

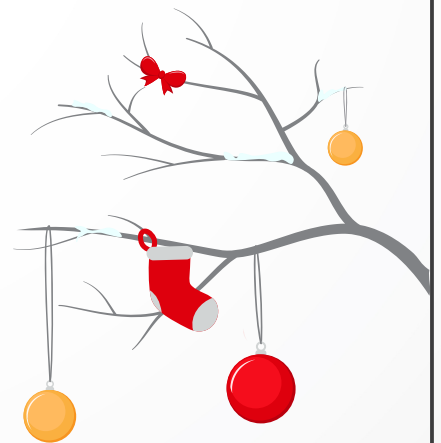
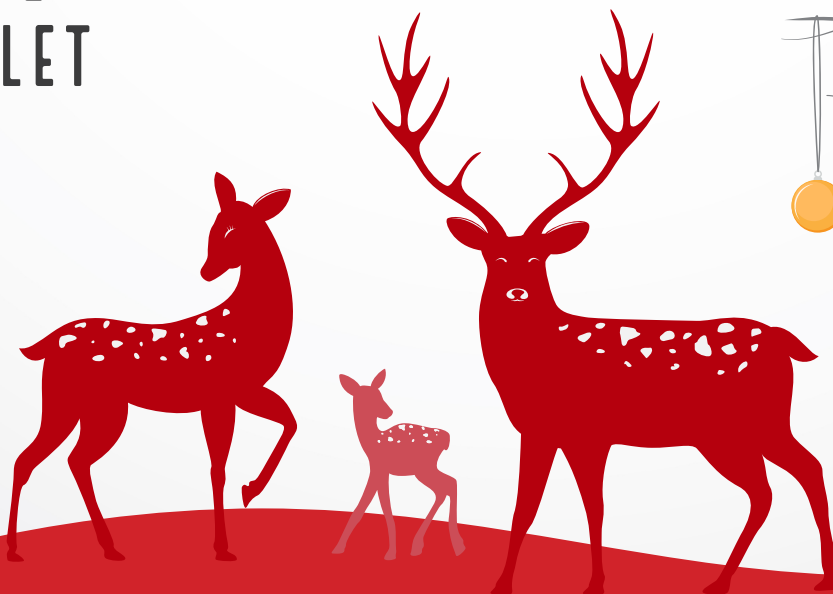
special
— DAY —

DECEMBER

1ST - 16TH

12 DAYS OF
CHRISTMAS

RECIPE
BOOKLET



DECEMBER **12 DAYS OF** **CHRISTMAS**

It's that time of year again – we're just a few short weeks away from Christmas and the cheer is overflowing wherever you go.

With the smell of cinnamon filling the air, the bright lights of the Ferris wheel, the sounds of carol singers in the background, the array of Christmas treats and if you are really lucky a good covering of snow, Christmas Markets really evoke your senses.

It is a great opportunity to fill up on authentic dishes such as tasty German bratwurst, homemade gingerbread & traditional pastries. There is nothing more enjoyable than walking around the market sampling the delicious Christmas offerings.

While Christmas markets go back to medieval Germany, they are a relatively recent addition to the British consumer's festive calendar. The last 20 years have seen them sprout up across the country, with cities vying to declare their own Christmas market the most popular.

One of the best UK Christmas markets is the infamous Winter Wonderland. Hyde Park is transformed into Winter Wonderland again this year with festive themed stalls, rides and an ice rink. A celeb favourite right in the centre of London. But there are Christmas markets up and down the country from Birmingham to Manchester and Bath to Winchester there is sure to be one near you.

We have researched the flavours and dishes of the Christmas market and brought together some of the best recipes to help you bring your own Christmas market to life with some fabulous sights, tastes and smells.

Be sure to get into the Christmas spirit with you and your teams and keep your photos coming in for a bumper Christmas Market edition.

