



Christmas

Lunch Recipes

.....

2024

Accent



DECEMBER

CHRISTMAS RECIPES

ACCENT'S CHRISTMAS PUDDING



PREP: 30 MINS

+ 24 HOURS REFRIGERATION
BEFORE FINISHING

COOK: 5-6 HOURS



MAKES:

2 X 2LB LOAF TINS



ALLERGENS:

G, SU, SO, E

INGREDIENTS

225G SULTANAS

125G CURRANTS

125G RAISINS

125G MIXED PEEL

75G GLACE CHERRIES

200G (1) BRAMLEY APPLE, PEELED,

CORED AND GRATED

1 ORANGE, ZEST AND JUICE

250G DARK MUSCOVADO SUGAR

5 FREE-RANGE EGGS, BEATEN

200G SHREDDED SUET

250G FRESH BREADCRUMBS

150G SELF-RAISING FLOUR

1TSP. GROUND MIXED SPICE

1TSP. GROUND CINNAMON

2TBSP. BLACK TREACLE

3 TEA BAGS

1PT BOILING WATER

2TSP. BLACK TREACLE

METHOD

1. TO START ADD BOILING WATER TO THE TEA BAGS AND INFUSE FOR APPROX. 5 MINUTES. SET ASIDE TO COOL.
2. MIX THE DRIED FRUIT, APPLE, ORANGE ZEST AND JUICE AND SUGAR. STIR IN THE EGGS.
3. MIX THE SUET, FLOUR AND SPICES AND ADD TO THE FRUIT.
4. ADD 2 TBSP. OF BLACK TREACLE AND STIR WELL. PLACE IN A BOWL, COVER AND REFRIGERATE FOR AT LEAST 24 HOURS.
5. POUR THE COLD TEA OVER THE BREADCRUMBS WITH THE 2TBSP. OF BLACK TREACLE. COVER AND REFRIGERATE FOR AT LEAST 24 HOURS.
6. AFTER FOUR HOURS; GENTLY SQUEEZE ANY REMAINING WATER OUT OF THE BREADCRUMBS AND ADD INTO THE FRUIT MIXTURE AND STIR WELL. EQUALLY SPOON INTO TWO GREASED LOAF TINS OR BASINS, COVER WITH PLEATED BAKING PARCHMENT. TOP WITH PLEATED FOIL AND SECURE WITH STRING.
7. STEAM FOR 5-6 HOURS AND COOL.
8. TO REHEAT YOUR PUDDING, PUT IT IN A STEAMER FOR 2-2½ HOURS UNTIL HOT THROUGHOUT.

DECEMBER

CHRISTMAS RECIPES

ACCENT'S MINCEMEAT



PREP: 10-15 MINS



SERVES:
SIXTY



ALLERGENS:
G, SU

INGREDIENTS

250G SULTANAS

250G RAISINS

250G CURRANTS

5 BRAMLEY APPLES

PEELED & GRATED

250G MUSCOVADO SUGAR

250G CANDIED MIXED PEEL

125G GLACE CHERRIES,
ROUGHLY CHOPPED

75G STEM GINGER BALL,
FINELY CHOPPED

5 ORANGE, GRATED & ZESTED

2½ TSP MIXED SPICE

125G VEGETABLE SUET

300ML APPLE JUICE

METHOD

1. MAKE SURE YOU HAVE STERILISED YOUR JAR READY FOR YOUR MINCEMEAT MIXTURE.
2. MIX TOGETHER ALL INGREDIENTS THOROUGHLY IN A BOWL.
3. THEN SPOON YOUR MIXTURE INTO YOUR JAR AND LEAVE FOR AT LEAST A DAY.



DECEMBER

CHRISTMAS RECIPES

MINCEMEAT MUFFIN



PREP: 10 MINS

COOK: 25 - 30 MINS



MAKES:

10 MUFFINS



ALLERGENS:

G, E, MK, SU

INGREDIENTS

360G SELF RAISING FLOUR

220G CASTER SUGAR

125G BAKING MARGARINE

2 FREE RANGE EGGS

400ML SEMI-SKIMMED MILK

100G ACCENT MINCEMEAT (SEE RECIPE)

METHOD

1. PREHEAT AN OVEN TO 160°C. MELT THE MARGARINE AND PUT TO ONE SIDE.
2. SIFT THE FLOUR AND SUGAR TOGETHER INTO A LARGE BOWL. MIX THE MELTED MARGARINE WITH MILK.
3. WHISK THE EGGS AND ADD THEM TO THE MARGARINE AND MILK MIXTURE.
4. POUR THIS INTO THE DRY MIX AND FOLD TOGETHER TO MAKE A SOFT BATTER. THEN POUR THE BATTER INTO 10 TULIP MUFFIN CASES.
5. SPOON 10G OF MINCEMEAT ONTO THE TOP OF EACH MUFFIN AND BAKE FOR 20-25 MINUTES OR UNTIL COOKED.
6. REMOVE FROM THE OVEN AND ALLOW TO COOL ON A RACK BEFORE DUSTING WITH ICING SUGAR AND SERVING.

DECEMBER

CHRISTMAS RECIPES

ACCENT'S CRANBERRY & APRICOT STUFFING



PREP: 10 MINS
COOK: 25-30 MINS



SERVES:
FIFTY



ALLERGENS:
G, SO, SU

INGREDIENTS

1 LARGE ONION, FINELY CHOPPED

225G DRIED APRICOTS, CUT INTO SMALL
PIECES

225G FRESH WHITE BREADCRUMBS

75G BAKING MARGARINE

225G FROZEN CRANBERRIES

GENEROUS BUNCH FRESH PARSLEY,
CHOPPED

SALT & FRESHLY GROUND BLACK PEPPER

METHOD

1. BLITZ THE WHITE BREAD WITH A FOOD PROCESSOR TO CREATE THE FRESH WHITE BREADCRUMBS, THESE WILL BE FLUFFY IN APPEARANCE.
2. PREHEAT OVEN 200°C. GREASE A SHALLOW OVENPROOF DISH. MEASURE APPROXIMATELY 600ML OF WATER INTO A PAN; ADD THE ONION AND APRICOT BRING TO THE BOIL.
3. BOIL FOR ABOUT FIVE MINUTES AND DRAIN. PUT THE BREADCRUMBS INTO A LARGE BOWL.
4. MELT THE MARGARINE IN A PAN AND POUR THIS ONTO THE BREADCRUMBS.
5. ADD THE APRICOTS, FROZEN CRANBERRIES, ONION AND PARSLEY TO THE BOWL AND MIX.
6. SEASON WITH SALT AND PEPPER.
7. TURN INTO A GREASED, SHALLOW OVENPROOF DISH AND BAKE IN A PREHEATED OVEN FOR ABOUT 25-30 MINUTES UNTIL CRISP AND HOT RIGHT THROUGH.

