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CHRISTMAS 2026



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Welcome

There's a particular kind of satisfaction

in a kitchen table covered in flour, cinnamon and icing sugar – the kind you can't tick off a list, only make with your own hands. This magazine is about just that: the making, not just the managing. Yes, it lands in late August, months before the big day, but that's simply so you've got time to enjoy the doing, rather than racing the calendar on Christmas Eve.

So get your hands sticky. Bake a gingerbread village you can hang as decorations (p8), whip up a batch of 'everything' bagels for the freezer (p13) or fill your cupboard with jars of pumpkin pickle and jalapeño chilli jam that'll outlast the tinsel (p19 and p16) – and every one of them makes a far better present than anything that's gift-wrapped in a shop.

The big day itself is properly covered, too – from a honey-glazed goose (p47) to my kind of showstopper, a proper Christmas pie (p46) – but don't overlook the ordinary nights in between. Some of my favourite new recipes this year are the ones for a Tuesday in December, not the 25th: pistachio pesto salmon (p87) or a kimchi chicken schnitzel you can freeze now and fry later (p96).

And when the kids want in, hand them a potato and some paint (p136). Homemade doesn't have to mean perfect. It just has to mean yours – and it makes the best gift there is.

Merry Christmas, from all of us at Good Food.

Keith Kendrick,
group magazines editor

You can find even more Christmas recipes at
[goodfood.com/recipes/category/christmas](https://www.goodfood.com/recipes/category/christmas)

@goodfoodeveryday @goodfood

The majority of these recipes have previously appeared in Good Food, and were tested and nutritionally analysed by a team of experts.

Good Food Home Cooking Series

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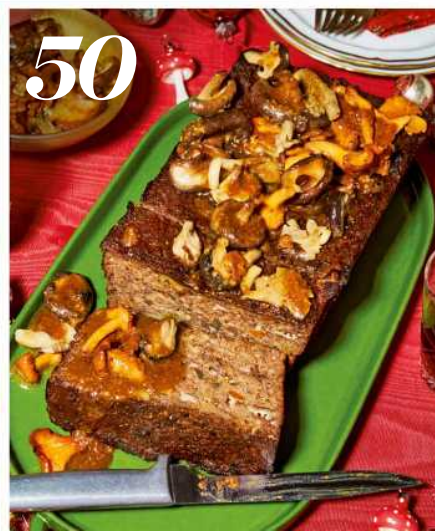
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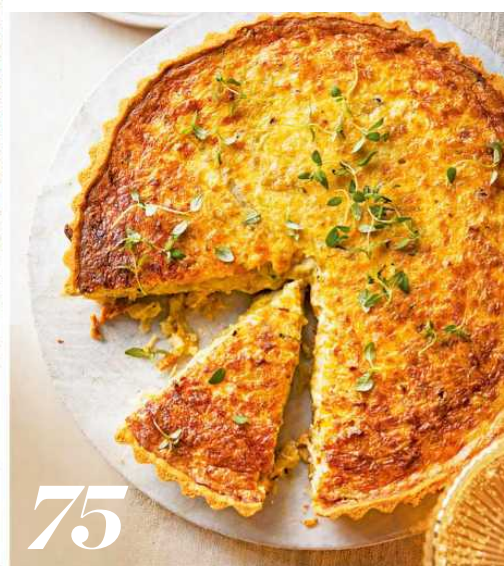
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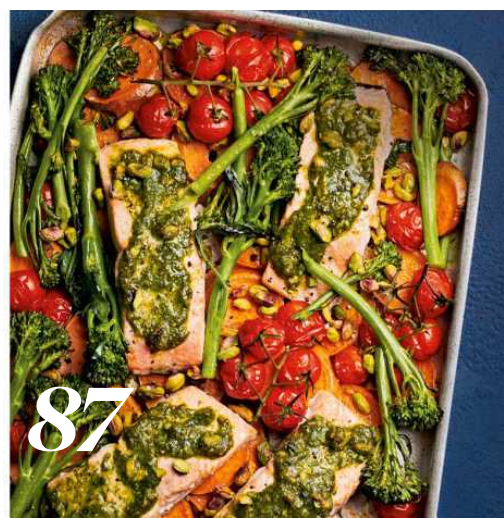
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Biscuits

Give these beautiful bakes from Alice Shields as Christmas gifts – or tuck into them yourself!



Cardamom
& orange
gingerbread
village, p8



Oaty 'Florentine'
cookies, p8

Cardamom & orange gingerbread village

Make a fun little village of biscuit houses. If you like an extra punch of spice, add in a little mixed spice, along with the cardamom and ginger.

MAKES 20 biscuits **PREP** 1 hr plus cooling, drying and at least 2 hrs chilling **COOK** 12 mins
MORE EFFORT ▼

For the biscuits

125g unsalted butter,
roughly chopped
50g treacle
125g dark brown soft sugar
1 egg
275g plain flour, plus extra to dust
1 tsp ground ginger
15 cardamom pods, seeds finely
ground (or use 1 tsp ground
cardamom)
½ tsp mixed spice, optional (see intro)
½ tsp baking powder
1 orange, zested

For the icing

1 egg white
200g icing sugar

You will also need

gingerbread house cookie cutters
or stencils (or use whatever festive
shapes you fancy)
string or ribbon for hanging

1 Stir the butter, treacle and sugar in a large pan over a low heat until melted and combined. Remove from the heat and leave to cool slightly,

2 Stir in the egg, followed by the rest of the biscuit ingredients until well combined. Bring the mixture together, wrap in baking parchment and then chill for at least 2 hrs (or up to 24 hrs).

3 Heat the oven to 190C/170C fan/gas 5. Line two to three large baking sheets with baking parchment.

4 Lightly dust a work surface with flour and roll out the dough to roughly 3mm thick. Stamp out houses or other shapes using cutters, or cut around stencils. You should make about 20 biscuits. If you're planning on hanging the biscuits like baubles, push out a hole at the top of each using a straw, or the end of a round piping nozzle. If you want to hang your biscuits as a garland, make sure you cut out the windows, so you can thread your ribbon through them.

5 Transfer the biscuits to the lined baking sheets, spaced well apart. Bake for 10-12 mins until golden. Leave to cool completely on the baking sheets.

6 To make the icing, beat the egg white to stiff peaks using an electric whisk. Beat in the icing sugar until

smooth. Add a few drops of water, if needed, to make a stiff, pipeable icing, then transfer to a piping bag fitted with a small round nozzle.

7 Pipe a small border around the cooled biscuits, then have fun creating your own designs.

8 Leave the icing to fully dry before hanging the biscuits with string, or threading through ribbon and displaying as a garland. *Will keep in an airtight container at room temperature for up to three weeks, or for up to two weeks when hung up.*

PER SERVING 173 kcals • fat 6g • saturates 3g •
carbs 28g • sugars 18g • fibre 1g • protein 2g •
salt none



Oaty 'Florentine' cookies

A soft, oaty cookie inspired by chewy Florentines. You could swap the dark chocolate for milk or white, if you like things a little sweeter.

MAKES 12 **PREP** 20 mins plus cooling and setting **COOK** 20 mins **EASY** ▼

175g unsalted butter, chopped
175g soft light brown sugar
50g golden syrup
125g self-raising flour
250g rolled oats
50g chewy toffees, roughly chopped
75g glacé cherries, roughly chopped
75g flaked almonds
50g dark chocolate, melted

1 Heat the oven to 180C/160C fan/gas 4. Line a couple of large baking sheets with baking parchment. Melt the butter, sugar and golden syrup in a large saucepan over a low heat.

2 Remove the saucepan from the heat and stir in the flour, oats and a pinch of salt. Stir in the toffees, cherries and flaked almonds.

3 Dollop 12 mounds of dough onto the lined sheets, spaced well apart. Using damp hands, gently roll each into a ball and flatten slightly with your palm.

4 Bake the biscuits for 15 mins until golden around the edges. While still warm, reshape with a large round biscuit cutter, if needed. Leave to cool completely on the baking sheets.

5 Once the biscuits are cool, drizzle over the melted chocolate. Leave to set at room temperature. *Will keep in an airtight container at room temperature for up to one week.*

PER SERVING 398 kcals • fat 20g • saturates 10g •
carbs 48g • sugars 20g • fibre 3g • protein 6g •
salt 0.1g

Spiced chocolate biscuits with eggnog buttercream

We've sandwiched these simple spiced biscuits with a brandy-spiked buttercream, although you could leave out the alcohol, if you prefer.

MAKES 16 sandwich biscuits

PREP 30 mins plus cooling and 1 hr chilling **COOK** 10 mins

EASY V

For the biscuits

125g unsalted butter, chilled and cut into cubes

60g caster sugar

225g plain flour, plus extra for dusting

2 tbsp cocoa powder

1 tsp mixed spice

For the buttercream

100g unsalted butter, softened

150g icing sugar

freshly grated nutmeg

½ tbsp brandy or spiced rum (optional)

1 To make the biscuits, whizz the butter, sugar, flour, cocoa powder and mixed spice in a food processor until they start to clump together. Tip onto a work surface dusted with flour and shape into two discs. Wrap and chill for 30 mins to firm up.

2 Line two baking sheets with baking parchment. Roll out one of discs into a rectangle roughly 26 x 16cm. Slice into 16 rectangles and transfer to one of the prepared baking sheets, spaced

a little apart. Repeat the process with the other disc.

3 Chill the dough rectangles for 30 mins more. Heat the oven to 180C/160C fan/gas 4. Bake for 10 mins until the edges are firm. Leave to cool completely on the trays.

4 To make the buttercream, beat the butter until light and fluffy using an electric whisk. Beat in the icing sugar, a little grated nutmeg and the brandy or rum, if using, until combined.

5 Sandwich together the biscuits with the buttercream. *Will keep in an airtight container at room temperature for up to four days.*

PER SERVING 214 kcals • fat 12g • saturates 8g • carbs 24g • sugars 13g • fibre 1g • protein 2g • salt none



Pistachio ricciarelli

We've given these traditional Italian festive biscuits a twist by swapping the almonds for green pistachios. They're simple and speedy to make.

MAKES 24 **PREP** 20 mins plus cooling
COOK 15 mins **EASY** **V**

200g pistachios
150g icing sugar, plus extra
for dusting
2 lemons, zested
2 egg whites

1 Heat the oven to 170C/150C fan/
gas 3. Line a baking sheet with some
baking parchment.

2 Whizz the pistachios, icing sugar
and lemon zest in a food processor to
make a fairly fine powder. In a bowl,
whisk the egg whites to stiff peaks.

3 Fold the pistachio mixture into the
egg whites until combined.

4 Using damp hands, mould the
mixture into 24 small rugby ball
shapes and arrange on the lined
baking sheet, spaced apart. Liberally
dust with extra icing sugar.

5 Bake the biscuits for 15 mins until
firm. Leave to cool completely on the
baking sheet, then dust with icing
sugar before serving. *Will keep in an
airtight container for up to five days.*

PER SERVING 75 kcals • fat 4g • saturates 1g •
carbs 8g • sugars 7g • fibre 1g • protein 2g •
salt none





**TASTE IT.
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MASTER ROBIN

Deli delights

Whether you want a delicious light bite to enjoy over the holidays or are prepping ahead to feed your guests, Alice Shields' gorgeous deli-inspired ideas are guaranteed to please

'Everything' bagels

Prep a batch of these deli-style bagels ahead of time so you can pull them out of the freezer over the holidays when you want an easy snack. Top with cream cheese and smoked salmon or silky scrambled eggs.

MAKES 8 **PREP** 45 mins plus cooling, at least 1 hr proving and 30 mins rising
COOK 25 mins **MORE EFFORT** V *

For the bagels

500g strong white flour, plus extra for dusting

7g sachet fast-action dried yeast

1 tbsp malt extract

oil, for greasing

For the everything bagel seasoning

½ tsp poppy seeds

½ tsp nigella seeds

½ tsp toasted sesame seeds

½ tsp onion powder

½ tsp garlic powder

For the poaching liquid

2 tbsp malt extract

1 tbsp bicarbonate of soda

1 To make the bagels, mix together the flour and yeast with 1 tsp fine sea salt in a large bowl. In a jug, mix the 1 tbsp malt extract with 350ml tepid water. Pour into the bowl of flour and mix using a wooden spoon to form a shaggy dough. Tip onto a lightly floured work surface and knead for 10 mins until the dough is smooth

and elastic. Alternatively, knead in a stand mixer fitted with a dough hook on a medium speed for 5 mins. Return the dough to the bowl, if needed, cover and leave to prove for at least 1 hr, or until doubled in size.

2 Line two large baking trays with baking parchment. Scrape the dough out onto a lightly floured work surface and divide into eight pieces. Roll each piece into a ball. Working on one ball at a time, poke a hole into the middle using your thumb. Poke your other thumb through the hole from the other side and slowly roll your thumbs around each other to make the hole larger. Repeat with the remaining balls and arrange on the lined trays, spaced well apart. Cover with a clean tea towel dusted with flour (flour-side down) and leave for 30 mins until puffed up (see tips, right).

3 Mix all the seasoning ingredients with a large pinch of flaky sea salt.

4 Heat the oven to 220C/200C fan/gas 7. Bring a large, wide pan of water to the boil and stir in the 2 tbsp malt extract. Reduce the heat to as low as it can go and whisk in the bicarbonate of soda (it will foam up initially, but keep whisking and it will subside). Lower the bagels into the liquid using a spatula or slotted spoon greased with oil and poach, in batches, for 1 min each side. Remove using the spatula or slotted spoon and gently shake off any excess water. Return to

the lined baking sheets and sprinkle over the seasoning while still wet.

5 Bake the bagels for 20 mins until deep golden. Leave to cool completely on the trays. *Will keep in an airtight container for up to three days. Lightly toast to serve. Alternatively, keep frozen for up to one month. Defrost fully and lightly toast to serve.*

PER SERVING 243 kcal • fat 2g • saturates 0.3g • carbs 48g • sugars 1g • fibre 2g • protein 8g • salt 0.7g

tips

- If you don't want to make your own seasoning, use 2 tbsp ready-mixed everything bagel seasoning instead.
- Any leftover seasoning will keep stored in an airtight container for up to one month. Sprinkle over scrambled eggs and cheese on toast, or use as a garnish for rice bowls, noodles and salads.
- It's important that you don't over-prove your shaped bagels or they'll deflate once they hit the cooking water.

Rosemary & clementine gravadlax

A seasonal twist on the classic cured salmon. Serve on top of buttered rye bread toasts, with a generous dollop of mustard mayonnaise.

SERVES 10 **PREP** 30 mins plus 2 days curing **NO COOK EASY**

75g caster sugar
4 rosemary sprigs, leaves picked
4 clementines, all zested, 1 juiced
75g coarse sea salt
2 x 500g skin-on salmon fillets,
both cut from the centre of the fish
(ask your fishmonger to pin-bone it)
rye bread, toasted, to serve
For the honey mustard mayo
100g mayonnaise
75g crème fraîche
1 tbsp Dijon mustard
1 tsp runny honey

1 In a food processor, whizz the sugar, rosemary and clementine zest with 75g coarse sea salt and plenty of freshly ground black pepper to make a fairly fine mixture.

2 Pat the salmon dry using kitchen paper and pull out any small bones with tweezers.

3 Lay one of the fillets on a board, skin-side down, and pack the salt mixture all over the flesh. Drizzle over the clementine juice. Lay the

other fillet on top, skin-side up. Transfer to a reusable silicone bag or wrap in compostable clingfilm.

4 Put the fish parcel into a baking dish and lay a large plate on top. Weigh the plate down with a couple of cans and chill for 48 hrs, turning the fish every 12 hours or so.

5 To make the mayonnaise, mix all the ingredients with a little seasoning. Chill until needed. *Will keep chilled for up to three days.*

6 To serve, unwrap the fish and rinse off the marinade (if a few bits of rosemary remain, that's fine). Pat dry with kitchen paper. Slice the fish into long strips, leaving the skin behind. Serve on a platter with rye bread toasts and the mustard mayonnaise.

PER SERVING 333 kcal • fat 26g • saturates 5g • carbs 5g • sugars 4g • fibre 0.4g • protein 21g • salt 3.2g

tip

If you don't need the zested clementines for another recipe, slice them into half-moons and freeze on a lined baking tray until solid. Transfer to a container and freeze again. Use as a garnish for drinks. The slices will keep frozen for up to two months.





Jalapeño chilli jam

This spicy-sweet, sticky jam is delicious served with crackers.

MAKES about 1kg **PREP** 30 mins plus cooling **COOK** 25 mins **EASY** **V**

300g fresh jalapeño chillies,
stalks removed and chopped
(see tip, below)

2 garlic cloves

675g jam sugar

400ml white wine vinegar

1 lime, zested and juiced

You will also need

2-3 sterilised jars

1 Tip the chillies (with seeds) and garlic into a food processor and whizz until very finely chopped.

2 Put the sugar and vinegar in a large saucepan over a low heat and stir until the sugar dissolves. Stir in the chilli mixture, lime zest and juice and $\frac{1}{2}$ tsp fine sea salt.

3 Turn up the heat to medium-high, bring to a boil and bubble for 15 mins, stirring occasionally.

4 Remove the saucepan from the heat and skim off any scum using a metal spoon. Leave the jam to cool to room temperature (it will thicken as it cools).

5 Give the mixture a good stir to redistribute the chilli, then ladle into sterilised jars (see p20 on how to sterilise jars). *Will keep, unopened, at room temperature for up to three months. Once opened, will keep chilled for up to one month.*

PER SERVING 37 kcal • fat none • saturates none •
carbs 9g • sugars 9g • fibre 0.1g • protein none •
salt none

tip

Jalapeños can vary in heat, so you may want to remove the seeds if yours are on the spicier side. Try a small slice of chilli (with the seeds in) before you start, to check the spice level.





Multiseed spelt crackers

Elevate your festive cheeseboard with our easy multiseed crackers.