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CHRISTMAS SPICED MARMALADE CAKE

SERVES



Twelve

ALLERGENS



Wheat, Milk, Egg,
Gluten

INGREDIENTS



For the cake:

- 180g stork
- 225g caster sugar
- 175g plain flour
- 2tsp. baking powder
- 75g polenta
- 1½tsp. mixed spice
- 3 eggs, free range
- 100g orange marmalade
- 1 orange, zest

For the glaze:

- 125g orange marmalade
- 2tbsp. icing sugar
- 2tbsp. orange juice

For the icing:

- 75g icing sugar
- 1 orange, zest and
1tbsp. juice

METHOD



1. Preheat the oven to 160°C, gas mark 3, and grease a 1.5l Bundt or cake tin really well with stork and a light dusting of flour.
2. Cream the stork and sugar together using a handheld electric whisk or stand mixer until light and fluffy, approx. 5 minutes.
3. Mix the plain flour, baking powder, polenta and spice mix together in a small bowl. Add the eggs to the stork and sugar mixture one at a time, beating after each addition.
4. Add the remaining dry mix and beat until smooth. Place the marmalade into a small bowl and stir until loosened slightly. Spoon the marmalade and orange zest into the batter and mix one final time to combine.
5. Pour the batter into the prepared tin and bake in the centre of the oven for approx. 40 minutes, until a skewer inserted comes out clean. Leave the cake to cool for approx. 10 minutes, until the pan is cool enough to touch. Use a plastic spatula or knife and run it around the edges of the tin if the cake looks like it might be stuck. Place onto a cooling rack and leave to cool completely before decorating.
6. Heat the marmalade in a small saucepan with the icing sugar and orange juice and simmer until all the lumps of jelly have melted. Place a sheet of parchment under the cooling rack to catch the drips, and then spoon the glaze over the cake. Use a pastry brush to make sure the entire surface is covered.
7. Mix the icing sugar with enough orange juice to make a thick icing suitable to pipe. Pour into a piping bag and drizzle over the sticky cake before topping with orange zest and serving.

SPICED CARROT, PARSNIP & LEEK SOUP WITH STILTON

SERVES



Ten

ALLERGENS



Milk

INGREDIENTS



- 500g carrots
- 150g parsnip
- 150g potato
- 150g leek
- 250g onion
- 1 apple
- 2 garlic, cloves
- 30ml vegetable oil
- 1tsp. paprika
- 2ltr. tap water
- Lo salt, pinch
- Ground black pepper, pinch
- 150g stilton, crumbled
- Flat parsley, small handful, chopped

METHOD



1. Chop the carrots, parsnip and potato. Trim, wash and chop the leek, peel and chop the onion, and core and chop the apple. Peel and crush the garlic.
2. Place the vegetables and apple into a large pan with the garlic along with the oil and mix it all up. Season to taste.
3. Cook on a medium heat for approx. 10 minutes, stirring occasionally, until the vegetables start to soften. Add the water to the pan, bring to the boil, then turn down to a simmer. Cook for 30 minutes, until all the veg are soft.
4. Blitz with a hand blender until smooth, then sprinkle with sweet paprika, stilton and chopped parsley, to serve.

VEGAN CRANBERRY & CHILLI JAM

SERVES



700g

ALLERGENS



None

INGREDIENTS



- 400g red onions
- 4 garlic, cloves
- 3 red chillies
- 30ml vegetable oil
- 500g cranberries, fresh
- 150g caster sugar
- 40ml red wine vinegar
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. Peel and finely slice the onions, peel and finely chop the garlic, then deseed and finely slice the chillies.
2. Place the onions, garlic and chillies in a large pan over a low heat with a little oil and sweat down for 8 to 10 minutes, or until soft but not coloured.
3. Add the cranberries, sugar, vinegar and 50ml of water.
4. Simmer gently for approx. 15 minutes, until the berries are soft and breaking down but still just holding their shape.
5. Gently mash a little and cook for a further 15 minutes, until thickened and jammy.
6. Season with sea salt, black pepper and a drizzle of oil, then allow to cool.
7. Spoon into sterilized jars to store.