DECEMBER

CHRISTMAS RECIPES

ACCENT'S CRANBERRY SAUCE



PREP: 20 MINS



SERVES:
THIRTY



ALLERGENS:
NONE

INGREDIENTS

100G MUSCOVADO LIGHT SUGAR

100ML ORANGE JUICE

250G FROZEN CRANBERRIES

METHOD

1. TIP THE SUGAR AND ORANGE JUICE INTO A PAN, THEN BRING TO THE BOIL
2. STIR IN THE CRANBERRIES. SIMMER UNTIL TENDER BUT STILL HOLDING THEIR SHAPE, THIS WILL TAKE ABOUT 5 MINUTES IF USING FROZEN CRANBERRIES OR 8-10 MINUTES IF USING FRESH.
3. THE SAUCE WILL THICKEN AS IT COOLS. WILL KEEP IN THE FRIDGE FOR 1 WEEK
4. ON THE DAY, BRING TO ROOM TEMPERATURE BEFORE SERVING.





DECEMBER

CHRISTMAS RECIPES

TWO MUSHROOM VELOUTE SOUP



PREP: 5 MINS
COOK: 15 MINS



SERVES:
SIX



ALLERGENS:
MK

INGREDIENTS

250G WHITE MUSHROOMS,
½ CHOPPED, ½ THINLY SLICED
¼ LEMON
1 LTR VEGETABLE STOCK
250G CHESTNUT MUSHROOMS,
FINELY CHOPPED
2 CLOVES OF GARLIC, CHOPPED

2TSP VEGETABLE OIL
LO SALT
GROUND BLACK PEPPER, PINCH
80ML CRÈME FRAICHE
1 ½ TSP GROUND CORIANDER
CHOPPED CHERVIL & PARSLEY TO GARNISH

METHOD

1. IN A BOWL, TOSS THE CHOPPED WHITE MUSHROOMS WITH THE LEMON JUICE.
2. IN A LARGE SAUCEPAN, COMBINE THE VEGETABLE STOCK WITH THE CHOPPED WHITE AND CHESTNUT MUSHROOMS AND THE GARLIC AND BRING TO A BOIL.
3. SIMMER OVER MODERATELY LOW HEAT UNTIL THE MUSHROOMS ARE TENDER, ABOUT 10 MINUTES. MEANWHILE, IN A MEDIUM NON-STICK SKILLET, HEAT THE OIL.
4. ADD THE SLICED WHITE MUSHROOMS AND COOK OVER MODERATELY HIGH HEAT, STIRRING, UNTIL GOLDEN BROWN AND TENDER, ABOUT 4 MINUTES. SEASON WITH SALT AND PEPPER.
5. WORKING IN BATCHES, PUREE THE SOUP IN A BLENDER UNTIL VERY SMOOTH; RETURN TO THE SAUCEPAN AND WHISK IN THE CRÈME FRAICHE.
6. SIMMER FOR 2 MINUTES. ADD THE CORIANDER AND SEASON WITH SALT AND PEPPER.
7. LADLE THE SOUP INTO BOWLS. GARNISH WITH THE SAUTÉED MUSHROOMS, PARSLEY AND CHERVIL AND SERVE.



DECEMBER

CHRISTMAS RECIPES

WHOLEMEAL CRANBERRY & CORIANDER BLOOMER



PREP: 2.5 HOURS
COOK: 35-40 MINS



SERVES:
TWELVE



ALLERGENS:
G

INGREDIENTS

300G WHOLEMEAL FLOUR

200G STRONG WHITE BREAD FLOUR

300ML WATER, LUKE WARM

10G DRIED YEAST

1 TSP HONEY

½ TSP SALT

½ TSP SUGAR

¼ CORIANDER, BUNCH

50G DRIED CRANBERRIES

1 TBSP VEG OIL



METHOD

1. IN A BOWL MIX TOGETHER THE FLOUR, SALT AND SUGAR.
2. IN A JUG MIX THE HONEY, YEAST AND LUKE WARM WATER AND THEN ADD TO THE FLOUR AND MIX.
3. WHILE THE DOUGH IS STILL LUMPY ADD IN THE OIL AND KNEAD WELL UNTIL IT FEELS SMOOTH AND PLIABLE.
4. LEAVE THE DOUGH COVERED WITH CLING FILM IN A DRAUGHT FREE PLACE FOR IT TO DOUBLE IN SIZE (1-2 HOURS).
5. TURN THE DOUGH OUT ONTO A FLOURED SURFACE AND KNEAD THE DOUGH FIRMLY FOR SEVEN MINUTES.
6. SHAPE THE DOUGH AND PUT IT INTO AN OILED 1KG/2LB BREAD TIN OR PLACE IT ON AN OILED BAKING SHEET.
7. COVER WITH CLING FILM AND LEAVE TO PROVE AGAIN FOR 25 MINUTES IN A WARM PLACE.
8. BAKE IN A PREHEATED OVEN FOR 10 MINUTES AT 200°C AND THEN GIVE IT ANOTHER 25 TO 30 MINUTES AT 180°C.



DECEMBER

CHRISTMAS RECIPES

STILTON & PEAR SALAD



PREP: 5 - 10 MINS



SERVES:
FOUR



ALLERGENS:
MK

INGREDIENTS

2 TO 3 HEADS OF CHICORY, SEPARATE INTO
LEAVES, SOAK IN ICED WATER FOR ABOUT
10 MINUTES
1 PEAR, PEELED & THINLY SLICED

75G STILTON, CRUMBLLED
¼ LEMON, SQUEEZED
2 TBSP OLIVE OIL
FRESHLY MILLED BLACK PEPPER

METHOD

1. DRY THE CHICORY LEAVES AND NEATLY ARRANGE ONTO A SERVING DISH, INNER CURVED SIDES FACING UPWARDS.
2. DRAPE THE PEAR SLICES OVER THE LEAVES.
3. EVENLY DISTRIBUTE THE CHEESE IN AND AMONGST THE LEAVES AND SQUEEZE OVER A TOUCH OF LEMON JUICE.
4. TRICKLE OVER THE OIL AND GRIND OVER A LITTLE FRESHLY GROUND BLACK PEPPER.