MAKES 24 crackers **PREP** 20 mins plus cooling **COOK** 25 mins **EASY** **V**

50g wholemeal spelt flour
50g plain flour, plus extra for dusting
50ml milk, plus 1 tbsp
1 tbsp runny honey
3 tbsp mixed seeds (we used pumpkin, sunflower, flaxseed and sesame)

1 Heat the oven to 180C/160C fan/gas 4. Line a large baking sheet with baking parchment.
2 In a bowl, mix the flours, milk and honey with a large pinch of salt using a wooden spoon until you have a sticky dough. Tip onto a lightly floured work surface and knead until smooth.
3 Dust the work surface with more flour and roll out the dough into a roughly 30 x 20cm rectangle. Brush over the 1 tbsp milk and scatter over the mixed seeds and a generous pinch of flaky sea salt, then gently press into the dough using your rolling pin. Slice into 24 crackers and transfer to the lined baking sheet, spaced a little apart. Bake for 25 mins until golden and crisp. Leave the crackers to cool on the baking sheet for 5 mins before transferring to a wire rack to cool completely. *Will keep in an airtight container for up to three weeks.*

PER SERVING 27 kcals • fat 1g • saturates 0.2g • carbs 4g • sugars 1g • fibre 0.5g • protein 1g • salt none

Joyful jars

Make tangy pickles and fruit-filled jams to enjoy at home or give them as a present to someone special



Caramelised onion chutney

This rich caramelised red onion chutney is easy to make and will enhance any salad – or try serving it with warm goat's cheese on toast.

MAKES about 850ml **PREP** 20 mins
plus cooling **COOK** 25 mins **EASY** **V**

8 red onions, sliced
100g caster sugar
100ml red wine vinegar
100ml red wine
dash of grenadine syrup

1 Put the onions and sugar in a saucepan, cover and cook over a medium heat for 10 mins until soft. Pour in the red wine vinegar and red wine, then simmer, uncovered, for about 10 mins more until the liquid has reduced and the mixture is sticky. Add the grenadine syrup and mix well. Leave to cool, then transfer to a sterilised jar (see tip on p20) and seal.

PER SERVING 24 kcals • fat 1g • saturates none •
carbs 5g • sugars 3g • fibre 1g • protein 1g • salt none



Pumpkin pickle

MAKES 3 x 400g jars **PREP** 20 mins
plus overnight salting **COOK** 20 mins
MORE EFFORT V

850g pumpkin or squash (600g prepared weight), peeled and chopped into 1cm pieces
1 large onion, chopped
2 eating apples, cored, peeled and chopped into 1cm pieces
2 tsp black mustard seeds
2 tsp coriander seeds
2 tsp nigella seeds
200g caster sugar
450ml cider vinegar
2 bay leaves
1½ tsp turmeric
2 tbsp plain flour
thumb-sized piece of ginger, peeled and cut into thin slices
1 green or red chilli, finely chopped

1 Put the pumpkin pieces in a bowl and sprinkle over 2 tbsp sea salt.

Toss well, cover and leave at room temperature for 24 hrs.

2 Sterilise your jars before you start (see tip on p20). Drain and rinse the pumpkin, then tip into a large pan. Add the onion, apples, mustard, coriander and nigella seeds, the sugar, vinegar and bay leaves. Pour over 200ml water, then put the pan over a medium heat and bring to a simmer. Put a lid on the pan, leaving a gap for steam to escape, turn the heat up to medium-high and cook for 8 mins.

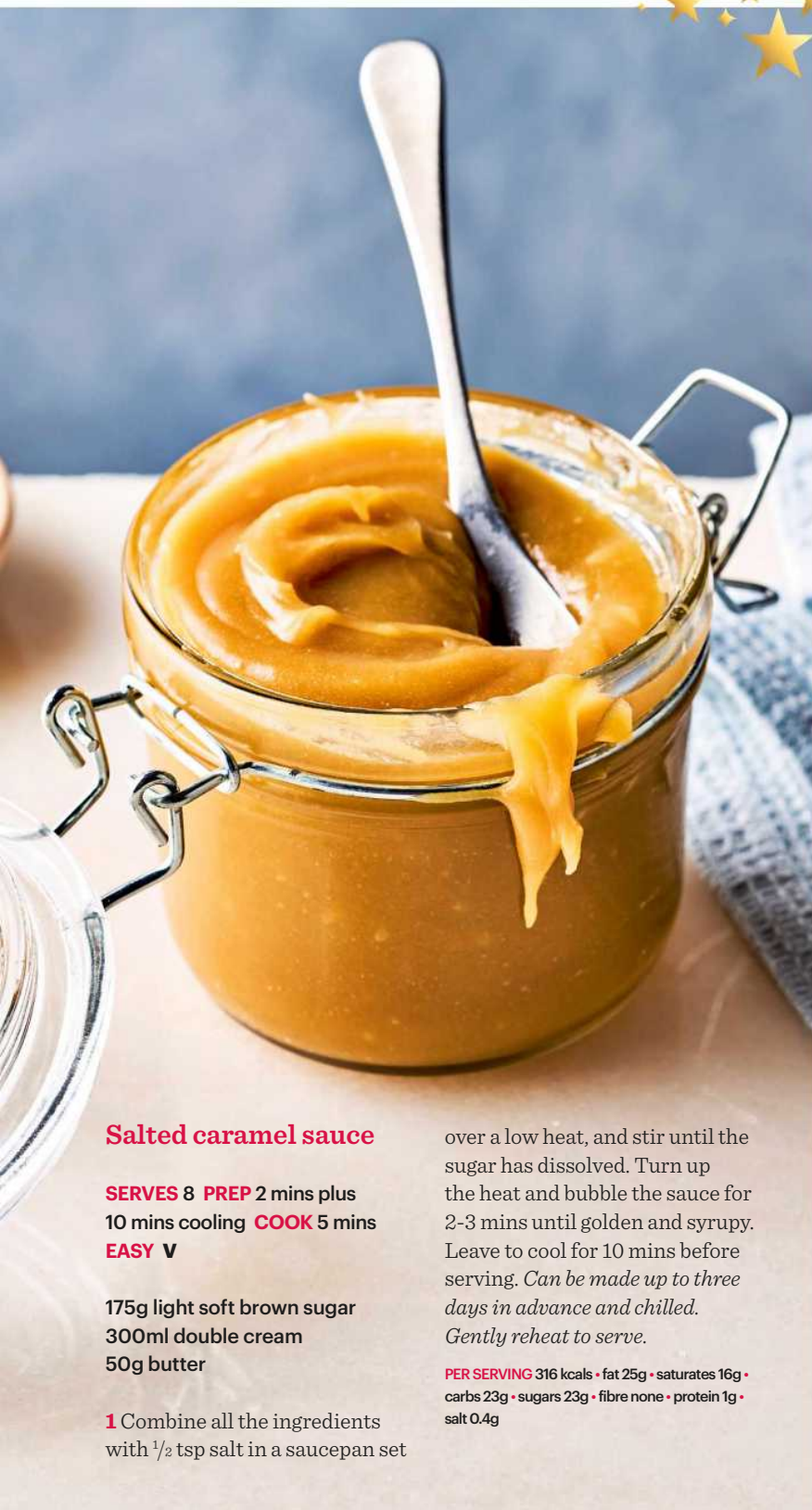
3 Use a cup to scoop out some liquid from the pan and mix 50ml with the turmeric and flour in a small bowl to make a smooth paste. Add a little more of the liquid, mixing well to remove any lumps, until the paste

becomes runny, then pour into the pan and add the ginger and chilli. Simmer for 5 mins, uncovered, stirring until the mixture has thickened and the squash has softened but still retains some bite.

4 Carefully fill the jars with the pickle while it's still hot, pressing the chunks of squash down into the liquid to expel air pockets, then pop on the lids. *Will keep in a cool, dark place for up to one year. Once opened, keep chilled and eat within a month.* The pickle is best served after being left to mature for a month or more, but can be eaten straightaway.

PER TBSP 13 kcs • fat 0.1g • saturates none • carbs 3g • sugars 2g • fibre 0.2g • protein 0.2g • salt 0.3g





Salted caramel sauce

SERVES 8 **PREP** 2 mins plus
10 mins cooling **COOK** 5 mins
EASY V

175g light soft brown sugar
300ml double cream
50g butter

1 Combine all the ingredients
with $\frac{1}{2}$ tsp salt in a saucepan set

over a low heat, and stir until the
sugar has dissolved. Turn up
the heat and bubble the sauce for
2-3 mins until golden and syrupy.
Leave to cool for 10 mins before
serving. *Can be made up to three
days in advance and chilled.
Gently reheat to serve.*

PER SERVING 316 kcal • fat 25g • saturates 16g •
carbs 23g • sugars 23g • fibre none • protein 1g •
salt 0.4g

tip

STERILISE YOUR JARS

Make sure your jars are scrupulously clean before use so the contents
won't perish. Follow our guide on how to sterilise jars at [goodfood.com/
howto/guide/how-sterilise-jars](https://www.bbcgoodfood.com/howto/guide/how-sterilise-jars).





Apple jam

MAKES 2 x 500g jars **PREP** 15 mins

COOK 40 mins **EASY** **V**

1kg Bramley apples, peeled, cored and chopped
250g caster sugar
½ lemon, juiced
1 cinnamon stick

1 Put a small plate in the freezer. Tip the apples and caster sugar into a large saucepan along with 350ml water and bring to a simmer, stirring until the sugar has dissolved.

2 Cook gently, stirring often, for 30 mins until the apples collapse.

3 Stir in the lemon juice, add the cinnamon stick and simmer gently for another 2-3 mins until the mixture is thick and glossy.

4 Remove the plate from the freezer and drop a little mixture onto it. Leave for a few seconds – it should be fairly firm. If it's still a little runny, put the pan back on the heat and simmer for 10-15 mins more. Put the plate back in the freezer and test again – it should now be ready.

5 Divide the jam between clean, sterilised jars and seal firmly

(see tip on p20). *Will keep in a cool, dry place for up to three months. Once opened, keep chilled and use within one month.*

PER TBSP 35 kcals • fat 0.1g • saturates none •
carbs 8.4g • sugars 8.4g • fibre 0.4g • protein 0.1g •
salt none





Lime pickle

Spoon out a little spicy-sour lime pickle and eat it with any curry.

MAKES 1 litre **PREP** 20 mins plus cooling and 2 weeks pickling
COOK 15 mins **EASY** **V**

10 limes
 125g rock salt
 250ml white vinegar
 200g golden caster sugar
 ½ tsp dried chilli flakes

1 Using a sharp knife and working from the top to the bottom, cut the limes into quarters, making sure not to cut all the way through. Reserve any juices. Combine 125g rock salt with ¼ tsp black peppercorns and stuff into the limes. Stand the limes upright on a baking tray.

2 Combine the remaining ingredients in a wide, heavy-based saucepan, add any reserved juices and bring to the boil. Put the limes in the pan, cut-side up, return to the boil, cover and simmer over a low heat for 10 mins until the limes turn yellow. Remove the pan from the heat and leave to stand until cool.

3 Loosely layer the limes into a sterilised 1-litre jar (see tip on p20) and pour over the cooking liquid. Don't worry if the liquid doesn't cover the limes, this will happen in time. Seal the jar carefully. Keep stored in a cool, dark place for at least two weeks before opening.

PER SERVING 21 kcal • fat none • saturates none • carbs 5.4g • fibre none • protein 0.1g • salt 3.1g



Christmas jam

Make the most of seasonal cranberries with this delicious jam. You can add edible glitter to make it extra-special, if you like – it makes a great gift!

MAKES 650ml, or 3 x 228ml jars
PREP 5 mins plus 10 mins cooling
COOK 40 mins **EASY** **V**

500g fresh cranberries
 2 oranges, zested and juiced
 1 star anise
 1 cinnamon stick
 2 cloves
 500g caster sugar
 2 tsp edible glitter (optional)

1 Put a small plate in the fridge to chill. Tip the cranberries, orange zest and juice, the star anise, cinnamon

stick, cloves and sugar into a heavy-based saucepan. Bring to the boil. Reduce the heat and simmer for 30–35 mins, stirring often, until the cranberries have burst and the liquid has reduced – it should be thick and jammy. Put 1 tsp of the jam on the chilled plate and leave to cool. Once cool, run your finger through the jam – if it wrinkles up, it's ready. If not, cook for 5 mins more and test again.

2 Leave the jam to cool for 10 mins, then remove the whole spices and stir in the glitter, if using. Decant into sterilised jam jars (see tip on p20) and seal. *Will keep in a cool, dark place for up to three months, or chilled for up to one month once opened.*

PER SERVING 39 kcal • fat none • saturates none • carbs 10g • sugars 10g • fibre 0.4g • protein 0.1g • salt none

Cheers!

Serve this fiery ginger beer and rich plum wine at a Yuletide get-together, or bottle them to give as gifts

Homemade ginger beer

This refreshing ginger beer has a real kick to it and is perfect for entertaining. It's made by cooking up a ginger cordial and then topping up with soda water.

SERVES 4-6 **PREP** 5 mins plus cooling
COOK 20 mins **EASY**

200g ginger, thickly sliced
2 large lemons, peeled and juiced
75g golden caster sugar
100g light brown muscovado sugar
ice
1 litre soda or sparkling water
mint sprigs, to serve

1 Put the ginger in a pan set over a low heat with the lemon peel, sugars and 500ml water and stir until the sugars dissolve. Turn up the heat to medium and simmer for 15-20 mins until reduced and syrupy. Remove from the heat and cool completely.
2 Strain the ginger syrup into a jug through a sieve lined with muslin. At this stage, you can transfer the syrup

to a small sterilised bottle or jar (see tip on p20). *Will keep chilled for up to two weeks.*

3 Pour the ginger syrup into a serving jug. Tip in the lemon juice, fill with ice and top up with the soda water. Serve garnished with mint sprigs.

PER SERVING (6) 119 kcal • fat none • saturates none •
carbs 30g • sugars 29g • fibre 0.1g • protein 0.1g •
salt none



Plum brandy

MAKES 750ml **PREP** 15 mins plus 3 weeks infusing
EASY

Put **350g clean, dry plums**, halved and destoned, in a large sterilised glass jar (see tip on p20) with **175g caster sugar**, **700ml brandy**, **½ cinnamon stick** and **1 star anise**. Seal and rotate the jar to help dissolve the sugar. Shake or rotate (trying not to bash the fruit) every day for a week. Once the sugar has dissolved, leave in a cool, dark place for two more weeks. Strain through a fine mesh sieve, discard the fruit and spices and pour into a bottle. *Will keep for up to two months.*

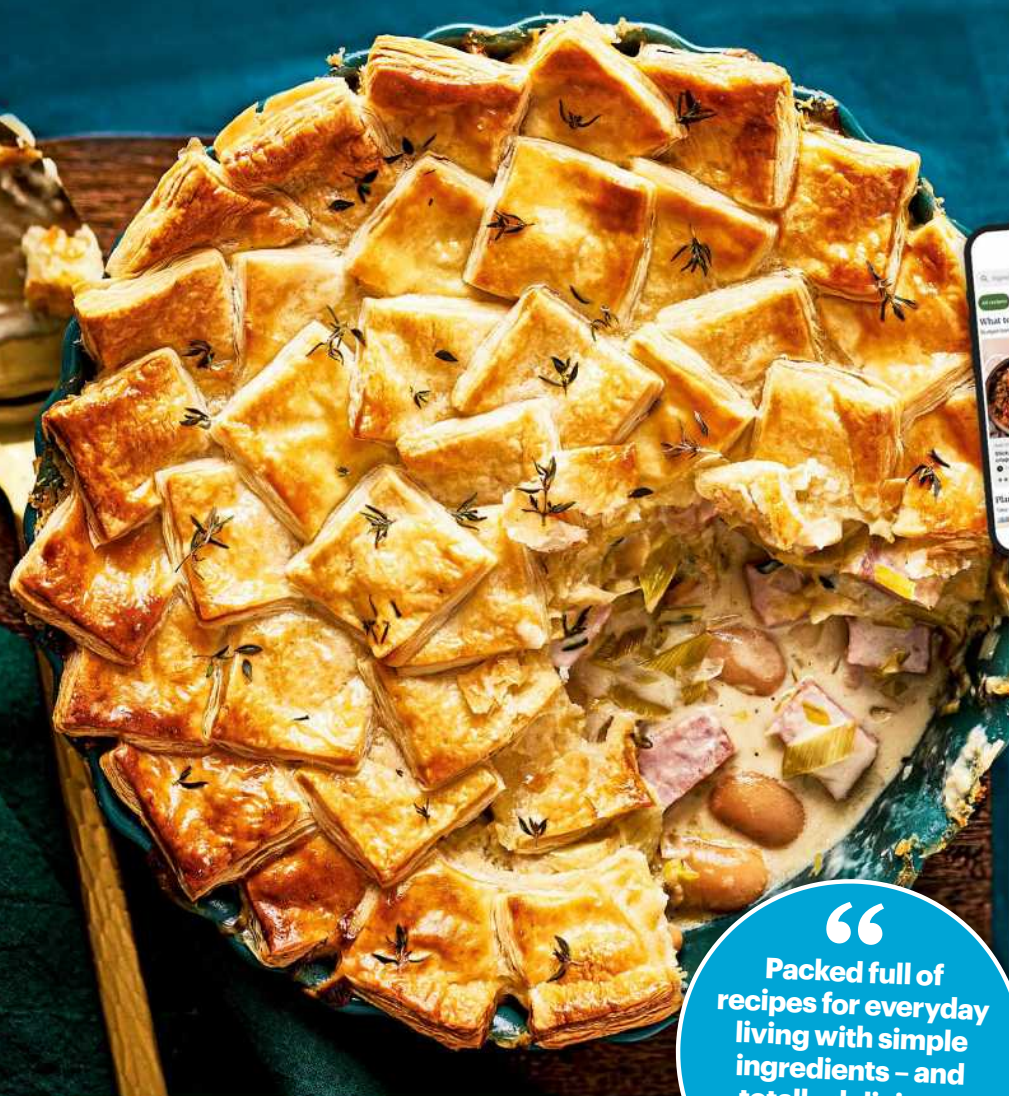
PER SERVING 65 kcals • fat none • saturates none • carbs 5g • sugars 5g • fibre none • protein none • salt none



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The main event

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Christmas and the
holiday season

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Drinks & nibbles

Get the party started with eggnog martini, mulled quince cider, spicy cheese pinwheels, nduja prawn lettuce cups and more

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arancini, p30

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prosciutto stuffed
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Spiced Aperol
spritz, p30



Campari soda
& blood orange
pitcher, p30



Carbonara arancini

MAKES 18-20 **PREP 1 hr 30 mins** plus cooling and overnight chilling
COOK 1 hr **MORE EFFORT** ✨

2 tbsp olive oil
170g guanciale or smoked pancetta, cut into small cubes
1 onion, finely chopped
3 garlic cloves, grated
350g carnaroli risotto rice
150ml white wine
1.2 litres hot chicken stock
150g parmesan
240g mozzarella ball, chopped into small cubes
150g plain flour
3 eggs, beaten
150g panko breadcrumbs
1.5 litres vegetable oil, for frying

1 Heat the oil in a deep frying pan over a low heat and fry the guanciale for 5-6 mins until golden. Remove to a bowl using a slotted spoon.