CHRISTMAS FRUIT CAKE

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk, Lupin,
Egg, Gluten

INGREDIENTS



- 4tbsp. pineapple juice
 - 1 orange, zested and juiced
 - 200g sultanas
 - 200g raisins
 - 75g dried cranberries
 - 100g dried apricots, chopped
 - 200g stork
 - 200g golden caster sugar
 - 4 eggs, free range
 - 50g semolina
 - 200g plain flour
 - 50g pumpkin seeds, lightly toasted, chopped
 - 50g sunflower seeds, lightly toasted, chopped
 - 100g candied peel, chopped
 - 75g stem ginger, chopped
- For the decoration:
- 100g apricot jam, warmed and sieved
 - 100g mixed toasted pumpkin and sunflower seeds

METHOD



1. Put the pineapple juice, orange zest and juice and mixed dried fruit in a bowl and stir. Leave to soak overnight.
2. Heat oven to 150°C. Grease and line a 20cm tin with baking parchment.
3. Beat the stork and sugar together until light and fluffy. Whisk in the eggs one by one, then fold in the semolina and flour. Fold in the soaked fruit mixture (and any remaining liquid in the bowl), along with the seeds, candied peel and ginger. Spoon the mixture into the tin and level the surface.
4. Bake for approx. 1 hour, then turn the oven down to 130°C and bake for a further 2 hrs. Check the cake to see if it's pulling away from the sides of the tin and feels firm on top. If you need to, keep cooking for a further 15 minutes. Remove from the oven and allow to cool in the tin.
5. To decorate, brush the cake with the warmed apricot jam and sprinkle liberally with the toasted seeds.

MINCEMEAT STREUSEL TART

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk,
Lupin, Gluten

INGREDIENTS



For the pastry:

- 200g stork
- 125g caster sugar
- 200g plain flour

For the mincemeat

- 125g sultanas
- 125g raisins
- 125g currants
- 75g apple, grated
- 125g dark muscovado sugar
- 125g mixed peel
- 60g glace cherries, chopped

- 35g stem ginger, finely diced
- 2 oranges, zest and juice
- ½tsp mixed spice
- 65g vegetable suet
- 150ml apple juice

For the streusel:

- 100g plain flour
- 50g semolina
- 50g caster sugar
- 135g stork
- 25g dried cranberries
- 25g pumpkin seeds, toasted
- 20g icing sugar, to dust

METHOD



1. Whiz 175g stork in a food processor with 75g sugar for 1 minute. Add flour and whiz until mix just comes together. Wrap dough in cling film and chill for 30 minutes.
2. Combine all of the mincemeat ingredients and set aside, ideally overnight.
3. Preheat the oven to 180°C. Thinly roll out the pastry on a floured surface and line the base and sides of a rectangular, loose-bottomed, fluted tart tin – you may not need all the pastry.
4. Prick the base with a fork and fill with baking paper and beans. Blind bake for 10 minutes, then remove the paper and beans and return to the oven for 5 minutes.
5. Spread the mincemeat over the pastry base.
6. In a bowl, mix plain flour, semolina and caster sugar. Rub in the stork, until breadcrumb texture. Stir in dried cranberries and toasted seeds. Scatter over the mincemeat.
7. Bake for approx. 20 minutes, until golden.
8. Set aside to cool and dust with icing sugar to serve.

INDIAN SPICED CHOCOLATE COOKIES

SERVES



Twenty

ALLERGENS



Wheat, Soya, Milk,
Egg, Gluten

INGREDIENTS



- 85g stork
- 70g soft brown sugar
- 185g caster sugar
- 1 egg white, free-range
- 1tsp. vanilla essence
- 150g plain flour
- 60g cocoa powder
- ½tsp. black pepper
- ½tsp. cayenne pepper
- 1tsp. ground cinnamon
- ¼tsp. lo salt
- ¼tsp. bicarbonate of soda
- 100g white chocolate
- 20ml olive oil