DECEMBER

CHRISTMAS RECIPES

CHEDDAR & CHIVE CHEESECAKE



PREP: 30 MINS
COOK: 1 HOUR 40 MINS



SERVES:
TWELVE



ALLERGENS:
SU, MK, E, G

INGREDIENTS

200G CREAM CRACKERS

125G BAKING MARGARINE, MELTED

250G FULL FAT SOFT CHEESE

250G RICOTTA

3 EGGS, BEATEN

100G MATURE CHEDDAR

½ BUNCH CHIVES, THINLY SLICED

2 TSP CHOPPED THYME

500G SHALLOTS, PEELED

1 TBSP BALSAMIC VINEGAR

2 TBSP OLIVE OIL

METHOD

1. USE A 20CM SPRING FORM CAKE TIN, BASE LINED WITH BAKING PARCHMENT AND AN OILED, BAKING SHEET. PREHEAT OVEN TO 170°C.
2. MIX TOGETHER THE CRUSHED CRACKERS AND MARGARINE, THEN PRESS INTO THE CAKE TIN, SMOOTHING THE SURFACE WITH A SPOON. CHILL FOR AT LEAST 30 MINUTES.
3. WHISK TOGETHER SOFT CHEESE, RICOTTA AND EGGS UNTIL SMOOTH, THEN ADD TWO THIRDS OF THE CHEDDAR, CHIVES, THYME AND SEASON WELL WITH SALT AND FRESHLY GROUND BLACK PEPPER. POUR INTO TIN, AND SCATTER OVER REMAINING CHEDDAR.
4. PLACE TIN ONTO THE BAKING SHEET AND BAKE FOR APPROXIMATELY 40 MINUTES, OR UNTIL THE CHEESECAKE IS SLIGHTLY SPRINGY TO THE TOUCH AROUND THE EDGES, AND THE CENTRE IS WOBBLY BUT NOT LIQUID. REMOVE FROM OVEN AND LEAVE TO COOL BEFORE CHILLING, PREFERABLY OVERNIGHT TO ALLOW THE FLAVOUR TO DEVELOP.
5. WHILE THE CHEESECAKE IS BAKING, PLACE THE SHALLOTS, BALSAMIC VINEGAR, AND OLIVE OIL INTO AN OVEN PROOF DISH AND COOK AT THE TOP OF THE OVEN FOR ABOUT 40 MINUTES, TURNING OCCASIONALLY, UNTIL TENDER AND GOLDEN. COOL AND CHILL UNTIL READY TO SERVE.
6. TO SERVE, RUN A SHARP KNIFE AROUND THE INSIDE OF THE CAKE TIN, BEFORE REMOVING THE CHEESECAKE FROM THE TIN. TRANSFER TO A SERVING PLATE, CAREFULLY REMOVING THE BAKING PARCHMENT. TOP WITH SHALLOTS AND SERVE.



DECEMBER

CHRISTMAS RECIPES

CRANBERRY, DATE & PINEAPPLE CHUTNEY



PREP: 30 MINS
COOK: 1 HOUR 5 MINS



MAKES:
3 KG



ALLERGENS:
G, SU

INGREDIENTS

1 KG COOKING APPLES
500G ONION
1 MEDIUM PINEAPPLE (500G FLESH)
350G CRANBERRY
500G PITTED DATES
250G RAISIN
4 GARLIC, CLOVES
10CM PIECE OF GINGER, PEELED & GRATED

1 TSP CHILLI FLAKES
1 TBSP GROUND CUMIN
1 TBSP GROUND CORIANDER
2 TBSP GROUND CINNAMON
2TSP SALT
1 LTR MALT VINEGAR
½ LTR WHITE WINE VINEGAR
750G LIGHT MUSCOVADO SUGAR

METHOD

1. PEEL, CORE AND ROUGHLY CHOP THE APPLES AND PINEAPPLE.
2. PEEL AND ROUGHLY CHOP THE ONIONS. MIX TOGETHER THE APPLES, PINEAPPLE, ONIONS, CRANBERRIES, DATES, RAISINS, GARLIC AND GINGER.
3. PUT THE MIX OF FRUIT AND VEGETABLES IN BATCHES THROUGH THE FOOD PROCESSOR UNTIL FINELY CHOPPED.
4. TIP INTO A LARGE WIDE PAN OR PRESERVING PAN.
5. ADD THE SPICES, SALT AND VINEGAR AND BRING TO THE BOIL.
6. SIMMER FOR 20 MINS UNTIL THE APPLE IS PULPY, THEN ADD THE SUGAR AND STIR TO DISSOLVE. BRING TO THE BOIL, THEN SIMMER FOR ABOUT 40-45 MINS, UNTIL THE CHUTNEY IS THICK AND PULPY.
7. SPOON INTO WARM, STERILIZED JARS. SEAL, LABEL AND STORE FOR AT LEAST A MONTH IN A COOL DRY PLACE.

DECEMBER

CHRISTMAS RECIPES

SUPER SEEDED

CHEESE BISCUITS



PREP: 50 MINS
COOK: 15 MINS



SERVES:
THIRTY



ALLERGENS:
G, MU, MK, E

INGREDIENTS

100G FINELY GRATED CHEDDAR
185G BAKING MARGARINE, CUBED
250G PLAIN FLOUR
1 TSP MUSTARD POWDER
¼ TSP PAPRIKA

½ TSP SALT
1 EGG YOLK
1 EGG BEATEN, GLAZE
2 TBSP MIXED FENNEL, POPPY & LINSEED
5CM STAR SHAPED CUTTER, OR ALTERNATIVE



METHOD

1. MIX THE MARGARINE AND FLOUR IN A FOOD PROCESSOR OR BY HAND (RUBBING IN METHOD) UNTIL IT LOOKS LIKE BREADCRUMBS.
2. ADD THE CHEESE, MUSTARD POWDER, PAPRIKA AND SALT, SEASON WELL, THEN MIX TO COMBINE. MIX THE EGG YOLK WITH 1TBSP OF COLD WATER AND POUR INTO THE FOOD PROCESSOR.
3. WHIZZ UNTIL BIG FLAKES FORM AND THEN BRING THE BISCUIT DOUGH TOGETHER WITH A KNIFE, TIP ON TO A FLOURED SURFACE AND QUICKLY FORM INTO A FLAT DISC SHAPE.
4. WRAP AND CHILL FOR 30 MINUTES. HEAT THE OVEN TO 180°C. ROLL OUT THE DOUGH TO THE THICKNESS OF A £1 COIN AND CUT OUT STAR SHAPES.
5. PUT ON THE BAKING SHEETS; BRUSH WITH THE BEATEN EGG AND SPRINKLE WITH A MIXTURE OF THE SEEDS. PRESS DOWN GENTLY TO HELP THE SEEDS STICK AND BAKE FOR 15 MINUTES.





DECEMBER

CHRISTMAS RECIPES

SAUSAGE & CRANBERRY CHRISTMAS TURNOVER



PREP: 50 MINS
COOK: 20 - 25 MINS



SERVES:
TWELVE



ALLERGENS:
SU, SO, MK, E, G

INGREDIENTS

2 ONIONS, FINELY DICED
50G BAKING MARGARINE
4 SLICES OF WHITE BREAD
400G SAUSAGE MEAT
1 APPLE, PEELED & GRATED
75G CRANBERRIES

4 SAGE LEAVES, SHREDDED
1 TSP MIXED SPICE
2 SHEETS OF PUFF PASTRY
LO SALT, PINCH
GROUND BLACK PEPPER, PINCH
100ML MILK, TO GLAZE PASTRY
2 EGGS, BEATEN



METHOD

1. HEAT OVEN TO 200°C AND TAKE TWO SHEETS OF PUFF PASTRY OUT OF THE FREEZER TO DEFROST.
2. COOK THE ONION IN THE MARGARINE UNTIL SOFT BUT NOT BROWND. ADD THE BREADCRUMBS AND STIR SO THEY SOAK UP ALL THE EXCESS MARGARINE AND FAT.
3. LET THE MIXTURE COOL. TIP INTO A BOWL WITH THE SAUSAGE MEAT, APPLE, CRANBERRIES, SAGE AND MIXED SPICE. STIR TOGETHER AND SEASON.
4. CUT THE SHEETS OF PASTRY INTO EIGHT EQUAL SQUARES. ADD THE SAUSAGE MIX INTO A PIPING BAG AND PIPE A SAUSAGE SHAPE ACROSS THE SQUARE DIAGONALLY, LEAVING A GAP AT EACH END.
5. MIX TOGETHER THE EGG AND MILK. TAKE THE REMAINING CORNERS AND FOLD OVER THE SAUSAGE MIX TO MAKE A TURNOVER.
6. REMEMBER TO DAB THE BOTTOM LAYER OF PASTRY WITH THE EGG MIXTURE BEFORE LAYING OVER THE TOP CORNER OF PASTRY.
7. PLACE THE TURNOVERS ONTO A TRAY, REMEMBERING TO LEAVE A GOOD GAP BETWEEN THE TURNOVERS TO ALLOW THE PASTRY TO PUFF OUT DURING COOKING.
8. ONCE THE TRAY IS FULL BRUSH ALL OF THE TURNOVERS WITH THE EGG MIX TO GLAZE.
9. PLACE THE TURNOVERS IN THE PREHEATED OVEN AND COOK FOR 20-25 MINUTES, ENSURING THAT THE CORE TEMPERATURE REACHES ABOVE 75°C.
10. ONCE COOKED, REST FOR TWO MINUTES, THEN SERVE AS A GREAT MID-MORNING BREAK OFFER.