2 Turn the heat up to medium and cook the onion for 15 mins until

completely softened. Add the garlic and cook for another 2-3 mins, then sprinkle in 1 tsp coarsely ground black pepper, stirring well. Pour in the rice and cook for 4-5 mins, stirring often.

3 Pour in the wine and let it bubble away completely, then slowly start adding the chicken stock, a ladleful at a time, stirring continuously. Wait until all the stock has been absorbed before adding the next ladleful. Once all the stock has been added, cook the risotto for 5-10 mins more until the rice is tender. Stir in the parmesan and guanciale and season well. Leave to cool completely, then transfer to a lidded container and chill overnight.

4 Divide the risotto into 18 equal balls, slightly larger than a golf ball. Working with one ball at a time, flatten it in your hand and put a piece of mozzarella in the centre. Shape into a rough ball again to enclose the cheese, then roll to seal. Repeat with the rest of the risotto balls.

5 Put the flour, egg and breadcrumbs in three separate shallow bowls. Dip

each risotto ball into the flour, followed by the egg and then the breadcrumbs until well coated. Transfer to a tray and set aside.

Will keep frozen for up to three months. Freeze on the tray until solid, then transfer to freezerproof food bags.

6 Half-fill a large, heavy-based saucepan with vegetable oil and heat over a medium-low heat until it reads 170C on a cooking thermometer, or until a piece of bread tossed in turns golden brown within 45 seconds. Fry the arancini in batches for 5-6 mins until golden brown and melted in the centre (you may need to add another minute if frying from frozen). Set aside on a tray lined with kitchen paper and season with sea salt. Serve warm. (If needed, the arancini can be reheated in a low oven.)

PER SERVING (20) 277 kcals • fat 13g • saturates 4g • carbs 26g • sugars 1g • fibre 1g • protein 12g • salt 1g



Dolcelatte & prosciutto stuffed dried figs

MAKES 16 **PREP 5 mins** **NO COOK** **EASY**

200g dried figs (about 16)
75g dolcelatte
40g prosciutto
2 tsp honey (we used heather honey)

1 Split the figs almost in half using a small serrated knife or your hands, stopping before they are completely separated. Squeeze gently to open them up slightly.

2 Stuff the figs with the cheese, then top with pieces of prosciutto. Season with black pepper. Just before serving, drizzle over the honey.

PER SERVING 56 kcals • fat 2g • saturates 1g • carbs 6g • sugars 6g • fibre 1g • protein 2g • salt 0.2g

Spiced Aperol spritz

SERVES 1 **PREP 5 mins** **EASY**

ice
50ml Aperol
50ml prosecco
dash of Angostura bitters
ginger beer, for topping up
fresh cranberries and a rosemary sprig, to garnish

1 Fill a wine glass with ice. Pour in the Aperol, prosecco and Angostura bitters, then top up with ginger beer and gently stir. Garnish with a few fresh cranberries and a rosemary sprig before serving.

PER SERVING 139 kcals • fat none • saturates none • carbs 27g • sugars 27g • fibre none • protein 0.1g • salt 0.1g

Campari soda & blood orange pitcher

SERVES 6 **PREP 5 mins** **EASY**

ice
150ml Campari
75ml orange-flavoured gin
1 orange (use a blood orange, if you can get one), sliced
few dashes of Angostura bitters
500ml blood orange soda, for topping up (you may need more, depending on the size of the jug)

1 Fill a large jug to the brim with ice. Pour in the Campari and gin, then stir in the orange slices. Add a few dashes of Angostura bitters, then briefly stir. Top up with the blood orange soda and serve immediately.

PER SERVING 117 kcals • fat none • saturates none • carbs 13g • sugars 13g • fibre 0.2g • protein 0.2g • salt none



Salted caramel pecan sour

This modern version of a classic sour cocktail includes salted caramel and chocolate bitters.

SERVES 6 PREP 15 mins plus cooling

COOK 5 mins MORE EFFORT V

100g pecans, finely chopped
160g golden caster sugar
300ml vodka (we used Reyka)
3 egg whites
120ml fresh clementine juice (about 2-3 clementines)
18 drops chocolate bitters (we used Fee Brothers Aztec chocolate bitters)
ice
6 dehydrated orange slices, to serve
good grating of nutmeg, to serve

1 Toast the pecans in a dry saucepan for 1-2 mins, then take off the heat. Quickly add the sugar and 80ml water, stir rapidly to dissolve the sugar, add $\frac{1}{4}$ tsp sea salt flakes, then leave the mixture to cool completely. Pour through a sieve to remove the pecans.

2 Pour the salted caramel syrup, vodka, egg whites, clementine juice and bitters into a cocktail shaker. Shake hard for 30 seconds to add volume to the egg whites. Add some ice and shake again for a further 15 seconds, then strain into rocks or coupe glasses. Garnish each with a dehydrated orange slice and grate over some fresh nutmeg to taste. Serve immediately.

PER SERVING 358 kcals • fat 12g • saturates 1g • carbs 29g • sugars 29g • fibre 2g • protein 3g • salt 0.5g

tip

To make your own dehydrated orange slices, thinly slice an orange and spread out on a baking tray lined with baking parchment. Cook in the oven at 110C/90C fan/gas $\frac{1}{4}$ for 2 hrs until thoroughly dried.

Mulled orange wine

SERVES 4-6 **PREP** 10 mins

COOK 15 mins **EASY**

750ml orange wine
1 orange, sliced or cut into wedges
1 apple, cored and chopped
1 lime, cut into wedges
1 star anise
2-3 cloves
1 cinnamon stick
5 tbsp caster sugar

1 Bring all the ingredients to a simmer in a pan over a medium heat.

2 Reduce the heat and continue to simmer for 10-15 mins until the wine is infused with the spices. Serve in mugs or heatproof glasses.

PER SERVING (6) 181 kcals • fat 0.1g • saturates none •
carbs 24g • sugars 23g • fibre 1g • protein 0.5g •
salt none

Espresso egnog martini

SERVES 1 **PREP** 5 mins **EASY**

ice
50ml espresso
50ml spiced rum
25ml coffee liqueur (such as Kahlúa)
2 tbsp shop-bought vanilla custard
grating of nutmeg

1 Put a handful of ice in a cocktail shaker. Add the espresso, rum, coffee liqueur and custard.

2 Shake well. Pour into a martini or coupe glass. Grate over the nutmeg.

PER SERVING 217 kcals • fat 5g • saturates 3g •
carbs 10g • sugars 8g • fibre 0.1g • protein 2g • salt 0.1g



Crangria

MAKES 1 litre PREP 5 mins EASY

500ml cranberry juice
250ml pineapple juice
ice
1 orange, sliced
100g chopped pineapple
handful of mint leaves
1 apple, cored and chopped

1 Pour the cranberry and pineapple juice into a large pitcher along with a large handful of ice.

2 Tip in the remaining ingredients and stir well before pouring into glasses to serve.

PER SERVING 125 kcals • fat 0.4g • saturates none • carbs 29g • sugars 29g • fibre 1g • protein 1g • salt none

Winter spritz

SERVES 1 PREP 5 mins EASY

ice
50ml bitter Italian-style apéritif (such as Aperol)
50ml cherry liqueur
25ml triple sec
1 maraschino cherry, plus 1 tsp of the syrup from the jar (or use 1 tsp sugar syrup)
prosecco, for topping up

1 Drop an ice cube into a champagne flute, then pour in the apéritif, cherry liqueur, triple sec and maraschino cherry syrup.

2 Top up with prosecco, then garnish with the cherry.

PER SERVING 367 kcals • fat none • saturates none • carbs 48g • sugars 36g • fibre 0.1g • protein 0.2g • salt none



Mulled quince
cider, p36

Jalapeño
& cheese
pinwheels,
p36

Nduja prawn cocktail
lettuce cups,
p36

Mulled quince cider

The leftover cooked quince from this recipe can be served with hot custard as a quick sweet treat.

SERVES 6 PREP 5 mins COOK 1 hr EASY

1.5 litres dry cider
500ml cloudy apple juice
3 tbsp brandy (optional)
5 cloves
1 quince, peeled, cored and cut into eighths
25g ginger, sliced
1 vanilla bean pod (optional)
50g light brown soft sugar
2 cinnamon sticks
2 star anise
5 cardamom pods, lightly crushed
1 lemon, zest pared

1 Pour the cider, apple juice and brandy, if using, into a large saucepan. Poke the cloves into the quince pieces and add to the pan along with the ginger and vanilla pod, if using.
2 Stir in the sugar, whole spices and lemon zest. Bring to the boil, then reduce the heat to a simmer and cook for 40-45 mins until the quince is tender. Pour into mugs or heatproof glasses to serve (strain the cider first, if you like).

PER SERVING 170 kcals • fat 0.1g • saturates none • carbs 25g • sugars 22g • fibre 1g • protein 0.3g • salt none

Jalapeño & cheese pinwheels

These salty, cheesy and subtly spicy pinwheels will be a party favourite. You can leave out the hot sauce if you prefer less heat.

SERVES 12 PREP 10 mins plus cooling and 20 mins chilling COOK 25 mins EASY V

150g soft cheese
3 cheese slices, cut into small chunks
125g red leicester or vegetarian alternative, coarsely grated
50g pickled jalapeños, roughly chopped
few shakes of hot sauce (optional)
320g ready-rolled puff pastry sheet
1 egg, beaten

1 Combine the soft cheese, cheese pieces, red leicester, jalapeños and hot sauce, if using, in a medium bowl. Season well with salt and pepper, and then set aside.

2 Unravel the pastry and evenly spread over the cheese mixture, right to the edges. Roll up into a tight spiral from a longer side, then slice into 12 pinwheels. Put on a baking tray lined with baking parchment, spaced well apart, then chill for 20 mins.

3 Heat the oven to 200C/180C fan/gas 6. Bake the pinwheels for 20-25 mins until golden, puffed up and risen. Leave to cool on the tray for 5 mins, then serve warm.

PER SERVING 200 kcals • fat 15g • saturates 8g • carbs 9g • sugars 1g • fibre 1g • protein 6g • salt 0.8g

Nduja prawn cocktail lettuce cups

Give the classic prawn cocktail a twist by adding spicy sausage and serving in a cup of lettuce.

SERVES 6-8 PREP 15 mins plus cooling COOK 8 mins EASY

25g ketchup
100g mayonnaise
1 tsp Worcestershire sauce
1 lemon, juiced
dash of Tabasco
pinch of celery salt (optional)
1 shallot, finely sliced into rings
30g butter
50g nduja
250g peeled raw king prawns
2 Little Gem lettuces, leaves separated
small handful of parsley, finely chopped

1 Combine the ketchup, mayonnaise, Worcestershire sauce, 2 tsp lemon juice and the Tabasco. Season to taste with a pinch of celery salt, if using, and black pepper, adding a splash more lemon juice, if needed. Mix the shallot with the remaining lemon juice and a pinch of salt in a non-metallic bowl and set aside to pickle lightly for 10 mins.

2 Meanwhile, heat the butter and nduja in a saucepan over a medium heat, swirling the pan until the butter melts. Once foaming, stir in the prawns and cook for 3-4 mins, basting in the butter, until pink and cooked through. Remove from the heat and leave to cool slightly.

3 Spoon 1 tsp of the cocktail sauce into each lettuce leaf cup, then top with the prawns, some of the leftover nduja butter, the pickled shallots and the chopped parsley.

PER SERVING (8) 173 kcals • fat 16g • saturates 4g • carbs 3g • sugars 2g • fibre 1g • protein 5g • salt 0.7g





Smoked
trout dip,
p38

Sticky prawns with
caramelised lemons
& chilli on tahini
yogurt, p38

Lemongrass &
crab crostini,
p38

Crispy fried
artichokes with
rosemary & chilli
honey, p43

Starters

From tempting dips to wonderful
seafood specials, delight your guests
with sharing dishes full of festive cheer

Smoked trout dip

SERVES 6 PREP 5 mins NO COOK EASY

150g soft cheese
10g chives, finely chopped
1 tbsp horseradish
2 fillets hot smoked trout, skin removed (about 150g)
1 lemon, zested and juiced
salted crisps, to serve

1 Combine the soft cheese, half the chives, the horseradish, smoked trout, lemon zest and juice with some seasoning, being careful not to overmix – it shouldn't be a paste.
2 Spoon into a bowl, then sprinkle over the remaining chives and serve with the salted crisps.

PER SERVING 121 kcals • fat 9g • saturates 5g • carbs 2g • sugars 1g • fibre 0.2g • protein 8g • salt 0.9g



Sticky prawns with caramelised lemons & chilli on tahini yogurt

SERVES 4-6 PREP 10 mins COOK 15 mins EASY

2 tbsp olive oil
1 lemon, thinly sliced
1 tsp caster sugar
2 garlic cloves, chopped
1 tsp chilli flakes
165g peeled raw king prawns
crackers or toasted bread, to serve
For the tahini yogurt
200g thick Greek-style yogurt
30g tahini
1 lemon, juiced

1 To make the tahini yogurt, combine the ingredients with a splash of water, season well and mix until creamy. Spoon onto a serving plate.
2 Heat the oil in a large frying pan over a medium heat and cook the lemon slices in a single layer for 4-5 mins. Sprinkle in the sugar and cook for 3-4 mins more, stirring often, until sticky and caramelised. Stir in the garlic, chilli flakes and prawns, and cook for 2-3 mins until the prawns are cooked through.
3 Spoon the prawns over the yogurt and serve with crackers or toast.

PER SERVING (6) 133 kcals • fat 10g • saturates 3g • carbs 4g • sugars 3g • fibre 1g • protein 6g • salt 0.3g



Lemongrass & crab crostini

SERVES 6 PREP 10 mins COOK 5 mins EASY

2 limes, zested and juiced
1 tbsp fish sauce
½ tsp caster sugar
1 red chilli, finely chopped (deseeded, if you like)
1 lemongrass stalk, woody leaves removed, finely chopped
10g basil, roughly chopped
10g chives, finely chopped
100g picked white crabmeat
150g white crab meat
50g brown crab meat
250g sourdough bread
1 garlic clove

1 Mix together the lime juice, fish sauce, sugar, chilli and lemongrass in a bowl. Season. Gently stir in the herbs and crabmeat, being careful not to break up the crab too much. Season, then chill until needed. *Will keep chilled for up to one day.*
2 Toast the sourdough, then peel the garlic and rub it over the toast. Cut into bite-sized chunks and top each with 1 tbsp of the crab mixture. Sprinkle over the lime zest and serve.

PER SERVING 170 kcals • fat 2g • saturates 0.3g • carbs 25g • sugars 2g • fibre 1g • protein 12g • salt 1.6g





Smashed jerusalem artichoke with smoky feta & red pepper dip

These moreish bites make a brilliant starter. It's a great way of making the most of jerusalem artichokes too.

SERVES 4-6 **PREP** 20 mins

COOK 45 mins **EASY** **V**

1kg jerusalem artichokes
2 tbsp olive oil
4 garlic cloves, unpeeled
1 tbsp capers
small bunch of dill, to serve

For the dip

250g roasted red peppers from a jar
1 tsp smoked paprika
200g feta or vegetarian alternative
½ lemon, zested and juiced
2 tbsp extra virgin olive oil

1 Tip the artichokes into a saucepan and cover in cold water. Season the water with salt and bring to the boil over a medium heat. Cook the artichokes for 10 mins until a knife can easily pierce the skin, then drain and steam-dry in a colander for 5 mins. Toss the artichokes in 1 tbsp oil and some seasoning.

2 Heat the oven to 200C/180C fan/gas 6. Tip the artichokes onto a large, heavy baking tray. Use the base of a glass to squash each one, cracking open the skin to create lots of crispy bits as it cooks. Toss with the garlic, then drizzle everything with another 1 tbsp oil and cook for 30 mins.

3 Remove the garlic from the tray, set aside, and add the capers. Return to the oven for another 15-20 mins until the artichokes are crisp and golden.

4 Meanwhile, make the dip by blitzing the peppers, paprika, feta, lemon zest and juice and extra virgin olive oil in a food processor. Squeeze the garlic cloves from their skins, add to the mixture and blend again. Check the seasoning and adjust if you like – the feta will be salty, so you may not need to add any extra salt.

5 Spread the dip over a plate, top with the crispy artichokes and capers, and then scatter over the dill.

PER SERVING (6) 239 kcal • fat 14g • saturates 6g • carbs 16g • sugars 4g • fibre 7g • protein 8g • salt 1.4g



Caramelised onion
chutney & soured
cream dip with air
fryer crisps, p42

IPA & red leicester
dip with pretzel
croutons, p42

Loaded black bean
dip with quick
tortilla chips, p42



Caramelised onion chutney & soured cream dip with air fryer crisps

Make your own air-fried crisps to serve with this tangy chutney.