METHOD



1. Cream the stork until smooth in an electric mixer. Add the different sugars and keep beating on a high speed for 1 minute until fully mixed in and combined.
2. Pour in the egg white and vanilla and beat again until smooth.
3. Sift the plain flour, cocoa powder, ground spices, salt, black pepper, cayenne pepper and bicarbonate of soda into the mixer.
4. Beat on a low speed until you are left with a soft dough.
5. Separate the dough into 2 equally-sized portions. Roll each portion into 2.5cm thick logs and wrap up in cling film, chill for about 10 minutes.
6. Preheat the oven to 160°C.
7. Cut horizontally across the logs to make 2-3mm thick discs and place on an oiled baking sheet.
8. Bake in the oven for approx. 10 minutes. Take out the biscuits from the oven and leave to cool on wire racks.
9. Melt the chocolate in a glass bowl over a pan of simmering water. Stirring every 45 seconds.
10. Drizzle the cooled biscuits in white chocolate and leave to set in the fridge.
11. Remove from the fridge and return to room temperature to serve.

GINGERBREAD CARAMEL DODGERS

SERVES



Twenty

ALLERGENS



Wheat, Sulphur Dioxide,
Milk, Egg, Gluten

INGREDIENTS



- 2tbsp. golden syrup
- 1tbsp. treacle
- 1 egg yolk, free range
- 100g stork
- 75g light brown soft sugar
- 50g stem ginger in syrup, chopped
- 225g plain flour, plus extra for dusting
- ½tsp. bicarbonate of soda
- 2tsp. ground ginger
- 1tsp. ground cinnamon
- ½tsp. mixed spice
- 6tbsp. tinned caramel
- Icing sugar, for dusting

METHOD



1. In a small bowl, combine the golden syrup, treacle and egg yolk. Set aside.
2. In a separate bowl, whisk the stork and sugar until pale and fluffy. Add the stem ginger and treacle mixture; mix until combined. Sift in the flour, bicarbonate of soda, spices and a pinch of salt; mix again until smooth. Tip the dough onto a large piece of cling film, flatten into a disc shape and wrap up well. Chill for 1 hour.
3. Preheat the oven to 160°C and line 2 large baking trays with baking paper.
4. On a lightly dusted surface, roll out the dough to 2-3mm thick. Using an 8cm cutter, stamp out about 40 rounds, re-rolling the trimmings as needed. Arrange on the trays with a little gap between each.
5. Using a 3cm star cutter, stamp out star shapes from the middle of half of the rounds; discard, or retain to make mini star cookies.
6. Bake for approx. 12 minutes, until golden. Remove and leave to cool on the trays for 5 minutes, before transferring to a wire rack to cool completely.
7. To assemble, spread each whole biscuit with 1tsp caramel sauce and sandwich with a star-shaped biscuit.
8. Dust with a little icing sugar before serving.

CHRISTMAS ROCKY ROAD

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk, Lupin,
Egg, Gluten

INGREDIENTS



- 200g dark chocolate
- 300g milk chocolate
- 100g stork
- 250g Christmas pudding,
chopped into bite-size
pieces
- 200g ginger biscuits
- 100g dried mixed fruits
- 50g glacé cherries, halved

METHOD



1. Break the chocolates into pieces and melt the chocolates with the stork in a bowl set over a pan of barely simmering water. Making sure the bottom of the bowl isn't touching the water.
2. Once melted, stir in the Christmas pudding, biscuits, dried fruit and cherries.
3. Spoon into a lined, brownie tin. Chill in the fridge until set, then cut into squares and serve.