DECEMBER

CHRISTMAS RECIPES

CELERIAC, ROAST ONION & SAGE GRATIN



PREP: 20 MINS
COOK: 50 MINS



SERVES:
EIGHT



ALLERGENS:
CE, E, MK, MU, SU

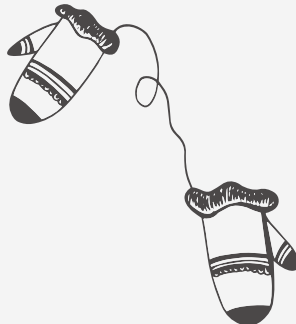
INGREDIENTS

1 KG POTATOES
1 CELERIAC
1 ONION, PEELED & FINELY DICED
SEA SALT
FRESHLY GROUND BLACK PEPPER

2 CLOVES GARLIC, PEELED &
FINELY CHOPPED
75G GRATED CHEESE
600ML DOUBLE CREAM
½ BUNCH FLAT LEAF PARSLEY, CHOPPED
¼ BUNCH SAGE, SLICED
1 TSP HORSERADISH

METHOD

1. PREHEAT YOUR OVEN TO 200°C. IN A PAN HEAT A LITTLE OIL, ADD THE ONIONS AND STIR QUICKLY OVER A HIGH HEAT FOR AROUND TWO MINUTES. TURN THE HEAT DOWN AND CONTINUE TO COOK THE DICED ONIONS, UNTIL GOLDEN BROWN AND STICKY.
2. PLACE THE POTATOES, CELERIAC AND ONION IN AN EARTHENWARE-TYPE BAKING DISH. SEASON GENEROUSLY.
3. ADD THE GARLIC, ¾ OF THE CHEESE, THE CREAM AND THE CHOPPED PARSLEY STALKS AND SAGE. ADD THE HORSERADISH AT THIS STAGE.
4. WITH A SPOON, MOVE EVERYTHING AROUND TO MIX ALL THE FLAVOURS. SPRINKLE OVER THE EXTRA CHEESE, AND BAKE IN THE PREHEATED OVEN FOR 50 MINUTES, OR UNTIL TENDER AND GOLDEN. SPRINKLE OVER THE PARSLEY LEAVES AND SERVE.
5. DELICIOUS ON ITS OWN AS A VEGETARIAN OR WITH YOUR CHRISTMAS TURKEY.





DECEMBER

CHRISTMAS RECIPES

TRIFLE CAKE



PREP: 20 MINS
CHILL: 2 HOURS



SERVES:
TEN



ALLERGENS:
MK, E, G

INGREDIENTS

FOR THE SYRUP:

- 1 ORANGE, ZESTED
- 2 ORANGES, JUICED
- 3 TBSP CASTER SUGAR
- 2 TBSP STEM GINGER SYRUP

FOR THE CAKE:

- 350G SPONGE (FROM BAKING MANUAL)
OR PANETTONE (FROM ITALIAN DAY
RECIPE BOOKLET)
- 800ML CREAM, WHIPPED
- 1 ORANGE, ZEST
- 2 TBSP CASTER SUGAR
- 1 ½ PUNNETS RASPBERRIES

METHOD

1. TO MAKE THE SYRUP COMBINE THE ZEST, JUICE AND SUGAR IN A SMALL SAUCEPAN AND BRING TO THE BOIL, STIRRING TO DISSOLVE THE SUGAR.
2. SIMMER FOR 1 MINUTE THEN LEAVE TO COOL. STIR IN THE GINGER SYRUP.
3. REMOVE THE PAPER FROM THE BAKED SPONGE AND TRIM OFF AND DISCARD THE TOP.
4. CUT THE SPONGE INTO 3 ROUND LAYERS. BRUSH OR DRIZZLE EACH OF THE LAYERS WITH THE SYRUP.
5. BEAT THE CREAM, ORANGE ZEST AND CASTER SUGAR TOGETHER UNTIL IT FORMS SOFT PEAKS.
6. PLACE ONE OF THE ROUND LAYERS ON A PLATTER AND COVER WITH A LAYER OF WHIPPED CREAM.
7. TOP WITH ONE THIRD OF THE RASPBERRIES. REPEAT WITH THE REMAINING SPONGE LAYERS, DRIZZLE WITH ANY REMAINING SYRUP.
8. YOU WILL NOW HAVE A THREE-LAYERED CAKE. COVER THE TOP OF THE CAKE WITH CREAM, TOP WITH THE REMAINING RASPBERRIES.
9. SERVE IMMEDIATELY, OR CHILL FOR UP TO 2 HOURS.



DECEMBER

CHRISTMAS RECIPES

GOLDEN FRUIT CAKE



L **PREP: 20 MINS**
COOK: 2 HOURS

 **SERVES:**
SIXTEEN

 **ALLERGENS:**
G, E, SO, SU

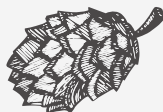
INGREDIENTS

450G CHOPPED APRICOTS
400G SULTANAS
175G BAKING MARGARINE
200G CASTER SUGAR
125ML APPLE JUICE
150G MARMALADE

50G STEM GINGER
180G POLENTA
35G PUMPKIN & SUNFLOWER SEED MIX
3 CARDAMOM PODS, SEEDED
3 EGGS
½ TSP GROUND CORIANDER

METHOD

1. IN A SAUCEPAN ADD THE APRICOTS, SULTANAS, MARGARINE, SUGAR, STEM GINGER AND MARMALADE.
2. SIMMER FOR 10 MINUTES AND THEN LEAVE TO STAND FOR ABOUT 30 MINUTES.
3. PREHEAT THE OVEN TO 150°C. LINE THE BOTTOM AND SIDES OF A 20CM / 8 INCH HIGH-SIDED TIN WITH A DOUBLE LAYER OF BAKING PARCHMENT; THE LINING SHOULD EXTEND ABOUT 10CM / 4 INCHES ABOVE.
4. STIR THE SUNFLOWER AND PUMPKIN SEEDS (SAVING SOME FOR THE DECORATION), POLENTA, CARDAMOM SEEDS AND CORIANDER INTO THE COOLED SAUCEPAN.
5. BEAT IN THE EGGS AND SPOON INTO THE PREPARED CAKE TIN, SMOOTHING THE TOP. SPRINKLE WITH REMAINING SEEDS.
6. BAKE FOR 1 HOUR 40 MINUTES, THEN LEAVE TO COOL COMPLETELY IN THE TIN.
7. ONCE COOL, TAKE OUT OF THE TIN, WRAP WITH BAKING PARCHMENT THEN TIN FOIL, BEFORE PUTTING IT AWAY IN ITS CAKE TIN OR OTHER AIRTIGHT CONTAINER.



