- ◆ 75g (3oz) sea salt
- ◆ 600ml (1 pint) distilled vinegar
- ◆ 175g (6oz) light brown sugar
- ◆ Blade of mace
- ◆ ½tsp each Sichuan and white peppercorns
- ◆ 1 star anise
- ◆ Fresh bay leaves

1 Put shallots and salt into a large bowl and add 600ml (1 pint) boiling water. Cover with clingfilm and leave to stand overnight.

2 Put remaining ingredients in a pan. Bring to the boil and simmer, covered, for 3min.

3 Drain shallots and add to pan. Simmer for 5min until transparent but still firm and crisp. Remove with a slotted spoon.

4 Fill sterilised jars two-thirds full with shallots. Pour over cooking liquid, adding a few peppercorns to each jar (use the star anise, too, if you like) and a bay leaf. Leave in a cool, dark place for a month. Keeps for up to three months once opened.



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it's all in the **planning**



You may have prepared the perfect festive feast, but your table needs to be suitably dressed for the grand occasion, too. Simple themes work wonders, while attention to the smallest details will make your Christmas Day





The best dressed tables FOR CHRISTMAS

Traditional, contemporary or elegant – whatever your style, follow our top tips to

❄️ *Crisp and contemporary*

Pair fresh green with icy blues for a stunning, wintery effect, and offset with shimmering silver for that added Christmas sparkle. Instead of using a traditional table cloth, opt for a toning table runner for a clean, up-to-date look that'll keep everything fresh.

Tip

Continue the theme throughout your home with baubles, cushions and accessories, all in the same colour scheme.



help you set the scene...



Take your seats

Personalise individual place settings with unusual name-tag holders. Write your guests' names on white card, using a gold calligraphy pen for an impressive professional result. Finish with ribbons and decorations to complete the look.



Creative napkins

Add splashes of colour to your table with plain napkins. Tie with festive ribbon or wired decorations for that special touch. Make sure that each napkin is well ironed to give a clean and crisp finish to the setting.



Little touches

Add clusters of green winter foliage to the base of candlesticks for an instant Yuletide lift. Assemble with greenery, berries and fir cones from the garden. Alternatively, you can buy ready-made from stores or garden centres.



Dinner by candlelight

Create a romantic atmosphere with small candle arrangements. Use candles set inside glass containers to keep the flame well away from decorations. For maximum effect, place on a mirrored surface to reflect the glow.



Charge your glasses

Now is definitely the time to bring out your best glassware. Beautiful cut glass will catch the light, especially when filled with bubbly! Use a special glass cloth to ensure each glass is gleaming and will add sparkle to your table.



The heart of your table

Create a stunning centerpiece using a combination of church candles, holly sprigs and velvet roses in shades of red. Remember to keep centrepieces low so that your guests can still see each other easily across the table.



Add a touch of whimsy

Seasonal ornaments can be fun and add an individual touch. Use your imagination to play around with different ideas to bring some personality to the table - it's sure to be a conversation point among your guests.



Are you being served?

Decant condiments and sauces into your favourite fine china dishes and arrange on a decorative plate or tray. They will then be easy to pass around the table and, on a practical level, it will prevent splashes on the tablecloth.





❄️ *Going for gold*

Christmas comes but once a year, so go to town with a golden theme for a truly festive feel.

Introduce accents of berry reds and greenery to complete the look - and don't hold back. Add ribbons, candles and baubles to achieve a classic look.

Tip

Before guests arrive, sit down at the table and make sure the setting is pleasing to the eye from every angle.



Understated elegance

Use muted colours and subtle sparkle to create a sophisticated look. Start with a pristine white tablecloth. Simple white plates and tall glass candleholders, coupled with a hint of colour, provide a glamorous backdrop for that special meal.





Tip

Keep it simple and hassle-free without losing that Christmas sparkle when creating your special festive look.



Beautiful baubles

A bowlful of Christmas baubles makes a simple but effective table decoration, and it's so easy to achieve. Combine colour and texture for maximum effect, arranging in a casual fashion so as not to appear too contrived.



Place settings

Instead of arranging cutlery in the traditional manner, try placing on side plates to free up space. Choose napkins in the strongest colour from your scheme. It's the little details that count, so tie your cutlery with a matching ribbon.



The joy of giving

Surprise and delight your guests with small table gifts. These do not have to be expensive or elaborate. Keep shapes small and simple, making them easy to wrap and neat on the table. Tie the present with a co-ordinated ribbon, et voilà!