GLUTEN FREE CARAMEL CHOCOLATE LOG

SERVES



Ten

ALLERGENS



Oats, Soya, Milk,
Egg, Gluten

INGREDIENTS



- 10g stork, for greasing
 - 4 eggs, free range
 - 125g caster sugar, plus extra for sprinkling
 - 25g cocoa powder
 - 50g oat flour, (blitzed porridge oats)
 - 100g caramel, tinned
 - 30g icing sugar, for dusting
 - 50g white chocolate, (check the label to ensure it's gluten-free), melted
- For the filling:
- 400ml double cream
 - 2tbsp. light soft brown sugar
 - ½tsp. ground ginger
 - ½tsp ground cinnamon

METHOD



1. Lightly grease a suitable baking tray with a substantial rim and line with baking parchment. Heat oven to 160°C.
2. To make the filling, put all the ingredients in a small saucepan and bring to the boil over a medium heat, whisking to dissolve the sugar and prevent lumps. Pour into a small container, cover with cling film and place in the fridge for a few hours, until fully chilled.
3. Put the eggs and caster sugar in a large bowl and use an electric whisk to whisk for approx. 5 minutes, until the mixture has tripled in volume and holds a ribbon on the surface when the beaters are lifted from the bowl. In a separate bowl, mix together the cocoa powder, oat flour and a pinch of salt. Working in three additions, carefully sieve the dry ingredients over the egg mixture and carefully fold in, keeping the mixture light and airy. Carefully pour the batter onto the prepared tray and gently level out to an even layer.
4. Bake for approx. 12 minutes, until the cake springs back when lightly pressed. Remove from the oven and carefully slip the cake and parchment onto a wire rack to cool.
5. Once the cake is at room temperature, confidently turn over in one motion onto a piece of parchment sprinkled lightly with caster sugar, then peel off the lining parchment.
6. Whisk the spiced cream filling until it holds soft peaks, then spread to an even layer, leaving 2cm along the short edge clear. Spoon the caramel randomly all over the filling and use a palette knife to marble together.
7. Carefully roll the cake, using the parchment underneath to help, making sure the uncovered sponge edge is at the end of the roll. Dust with a thin layer of icing sugar and carefully lift onto a serving plate.
8. To finish, drizzle the cake with the white chocolate. As this cake is made with very little fat, it is best served on the day it is made, as it will dry out more quickly.

**BLACK & WHITE RICE SALAD WITH CUMIN-
ROASTED BUTTERNUT SQUASH (GLUTEN FREE)**

SERVES



Ten

ALLERGENS



None

INGREDIENTS



- 1 butternut squash 375g, peeled and cubed
- 1tbsp. vegetable oil
- 2tbsp. cumin seeds
- 250g basmati & wild rice
- 40g dried cranberries
- 100g sultanas
- 200g pomegranate seeds
- 100g pumpkin seeds, toasted
- Dill, leaves and stalks finely chopped
- Flat-leaf parsley, leaves and stalks finely chopped
- 1 red onion, finely diced
- Lo salt, pinch
- Ground black pepper, pinch
- For the dressing:
- 1 orange, zest and juice
- 4tbsp. clear honey
- 4tbsp. white wine vinegar
- 4tbsp. olive oil

METHOD



1. Heat oven to 200°C and line a baking tray with baking parchment. Put the squash on the baking tray, drizzle over the oil, scatter on the cumin seeds and season. Roast for approx. 30 minutes, until the edges are caramelised, then remove from the oven and set aside to cool.
2. Bring a large saucepan of water to the boil. Cook the rice according to pack instructions, then strain and rinse well with cold water until all the starch is washed off and the rice is cold. Allow to drain well.
3. Put the cranberries, sultanas, pomegranate seeds, pumpkin seeds, herbs, onion and rice in a large bowl and mix well. Make the dressing by combining all the ingredients in a bowl. Once the squash is completely cool, gently mix it into the bowl of other ingredients.
4. Pour over the dressing, mix well and serve in a large salad bowl.