DECEMBER

CHRISTMAS RECIPES

CHOCOLATE, CRANBERRY & MARSHMALLOW CHEESECAKE BROWNIE



PREP: 30 MINS
COOK: 35 - 40 MINS



SERVES:
SIXTEEN



ALLERGENS:
SO, MK, E, G

INGREDIENTS

FOR THE BROWNIE:

5 EGGS
450G GOLDEN CASTER SUGAR
300G BAKING MARGARINE
200G DARK CHOCOLATE 70%
50G MINI MARSHMALLOWS
100G WHITE CHOCOLATE
150G PLAIN FLOUR
PINCH OF SALT



FOR THE CHEESECAKE:

350G CREAM CHEESE
75G GOLDEN CASTER SUGAR
(120G IF USING FRESH CRANBERRIES)
1 TSP VANILLA EXTRACT
2 MEDIUM EGGS
170G CRANBERRIES, DRIED
(100G FRESH)

METHOD

1. PREHEAT THE OVEN TO 180°C. GREASE AND LINE A 20CM SQUARE BROWNIE TIN. TO MAKE THE BROWNIE MIXTURE, MELT THE MARGARINE AND CHOCOLATE IN A HEATPROOF BOWL OVER A PAN OF BARELY SIMMERING WATER, MAKING SURE THE BOWL DOESN'T TOUCH THE WATER.
2. STIR UNTIL COMPLETELY MELTED AND COMBINED. REMOVE FROM THE HEAT AND SET ASIDE TO COOL.
3. BEAT THE EGGS AND SUGAR SEPARATELY BEFORE ADDING TO THE MIXING BOWL ALONG WITH THE VANILLA EXTRACT AND THE WHITE CHOCOLATE.
4. FOLD IN THE FLOUR AND VANILLA EXTRACT. BLEND TOGETHER UNTIL YOU CREATE A SHINY CHOCOLATEY MIXTURE. POUR INTO THE PREPARED TIN.
5. NEXT, MAKE THE CHEESECAKE MIXTURE. WHISK THE CREAM CHEESE, SUGAR, VANILLA EXTRACT AND EGGS UNTIL SMOOTH AND CREAMY.
6. POUR THIS CAREFULLY OVER THE BROWNIE MIX. TRYING TO CREATE AN EVEN LAYER.
7. USE A FORK TO DRAG THE CHEESECAKE MIX THROUGH THE BROWNIE MIX TO CREATE A MARBLED EFFECT.
8. DROP THE CRANBERRIES AND MARSHMALLOWS INTO THE TRAY. TRY TO ENSURE THAT THE CRANBERRIES AND MARSHMALLOWS ARE ALMOST FULLY PUSHED INTO THE MIXTURE.
9. BAKE FOR ABOUT 35-40 MINUTES. AFTER 30 MINUTES REMOVE THE TIN AND CHECK TO SEE IF THE BROWNIES ARE SET BUT STILL HAVE A SLIGHT WOBBLE TO THEM; RETURN TO THE OVEN IF THEY NEED A LITTLE LONGER. LEAVE TO COOL IN THE TIN, COVERED WITH FOIL.
10. ONCE COOLED, TAKE THE BROWNIES OUT OF THE TIN. CUT INTO 16 PIECES AND SERVE.

DECEMBER

CHRISTMAS RECIPES

VANILLA, CINNAMON & CLEMENTINE FUDGE



PREP: 20 MINS
COOK: 2 HOURS



SERVES:
TWELVE



ALLERGENS:
MK

INGREDIENTS

450G GRANULATED SUGAR

85G BAKING MARGARINE

150ML MILK

165G EVAPORATED MILK

1 VANILLA EXTRACT, DROPS

½ ORANGE EXTRACT, DROPS

½ G OF CINNAMON

1 CLEMENTINE, ZESTED

¼ TSP VEG OIL

METHOD

1. TIP THE SUGAR, CINNAMON, MARGARINE, MILK AND EVAPORATED MILK INTO A HEAVY BASED SAUCEPAN AND HEAT GENTLY, STIRRING FREQUENTLY, UNTIL THE SUGAR HAS DISSOLVED.
2. BRING TO THE BOIL AND AS THE TEMPERATURE RISES, STIR THE FUDGE OCCASIONALLY (BE CAREFUL AS THE MIXTURE IS VERY HOT) SO THAT THE SUGAR DOESN'T STICK AND BURN.
3. CONTINUE BOILING UNTIL A TEMPERATURE OF 116°C IS REACHED ON A SUGAR THERMOMETER.
4. IF YOU DON'T HAVE ONE, YOU CAN TEST IF THE FUDGE IS AT THIS TEMPERATURE BY SPOONING A SMALL AMOUNT OF THE SYRUP INTO SOME ICED WATER. IT SHOULD FORM A SOFT BALL.
5. REMOVE THE PAN FROM THE HEAT AND STIR IN THE VANILLA AND ORANGE EXTRACT AND ZEST.
6. POUR INTO AN 18CM SHALLOW SQUARE TIN BRUSHED WITH A LITTLE VEGETABLE OIL, AND LEAVE FOR 10-15 MINUTES OR UNTIL ALMOST SET (IT WILL SET QUICKER IN THE FRIDGE).
7. MARK THE FUDGE INTO 36 SQUARES WITH A SHARP KNIFE AND LEAVE TO COOL COMPLETELY.



DECEMBER CHRISTMAS RECIPES STAINED GLASS WINDOW BISCUITS



PREP: 15 MINS
COOK: 16 MINS



SERVES:
TEN (2 PER PORTION)



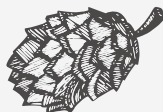
ALLERGENS:
G, S, U, MK

INGREDIENTS

50G ASSORTED FOX'S GLACIER FRUITS 1 TBSP. MILK
115G BAKING MARGARINE
55G GOLDEN CASTER SUGAR
180G PLAIN FLOUR, PLUS EXTRA FOR DUSTING