SERVES 6-8 **PREP** 15 mins
COOK 30 mins **EASY** 

3 tbsp caramelised onion chutney
1 shallot, finely chopped
300g soured cream
1 tsp garlic powder
1 tsp onion powder
½ tsp celery salt
2 tsp Worcestershire sauce or vegetarian alternative
lemon juice, to taste
1 spring onion, finely sliced
2 tbsp dried crispy fried onions
small handful of chives, finely sliced (optional)

For the crisps

500g potatoes, scrubbed and unpeeled
2 tbsp vegetable oil

1 Start by making the crisps. Slice the potatoes as thinly as you can, around 3mm, and toss with the oil and plenty of seasoning. Arrange in a single, even layer, in the base of the air fryer basket. Cook in batches at 195C for 10-15 mins per batch.

2 In a serving bowl, mix together the chutney, shallot, soured cream, garlic powder, onion powder, celery salt and Worcestershire sauce. Season to taste with the lemon juice, salt and pepper, then stir in the spring onion. *Will keep chilled for up to 24 hours.* Scatter over the crispy onions and chives, if you like, and serve with the crisps alongside.

PER SERVING (8) 200 kcals • fat 11g • saturates 5g • carbs 20g • sugars 6g • fibre 2g • protein 3g • salt 0.4g

IPA & red leicester dip with pretzel croutons

This Bavarian-inspired beer and pretzel combo is a surefire crowdpleaser, with a little kick of heat from the cayenne pepper.

SERVES 8-10 **PREP** 15 mins
COOK 30 mins **EASY** 

30g butter
30g plain flour
1 tsp garlic powder
1 tsp mustard powder
¼ tsp cayenne pepper (optional)
200ml whole milk
175ml IPA beer
1 tsp Worcestershire sauce or vegetarian alternative
200g red leicester or vegetarian alternative, grated
small handful of chives, finely sliced

For the pretzel croutons

4 whole soft pretzels
1 tbsp sunflower oil

1 Heat the oven to 200C/180C fan/gas 6. To make the pretzel croutons, tear the pretzels into small pieces and place on a roasting tray. Drizzle over the oil, then toss together to coat using your hands. Bake in the oven for 15-20 mins until golden and crisp.

2 Meanwhile, melt the butter in a medium saucepan over a medium heat. Once melted and foaming, stir in the flour to make a paste. Cook, stirring from time to time, for 2-3 mins, until slightly darkened. Mix in the garlic powder, mustard powder and cayenne pepper, if using, then gradually and slowly pour in the milk, splash by splash, whisking well after each addition. Pour in the beer and whisk it in. Bring to a simmer and leave to bubble for 5 mins until thickened and reduced slightly. Remove from the heat and whisk in the Worcestershire sauce and cheese. Pour into a warm dish and sprinkle with chives. Serve straightaway.

PER SERVING (10) 258 kcals • fat 12g • saturates 7g • carbs 26g • sugars 3g • fibre 1g • protein 10g • salt 0.9g

Loaded black bean dip with quick tortilla chips

To make this dish vegan, simply swap the cheeses for plant-based alternatives or leave them out.

SERVES 6-8 **PREP** 20 mins
COOK 20 mins **EASY** 

1½ tbsp olive oil
1 small red onion, finely chopped
3 garlic cloves, crushed
2 x 400g cans black beans, drained and rinsed
2 limes, 1 juiced, 1 cut into wedges
4 pickled jalapeños, roughly chopped, plus extra to serve (optional)
1 tsp ground cumin
½ tsp mild chilli powder
3 tbsp extra virgin olive oil
small handful of coriander, roughly chopped, to serve

For the topping

75g mature cheddar or vegetarian alternative, grated
25g feta or vegetarian alternative, crumbled
50g frozen sweetcorn

For the tortilla chips

4 wholemeal tortillas, each cut into 12-16 wedges
2 tbsp olive oil

1 Heat the oven to 200C/180C fan/gas 6. Heat 1 tbsp oil in a frying pan over a medium heat. Stir in the onion and garlic and cook for 8-10 mins until softened and just caramelised at the edges. Tip into a food processor with half the beans, the lime juice, jalapeños, the spices, extra virgin olive oil and ½ tsp salt. Blitz until smooth and season to taste.

2 Tip into a baking dish and mix in the remaining beans. Scatter over the topping ingredients (scatter over more jalapeños, if you like). *Will keep chilled for up to 24 hours.* Drizzle over the rest of the oil and bake for 15-20 mins until the cheese is bubbling.

3 Meanwhile, make the tortilla chips. Tip the tortilla wedges into a bowl with the oil and season. Toss using your hands until coated, then tip out on a baking sheet in an even layer. Bake for 10-12 mins until crispy. Garnish the dip with the coriander before serving.

PER SERVING (8) 264 kcals • fat 15g • saturates 4g • carbs 19g • sugars 2g • fibre 6g • protein 10g • salt 1.1g



Crispy fried artichokes with rosemary & chilli honey

SERVES 6 **PREP** 10 mins
COOK 25 mins **EASY** **V**

50g cornflour
2 x 280g jars artichokes in oil, drained
5 tbsp olive oil
3 tbsp honey
2 garlic cloves, grated
1 red chilli, finely chopped
1 rosemary sprig, leaves picked and finely chopped

1 Tip the cornflour into a bowl and season. Pat the artichokes dry using kitchen paper, then toss in the cornflour until well coated.

2 Heat half the oil in a wide frying pan set over a medium heat and, once shimmering, fry the artichokes for 3-4 mins on both sides until golden and crisp. (You may need to do this in batches.) Remove to a sheet of kitchen paper and leave to drain. Season lightly with salt and then transfer to a serving plate.

3 Warm the honey, garlic and chilli in a small pan and season. Once

bubbling, stir in the rosemary. Drizzle a little over the artichokes and serve the rest in a dipping bowl.

PER SERVING 203 kcals • fat 14g • saturates 2g • carbs 18g • sugars 9g • fibre 2g • protein 1g • salt 1.8g





Baked camembert with spiced honeyed nuts

SERVES 2-4 **PREP** 5 mins
COOK 15 mins **EASY** V

250g baking camembert, with a cross cut into the top
75g salted mixed nuts, roughly chopped
½ tsp smoked paprika
1 thyme sprig, leaves picked (optional)
1 rosemary sprig, leaves picked and finely chopped
50g honey
crusty bread, to serve

1 Heat the oven to 180C/160C/gas 4. Bake the camembert following pack instructions, then remove from the oven and leave to cool for 5 mins.
2 Meanwhile, put the nuts, paprika, thyme, if using, rosemary and honey in a small saucepan. Season lightly. Bring to a simmer, stirring for a few minutes, until aromatic and sticky. Pour this over the camembert and serve immediately with bread.

PER SERVING (4) 332 kcs • fat 24g • saturates 10g • carbs 12g • sugars 10g • fibre 1g • protein 17g • salt 1.02g

Centrepieces

Sensational showstopping mains that are guaranteed
to grab everyone's attention on the big day



Christmas pie, p46

Christmas pie

SERVES 10-12 **PREP** 30 mins plus 15 mins cooling **COOK** 1 hr 15 mins **EASY**

2 tbsp olive oil
knob of butter
1 onion, finely chopped
500g sausagemeat or
skinned sausages
1 lemon, zested
85g ready-to-eat dried
apricots, chopped
100g fresh white breadcrumbs
50g chestnuts (canned or vacuum-
packed), chopped
2 tsp chopped thyme or 1 tsp
dried thyme
100g cranberries, fresh or frozen
500g boneless, skinless
chicken breasts
500g ready-made shortcrust pastry
1 egg, beaten, to glaze

1 Heat the oven to 190C/170C fan/gas 5. Heat 1 tbsp of the oil and the butter in a frying pan over a medium heat and fry the onion for 5 mins until softened. Remove from the heat and leave to cool slightly. Tip the sausagemeat, lemon zest, apricots, breadcrumbs, chestnuts and thyme into a bowl. Add the onion and cranberries and mix everything together with your hands, adding plenty of pepper and a little salt.

2 Cut each chicken breast lengthways into three pieces and season. Heat the remaining oil over a medium heat in the frying pan and fry the chicken for 6-8 mins until browned.

3 Roll out two-thirds of the pastry and use it to line a 20-23cm springform tin. Press in half the sausage mixture and level the top. Add the chicken in a single layer and cover with the rest of the sausage. Press down lightly.

4 Roll out the remaining pastry. Brush the edges of the pastry case with beaten egg and cover with the pastry lid, then pinch the edges to seal. Trim. Brush with more of the egg, then roll out any offcuts and cut out holly leaf shapes. Decorate the pie and brush with more egg. Put the tin on a baking sheet and bake for 50 mins-1 hr until deep golden and crisp, then cool in the tin for 15 mins. Remove from the tin and cool completely before serving.

PER SERVING (12) 454 kcs • fat 28g • saturates 10g • carbs 29g • sugars 6g • fibre 4g • protein 19g • salt 0.9g

tip

TWIST IT

- Use different dried fruits in the filling such as dates or sour cherries
- Use turkey instead of chicken – turkey escalopes are a good substitute
- Sprinkle the glazed pastry with fennel or poppy seeds for a more decorative finish



Treat a crowd
to roast goose

Honey-glazed spiced roast goose & confit potatoes

The beauty of goose is that it's basically self-basting, and if you stick to the timings, the meat will stay succulent. Pouring boiling water over the meat before roasting helps to tighten the skin and ensures it goes crispy before you glaze it.

SERVES 6-8 **PREP** 30 mins

COOK 3 hrs 30 mins plus 30 mins resting **MORE EFFORT**

5kg oven-ready goose, trussed for roasting
3 small onions, halved
1 garlic bulb, halved, plus 2 cloves, finely chopped
1 large rosemary sprig
1 orange, halved
2 tbsp sunflower oil
1.5kg Maris Piper potatoes, peeled and thickly sliced
small bunch of parsley, finely chopped

For the glaze

3 tbsp good-quality honey
¼ tsp cinnamon
¼ tsp ground cloves

1 Heat the oven to 200C/180C fan/gas 6. To make the glaze, mix the honey with the spices and lots of cracked black pepper, then set aside. Remove all the fat from inside the goose and, using the point of a small knife or skewer, prick the skin all over, paying attention to the areas under the wings and around the legs. Sit the goose in an empty sink and slowly pour over a kettleful of boiling

water. Repeat the process a few more times (the more the better) until the skin is tight and glossy. Leave the goose to cool, then pat dry with kitchen paper. Season the inside of the goose and stuff with the onions, halved garlic bulb, rosemary and orange. Rub the goose all over with the oil and season generously with salt. Sit on a wire rack in a large roasting tin and tightly cover with foil. Roast for 1 hr 30 mins.

2 Discard the foil from the goose and use oven gloves to lift the rack (and the goose) out of the roasting tin. Pour all the fat from the tin into a bowl and set aside. Scatter the potato slices in the tin, season with salt and mix with a small drizzle of the fat. Sit the goose back in the tin, on top of the potatoes, and cover with foil, then roast for 1 hr. Remove the foil, brush the goose all over with the honey mixture and roast for 15 mins more. Transfer the goose to a large board or platter to rest, uncovered, in a warmish place for 30 mins.

3 Carefully pour away most of the fat from the potatoes. If the roasting tin is flameproof, finish browning the potatoes on top of the hob; if not, put the potatoes back in the oven until crisp and golden brown. Stir the parsley and chopped garlic through the potatoes just before serving. Carve the goose at the table and serve with the potatoes.

PER SERVING (8) 818 kcal • fat 49g • saturates 15g • carbs 38g • sugars 7g • fibre 4g • protein 54g • salt 0.5g



Next level roast turkey

Take your Christmas dinner to the next level with our ultimate roast turkey and red wine gravy. It doesn't involve much extra work but it tastes simply sensational.

SERVES 8-10 **PREP** 30 mins plus
20 mins resting **COOK** 3 hrs
MORE EFFORT

5-6kg oven-ready turkey, neck
chopped and giblets included
150g butter
3 garlic cloves, finely grated
large handful of mixed herbs (such
as parsley, thyme or bay), leaves
picked and chopped, stalks
reserved, plus extra thyme
2 lemons, both halved, 1 juiced
1 onion, roughly chopped
2 carrots, roughly chopped
2 tbsp plain flour
1 tbsp soy sauce
1 tsp yeast extract
large glass of red wine (about 200ml)
500ml chicken or turkey stock

1 Up to 48 hrs and at least 12 hrs
before cooking, loosen the skin over
the turkey breast so you can get your
hands underneath. Season the bird all
over, including under the skin, with
2 tbsp sea salt. Put in a large roasting
tin, breast-side up. Leave uncovered
in the fridge until ready to cook.

2 Remove the turkey from the fridge
at least 1 hr before cooking. Heat the

oven to 240C/220C fan/gas 9. Melt
the butter in a pan set over a low heat,
then add the garlic, chopped herbs
and lemon juice. Sizzle for 1 min,
remove from the heat and leave to
cool a little. Remove the turkey from
the tin and scatter in the onion,
carrots, turkey neck and giblets. Put
a roasting rack, trivet or ovenproof
cooling rack in or over the tray and sit
the turkey on top. Stuff the squeezed
and whole lemons into the turkey
cavity along with the herb stalks and
extra thyme. Lift the skin and spoon
about 4 tbsp of the garlicky herb
butter over the meat underneath,
then massage the skin to spread it
out. Brush most of the remaining
butter all over the bird, reserving
about 2 tbsp. For a neat finish, tie
the wings and legs together.

3 Put the turkey in the oven and
reduce the heat to 180C/160C fan/
gas 4. Roast for 1 hr, then remove
from the oven and brush with more
of the butter. Turn the tin around and
roast for 30 mins more. Brush again
with the butter and roast for another
30 mins. After the turkey has had
2 hrs in total, check its temperature
with a meat thermometer. It's cooked
perfectly when the thickest part of
the breast reads about 65C and the
thickest part of the thigh reads 75C.
If the temperature is lower, return
the turkey to the oven for periods
of 15 mins until the temperature is
reached. Cool for 10 mins on the rack,

then transfer to a board and leave
upside down – the turkey should rest
for at least another 20 mins and will
stay hot for at least 40 mins more.

4 Meanwhile, make the gravy. If the
roasting tin is flameproof, put it
directly over a medium heat. If not,
scrape the contents into a large,
shallow pan. Scatter over the flour
and stir to make a paste. Add the soy
sauce and yeast extract, stir, then
pour in the wine and combine to form
a thick paste. Pour in the stock and
turkey juices (if you aren't already
cooking them in the roasting tin).
Simmer for about 5 mins, stirring to
make a rich gravy. Strain into a jug
or pan to reheat when needed.

5 Put the turkey on a platter, then
serve with the gravy and other
trimmings of your choice.

PER SERVING (10) 623 kcs • fat 31g • saturates 13g •
carbs 6g • sugars 2g • fibre 1g • protein 78g • salt 1.4g





Miso-glazed mushroom & lentil nut roast

SERVES 6 **PREP** 15 mins

COOK 1 hr 30 mins **EASY** **V**

2 celery sticks, roughly chopped
1 onion, roughly chopped
1 carrot, roughly chopped
1 tbsp olive oil, plus extra for the tin and for frying
250g chestnut or button mushrooms
3 garlic cloves, crushed
handful of sage, chopped
handful of thyme, plus a few leaves to serve
1 glass of white wine
2 tbsp tamari or soy sauce
4 tbsp white miso
3 tbsp honey
2 tsp rice or white wine vinegar
250g pouch puy lentils
300g mixed nuts (walnuts, brazil nuts and pecans work well)
200g soft white breadcrumbs
2 eggs
2 tbsp butter
150g mixed mushrooms (such as girolle, chanterelle, baby king oyster and shiitake)

1 Put the celery, onion and carrot in a food processor and pulse to finely chop (or do this by hand). Heat the oil in a large, deep frying pan over a low-medium heat and fry the mixture for 10-15 mins until very soft. Blitz the chestnut mushrooms in the food processor to finely chop.

2 Add the chopped mushrooms, garlic and herbs to the pan and fry for 10 mins until the mushrooms have released their moisture and it has evaporated. Stir in the wine and

bubble until evaporated, then add the tamari sauce, 3 tbsp miso, 2 tbsp honey and the vinegar, and season well. Cook for 1 min, stirring, then remove from the heat. Remove any woody stalks from the thyme.

3 Put the lentils and nuts in a food processor and blitz to finely chop the nuts. Tip into a large bowl, then add the breadcrumbs, mushroom mixture and eggs. Mix until well combined.

4 Heat the oven to 200C/180C fan/gas 6. Oil a 900g loaf tin and line with baking parchment. Tip the lentil mixture into the tin and pack down using the back of a spoon. Cover with foil and bake for 30 mins, then remove the foil and bake for 20-30 mins more until golden on top and coming away from the sides of the tin. Leave to cool for 10 mins.

5 Meanwhile, make the topping. Heat the butter and a drizzle of oil in a frying pan over a medium-high heat and fry the mixed mushrooms for 5 mins until tender and golden. Stir in the remaining miso and honey and a splash of water until you have a thick sauce that coats the mushrooms.

6 Run a knife around the edge of the nut roast to loosen, if needed, then turn out onto a serving plate and peel away the baking parchment. Spoon over the mushroom topping and miso glaze, then scatter over a few thyme leaves to serve. *Will keep chilled for up to three days.*

PER SERVING 683 kcal • fat 45g • saturates 9g • carbs 40g • sugars 17g • fibre 9g • protein 21g • salt 2.5g







Best ever roast duck

SERVES 4 **PREP** 40 mins plus 10 mins resting and optional 24 hrs chilling

COOK 2 hrs 30 mins **MORE EFFORT**

1 duck, legs separate from the crown and crown trimmed (ask a butcher to do this or buy two legs and a crown separately)

2 tbsp honey

½ clementine, zested and juiced, or ½ orange, zested, plus 2 tbsp orange juice

roast potatoes, watercress and gravy, to serve

1 If you have time, season the duck legs, cover and chill for up to 24 hrs to produce extra-crispy skin. Heat the oven to 150C/130C fan/gas 2. Put an ovenproof wire rack on top of a baking tray and sit the duck legs to one side of the rack, skin-side up, and roast for 1 hr 45 mins until the skin is starting to crisp and the meat underneath looks pull-apart tender.