A warm glow

Nothing says Christmas like the soft glow of candlelight. A simple arrangement of church candles of different heights, surrounded by a circle of winter berries will create instant atmosphere on your sideboard or mantelpiece.



magical Christmas MENU

Choose one of our inspiring recipes combinations to keep everyone happy – and impressed – whatever the occasion...

CAROL SINGERS' DRINKS

Menu for 10

❄️
Apple and Ginger
Cocktails

❄️
Sticky Sausages

❄️
Freeze-ahead
Mince Pies



CHRISTMAS EVE SUPPER

Menu for 6

❄️
Stilton and Fig Salad

❄️
Couscous-crusted
Lamb served with
Creamed Spinach and
Boulangère Potatoes

❄️
White Chocolate and
Cranberry Puddings



TRADITIONAL CHRISTMAS LUNCH

Menu for 8

❄️
Smoked Salmon and
Mackerel Mousse Ring

❄️
Sage and Orange Roast Turkey
served with Roasted Roots,
Brussels Sprouts with
Chorizo and Almonds,
and Hasselback Potatoes

❄️
Fig, Orange and Cranberry
Christmas Pudding



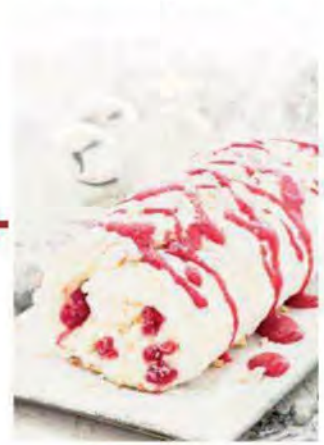
VEGETARIAN CHRISTMAS LUNCH

Menu for 8

Mixed Pepper and Goat's Cheese Puff Pastry Plait

Mushroom and Cranberry Nut Roast served with Roasted Roots, Hasselback Potatoes and fresh greens with Herby Butter

White Chocolate and Raspberry Meringue Roulade



CHRISTMAS LUNCH WITH A DIFFERENCE

Menu for 4

Potted Crab

Traditional Roast Beef served with Yorkshire puddings, roast potatoes and vegetables

Chocolate Roulade (with plenty for seconds!)



BOXING DAY LUNCH

Menu for 6

Jumbo Salmon Blini

Glorious Gammon (with leftovers) served with Boulangère Potatoes and fresh greens with Herby Butter

Celebration Layer Cake



SUPPER WITH FRIENDS

Menu for 4

Lentil, Goat's Cheese and Beetroot Salad

A Very Special Fish Pie served with fresh greens with Herby Butter

Easy Banana Ice Cream



SMART SUPPER

Menu for 6

Chicken Liver
and Thyme Parfaits

Salmon Rocket and Orange
Parcel served with new
potatoes and salad leaves

Honeycomb and Forest Fruit
Chocolate Bomb



**UNEXPECTED
BIG CROWD**

Menu for 8

Lamb and Pork
Cannelloni

Hazelnut and Raspberry
Meringue Cake

Cheese, biscuits
and Cranberry and
Tomato Chutney



COCKTAIL PARTY

Menu for 10

Berry Blush Cocktails

Spicy Nuts

Poppadom Scoops

Crispy Crab Balls



**CHRISTMAS
ANYTIME TEA**

Menu for 12

Tea Break Cookies

Brownie Bites

Banana and Butterscotch Loaf

Several pots of
freshly brewed tea



UNEXPECTED GUESTS

(Freezer to the rescue!)

Menu for 4



Celeriac and Porcini Soup



Spicy Shepherd's Pie



Pancakes with Spiced Pears



**NEW YEAR'S EVE
DRINKS PARTY**

Menu for 8



Fruity Fizz



Mini Dill Scones
with Smoked Trout
and Horseradish Cream



Party Prawns



Mixed Italian
Bruschetta



NEW YEAR'S EVE SUPPER

Menu for 6



Parsnip and Stilton Soup



Sticky Duck with
Sweet and Sour
Cherry Sauce served
with potatoes, leeks
and carrots



Individual Winter Puddings



NEW YEAR'S DAY LUNCH

Menu for 8



Spectacular Swirled Soup



Leg of Lamb served
with potato salad and
roasted vegetables



Strawberry and
Champagne Pannacotta



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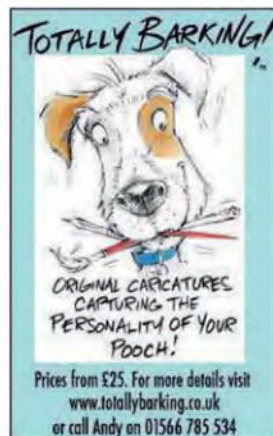
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