METHOD

1. PREHEAT THE OVEN TO 180°C. CUT PIECES OF BAKING PAPER TO FIT 2 LARGE BAKING TRAYS. PUT THE BOILED SWEETS IN SEPARATE PLASTIC FOOD BAGS AND USE A ROLLING PIN TO BASH THE SWEETS A FEW TIMES, SO THEY BREAK UP INTO A SANDY TEXTURE. KEEP VARIOUS COLOURS SEPARATE AND SET ASIDE.
2. BEAT THE MARGARINE AND SUGAR IN A BOWL, UNTIL PALE AND CREAMY. SIFT THE FLOUR INTO THE MIXTURE, THEN ADD THE MILK. USE YOUR HANDS TO MIX EVERYTHING TOGETHER INTO A BALL OF DOUGH
3. SPRINKLE A LITTLE FLOUR OVER A WORK SURFACE. SPLIT THE DOUGH INTO 2 PIECES. ROLL OUT 1 PIECE WITH A FLOURED ROLLING PIN UNTIL IT IS ABOUT 5MM THICK. USING BISCUIT CUTTERS (APPROX. 8X4CM) TO CUT OUT CHRISTMAS SHAPES
4. USING A 1.5CM FLUTED PASTRY CUTTER, CUT CIRCLES OUT OF THE MIDDLE OF EACH OF THE BISCUITS. REPEAT WITH THE REMAINING DOUGH, THEN RE-ROLL THE TRIMMINGS TO MAKE MORE BISCUITS. PUT DIFFERENT COLOURED CRUSHED SWEETS INTO THE MIDDLE OF EACH BISCUIT HOLE. THE POWDERED SWEETS WILL MELT WHILE THE BISCUITS BAKE TO FORM 'GLASS' WINDOWS
5. BAKE FOR APPROX. 16 MINUTES, UNTIL THE BISCUITS ARE JUST GOLDEN.
6. COOL ON THE TRAYS, THEN TRANSFER TO A WIRE RACK. (MAKE SURE THE SWEETS HAVE SET HARD BEFORE REMOVING FROM THE TRAYS.)
7. STORE IN AN AIRTIGHT CONTAINER IN A COOL PLACE FOR UP TO 5 DAYS.





DECEMBER

CHRISTMAS RECIPES

SPICED SPECULOOS BISCUITS



PREP: 15 MINS
COOK: 15 MINS



SERVES:
TEN



ALLERGENS:
G, MK, SU

INGREDIENTS

100G PLAIN FLOUR

1 TSP. CINNAMON

½ TSP. GROUND GINGER

¼TSP. GROUND NUTMEG

½ TSP. BAKING POWDER

½ TSP. SALT

50G LIGHT SOFT BROWN SUGAR

1 TBSP. WHOLE MILK

75G/2½OZ BAKING MARGARINE

2TBSP. MIXED PEEL

METHOD

1. PREHEAT THE OVEN TO 180°C. LINE A BAKING TRAY WITH GREASE PROOF PAPER
2. IN A BOWL, MIX TOGETHER THE FLOUR, CINNAMON, GROUND GINGER, NUTMEG, BAKING POWDER, SALT, SOFT BROWN SUGAR, MILK, MARGARINE AND MIXED PEEL UNTIL WELL COMBINED
3. BRING THE MIXTURE TOGETHER AS A DOUGH
4. TURN THE DOUGH OUT ONTO A LIGHTLY FLOURED WORK SURFACE AND ROLL OUT TO A ½CM THICKNESS.
5. USING A COOKIE CUTTER, CUT OUT SHAPES OR CIRCLES FROM THE DOUGH ANDPLACE THEM ONTO THE LINED BAKING TRAY
6. TRANSFER THE BISCUITS TO THE OVEN AND BAKE FOR APPROX. 15 MINUTES, UNTIL GOLDEN-BROWN.
7. SET ASIDE TO COOL ON A WIRE RACK, THEN SERVE.

DECEMBER

CHRISTMAS RECIPES

CHRISTMAS DOUBLE GINGERBREAD MEN



PREP: 25 MINS
COOK: 12 MINS



SERVES:
TEN



ALLERGENS:
G, MK, SU

INGREDIENTS

140G UNSALTED BAKING MARGARINE

100G DARK SOFT BROWN SUGAR

3 TBSP. GOLDEN SYRUP

350G PLAIN FLOUR

1 TSP. BICARBONATE OF SODA

2 TSP. GROUND GINGER AND 1 TSP.
GROUND CINNAMON

PINCH OF CAYENNE PEPPER
(OPTIONAL)

2 BALLS STEM GINGER FROM A JAR,
CHOPPED

TO DECORATE

50G ICING SUGAR

A FEW GLACÉ CHERRIES

2 BALLS STEM GINGER



METHOD

1. PREHEAT THE OVEN TO 180°C. LINE 2 BAKING TRAYS WITH GREASE PROOF PAPER. MELT MARGARINE, SUGAR AND SYRUP IN A PAN. MIX FLOUR, SODA, SPICES AND A PINCH OF SALT IN A BOWL. STIR IN THE MARGARINE MIX AND CHOPPED GINGER TO MAKE A FIRM DOUGH
2. WAIT UNTIL COOL ENOUGH TO HANDLE, THEN ROLL OUT DOUGH TO ABOUT 5MM THICK. STAMP OUT GINGERBREAD MEN, RE-ROLLING AND PRESSING THE TRIMMINGS BACK TOGETHER AND ROLLING AGAIN. LIFT ONTO BAKING SHEETS. BAKE FOR APPROX. 12 MINUTES, UNTIL GOLDEN. COOL 10 MINS ON THE SHEETS, THEN LIFT ONTO COOLING RACKS TO COOL AND SET.
3. TO DECORATE, MIX ICING SUGAR WITH A FEW DROPS OF WATER UNTIL THICK AND SMOOTH. HALVE THEN SLICE CHERRIES THINLY TO MAKE SMILES, AND CUT GINGER INTO SMALL SQUARES. SPOON ICING INTO A FOOD BAG, SNIP OFF THE TINIEST BIT FROM ONE CORNER AND THEN SQUEEZE EYES AND BUTTONS, AND A TINY SMILE ONTO 1 MAN AT A TIME.
4. STICK ON A CHERRY SMILE AND GINGER BUTTONS. REPEAT AND LEAVE TO SET FIRM TO SERVE. WILL KEEP UP TO 1 WEEK IN AN AIRTIGHT TIN.

DECEMBER

CHRISTMAS RECIPES

SPARKLING VANILLA COOKIES



PREP: 40 MINS
COOK: 10 MINS



SERVES:
TEN



ALLERGENS:
SO, G, E

INGREDIENTS

140G ICING SUGAR, SIEVED

1 TSP. VANILLA EXTRACT

1 EGG YOLK

250G BAKING MARGARINE

375G PLAIN FLOUR, SIEVED

TO DECORATE

200G ICING SUGAR, SIEVED

5ML RED FOOD COLOURING

5ML GREEN FOOD COLOURING

10G DR OETKER SOFT CHOCOLATE SILVER PEARLS

APPROX. 2M THIN RIBBON CUT INTO 10CM LENGTHS



METHOD

1. TIP THE ICING SUGAR, VANILLA EXTRACT, EGG YOLK AND MARGARINE INTO A MIXING BOWL, THEN STIR TOGETHER WITH A WOODEN SPOON (OR PULSE IN A FOOD PROCESSOR UNTIL WELL COMBINED)
2. ADD THE FLOUR AND MIX TO A FIRM DOUGH. SHAPE THE DOUGH INTO TWO FLAT DISCS AND WRAP IN CLINGFILM. CHILL FOR APPROX. 25 MINUTES. HEAT OVEN TO 190°C AND LINE TWO BAKING SHEETS WITH GREASEPROOF PAPER.
3. ROLL OUT THE DOUGH ON A LIGHTLY FLOURED SURFACE TO ABOUT THE THICKNESS OF TWO £1 COINS. CUT OUT CHRISTMASSY SHAPES, USING A CUTTER AND PLACE ON THE BAKING SHEETS. YOU CAN IF YOU WOULD LIKE, USING THE TIP OF A SKEWER, CUT A SMALL HOLE IN THE TOP OF EACH COOKIE TO HANG THEM. BAKE FOR APPROX. 10 MINUTES UNTIL LIGHTLY GOLDEN.
4. LIFT THE BISCUITS ONTO A WIRE RACK TO COOL. MEANWHILE, MIX THE ICING SUGAR WITH A FEW DROPS OF COLD WATER TO MAKE A THICK, BUT STILL RUNNY ICING. COLOUR WITH THE EDIBLE FOOD COLOURING, IF YOU LIKE.
5. SPREAD IT OVER THE COOLED BISCUITS AND DECORATE WITH EDIBLE BALLS AND THREAD WITH RIBBON IF USING WHEN DRY.