2 While the legs are roasting, lightly score the skin of the duck crown all over and season with salt (again, this can be done up to 24 hrs before). Mix all but 1 tsp of the honey with the citrus zest and juice in a bowl.

3 Carefully remove the baking tray from the oven and pour all the fat into a bowl to use for making roast potatoes, if you like. Turn the oven up to 220C/200C fan/gas 7, then sit the duck crown, skin-side up, opposite the legs and brush with a bit of the fat. Roast everything for 20 mins, then brush the citrusy honey mixture all over the crown and cook for another 10 mins. If the duck legs are now deep golden and crisp-skinned, lift onto a board, or

cook for a little more time until you achieve this.

4 Brush the duck crown with the some of the remaining honey, return to the oven for 4-5 mins, then brush over a bit more. After about 10 mins in total, the duck crown meat should be pink and read 60C on a meat thermometer – if you prefer it more cooked but still succulent, give it another 4-5 mins or take it to 65C. Remove the crown to a board with the legs and leave to rest for at least 10 mins. Carve the crown at the table and serve each person half a leg along with roast potatoes, a big bunch of watercress and gravy.

PER SERVING 673 kJals • fat 57g • saturates 17g • carbs 10g • sugars 9g • fibre 0.1g • protein 30g • salt 0.7g





Next level roast beef

Try our foolproof method for roast beef – it guarantees tender, juicy meat for a meal to remember.

SERVES 8-10 **PREP** 10 mins plus
up to 2 hrs resting **COOK** 4 hrs
MORE EFFORT

2kg sirloin of beef joint, boneless,
fat trimmed (leave a thin layer on),
rolled and tied

For the flavoured butter

4 anchovy fillets, chopped
4 garlic cloves, finely chopped
1 small shallot, finely chopped
2 tsp Dijon mustard
1 tsp Worcestershire sauce
1 tsp lemon juice
½ tsp sweet smoked paprika
small handful of parsley,
finely chopped
small handful of tarragon,
finely chopped
200g unsalted butter, softened

1 Up to three days ahead and at least a day before cooking, season the meat all over with sea salt flakes and a little cracked black pepper – do this on a plate or tray so you can roll the beef in any of the seasoning that falls off. Sit the beef, fat-side up, on a rack above a shallow tray and chill uncovered, then remove the next morning a few hours before you want to cook it.

2 Heat the oven to 120C/100C fan/gas ½. Put the beef in the oven on its

tray and roast for 3-4 hrs until a meat thermometer inserted in the middle of the joint reads 50C for rare, 55C for medium-rare or 58C-60C for medium to medium-well done. Cook the beef however you like it, but with this cut being a lean muscle with just fat over the top, we think medium-rare is perfect. Remove the beef from the oven, cover with two layers of foil, then leave to rest at room temperature for up to 2 hrs.

3 To make the flavoured butter, tip all the ingredients except the butter into a bowl or mini chopper with a pinch of salt, and mix well until combined. Add the butter and blitz to fully combine. Scrape out onto a sheet of baking parchment, then roll into a log shape and twist the ends to seal. Chill for at least 2 hrs to allow the flavours to develop and the butter to firm up. *Will keep frozen for up to a month.*

4 About 30 mins before you want to serve, turn the oven up to 240C/220C fan/gas 9 and heat for 10 mins. Slice the butter into about 15 rounds and put on top of the beef. Return to the oven for 15-20 mins until the meat has browned and the fat is deep golden all over, then leave to rest for another 5 mins. Carve the beef into thick slices and serve with the buttery pan juices spooned over.

PER SERVING (10) 244 kcal • fat 8g • saturates 4g •
carbs none • sugars none • fibre 0.2g • protein 42g •
salt 0.9g





Super-succulent turkey breast

SERVES 6-8 **PREP** 15 mins plus
15 mins resting and overnight brining
COOK 1 hr 30 mins **EASY**

1 tsp fennel seeds (optional)
small bunch of thyme, chopped
1 orange, zested
1 tsp light brown soft sugar
2-2.5kg boneless, tied turkey breast
50g butter, softened
rustic sausage, apple & cranberry
stuffing, to serve (see p61)
thyme and parsley sprigs,
to serve (optional)

1 Using a pestle and mortar or a spice grinder, crush the fennel seeds, if using, with 1 tbsp black peppercorns, then crush in the thyme, orange zest, 50g flaky sea salt and the sugar. Sit the turkey in a roasting tin, skin-side up, on a rack, if you have one. Season all over with the salt mixture, then chill in the tray, uncovered, overnight. *Will keep chilled for up to two days.*

2 Remove the turkey from the fridge 2-3 hrs before roasting. Heat the oven to 200C/180C fan/gas 6. Brush off any excess salt mixture. Lift the turkey out of the tin and rinse and dry the tin. Sit the turkey back in (on a rack if you have one). Smother all over with the butter, then roast for 1 hr 15-1 hr 30 mins, removing and basting with the butter every 30 mins. To tell if it's cooked, insert a skewer into the thickest part and check if the juices run clear, or use a meat thermometer – it should read at least 65C in the thickest part.

3 Leave the turkey to rest for at least 15 mins on a board with a groove to catch the juices – don't cover it otherwise the skin will go soggy. Carve into slices – about 1cm thick is ideal. Arrange the turkey on a platter over the rustic sausage, apple & cranberry stuffing (see recipe on p61), scatter with the herbs, if using, and serve.

PER SERVING (8) 427 kJ • fat 23g • saturates 8g •
carbs 1g • sugars none • fibre none • protein 24g •
salt 3.5g



Super sides

It just isn't Christmas without pigs in blankets, roast potatoes, cranberry sauce and, of course, brussels sprouts





Clementine & hazelnut sprouts

SERVES 6-8 **PREP** 15 mins
COOK 15 mins **EASY**

500g brussels sprouts, trimmed
65g hazelnuts, roughly chopped
½ tbsp vegetable or sunflower oil
1 shallot, very finely chopped
2 clementines, zested and juiced
25g butter

- 1 Bring a pan of salted water to the boil and simmer the brussels sprouts for 3-6 mins until tender. Drain and then set aside.
- 2 Toast the hazelnuts in the same pan if you like. Once lightly golden and toasted, remove and set aside. Tip the oil into the pan and fry the shallot with a pinch of salt over a medium-low heat for 6-8 mins until softened. Stir in the clementine zest and the butter and, once the butter has melted, stir in three quarters of the clementine juice. Bring to a simmer and cook for 1 min, then stir in the sprouts with a good pinch of salt and pepper, and toss well.
- 3 Stir in most of the hazelnuts. Tip everything into a serving bowl and sprinkle over the rest of the hazelnuts. Drizzle over the remaining clementine juice and serve.

PER SERVING (8) 111 kcal • fat 9g • saturates 2g • carbs 3g • sugars 3g • fibre 3g • protein 3g • salt none



Garlic, honey & thyme pigs in blankets

These are so versatile – swap the honey for maple syrup, wholegrain mustard for Dijon, or the thyme sprigs for rosemary.

SERVES 6-8 **PREP** 5 mins
COOK 35 mins **EASY**

12 smoked streaky bacon rashers
12 chipolatas
80g honey
1 tsp wholegrain mustard
1 large garlic clove, grated
5 thyme sprigs, leaves picked and finely chopped

- 1 Heat the oven to 200C/180C fan/gas 6. Line a large baking tray with baking parchment. Wrap each bacon rasher around a chipolata. Put the chipolatas on the prepared baking tray with a little space between each one, and bake for 20 mins.

- 2 Heat the honey in a small saucepan over a low heat until just bubbling, then stir in the mustard, garlic, thyme and some salt and pepper. Brush most of the flavoured honey over the sausages and bake for another 10-15 mins until cooked through, golden and sticky. Drizzle with a final bit of flavoured honey and serve.

PER SERVING (8) 212 kcal • fat 14g • saturates 5g • carbs 9g • sugars 8g • fibre 1g • protein 12g • salt 1.9g



Roasted parsnips with salted honey almonds

SERVES 6-8 **PREP** 5 mins
COOK 1 hr **EASY** V

600g baby or regular parsnips
(no need to peel them)
2 tsp olive oil
50g honey
50g toasted almonds

1 Heat the oven to 200C/180C fan/gas 6. If the parsnip tips are bruised or discoloured, cut them off at a point, and halve any larger parsnips through the centre. Tip into a large pan, cover with water and season with salt. Boil for 5 mins, then drain well.

2 Tip the parsnips into a roasting tin, drizzle with the oil and season well. Roast for 30 mins.

3 Toss the parsnips, drizzle with the honey and sprinkle over the almonds. Roast for another 25 mins, tossing after 10 mins, until sticky and caramelised. Sprinkle with some sea salt just before serving.

PER SERVING (8) 157 kcal • fat 7g • saturates 1g • carbs 17g • sugars 11g • fibre 6g • protein 4g • salt 0.1g

Orange & maple cranberry sauce

SERVES 6-8 **PREP** 5 mins
COOK 15 mins **EASY** V ✱

75g light brown soft sugar
2 oranges, zested and juiced
3 tbsp maple syrup
250g cranberries

1 Tip the sugar, orange zest and juice and maple syrup into a small pan and heat over a medium-low heat, stirring, until the sugar has melted and the mixture is simmering.

2 Stir in the cranberries and cook for 5-10 mins, stirring occasionally, until the mixture has thickened and the cranberries are tender but still holding their shape. *Will keep chilled for up to five days or frozen for up to three months. Leave to cool first.*

PER SERVING (8) 75 kcal • fat 0.1g • saturates none • carbs 17g • sugars 16g • fibre 2g • protein 0.3g • salt none

Brown butter & bay bread sauce

SERVES 6-8 **PREP** 10 mins
COOK 20 mins **EASY** V ✱

80g salted butter
2 fresh bay leaves, plus 1 extra to serve
1 onion, finely chopped
2 garlic cloves, finely chopped
450ml whole milk
½ nutmeg, grated
3 cloves
80g fresh white breadcrumbs
2 tbsp double cream (optional)

1 Melt 50g of the butter in a medium saucepan over a medium heat then, once foaming, add the bay leaves, onion and garlic. Cook for 10-12 mins, stirring constantly, until the onion and garlic have softened. Tip in the milk and the spices.

2 Once the milk is warm, start adding the breadcrumbs a little at a time, stirring well to combine. Simmer, uncovered, for 5-6 mins, stirring often. Stir in the cream, if using. Season with ½ tsp black pepper and a little salt. *Will keep frozen for up to one month. Leave to cool first. Reheat over a low heat while stirring.*

3 When ready to serve, melt the remaining butter in a small pan over a medium heat. Cook until it turns brown and smells nutty, whisking to catch all the golden milk solids. Pour over the sauce, grind over more black pepper, if you like, and garnish with a bay leaf, to serve.

PER SERVING (8) 192 kcal • fat 14g • saturates 9g • carbs 11g • sugars 5g • fibre 1g • protein 4g • salt 0.4g









Parmesan Yorkshire puddings

SERVES 6-8 **PREP** 10 mins plus 1 hr resting **COOK** 20 mins **EASY** V *

150g plain flour
35g parmesan or vegetarian alternative, finely grated
4 eggs
200ml whole milk
12 tsp vegetable oil

1 Whisk the flour with half the parmesan and some seasoning in a bowl. Crack the eggs into the centre and whisk, gradually bringing in the flour until it's all incorporated.

2 Gradually whisk in the milk until you have a smooth mixture. Leave to rest at room temperature for 1 hr, or chill overnight, then bring the mixture out an hour before cooking.

3 Heat the oven to 220C/200C/gas 7. Pour 1 tsp oil into each well of a 12-hole muffin tin, then heat in the oven for 10 mins. Carefully pour batter into each well, then sprinkle with the remaining parmesan and bake for 15-20 mins until the puddings are risen and golden. *Will keep frozen for up to three months. Leave to cool first. Reheat in the oven.*

PER SERVING (8) 211 kcal • fat 10g • saturates 3g • carbs 21g • sugars 2g • fibre 1g • protein 10g • salt 0.2g

Rustic sausage, apple & cranberry stuffing

SERVES 6-8 **PREP** 15 mins **COOK** 45 mins **EASY** * (unbaked)

2 tsp olive oil
2 red onions, halved and sliced
2 tsp fennel seeds
2 tbsp butter
1 large ciabatta loaf (about 250g)
1 apple, cut into short matchsticks
50ml milk
6 sausages, skins removed
50g dried cranberries
2 tbsp polenta
4 rosemary sprigs, leaves picked and chopped
small bunch of parsley, chopped
1 lemon, zested

1 Heat a drizzle of oil in a frying pan over a medium heat. Cook the onions for 10-12 mins with a pinch of salt

until soft and caramelised, then add the fennel seeds for the final 2 mins. Heat the oven to 200C/180C fan/gas 6 and rub half the butter over the inside of a roasting tin measuring about 25 x 40cm, and 3cm deep.

2 Cut the ciabatta into chunky cubes, about 2cm square, and tip into a bowl. Add the onions, apple, milk, sausagemeat, cranberries, polenta, rosemary, parsley and lemon zest with a little seasoning. Mix with your hands, scrunching it all together.

3 Transfer the stuffing to the roasting tin without pressing it down too much – you want a loose texture for maximum crispy bits. *Will keep frozen for up to one month. Defrost fully before cooking.* Dot over the remaining butter and bake for 35 mins until golden and crispy.

PER SERVING (8) 253 kcal • fat 11g • saturates 4g • carbs 27g • sugars 9g • fibre 3g • protein 9g • salt 0.8g

Pomegranate-glazed red cabbage

SERVES 6-8 **PREP** 15 mins **COOK** 2 hrs 5 mins **EASY** V *

1 whole red cabbage (around 1kg), cored and finely sliced
400ml pomegranate juice
2 cinnamon sticks
pinch of freshly ground nutmeg
2 whole star anise
½ tsp ground cumin
½ tsp ground coriander
2 tbsp sour cherry or pomegranate molasses
80g light brown soft sugar
75g butter

1 Tip the cabbage into a large, deep saucepan over a low heat, and add the pomegranate juice, spices, molasses, sugar and 50g of the butter. Stir well, then bring to a gentle simmer. Cover and simmer gently for 2 hrs until the cabbage is tender and the liquid has almost completely evaporated.

2 Remove the lid and add the rest of the butter. Increase the heat to medium-high, and cook for 5 mins until the cabbage is glossy and no liquid remains. Season to taste.

Will keep chilled for up to three days, or frozen for up to three months.

PER SERVING (8) 182 kcal • fat 8g • saturates 5g • carbs 23g • sugars 22g • fibre 4g • protein 2g • salt 0.3g



Extra-crunchy roast potatoes

SERVES 6-8 **PREP** 10 mins
COOK 1 hr 30 mins **EASY** V *

2kg Maris Piper or King Edward
potatoes
6 tbsp sunflower oil
½ tsp garlic granules
¼ tsp smoked paprika
1 tsp mustard powder

1 Peel the potatoes, if you like, and chop the larger ones into quarters, the medium ones in half and leave any small potatoes whole. Tip into a pan of salted cold water and bring to the boil over a high heat, then turn down to a very gentle simmer and cook for 15-20 mins until just cooked through. Drain and leave to steam-dry. *Will keep chilled for up to two days.*

2 Heat the oven to 200C/180C/gas 6. Drizzle half the oil into a large, shallow roasting tray and heat in the oven for 5 mins. Mix the garlic granules, smoked paprika and mustard powder together in a small

bowl. Lift the tray out of the oven, tip in the potatoes, sprinkle over the spice mix and use a spatula to gently turn them in the oil until fully coated. *Will keep covered and frozen for up to a month. Leave to cool first. Cook from frozen as in step 3, adding an extra 10 mins.* Jiggle the tray to space out the potatoes, drizzle over the remaining oil then roast for 40 mins. **3** Turn the oven up to 220C/200C fan/gas 7. Gently turn the potatoes using a spatula, roast for another 15 mins, then turn again and roast for a final 15 mins until deep golden and extra crunchy. Pile onto a serving plate, sprinkle with some sea salt and serve straightaway.

PER SERVING (8) 225 kJals • fat 9g • saturates 1g •
carbs 32g • sugars 3g • fibre 3g • protein 3g • salt none





Kale, leek, cheddar & goat's cheese gratin

SERVES 6-8 **PREP** 20 mins

COOK 50 mins **EASY** V

1 tbsp vegetable or sunflower oil
2 leeks (around 400g), sliced
200g kale or cavolo nero, shredded
2 tbsp butter
3 tbsp plain flour
250ml double cream
150ml milk
100g cheddar or vegetarian alternative, grated
100g hard goat's cheese or vegetarian alternative, grated

1 Heat the oven to 200C/180C fan/gas 6. Heat the oil in a frying pan over a medium heat and fry the leeks with a pinch of salt for 5-6 mins until softened and starting to brown. Add the kale and cook for a few minutes until wilted. Remove and set aside.

2 Either in the same pan or a medium saucepan, add the butter and, once melted, stir in the flour to make a thick paste. Stir in the double cream and mix until smooth, then pour in the milk (you can whisk it if it's a little lumpy). Once you have a smooth sauce, leave to simmer for a couple of minutes, then remove from the heat and stir in both cheeses until melted.

3 Mix the leeks and kale into the cheese sauce, then tip into an ovenproof dish (we used a round 23cm dish). Bake in the oven for 25-30 mins until the gratin is simmering and golden on top.

PER SERVING (8) 350 kcs • fat 30g • saturates 18g • carbs 9g • sugars 3g • fibre 3g • protein 9g • salt 0.5g

Roasted carrots with toasted coriander seed butter

SERVES 6-8 (with butter left over)

PREP 10 mins **COOK** 45 mins

EASY V * (butter only)

600g baby carrots (different colours if you can get them), unpeeled

2 tsp olive oil

For the coriander seed butter

1 tbsp coriander seeds

1 clementine or ½ orange, zested

small bunch of parsley, chopped

150g softened butter

1 Heat the oven to 200C/180C fan/gas 6. Cut any damaged ends off the carrots and tip them into a roasting tin. Drizzle with the oil and season with salt, then roast for 45 mins, tossing halfway through cooking.