CHRISTMAS MINCEMEAT BROWNIES

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk, Gluten

INGREDIENTS



For the mincemeat:

- 50g sultanas
- 50g raisins
- 50g currants
- 30g Bramley apple, grated
- 50g light muscovado sugar
- 25g glacé cherries, quartered
- 15g stem ginger, diced
- 1 orange, zest and juice
- 1g mixed spice

- 25g vegetable suet
- 60ml apple juice

For the brownie:

- 200g dark chocolate
- 200g stork
- 200g soft brown sugar
- 250g mincemeat
- 30g cocoa powder
- Lo salt, pinch
- 60g plain flour
- 100g semolina

METHOD



1. In a bowl add all the mincemeat ingredients, give it a good stir and set aside, ideally overnight.
2. Grease and line a rectangular brownie tin.
3. Put the chocolate and stork in a heatproof bowl and put in the oven. Set the oven to 170°C. After 3 minutes, give the mixture a stir. Once melted, remove from the oven and leave to cool slightly.
4. Put the sugar, eggs, salt and cocoa powder in the bowl of a food processor and mix well. Whizz to combine, then add the chocolate and stork mixture and whizz again. Add the flour and semolina and pulse until the mixture is just combined. Remove into a bowl and add the mincemeat and stir to combine.
5. Spoon the brownie mixture into the prepared tin and bake for approx. 25 minutes, until the top is firm to the touch, the brownie has come away slightly from the sides of the tin and a skewer inserted into the centre comes out slightly smudged with dough.
6. Leave to cool, then cut into squares to serve.

**SWEET POTATO & BUTTERNUT SQUASH
SOUP WITH LEMON & GARLIC TOAST**

SERVES



Ten

ALLERGENS



Wheat, Milk, Gluten

INGREDIENTS



- 500g sweet potatoes, peeled and diced
- 1 butternut squash, peeled, deseeded and diced
- 1tbsp. honey
- 1tbsp. vegetable oil, plus a drizzle
- 2 onions, roughly chopped
- 3 garlic cloves, crushed
- 1ltr. vegetable stock
- 1tsp. cinnamon
- 1tsp. ground nutmeg
- 100ml double cream

For the toast:

- 1tbsp. vegetable oil
- 3 garlic cloves, crushed
- 100g stork
- 1 lemon, zest
- Chives, few sprigs, snipped
- Thyme, few sprigs, picked
- 2 ciabatta loaves, cut into slices
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. Heat oven to 200°C. Put the sweet potato and butternut squash on a baking tray and add the honey and a drizzle of oil. Roast for approx. 40 minutes until soft and starting to caramelise at the edges, stirring occasionally.
2. Fry the onions in the oil until soft, then add the garlic, stock, cinnamon and nutmeg. Bring to the boil, and simmer for 5 mins.
3. Remove the sweet potatoes and butternut squash from the oven and add to the pan with the stock. Blend everything until smooth using a stick blender. Stir in most of the cream and bring back to a gentle simmer, and season with salt and pepper to taste.
4. To make the lemon & garlic toasts, gently warm the oil and garlic in a pan over a low heat for a few mins; the garlic should be softened but not browned. Remove from the heat and mix in the stork and lemon zest until smooth. Leave to cool, then stir in the chives and thyme.
5. Toast the ciabatta slices, and top each with a spoonful of garlic stork. Serve with the soup, drizzled with the remaining cream, and some black pepper.

CHRISTMAS SLAW

SERVES



Ten

ALLERGENS



Sulphur Dioxide,
Mustard

INGREDIENTS



- 4 carrots, halved
- 1 white cabbage, shredded
- 100g pumpkin seeds, chopped
- 2 bunch spring onions, sliced
- 3 red peppers, deseeded and sliced

For the dressing:

- 2tbsp. maple syrup
- 2tsp. Dijon mustard
- 100ml olive oil
- 75ml white wine vinegar
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. Peel strips from the carrots using a vegetable peeler, then mix with the other salad ingredients in a large bowl. Combine all the dressing ingredients, season and mix well.
2. Toss the dressing through the salad when you're ready to serve it.