DECEMBER

CHRISTMAS RECIPES

GINGERBREAD HOUSE



MAKES:
1 X HOUSE



ALLERGENS:
G, E, MK, SU

INGREDIENTS

125G UNSALTED BAKING MARGARINE
100G DARK MUSCOVADO SUGAR
3 TBSP. GOLDEN SYRUP
300G PLAIN FLOUR
1 TSP BICARBONATE OF SODA
2 TSP GROUND GINGER
1 LARGE EGG WHITE
250G SIFTED ICING SUGAR
ROYAL ICING TO DECORATE - SEE RECIPE

METHOD

1. PREHEAT THE OVEN TO 180°C.
2. IN A PAN, MELT MARGARINE, DARK MUSCOVADO SUGAR AND GOLDEN SYRUP.
3. MIX PLAIN FLOUR, BICARBONATE OF SODA AND GROUND GINGER IN A BIG BOWL. POUR OVER THE MARGARINE MIXTURE AND STIR TO A STIFF DOUGH.
4. ROLL OUT ON BAKING PAPER TO 3MM THICK.
5. CUT OUT THE BUILDING SHAPES AS DETAILED IN THE TEMPLATE SHEETS (SEE TEMPLATES IN GINGERBREAD STREET BOOKLET).
6. SPACE OUT ON A LINED BAKING SHEET.
7. BAKE FOR 10 MINUTES OR UNTIL JUST FIRM, THEN ALLOW TO COOL FOR A COUPLE OF MINUTES BEFORE TRIMMING AGAIN.
8. ONCE COOLED DOWN COMPLETELY DECORATE EACH PANEL WITH YOUR CHOICE OF PIPING AND DECORATIONS. ALLOW TO DRY COMPLETELY AND THEN FILL A PIPING BAG WITH THE ROYAL ICING (SEE NEXT RECIPE) AND PIPE GENEROUS LINES TO JOIN THE FOUR WALLS TOGETHER.
9. ALLOW TO DRY BEFORE ADDING THE ROOF.



DECEMBER

CHRISTMAS RECIPES

ROYAL ICING FOR GINGERBREAD HOUSE



MAKES:
1 X HOUSE



ALLERGENS:
E, SU

ROYAL ICING IS THE EDIBLE "GLUE" OR MORTAR THAT HOLDS A GINGERBREAD HOUSE TOGETHER.

MAKE SURE THE EGG WHITES ARE AT ROOM TEMPERATURE FOR BETTER VOLUME AND BE CAREFUL NOT TO OVER-WHIP YOUR ROYAL ICING OR IT WILL CRACK AS IT DRIES AND YOUR HOUSE WILL COLLAPSE!

THE BEST AND EASIEST WAY TO USE ROYAL ICING IS TO TRANSFER IT TO A PIPING OR PASTRY BAG. THE PIPING BAG MAKES IT MUCH EASIER TO GET INTO CORNERS WHEN ASSEMBLING THE GINGERBREAD HOUSE AND ALLOWS FOR MORE EXACT PLACEMENT OF DECORATIONS AND "ICICLES"

THIS RECIPE MAKES ENOUGH ROYAL ICING FOR ASSEMBLING AND DECORATING ONE GINGERBREAD HOUSE.

INGREDIENTS

500G ICING SUGAR
3 LARGE "ROOM-TEMPERATURE" EGG WHITES
1 TEASPOON LEMON JUICE

METHOD

1. IN A LARGE BOWL, COMBINE THE ICING SUGAR, EGG WHITES, AND LEMON JUICE. SCRAPE DOWN SIDES.
2. TURN THE MIXER SLOWLY TO HIGH AND BEAT UNTIL THICK AND VERY WHITE. THE MIXTURE WILL HOLD A PEAK. THIS SHOULD TAKE AT LEAST 7 TO 10 MINUTES.
3. WHEN FINISHED, COVER WITH CLING FILM, MAKING SURE IT TOUCHES THE ROYAL ICING SO A CRUST DOESN'T FORM. ROYAL ICING DRIES OUT QUICKLY, SO MAKE SURE IT IS COVERED ALL THE TIME. OTHERWISE, THERE WILL BE LUMPS IN THE ICING AND THEY WILL NEVER PASS THROUGH AN ICING TIP.
4. IF YOU REQUIRE THE ICING TO BE THINNER, SIMPLY ADD A DASH OF LEMON JUICE AND RE WORK - YOU MIGHT NEED TO ADJUST THE RECIPE TO MAKE THE ICING DRAPE OVER THE ROOF ETC.



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The Feastive SEASON

RECIPE BOOKLET



Sausage & Cranberry Turnover

SERVES



Ten

ALLERGENS



Gluten, Egg, Milk,
Sulphur Dioxide, Soya

INGREDIENTS



- 200g white onion diced
- 50g baking margarine
- 200g Hovis white bread made into breadcrumbs
- 400g pork Cumberland sausage meat
- 1 red apple, grated
- 75g frozen cranberries
- ½tsp. dried sage
- ½tsp. mixed spice
- 1 sheet puff pastry
- Lo salt, pinch
- Ground black pepper, pinch
- 100ml semi skimmed milk
- 2 eggs

METHOD



1. Heat oven to 200°C and take the puff pastry out of the freezer to defrost.
2. Cook the onion in the margarine until soft but not browned. Add the breadcrumbs and stir so they soak up all the excess margarine and fat. Let the mixture cool. Tip into a bowl with the sausage meat, apple, cranberries, sage and mixed spice. Stir together and season.
3. Cut the pastry into ten equal squares. Add the sausage mix into a piping bag and pipe a sausage shape across the square diagonally, leaving a gap at each end.
4. Mix together the egg and milk. Take the remaining corners and fold over the sausage mix to make a turnover. Remember to dab the bottom layer of pastry with the egg mixture before laying over the top corner of pastry.
5. Place the turnovers onto a tray, remembering to leave a good gap between the turnovers to allow the pastry to puff out during cooking. Once the tray is full brush all of the turnovers with the egg mix to glaze.
6. Place the turnovers in the pre heated oven and cook for twenty to twenty five minutes. Ensuring that the core temperature reaches above 75°C.
7. Once cooked, rest for two minutes, then serve.