2 To make the butter, toast the coriander seeds in a dry frying pan, then grind using a pestle and mortar, but don't break them down too much – the carrots benefit from some added texture. Leave to cool.

3 Mix the crushed coriander seeds, citrus zest and parsley into the butter. Pile the flavoured butter onto a piece of baking parchment and roll into a cracker shape, twisting the ends. *Will keep chilled for up to three days, or frozen for up to three months.*

4 Serve the carrots with a few slices of the flavoured butter on top, and grind over some black pepper. Keep the rest of the butter in the fridge or freezer for another day (see tip, right).

PER SERVING (8) 90 kcs • fat 7g • saturates 4g • carbs 4g • sugars 4g • fibre 3g • protein 1g • salt 0.2g

tip

USE IT UP
Slather any leftover coriander seed butter on roasted parsnips, broccoli or pan-fried fish.



Leftovers

Whip up a fragrant curry with the extra turkey and turn the remains of your cheeseboard into a fun, retro-style fondue

Turkey tikka masala

SERVES 4 **PREP** 20 mins

COOK 30 mins **EASY** *

3 tbsp sunflower oil
1 onion, finely chopped
3 garlic cloves, crushed or finely grated
thumb-sized piece of ginger, peeled and finely grated
1 red chilli, deseeded and finely chopped
1 tsp each cumin seeds and ground coriander
½ tsp each paprika, ground turmeric and garam masala
1 tbsp tomato purée
400g can passata or chopped tomatoes
1 tbsp mango chutney
100ml double cream
2 tbsp natural yogurt (optional)
600g leftover roast turkey, cut into large chunks
chopped coriander, toasted flaked almonds, steamed rice and garlic naans, to serve

1 Heat the oil in a casserole dish or shallow pan over a medium heat and fry the onion for 10-12 mins until golden. Stir in the garlic, ginger, chilli and all the spices and cook for 2 mins

more until the mixture resembles a paste. Stir in the tomato purée, passata or chopped tomatoes and mango chutney, and bring to a simmer. Cook for a further 10 mins.

2 Stir in most of the cream and all the yogurt, if using, and return the mixture to a simmer. Tip in the cooked turkey and continue to simmer until the turkey is piping hot. Remove from the heat, drizzle over the remaining cream and stir through briefly. Scatter over some coriander and flaked almonds, and serve with the rice and naans.

PER SERVING 563 kcals • fat 34g • saturates 13g • carbs 12g • sugars 11g • fibre 3g • protein 51g • salt 0.7g

Molten cheeseboard Boxing Day fondue

Swap all the cheeses and wine for vegetarian alternatives if you prefer.

SERVES 6-8 PREP 10 mins

COOK 10 mins EASY

250g alpine cheese (such as gruyère or fontina), grated
 100g hard cheese (such as mature cheddar or red leicester), grated
 1 tbsp cornflour
 1 garlic clove
 300ml white wine
 100g brie or camembert, cut into small chunks
 25g mozzarella, grated (optional)
 2 tbsp brandy (optional)
 1 tbsp Dijon mustard
 grating of nutmeg
 50g hard blue cheese, such as stilton (optional)
 your choice of dunkers (such as leftover roast potatoes, pigs in blankets, brussels sprouts)

1 Toss the grated alpine and hard cheeses with the cornflour.

2 Squash the garlic clove with the back of a knife, put in a large pan or fondue pot over a low heat, and pour in the wine. Bring to a simmer, then add a handful of the grated cheese mixture, whisking to prevent lumps. Continue adding the grated cheese, a handful at a time, until the cheese sauce is smooth.

3 Stir in the brie and mozzarella, if using, until melted and smooth. Remove the garlic and add the brandy, if using, the mustard and nutmeg. Stir well. If using blue cheese, crumble this in just before serving (if added with the other cheeses, it can turn the fondue slightly grey). Serve with your chosen dunkers alongside.

PER SERVING (8) 252 kcal • fat 18g • saturates 11g • carbs 3g • sugars 1g • fibre 0.1g • protein 14g • salt 1.3g



Wow a crowd

Entertaining over the holidays? Delight your friends and family by bringing one of these wonderful dinners to the table

One-pot braised pork shoulder with spiced red cabbage & orange

SERVES 6 **PREP** 20 mins
COOK 4 hrs 30 mins **EASY**

2 tsp fennel seeds
1 tbsp coriander seeds
1.2kg boned pork shoulder, tied
1 tbsp olive oil, plus a drizzle
1 large orange
1 red onion, halved and sliced
1 small red cabbage (about 850g), quartered, cored and sliced
2 star anise
1 cinnamon stick
2 bay leaves
200ml red wine
2 tbsp light brown soft sugar
2 tbsp red wine vinegar
mashed potatoes, to serve (optional)

1 Toast the fennel and coriander seeds in a dry frying pan over a low heat for a few minutes until fragrant. Then, using a pestle and mortar, roughly grind the toasted seeds with 2 tsp sea salt flakes.

2 If the pork is wrapped in a layer of pork rind, untie it and carefully cut the rind away, along with any thick areas of fat. A little fat is good for flavour, but too much will make the finished dish greasy. Retie the pork in a cylindrical shape, then rub a drizzle of oil and the spiced salt over the surface. Heat the oven to 160C/140C fan/gas 3.

3 Heat the remaining oil in a large flameproof casserole dish over a medium-high heat and brown the pork all over. Add 200ml water to the dish, cover, then cook on the middle shelf of the oven for 2 hrs.

4 Carefully lift the pork out onto a plate. Peel three large strips of zest from the orange, then drop these into the casserole dish. Squeeze in all the orange juice, then mix in the onion, cabbage, star anise, cinnamon stick, bay leaves, red wine, sugar and vinegar. Season and bring to a simmer on the hob over a medium heat. Sit the pork on top of the cabbage mixture, cover and return to the oven for another 2 hrs, removing the lid for the final 20 mins.

5 The pork is ready when it's tender enough to shred with a fork. If it needs longer, return to the oven for 30 mins, covered, then check again. Remove the casserole dish from the oven and leave to rest. If the cabbage has lots of liquid, remove the pork to a plate and simmer, uncovered, until the juices reduce to a glossy sauce. Slice or shred the pork and serve with the cabbage and mashed potatoes on the side, if you like.

PER SERVING 419 kcals • fat 21g • saturates 6g •







Short rib bourguignon

SERVES 6 **PREP** 40 mins plus
overnight chilling **COOK** 5 hrs
MORE EFFORT

3 tbsp sunflower oil
6 small beef short ribs (see tip, below)
1 whole garlic bulb, halved
9 carrots, 6 left whole, 3 chopped
1 onion, roughly chopped
3 celery sticks, roughly chopped
small bunch of thyme
3 bay leaves
1 star anise
2 tbsp plain flour
1 tsp tomato purée
1 litre red wine (ideally French wine
from Burgundy)
1 beef stock cube or stock pot
50g butter
100g smoked or unsmoked
bacon lardons
200g pearl onions or small
shallots, peeled
150g chestnut mushrooms, quartered
mashed potatoes, to serve
crispy onions, to serve (optional)

1 A day or two before serving, heat the oven to 160C/140C fan/gas 3. Heat half the oil in a large flameproof casserole dish over a medium-high heat. Season the ribs and brown well on all sides for 10 mins. Remove to a plate. Heat the rest of the oil in the dish, then brown the garlic, all the carrots, the onion, celery, thyme, bay leaves and star anise for 10 mins, scraping any sticky bits up using a wooden spoon. Scatter in the flour, cook for 2 mins, then stir in the tomato purée and cook for a few minutes more. Pour in the wine and bring to the boil. (You can carefully ignite the wine to flambé the mixture as this will burn off the alcohol more quickly, but it is not essential.) Add the stock and return the meat to the pan with any resting juices. Bring to a simmer, stir, put the lid on and cook in the oven for 3 hrs 30 mins-4 hrs, turning the meat and stirring every hour or so until the meat is tender.

2 Leave the stew to cool, then lift the short ribs and whole carrots out onto

a plate. Tip the rest of the stew into a sieve or colander set over a large bowl. Return the meat and carrots to the casserole dish. Squash the mixture in the sieve to extract all the roasting juices and garlic, then discard any solids. For the best results, chill the ribs, carrots and sauce overnight. *Will keep covered and chilled for up to three days.*

3 On the day you want to serve, heat the oven to 200C/180C fan/gas 6. Put the short ribs and carrots in a roasting tray and bake for 30 mins to reheat. Remove any solidified fat from the surface of the sauce (this can be discarded or used to make roasties), then simmer in a pan for 10-15 mins until thickened to your liking. Meanwhile, melt the butter in a frying pan over a medium heat until sizzling and fry the bacon lardons and pearl onions for 15 mins until the bacon is crisp and the onions have softened and browned. Turn the heat up, add the mushrooms and fry until cooked through. Tip the contents of the frying pan into the sauce, stir and simmer for a few minutes. Serve the short ribs and carrots with mashed potatoes and plenty of the sauce spooned over. Scatter over some crispy onions, if you like.

PER SERVING 724 kcal • fat 41g • saturates 17g •
carbs 17g • sugars 9g • fibre 6g • protein 38g • salt 1.3g

tip

Depending on the size of the animal, short ribs can vary greatly in size. For this recipe, you ideally want to buy smaller short ribs that are about 15cm long. If you can only find large short ribs, three will be enough to serve six people – simply cut half the meat off each one and then serve half your guests the boneless meat.



Smoky aubergine, mozzarella & harissa lasagne

SERVES 8 PREP 1 hr 15 mins plus
10 mins cooling **COOK** 45 mins
MORE EFFORT V * (unbaked)

6 medium aubergines
2 tbsp olive oil
1 onion, finely chopped
2 large garlic cloves, crushed
4 tbsp rose harissa
3 tsp coriander seeds, crushed
400g can chopped tomatoes
2 tbsp tomato purée
1 tsp sugar
1 tsp red wine vinegar or balsamic vinegar
1 tsp dried mint
½ small bunch of parsley, finely chopped
300g dried lasagne sheets
3 x 120g balls mozzarella, drained and grated
For the béchamel sauce
750ml whole milk
100g unsalted butter
75g plain flour
200g mature cheddar or vegetarian alternative, grated

1 Working with the aubergines one at a time, carefully hold over the lit ring of a gas hob using tongs, turning until deeply charred all over. Or, heat the grill to its highest setting and char the aubergines on a baking tray for about 15 mins, turning occasionally, until completely blackened. (If you have a kitchen blowtorch, you can also use this to char the aubergines, though it won't create the same smoky flavour.) Transfer the aubergines to a plate and leave to cool. When cool enough to handle, peel off the charred skin and remove the stem. Roughly chop the flesh into chunks and set aside.

2 Heat the oil in a large pan over a low heat and cook the onion with a pinch of salt for 10-15 mins until softened and translucent. Add the garlic and cook for 3 mins more, then add the harissa, coriander seeds, tomatoes and tomato purée. Bring to a simmer and stir in the sugar, vinegar and aubergine flesh. Season and cook, uncovered, for 10 mins, stirring often. Add the dried mint and parsley, remove from the heat and set aside.

3 To make the béchamel sauce, warm the milk in a pan over a low heat until steaming. Melt the butter in a large

saucepan, then stir through the flour and cook for 3 mins. Remove from the heat and slowly add the warm milk, whisking continuously. Return to a low heat, bring to a simmer and whisk continuously until thickened. Add 120g of the cheddar and some salt to taste. Stir to melt the cheese.

4 Heat the oven to 200C/180C fan/gas 6. Spread a spoonful each of the béchamel sauce and ragu into the base of a deep baking dish (about 21 x 30cm). Arrange a layer of lasagne sheets on top, followed by both sauces again and a layer of mozzarella. Repeat until you've used all the lasagne sheets and ragu, finishing on a final layer of béchamel sauce, mozzarella and the remaining cheddar. *Once cool, will keep well wrapped and frozen for up to four weeks. Defrost at room temperature before baking.* Bake the lasagne for 40-45 mins, then cool for 10 mins before serving.

PER SERVING 649 kcs • fat 37g • saturates 21g • carbs 48g • sugars 14g • fibre 10g • protein 26g • salt 1.1g



Potato, red pepper, spinach & cheese filo pie

This delicious Turkish-style pie is made with filo, sweet onion and red pepper. You can also make it ahead and freeze until needed.

SERVES 8 PREP 1 hr
COOK 1 hr 40 mins
MORE EFFORT V * (unbaked)

500g Maris Piper potatoes, cut into 3cm chunks
2 tbsp olive oil
1 large onion, finely chopped
1 large red romano pepper, deseeded and finely chopped
2 large garlic cloves, crushed
1 tsp sweet paprika
2 tsp pul biber
400g spinach, roughly chopped
250g halloumi or vegetarian alternative, finely grated
100g Turkish kaşar peyniri or gouda or vegetarian alternative, coarsely grated
1 tbsp dried mint
0 salad, to serve
For the pastry
2 eggs
100g natural yogurt
1 tsp baking powder
1 tbsp olive oil
12 large sheets filo pastry
150g unsalted butter, melted, any solids removed and discarded
1 tbsp toasted sesame seeds

1 Put the potatoes in a large saucepan, cover with cold water and bring to the boil. Cook over a medium-high heat for 12-15 mins until tender, then drain well and return to the pan. Mash until smooth. Spoon onto a large plate and then leave to cool slightly.

2 Meanwhile, heat the oil in a large, deep frying pan over a low-medium heat and cook the onion and red pepper with $\frac{3}{4}$ tsp sea salt flakes for 10-12 mins, stirring occasionally until softened and slightly caramelised. Add the garlic, paprika and pul biber, and stir for 30 seconds or so until the spices are aromatic. Stir in the spinach and cook for 3-5 mins more to wilt. Stir in the warm mashed potatoes and mix until everything is combined, then spread out on the plate again and leave to cool to room temperature.

3 Stir in most of the halloumi, the kaşar peyniri, mint and $\frac{3}{4}$ tsp black pepper. Divide the filling into six equal portions. To make the pastry, crack 1 egg into a small bowl and mix with the yogurt, baking powder and oil. Crack the second egg into another bowl and whisk briefly. Line a large baking sheet with baking parchment.

4 Heat the oven to 200C/180C fan/gas 6. Lay one sheet of filo pastry on a clean surface with a longer side facing you, and brush about a sixth of

the egg and yogurt sauce all over it. Lay another sheet of filo on top, brush with a little melted butter, then spread one portion of the filling mixture along the bottom edge nearest you. Roll the pastry up and away from you, enclosing the filling into a log shape. Curl the log around itself into a spiral, roughly 10cm in diameter. Pat into shape using your hands – the warmth of your hands will help prevent it splitting. Transfer to the middle of the prepared baking sheet. Repeat with two more filo sheets and another portion of filling, but after rolling into a log, lift onto the baking sheet, putting it at the end of the original spiral, and curl it around. Repeat with the remaining pastry and filling until you have one large spiral. *To freeze, cover with baking parchment, wrap and freeze on the tray until solid. Will keep frozen for up to three months. Cook as in step 5 but for 50 mins-1 hr.*

5 Brush the rest of the melted butter over the pie, sprinkle over the remaining halloumi and brush with egg all over. Sprinkle over the sesame seeds and bake on the bottom shelf for 40-50 mins until golden brown all over. Serve warm with a green salad.

PER SERVING 520 kJals • fat 35g • saturates 19g • carbs 31g • sugars 5g • fibre 4g • protein 19g • salt 2.2g





Sri Lankan-style curry fish pie with devilled peas

SERVES 4 **PREP** 1 hr 10 mins

COOK 1 hr 40 mins **EASY** ✨

2 tbsp sunflower oil
1 tsp yellow mustard seeds
½ tsp cumin seeds
10 fresh curry leaves
1 large onion, finely chopped
6 garlic cloves, roughly chopped
3 green chillies, finely chopped (deseeded, if you like, optional)
¼ tsp fenugreek seeds
2 medium ripe tomatoes, chopped
½ tbsp Sri Lankan roasted curry powder (available online)
1 tsp ground turmeric
2 tsp tamarind paste
400ml can coconut milk
120g baby spinach
260g fish pie mix

For the masala mash topping

2 large waxy red potatoes, roughly chopped
1 tbsp sunflower oil
1 onion, finely chopped
1 tsp cumin seeds
2 garlic cloves, crushed
15g ginger, peeled and grated
½ tsp ground turmeric
200ml double cream

For the devilled peas

1 tbsp sunflower oil
1 onion, sliced
2 garlic cloves, crushed
15g ginger, peeled and grated
10 fresh curry leaves
½ tsp chilli powder (or more, if you like more heat)
1 tsp Sri Lankan roasted curry powder
300g frozen peas

1 Heat the oil in a pan over a medium heat and cook the mustard and cumin seeds for 3-4 mins until they start to pop. Add the curry leaves, onion, garlic, chillies, if using, and a large pinch of salt. Stir and cook for 10-12 mins until just softening. Stir in the fenugreek seeds, being careful not to let them burn. Add the tomatoes, curry powder, turmeric, tamarind and 200ml water. Stir, then pour in the coconut milk. Bring to a simmer. Cook for 15 mins until thickened.

2 Meanwhile, to make the mash, tip the potatoes into a pan and cover



with cold water and a large pinch of salt. Bring to the boil and cook for 17-20 mins until tender. Drain and leave to steam-dry. Mash using a masher or potato ricer, or pass through a fine mesh sieve, if you like.

3 Heat the oil in a pan over a medium heat and cook the onion and cumin seeds for 10 mins until the onion is soft. Add the garlic, ginger, turmeric and a large pinch of salt. Cook over a medium-low heat for 5 mins more, stirring. Stir in the cream. Slowly stir the masala cream into the mash.