VEGAN BEETROOT & SQUASH WELLINGTON WITH KALE PESTO

SERVES



Ten

ALLERGENS



Wheat, Soya, Gluten

INGREDIENTS



- 2 red onion, each cut into 8 wedges
- 500g raw beetroot, peeled and cut into small chunks
- 1 butternut squash, peeled and cut into small chunks
- 6 garlic cloves, unpeeled
- 30ml vegetable oil
- Thyme, few sprigs, leaves picked
- 2tbsp. sumac, plus extra for sprinkling
- 250g puy lentils, cooked
- 100g butterbeans, drained
- 80g pumpkin seeds, toasted
- 100g kale
- ½ lemon, juiced
- 100ml olive oil
- 640g puff pastry sheets
- 2tbsp. soya milk
- Lo salt, pinch
- Ground black pepper, pinch
- Flaky sea salt, pinch, to serve

METHOD



1. Heat oven to 170°C. Toss the onion, beetroot, squash and garlic in a roasting tin with 2 tbsp. olive oil, the thyme leaves, sumac and some seasoning. Roast for approx. 45 minutes until the vegetables are tender but still retain their shape, then stir in the lentils and the butterbeans. Squeeze the garlic cloves from their skins, reserve half and squash the other two into the lentil mixture. Leave to cool completely.
2. Bring a large pan of salted water to the boil, tip in the kale, cook for 1 min until wilted, then drain and run under cold water until cool. Squeeze all the water from the kale, then put it in the small bowl of a food processor along with the reserved garlic cloves, pumpkin seeds, the lemon juice, olive oil and some seasoning. Blitz to a thick pesto, and season to taste.
3. On a lightly floured surface, lay out the sheet of puff pastry. Spread half of the kale pesto down the length of the sheet about 10cm from the edge. Heap the roasted veg and lentils on top of the pesto and leaving one side free of filling so that it is easier to roll. Brush all the borders with half the soya milk, fold over the ends, and then carefully roll the pastry lengthways to completely encase the filling into a roll.
4. Place the wellington on a baking tray lined with baking parchment and chill for at least 1 hr, or cover with cling film and leave overnight.
5. To bake from chilled, preheat oven to 170°C.
6. Brush the top and sides of the Wellington with the remaining milk and sprinkle with a little sumac, then bake for approx. 35 minutes until crisp and golden.
7. Scatter over extra thyme and some flaky sea salt to serve.

CHRISTMAS BERRY PAVLOVA

SERVES



Ten

ALLERGENS



Milk, Egg

INGREDIENTS



For the pavlova:

- 6 egg whites, free-range
- 350g caster sugar
- 1tsp. white wine vinegar
- 1tsp. cornflour

For the filling:

- 600ml double cream
- 1tsp. vanilla extract

- 50g icing sugar, sifted
- 200g strawberries, hulled and quartered
- 200g raspberries
- 100g blueberries
- 50g pomegranate seeds
- Mint leaves, few sprigs, to decorate
- 20g icing sugar, for dusting

METHOD



1. Preheat the oven to 140°C. Line a large baking tray with baking parchment and draw a 12in circle in the middle of the paper. Draw a 6in circle in the centre of the larger circle to make a ring.
2. Put the egg whites in a clean mixing bowl and whisk with an electric whisk until soft peaks form when the whisk is removed. Gradually add the sugar a little at a time, whisking on maximum speed until they are stiff and glossy. Mix the vinegar and cornflour in a cup until smooth, then stir into the egg whites.
3. Spoon the meringue onto the ring drawn on the baking parchment. Using a large spoon make a shallow trench in the meringue for the cream and fruit to sit in.
4. Transfer to the oven and immediately reduce the temperature to 120°C. Bake for approx. 1 hour, until the outside is hard but still white. Turn the oven off and leave the pavlova inside for an hour or overnight to cool and dry.
5. To assemble, whip the cream, vanilla paste and icing sugar until stiff peaks form when the whisk is removed. Spoon the cream into the trench in the meringue. Arrange the strawberries, raspberries, blueberries and pomegranate on top and decorate with a few mint leaves.
6. To serve, dust with icing sugar and cut into wedges.

DECEMBER

**12 DAYS OF
CHRISTMAS**

RECIPE BOOKLET