Parsnip & Potato Rosti

SERVES  Ten

ALLERGENS  None

INGREDIENTS

- 300g Maris piper potatoes
- 300g parsnips
- Thyme, few sprigs
- 450g onions
- ½tsp. ground black pepper
- ½tsp. lo salt
- 100ml Vegetable oil

METHOD

1. Peel the potatoes. Leave the small one's whole, cut medium ones in half and large ones in quarters. Put in a pan, cover with water, add some salt and bring to a boil.
2. Peel the parsnips and cut into large chunks. When the potatoes are boiling, add the parsnips and simmer for five minutes, they are fine underdone. Then drain and leave to cool.
3. Fry the onions for approx. 10 minutes in a little oil, until soft and golden. Set aside until cool.
4. Coarsely grate the drained potato and parsnips into a bowl, add the thyme and onion and season generously, then toss thoroughly.
5. Pour enough oil into a non-stick pan to cover the base by about 1mm and put over a medium heat.
6. Form handfuls of the mixture into shallow cakes no more than 1cm thick and fry without moving them for approx. five minutes, so they form a golden-brown crust underneath. Carefully flip over and cook until golden brown and crisp on both sides, turning once or twice more, if need be, cooking for approx. 12 minutes in all.
7. Remove from the pan onto kitchen paper before transferring to a serving dish to serve.



Cauliflower Popcorn

SERVES



Ten

ALLERGENS



Milk, Gluten, Soya, Egg, Sulphur Dioxide

INGREDIENTS



- 2 cauliflowers
- 2 eggs
- 60ml milk, semi skimmed
- 200g Hovis, white bread, made into breadcrumbs
- 50g parmesan style grated cheese
- 2 cloves garlic chopped
- Thyme leaves, few sprigs
- 14g smoked paprika
- 7g dried oregano
- ½tsp. lo salt
- ½tsp. ground black pepper

METHOD



1. Cook the cauliflower in a pan of salted boiling water for 2 minutes, or until only just tender.
2. Drain the cauliflower and tip it onto a tray lined with kitchen paper. Leave it to steam dry for 20 minutes.
3. Meanwhile, preheat the oven to 200°C.
4. In a bowl, whisk together the egg and milk. In another large bowl combine the breadcrumbs, Parmesan, garlic, thyme, smoked paprika and dried oregano and season well with salt and pepper.
5. Tip the cauliflower into the egg and milk mixture and mix well, making sure the egg gets into all the creases and crevices of each cauliflower piece. Tip the cauliflower into the breadcrumbs and toss to coat.
6. Arrange the cauliflower on a baking tray in a single layer and bake on the middle shelf of the oven for approx. 20 minutes, until starting to turn crisp and golden-brown.
7. Using a fish slice turn the cauliflower pieces over and cook for a further 10 minutes, or until crisp all over.
8. Serve while still warm.



Sweet Red Cabbage & Apple Salad

SERVES  Ten

ALLERGENS  Milk, Egg, Gluten

INGREDIENTS

- 1kg red cabbage
- 75g red onions
- 2 red apples
- Flat parsley, small handful
- 75ml malt vinegar
- 75g demerara sugar
- 200ml light mayonnaise
- 100g natural yoghurt
- Coriander, small handful, chopped
- 1 lemon
- ½tsp. lo salt
- ½tsp. ground black pepper

METHOD

1. Put the vinegar & sugar in a pan & gently heat until the sugar dissolves, put to one side to cool.
2. Finely slice the cabbage & red onions.
3. Core & finely slice the apples & toss in the lemon juice.
4. In a large sized bowl mix together the cabbage, apples, onion, coriander and parsley.
5. Add the remaining ingredients, then season with salt and pepper. Give it all a good mix together and serve.



Parsnip & Pear Soup

SERVES



Ten

ALLERGENS



Celery

INGREDIENTS



- 800g parsnips
- 3 x pears
- 100g celery, chopped
- 300g onions, chopped
- 1 small clove garlic
- 1tsp. mild curry powder
- ½tsp. ground cumin
- 5g vegetable bouillon mix
- 30g baking margarine
- Flat parsley, small handful
- ½tsp. lo salt
- ½tsp. ground black pepper
- 50ml vegetable oil

METHOD



1. Heat the oil in a pan and add the onion, celery and garlic. Cover and cook gently for approx. 10min until softened. Stir in spices; cook for 1min.
2. Add parsnips and stock; cover and simmer for approx. 10min. Peel, core and chop two pears. Add to pan with the baking margarine cover & simmer for 5 minutes then blend in food processor until smooth.
3. Return soup to rinsed out pan and reheat. Season. Ladle into bowls and garnish with parsley.



Cheese, Sage & Onion Palmiers

SERVES  Ten

ALLERGENS  Gluten, Egg, Milk

INGREDIENTS

- 10ml pomace olive oil
- Sage leaves, small handful, finely chopped
- 1 puff pastry sheet
- 25g plain flour
- 100g cheddar cheese, grated
- 400g white onions
- ½tsp. lo salt
- ½tsp. ground black pepper
- 1 egg

METHOD

1. Lay out the puff pastry sheet on a work bench to defrost.
2. Fry the onions in the oil until golden brown and then allow to cool.
3. Sprinkle the cheese, fried onions and sage over the puff pastry and season, to taste.
4. With the longest side of the pastry rectangle facing you, roll each short side of the rectangle into the centre of the pastry so that they meet in the middle.
5. Brush the rolled pastry all over with the beaten egg and chill in the fridge for 30 minutes. Reserve any remaining egg.
6. When the pastry has chilled, preheat the oven to 200°C. Line a baking tray with parchment paper. Brush the rolled pastry all over with the beaten egg once again, then, using a sharp knife, cut it into 10 slices.
7. Place the slices of pastry onto the prepared baking tray and press down to flatten slightly.
8. Bake for approx. 10-12 minutes, until the pastry has puffed up and is golden-brown. Set aside to cool slightly before.



Shredded Carbonara Sprouts

SERVES  Ten

ALLERGENS  Milk

INGREDIENTS

- 130g smoked bacon lardons
- 600g brussels sprouts, shredded
- 100ml crème fraiche
- 10g parmesan style cheese
- 10ml vegetable oil
- ½tsp. lo salt
- ½tsp. ground black pepper

METHOD

1. Heat the oil in a large shallow pan over a medium heat and fry the bacon for 8-10 mins until golden and crisp. Remove to a bowl using a slotted spoon.
2. In the same pan add the sprouts and cook for 10 mins until the sprouts have wilted and are tender with just a slight bite.
3. Stir in the crème fraiche and fried pancetta, followed by the cheese, season to taste and scatter over more cheese before serving.



Vegetable and Cauliflower Creamy Dip

SERVES  Ten

ALLERGENS  Egg

INGREDIENTS

- 2 green peppers
- 1 red pepper
- 1 cucumber
- 500g carrots, peeled
- 20g garlic puree
- ½ cauliflower
- 1tsp turmeric, ground
- 300ml light mayonnaise
- 50ml vegetable oil

METHOD

1. Cut all of the vegetables into crudites.
2. Cut the cauliflower into florets and roast in a little oil, in a hot oven. Until lightly coloured and tender, remove from the oven and set aside to cool.
3. Blitz with the garlic, turmeric and mayonnaise.
4. Serve the cauliflower mayonnaise with the crudites.




The Feastive SEASON

RECIPE BOOKLET