4 Heat the oven to 220C/200C fan/gas 7. Put the spinach in a sieve and pour over a kettleful of boiling water. Cool, then squeeze out the excess water. Stir the spinach into the curry

with the fish pie mix. Transfer to a baking dish and spoon or pipe over the mash. Bake for 20-25 mins until golden on top and crisp at the edges.

5 Meanwhile, for the peas, heat the oil in a frying pan over a high heat and cook the onion for 8 mins, stirring until caramelised at the edges. Reduce the heat to medium-high. Add the garlic, ginger, curry leaves, spices and ½ tsp salt. Tip in the peas and cook for 5 mins until tender. Keep warm over a low heat.

6 Remove the pie from the oven and leave to rest for 10 mins. Serve with the devilled peas on the side.

PER SERVING 818 kJals • fat 58g • saturates 33g • carbs 43g • sugars 18g • fibre 12g • protein 24g • salt 1.1g



Leek & comté quiche

This lovely quiche is packed with rich comté and aromatic thyme.

SERVES 8-10 **PREP** 30 mins plus at least 1 hr chilling and 20 mins cooling
COOK 1 hr **EASY** V

50g butter
 1 tbsp olive oil
 500g leeks, halved and finely sliced
 4 shallots, finely sliced
 small handful of thyme sprigs, leaves picked, plus extra to serve
 180g comté or vegetarian alternative, finely grated
 4 eggs, beaten
 200ml double cream
 salad, to serve (optional)

For the pastry

200g plain flour
 100g butter
 20g parmesan or vegetarian alternative, finely grated
 small handful of thyme sprigs, leaves picked

1 To make the pastry, tip the flour, butter, parmesan and thyme leaves into a food processor and blitz to fine crumbs. (Or, tip into a bowl and rub together using your fingertips.) Pour 2 tbsp water into the food processor and blitz (or stir in) until the mixture is starting to clump together. Add a splash more water if needed, 1 tsp at a time, to bring it together. Form into a ball using your hands, then flatten into a rough disc. Cover and chill for at least 30 mins. *Will keep chilled for up to two days.*

2 Roll the pastry out on a lightly floured surface into a 25-30cm circle that's about 1/2cm thick. Use to line a 20cm fluted tin, pressing it into the base and up the side, leaving any excess pastry overhanging the rim.

Chill for at least 30 mins or up to 1 hr.
3 Meanwhile, to make the filling, heat the butter and oil in a frying pan over a medium heat and cook the leeks, shallots and thyme with a pinch of salt for 30 mins until completely soft and slightly caramelised. Spread out on a plate to cool. Tip the grated cheese into a jug, and whisk in the eggs and cream. Season well, then mix in the cooled leek mixture.

4 Heat the oven to 200C/180C fan/gas 6. Scrunch up a piece of baking

parchment and use it to line the chilled pastry base. Fill with baking beans and bake for 15-20 mins until the base is golden and lightly sandy to the touch. Remove the baking beans and parchment and prick the base all over using a fork. Bake for 5-10 mins more until golden brown.

5 Put the pastry case on a baking tray and reduce the oven to 190C/170C fan/gas 5. Carefully pour in the filling and bake for 25-30 mins until golden with a slight wobble in the middle. Leave to cool for 20 mins. Scatter over some thyme leaves and slice.

PER SERVING (10) 424 kcal • fat 33g • saturates 20g • carbs 18g • sugars 2g • fibre 3g • protein 12g • salt 0.5g



Festive ham

Two great ways with gammon – a glazed joint with cheesy cauliflower or a classic roast with crackling

Ham & cheese

Try sticky-glazed gammon with indulgent cauliflower cheese for a whole new take on ham and cheese. Try serving with golden roast potatoes to mop up the rich sauce.

SERVES 8-10 **PREP** 30 mins plus cooling **COOK** 2 hrs 35 mins
MORE EFFORT

2kg boneless unsmoked gammon joint, tied
1 onion, roughly chopped
2 carrots, roughly chopped
2 bay leaves
2 large cauliflower, cut into florets
50g butter
80g plain flour
100ml double cream
grating of nutmeg
250g mature cheddar, grated
2 tbsp English mustard
3 tbsp light brown soft sugar

1 Heat the oven to 180C/160C fan/gas 4. Put the gammon, skin-side up, in a deep roasting tin, then pour over 1 litre of water. Scatter over 1 tsp black peppercorns, the onion, carrots and bay leaves, then cover tightly with foil and roast for 2 hrs.

2 Meanwhile, cook the cauliflower in a large pan of boiling salted water for 3-4 mins until just cooked, then drain. Leave to steam-dry in the colander.

3 Remove the ham from the oven, take off the foil and set aside on a large dish or board until cool enough to handle. Strain the cooking juices into a jug and set aside. Using a sharp knife, cut away the string and skin to leave a thin, even layer of fat. Use the tip of the knife to score the ham fat into a diamond pattern, if you like.

4 To make the cheese sauce for the cauliflower, melt the butter in a

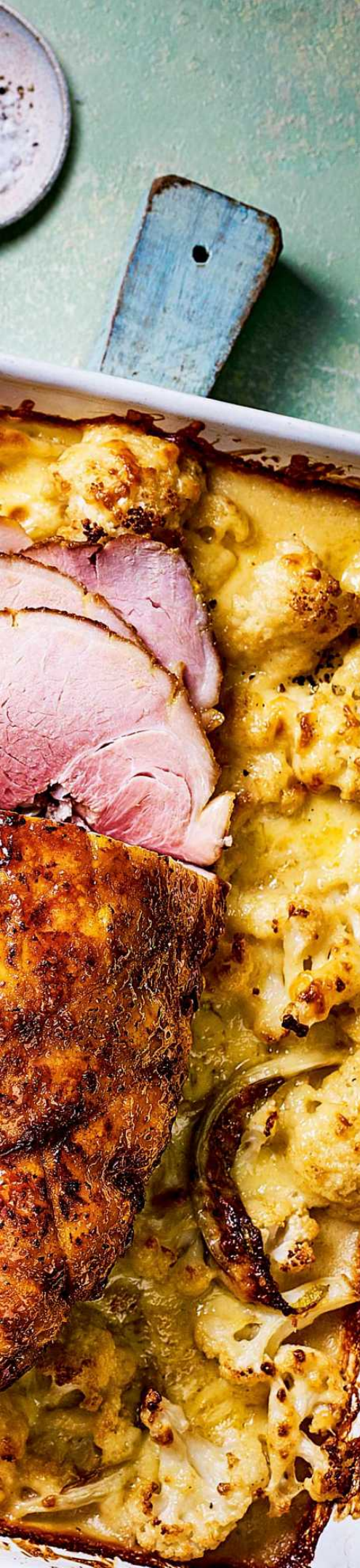
shallow saucepan and stir in the flour to make a sandy paste. Slowly pour in 500ml of the reserved ham stock to make a silky sauce, then add the cream. Season with a grating of nutmeg and a grinding of black pepper, then taste to see if it needs more salt. Bring to a simmer and stir gently for 5 mins, then take off the heat and stir through all the cauliflower and most of the cheese. *Will keep chilled for up to 24 hours.*

5 Heat the oven to 220C/200C fan/gas 7. Spoon the cauliflower cheese into a large roasting tin and bake for 20 mins until the sauce is bubbling and the cauliflower is tender.

6 Heat the grill to medium and nestle the ham, fat-side up, in the middle of the cauliflower cheese. To glaze, brush the ham fat with the mustard, then scatter over the sugar (don't worry if some goes on the cauliflower). Scatter over the remaining cheese (avoid getting any on the ham) and grill for 10-15 mins until the ham is glossy and browned and the cauliflower cheese is bubbling and golden. Leave to rest for 5 mins before serving.

PER SERVING (10) 438 kcal • fat 26g • saturates 14g • carbs 17g • sugars 9g • fibre 3g • protein 33g • salt 3.2g





Roast ham & crackling

Cook this Christmassy roast ham up to three days ahead, then keep it covered in the fridge to save on stress when you're entertaining.

SERVES 4-6 PREP 10 mins
plus cooling and drying
COOK 1 hr 30 mins EASY

**1kg skin-on uncooked
smoked gammon**
1 onion, cut in half
3 bay leaves
1 tbsp white wine vinegar
3 tbsp English mustard powder
100g dark brown soft sugar

1 Sit the gammon in a large pot with the onion, bay leaves and vinegar. Pour over enough water to cover the gammon. Bring to the boil, then simmer for 45 mins. Remove the gammon and leave to cool.

2 Once cool enough to handle, carefully cut away the gammon's skin, leaving a layer of fat attached.

Pat the skin dry with a clean tea towel, then transfer to a wire rack and leave to dry completely.

3 Heat the oven to 180C/160C fan/gas 4. Line one small roasting tin with foil and two small baking trays with baking parchment. Put the gammon in the foil-lined tin, fat-side up, and rub all over with the mustard, and then the sugar. Put the skin onto one of the baking trays and put the other piece of baking parchment on top, followed by the second baking tray. Find a weight to go on top (a heavy pan works well) then put both the gammon and skin in the oven. Roast for 30 mins, basting twice, until the gammon is golden.

4 Take the ham out of the oven and turn it up to 220C/200C fan/gas 7. Cook the crackling for 10 mins more until deep golden and crisp. Slice the gammon and break the crackling into shards to serve alongside.

PER SERVING (6) 320 kcal • fat 15g • saturates 5g •
carbs 17g • sugars 17g • fibre none • protein 28g •
salt 4.2g



Foolproof feasting

Want to take the hassle out of cooking at this time of year? Be inspired by Katie Marshall's simple but stunning recipes, which are big on flavour but low on stress

Turkey pastilla

This Moroccan-inspired filo pie combines the sweetness of dates and the crunch of toasted almonds, turning the remnants of your Christmas Day into something glamorous. It works well for the final remains of the turkey, which turns beautifully juicy after being cooked in a flavourful stock. This is a fab option for making your way through the last of the leftovers.

SERVES 8 PREP 15 mins

COOK 45 mins EASY

80g flaked almonds
2 tbsp olive oil
2 onions, thinly sliced
6 garlic cloves, crushed
2 tsp ground cinnamon, plus ¼ tsp to finish
2 tsp ground cumin
2 tsp coriander seeds
350ml concentrated chicken stock (made using a 28g stock pot), lukewarm
200g medjool dates, stoned and roughly chopped
2 large eggs, beaten
500g leftover turkey meat, shredded
25g parsley, roughly chopped
1 tbsp honey
40g salted butter, melted
270g filo pastry (7 sheets)
1 tsp icing sugar, for sprinkling

1 Heat the oven to 220C/200C fan/gas 7. Put the flaked almonds in a large deep frying pan or sauté pan without oil over a medium heat and toast, turning often, for 5-6 mins until golden. Transfer to a bowl.

2 Pour the oil into the pan and increase the heat to medium-high. Tip in the onions and cook for 6-8 mins, stirring, until softened and turning golden. Add the garlic and spices, reserving the ¼ tsp cinnamon to finish, and cook for another 2 mins until fragrant. Stir through the stock and dates, then reduce the heat to low and stir through the eggs. Stir over a low heat for 4-5 mins until thickened, then remove from the heat. Fold through the turkey, parsley, honey and toasted almonds, then season well with sea salt and freshly ground black pepper.

3 Using a pastry brush, grease a 23cm springform tin with a little of the melted butter. Lay a filo sheet over the base of the tin, so that it reaches up the inside of the tin on one half and leaves an overhang of about 12cm on the opposite side. Brush with more butter.

4 Repeat with the next filo sheet, positioning it at roughly a 45-degree angle to the first, and allowing it to hang over the opposite edge of the tin. Repeat with the remaining filo sheets, moving clockwise around the

tin and brushing generously with melted butter each time. When you are finished, the base of the tin should be completely covered, and the tin will have a splayed fan of filo evenly overhanging the outside.

5 Pack the pie full of the filling, then pull the overhanging filo over the centre, brushing the layers with more melted butter as you go. Use the final bit of butter to brush over the entire top of the pie.

6 Bake for 25-30 mins until golden brown. Allow to cool in the tin for 5 mins, then release the springform tin and invert the pie onto a large serving plate or board. In a small bowl, combine the icing sugar and remaining cinnamon. Use a sieve to dust the top of the pastilla with the mixture, then slice to serve (a serrated knife makes this easier).





Squash & feta filo parcels

This is a great meat-free Christmas main. A touch of cinnamon gives it a celebratory element, and it's deliciously indulgent, with salty, sweet and rich layers that definitely warrant the effort. Prep the fillings the day ahead, then assemble before cooking – as easy as (filo) pie. This recipe can be doubled, too.

SERVES 4 PREP 30 mins

COOK 1 hr EASY V

½ kabocha squash, or 1 medium butternut squash (1kg), deseeded and cut into 8 wedges
½ tsp ground cinnamon
4 tbsp olive oil, plus extra to brush
200g kale, tough stalks removed and leaves roughly chopped
20g salted butter
3 garlic cloves, crushed
150g soured cream
50g hard cheese or vegetarian alternative, finely grated
1 unwaxed lemon, zested
40g pine nuts
1 tbsp white wine vinegar
2 tbsp honey
½ tsp chilli flakes
5g tarragon, leaves picked and roughly chopped
4 sheets filo pastry (from a 270g pack containing 7 sheets)
2 x 200g blocks feta or vegetarian alternative, cut into thin halves horizontally (so they maintain the same shape and surface area)

1 Heat the oven to 220C/200C fan/gas 7. Put the squash on a baking sheet, sprinkle with the cinnamon and drizzle with 2 tbsp of the oil, then turn to coat. Season with sea salt and freshly ground black pepper, roast for 20 mins, then turn and roast for another 10 mins. Remove from the oven (leave the oven on) and set aside until cool enough to handle. With a spoon, scoop the flesh into a bowl and discard the skin. Put a baking sheet in the oven to preheat.

2 Meanwhile, bring a pan of water to the boil. Tip in the kale and blanch for 1 min, then drain thoroughly in a colander (use the back of a ladle to squeeze out any excess water). Leave the kale in the colander and return the dry pan to the hob set over a medium heat. Tip in another 1 tbsp of oil and the butter. Add two-thirds of the crushed garlic, cook for 30 seconds, then return the kale to the pan, adding the soured cream, hard cheese and lemon zest. Season, remove from the heat and mix well to combine.

3 In a small frying pan, heat the rest of the oil over a medium-high heat and tip in the pine nuts. Fry for 1-2 mins until lightly golden, then add the remaining garlic. Fry for 15 seconds, remove from the heat, then carefully stir in the vinegar, honey, chilli and tarragon.

4 Unroll the filo pastry sheets onto a clean work surface. Place one sheet with a short edge facing you and,

using a pastry brush, brush it with oil. Put a halved block of feta in the centre, towards the top, leaving a 2cm gap from the top edge.

5 Drizzle with a quarter of the pine nut and honey mixture, then add a quarter of the squash, flattening the mixture down to the same size and shape as the feta block. Top with a quarter of the kale mixture. Fold the left and right edges of the pastry inwards over the filling to enclose it, and make a single long, narrow strip. Brush the folded pastry with more oil and flip the feta down over itself several times, tucking in the edges so it becomes fully encased in pastry. Place the filo parcel seam-side down on a piece of baking parchment and brush with oil once more. Repeat to make four parcels.

6 Transfer the filo parcels, on the baking parchment, to the preheated baking sheet and bake for 20 mins until golden brown.







Veggie wellington

Vegetarian options needn't taste 'meaty', of course, but I'm proud of this dish being so full of umami. The dried mushrooms and miso intensify the flavours, and the filling stays satisfyingly dense. For a vegan version, omit the butter and cheese in the filling and use vegan pastry, brushing with a plant-based milk alternative instead of egg.

SERVES 6-8 PREP 40 mins plus cooling and 30 mins chilling
COOK 30 mins EASY V

5 tbsp olive oil
6 onions, thinly sliced
60g dried porcini mushrooms
175g mixed nuts, roughly chopped
3 garlic cloves, crushed
2 tbsp white wine vinegar
1 tbsp caster or granulated sugar
25g salted butter
2 tbsp white miso
2 tbsp brandy
1 tbsp Dijon mustard
250g pack ready-cooked puy lentils
50g hard cheese or vegetarian alternative, grated (optional)
2 x 320g packs ready-rolled puff pastry
140g pack mushroom pâté (optional)
1 medium egg, beaten
For the gravy
3 garlic cloves, crushed
2 tbsp white wine vinegar
2 tsp caster or granulated sugar
1 tbsp Dijon mustard
2 tbsp brandy
1 tbsp plain flour, plus extra for crimping
400ml vegetable stock
2 tbsp HP Sauce or A1 Steak Sauce
60ml double cream

- 1 Heat 2 tbsp of the oil in a medium casserole dish or saucepan over a low-medium heat. Tip in the onions with a pinch of sea salt and sauté for 25-30 mins, stirring regularly, until softened, golden and beginning to caramelise. Set aside.
- 2 Meanwhile, put the porcini in a heatproof bowl and pour over boiling water to cover. Leave to soak for 15 mins, then drain and roughly chop.
- 3 Heat the remaining oil in a frying pan, tip in the nuts and fry over a medium heat for 3-4 mins until golden. Add the garlic, fry for 1 min, then add the vinegar and sugar. Bubble for 1 min, then add the butter, stirring to melt. Stir through the miso, brandy and mustard, then remove from the heat. Stir through the lentils, cheese, the chopped porcini and half the sautéed onions; reserve the other half for the gravy. Set the filling aside and leave to cool to room temperature.
- 4 To prepare the wellington, line a large shallow baking tray with baking parchment. Carefully unroll both sheets of puff pastry, placing one on the lined baking tray and the other one on a work surface. Evenly spread half of the mushroom pâté, if using, onto the pastry on the baking sheet, leaving a 5cm border all the way around. Spread the remaining pâté on the second pastry sheet, leaving just a 2cm border all the way around. Carefully mound the filling onto the first pastry sheet, covering the pâté layer and mounding the filling up in the centre. Use a pastry brush to brush the edges of the bottom pastry layer with some of the beaten egg.
- 5 Carefully lay the second pastry sheet on top and gently press down to

compact the filling. Use a fork dipped into flour to crimp the edges of the top layer of the pastry to the bottom layer. Brush the top with some more beaten egg. Make a couple of air holes in the top with the tip of a sharp knife. Trim away any excess pastry from the edges and use this to decorate the top, if you like. Chill for 30 mins while you heat the oven to 220C/200C fan/gas 7.

- 6 Brush the chilled wellington again with beaten egg. Bake for 15 mins until puffed, then reduce the oven to 200C/180C fan/gas 6 and bake for another 10-15 mins until golden. Set the wellington aside to firm up for 10 mins before slicing.
- 7 While the wellington is baking and resting, make the gravy. Put the remaining sautéed onions in a pan over a medium heat. Add the garlic and cook for 1 min, stirring, then add the vinegar and sugar. Bubble briefly, then stir in the mustard, brandy and flour. Slowly add the stock, stirring between additions, until smooth. Cook for 5 mins until thickened, then add the HP Sauce, followed by the double cream, and season with freshly ground black pepper.
- 8 Slice the wellington carefully using a large, serrated knife and drizzle over the gravy to serve.



Recipes extracted from *Foolproof Festive* by Katie Marshall (£14, Quadrille). Photography by Rita Platts. Recipes are not retested by us.



Twixmas dinner

Simple, comforting suppers to enjoy on those
quieter days between Christmas and New Year



Creamy miso
beans on toast,
p86



Borlotti bean &
white fish stew, p86

Butter bean
saag, p86



Borlotti bean & white fish stew

SERVES 2 **PREP** 15 mins
COOK 30 mins **EASY**

100g cavolo nero or any dark leafy greens
2 tbsp olive oil
1 small onion, finely chopped
2 rosemary sprigs
3 garlic cloves, sliced
400g can cherry tomatoes
200ml vegetable or chicken stock
400g can borlotti beans, drained and rinsed
2 chunky, skinless white fish fillets, (about 250g)
crusty bread, to serve

1 Remove the stalks from the cavolo nero and finely chop, then tip into a wide saucepan or small casserole dish with the oil and put over a medium-high heat. Shred the leaves and set aside. Tip the onion and rosemary into the pan and cook for 10-12 mins until everything has slightly softened.

2 Stir in the garlic and sizzle for a few minutes until fragrant, then add the can of tomatoes. Swill out the can with the stock and pour this in too. Bring to a simmer and let it bubble for 5-7 mins until reduced. Stir in the beans, then add the fish and cavolo nero leaves. Cover with a lid and cook for a further 7-9 mins until the fish is cooked through and tender. Season to taste and serve with crusty bread.

PER SERVING 407 kcals • fat 14g • saturates 2g • carbs 27g • sugars 10g • fibre 14g • protein 37g • salt 0.9g

Creamy miso beans on toast

SERVES 2 **PREP** 5 mins
COOK 10 mins **EASY** **V**

2 tbsp butter
2 garlic cloves, peeled
4 thick spring onions, thinly sliced, white and green parts kept separate
1 tbsp white miso
400g can white beans, drained and rinsed
½ lemon, juiced
2 thick slices sourdough bread, toasted
crispy chilli oil, to serve (optional)

1 Heat the butter in a frying pan over a medium heat. Lightly bash the garlic using the side of a knife and add to the pan along with the white parts of the spring onions. Stir to coat in the butter and fry for 3-4 mins. Stir in the miso and beans with 200ml water. Bring to a simmer and cook for a further 4-5 mins.

2 Remove the garlic and, using the back of a wooden spoon, lightly press some of the beans against the side of the pan to mash them slightly. Stir in half the green tops of the spring onions and season with salt, pepper and the lemon juice.

3 Spoon the beans over the toast. Drizzle over the chilli oil, if using, and garnish with the remaining green spring onion tops to serve.

PER SERVING 452 kcals • fat 14g • saturates 8g • carbs 58g • sugars 5g • fibre 9g • protein 18g • salt 2.2g

Butter bean saag

SERVES 2 **PREP** 15 mins
COOK 20 mins **EASY** **V**

25g ghee or butter
1 onion, finely chopped
1 tsp black mustard seeds
20g ginger, grated
3 garlic cloves, grated
1 green chilli (deseeded if you prefer less heat), finely chopped
1 tbsp tomato purée
1 tsp ground cumin
1 tsp ground coriander
½ tsp ground turmeric
1 tsp dried fenugreek leaves (optional)
400g frozen spinach
400g can butter beans, drained and rinsed
½ lemon, juiced
chapatis and mango chutney, to serve

1 Heat the ghee in a frying pan over a medium-high heat. Stir in the onion and mustard seeds and fry for 5 mins until golden around the edges and the mustard seeds are popping. Mix in the ginger, garlic, green chilli and tomato purée. Cook for 4-5 mins until fragrant and caramelised.

2 Stir in the remaining spices, the fenugreek leaves, if using, and the spinach with a splash of water. Simmer for 10 mins until the spinach has completely defrosted and the liquid has thickened and reduced. Stir through the beans and lemon juice, then season to taste. Serve with the chapatis and mango chutney.

PER SERVING 341 kcals • fat 16g • saturates 8g • carbs 25g • sugars 7g • fibre 17g • protein 16g • salt 0.1g





Pistachio pesto salmon & vegetable traybake

SERVES 4-5 **PREP** 20 mins

COOK 35 mins **EASY**

600g sweet potatoes, thinly sliced

200g cherry tomatoes

300g long-stem broccoli

2 tbsp olive oil

4 boneless salmon fillets

50g pistachios

For the pesto

60g pistachios

40g basil leaves

30g parmesan

1 large garlic clove

100ml extra virgin olive oil, plus a little extra if needed

1 Heat the oven to 180C/160C fan/gas 4. Rinse the sweet potato slices to remove excess starch, then put in a large bowl with the tomatoes and broccoli. Drizzle with the oil and toss to coat. Spread everything out into a single layer on a large baking tray and bake for 15-20 mins until the potatoes have softened.

2 Meanwhile, combine all the pesto ingredients in a blender and blitz to a coarse texture, or mash using a pestle and mortar. Add a little more extra virgin olive oil, if needed, to adjust the consistency to your liking.

3 Remove the tray of vegetables from the oven, add the salmon and sprinkle over the pistachios. Spread 1 heaped teaspoon of pesto over each salmon fillet. Reserve the remaining pesto.

4 Return the tray to the oven and bake for 12-15 mins until the salmon is opaque and cooked through. Serve the remaining pesto on the side or drizzle it over the vegetables.

PER SERVING (5) 887 kcal • fat 60g • saturates 10g • carbs 40g • sugars 13g • fibre 11g • protein 41g • salt 0.4g





Cajun pulled chicken tacos with black bean salad

SERVES 4 **PREP** 20 mins

COOK 20 mins **EASY**

500g chicken thigh fillets
2-3 tbsp Cajun spice mix
2 tbsp olive oil
400g can black beans, drained
340g can sweetcorn, drained
½ cucumber, finely chopped
1 large ripe avocado, diced
30g coriander, chopped
2 tbsp lime juice (approx 1 lime)
1 large red chilli, deseeded and chopped (optional)
8 soft tacos

1 Put the chicken thighs, Cajun spice and oil in a large bowl, and mix well, ensuring the chicken is thoroughly coated. Heat a large pan over a medium heat and sear the chicken for 2 mins each side until browned. Pour in 50ml water, cover and cook for 8 mins until the chicken is opaque and cooked through – the water helps keep the chicken tender; you can evaporate any remaining liquid once cooked. Remove from the heat and shred the chicken using two forks.

2 Meanwhile, mix the black beans, sweetcorn, cucumber, avocado, coriander, lime juice and some salt and pepper in a large bowl. Add the chilli, if using, and mix well.

3 Warm the tacos in a dry frying pan over a medium heat. To serve, spoon the salad onto each taco and top with the shredded chicken.

PER SERVING 533 kcal • fat 22g • saturates 5g • carbs 49g • sugars 6g • fibre 9g • protein 31g • salt 1.3g



Mushroom & kale spaghetti

SERVES 4-5 **PREP** 20 mins

COOK 20 mins **EASY** **V**

250g spaghetti
2 tbsp olive oil
4 garlic cloves, thinly sliced
1 red chilli, thinly sliced
400g chestnut mushrooms, thinly sliced
150g kale, stalks removed and roughly chopped
400g can butter beans, drained
2 tbsp white miso
1 lemon, juiced
125ml crème fraîche (optional)

1 Cook the spaghetti in salted boiling water following pack instructions until al dente. Reserve a cup of the pasta water, then drain.

2 Meanwhile, heat the oil in a large saucepan over a medium heat. Fry the garlic and chilli for 1-2 mins until the garlic starts to turn golden. Tip in the mushrooms and cook for 4-5 mins more until softened. Add the kale and cook for another 3-4 mins until wilted.

3 Tip the beans, miso and 150ml of the pasta water into a blender and blitz until smooth, adding more pasta water if needed.

4 Tip the bean sauce into the kale and mushrooms and cook for another 2-3 mins, adding more pasta water if the sauce is too thick. Season with salt, black pepper and lemon juice to taste. Stir in the crème fraîche, if using. Toss the spaghetti into the sauce and serve at once.

PER SERVING (5) 305 kcal • fat 6g • saturates 1g • carbs 2g • sugars 1g • fibre 7g • protein 8g • salt 0.9g





Prawn, pea & spinach coconut curry with microwave quinoa rice

SERVES 4-5 **PREP** 20 mins
COOK 20 mins **EASY**

150g quinoa
150g basmati rice
1 small red onion, chopped
1 tbsp olive oil
½ tsp cumin seeds
1 tsp finely chopped ginger
1 tsp finely chopped garlic
3 tbsp tomato purée
300g coconut cream
300g frozen peas
300g king prawns
200g baby spinach leaves
½ tsp ground turmeric
1 lime, to serve (optional)

1 Rinse and drain the quinoa and rice in a sieve three times to remove any excess starch. Tip into a very

large bowl (this will prevent over-spill in the microwave), pour in 300ml boiling water from the kettle, cover with a heavy plate, and microwave on high for 15 mins. Leave to rest, still covered, for 5 mins then fluff up using a fork.

2 Meanwhile, in a pan over a medium heat, fry the onion in the oil until it starts to brown. Add the cumin, ginger and garlic, and stir for a minute. Mix in the tomato purée and cook for another minute.

3 Add the coconut cream, peas, prawns, spinach, turmeric and salt. Cover and cook for about 5 mins until the prawns turn opaque and pink, and the spinach has wilted. Add a little water to adjust the consistency as needed. Serve the curry over the quinoa rice with a squeeze of fresh lime, if you like.

PER SERVING (5) 557 kcals • fat 27g • saturates 19g •
carbs 50g • sugars 9g • fibre 7g • protein 24g • salt 0.6g



Spinach & blue cheese penne

SERVES 2 **PREP** 5 mins
COOK 25 mins **EASY** **V**

20g walnut pieces
1 tsp rapeseed oil
2 slim leeks (about 170g), well washed and thinly sliced
175g wholemeal penne
2 garlic cloves, finely grated
160g baby spinach
40g blue cheese or vegetarian alternative, cut into small cubes

1 Tip the nuts into a large non-stick pan and toast over a low heat for a few minutes, then remove to a plate. Return the pan to the heat and tip in the oil. Cook the leeks for 10 mins, stirring frequently, until softened. Meanwhile, in a separate pan, cook the penne following pack instructions for 12 mins until al dente.

2 Stir the garlic into the leeks, then add the spinach and cook until wilted. Drain the pasta, retaining a mugful of cooking water. Tip roughly half the water into the vegetables along with the pasta and half the cheese, then stir well over the heat to emulsify. Add a little more cooking water if needed. Toss through the rest of the cheese with the toasted walnuts.

PER SERVING 508 kcals • fat 18g • saturates 6g •
carbs 62g • sugars 3g • fibre 12g • protein 19g • salt 0.6g





Tempeh pad Thai

SERVES 4-5 **PREP** 20 mins

COOK 20 mins **EASY**

150g rice noodles
2 tbsp rapeseed oil
200g tempeh, cut into cubes
4 spring onions, sliced
300g beansprouts
3 small peppers (ideally different colours), sliced
3 eggs
handful of roasted salted peanuts, roughly chopped
1 sliced red chilli, a few coriander leaves and 1 lime, cut into wedges, to serve (optional)

For the sauce

2 tbsp palm sugar or brown sugar

3 tbsp fish sauce
3 tbsp tamarind paste
1 tbsp soy sauce
1 tsp finely chopped garlic (about 4 cloves)

1 Soak the noodles in water following pack instructions. Once softened, drain and set aside.

2 Heat the oil in a pan over a medium heat and fry the tempeh for a few minutes until browned. Remove and set aside on a plate.

3 In the same pan, stir-fry the spring onions, beansprouts and peppers for a few minutes, ensuring the vegetables remain crunchy.

4 Crack the eggs into a bowl and whisk lightly with a fork. Push the vegetables to one side of the pan and

pour in the eggs. Scramble the eggs gently, then add the noodles and tempeh. Stir until well combined.

5 In a separate pan, combine all the sauce ingredients with 100ml water. Cook over a medium heat, stirring constantly, until the sugar dissolves and the sauce thickens slightly. Pour the sauce over the noodles and vegetables, and mix well to ensure all the ingredients are evenly coated. To serve, sprinkle with the peanuts, sliced red chilli and coriander, with lime wedges on the side for squeezing over, if you like.

PER SERVING (5) 486 kcal • fat 16g • saturates 2g • carbs 56g • sugars 21g • fibre 8g • protein 24g • salt 4.1g





Fragrant chilli crab fried rice with crispy leeks

Transform a weeknight dinner into something that's a bit more special using sustainably sourced crab and some crispy fried leeks.

SERVES 4 PREP 15 mins

COOK 15 mins EASY

3 leeks
sunflower or vegetable oil, for frying
4 garlic cloves, grated
2 tbsp ginger, grated
1 tbsp caster sugar
1½ tbsp soy sauce
2 tsp fish sauce
1½ tbsp sriracha chilli sauce, plus extra to serve
500g cooked basmati or jasmine rice
2 eggs, beaten
100g white crabmeat

1 lime, ½ juiced, ½ cut into wedges or cheeks, to serve
small handful of coriander, to serve

1 Cut the leeks in half down the centre, run under the tap to wash out any dirt trapped between the layers, then thinly slice.

2 Pour enough oil in a wok or deep frying pan to come a few centimetres up the side. Heat the oil over a medium heat for a few minutes, then drop the green ends of the leeks into the hot oil, being careful not to splash. Fry for 2-3 mins until golden brown and crispy. Transfer to a sheet of kitchen paper using a slotted spoon. Season with salt and then set aside.

3 Pour away all but 1-2 tbsp oil from the wok (save the rest to use in future stir-fries). Tip the remaining leeks,

garlic and ginger into the wok and stir-fry over a medium heat for a few minutes to soften.

4 Mix the sugar, soy sauce, fish sauce and sriracha in a bowl. Tip into the pan along with the rice and fry for a few minutes until the rice has broken up. Make a space in the centre and add the eggs. Leave to set for a minute, then scramble into the rice.

5 Stir in the crabmeat and lime juice. Serve the rice scattered with the coriander and crispy leeks, with extra sriracha on the side and lime wedges for squeezing over.

PER SERVING 322 kcs • fat 9g • saturates 2g • carbs 43g • sugars 9g • fibre 4g • protein 14g • salt 2.1g

Freezer fillers

Entertaining's a breeze with these brilliant ideas – simply prep ahead and then freeze until needed



Mushroom croque
monsieur scrolls, p96



Kimchi chicken
schnitzels, p96

Mushroom croque monsieur scrolls

These little pastries work just as well for an indulgent breakfast as they do for a dinner party. If you're not keen on mushrooms, simply leave them out and have the classic cheese and ham combination instead.

SERVES 8 as a starter **PREP** 25 mins
plus cooling **COOK** 1 hr **EASY**
✳ (unbaked)

25g butter
25g plain flour
250ml whole milk
1 tbsp wholegrain mustard
1 bay leaf
grating of fresh nutmeg
2 tbsp olive oil
300g closed cup mushrooms,
finely sliced
few thyme sprigs, leaves picked
320g puff pastry sheet
60g gruyère, finely grated
100g smoked ham slices,
roughly torn
1 egg, beaten

1 Start by making a béchamel sauce. Heat the butter in a saucepan over a medium heat until melted and foaming, stir in the flour and cook for 2-3 mins, stirring well, until the flour has darkened slightly. Pour in the milk, a splash at a time, whisking well after each addition. Bring to a simmer and stir in the mustard, bay leaf and nutmeg. Let it gently bubble away, stirring occasionally, for 5-7 mins until thickened and reduced. Season to taste, then set aside and leave to cool to room temperature.

2 Heat the oil in a frying pan over a medium-high heat. Stir in the mushrooms and thyme, and fry for 5-7 mins until golden all over. Tip out onto a plate and spread out to cool to room temperature.

3 Unroll the pastry sheet and spread over the cooled béchamel sauce, leaving a 3cm border on the longest side furthest away from you. Scatter over the cooled mushrooms, and the gruyère, and arrange the ham slices on top, leaving the border free. Brush the border with a little water. Starting

from the long end closest to you, roll up tightly, using the parchment to help, pressing with your fingers to seal. Cut into eight even pieces and stuff any bits that fall out back in. *To freeze, line a freezer-proof container with baking parchment and arrange the scrolls in a single layer inside. Will keep frozen for up to three months. Cook as in step 4 but for 45-50 mins.*

4 Heat the oven to 200C/180C fan/gas 6. Put the scrolls on a large baking tray, spaced well apart, as they will puff up in the oven. Generously brush the sides and tops of the scrolls with beaten egg. Bake for about 30 mins until golden, bubbling and puffed up. Leave to cool on the baking tray for 15 mins to firm up before serving warm. *Will keep chilled in an airtight container for up to two days.*

PER SERVING 304 kcals • fat 21g • saturates 10g •
carbs 17g • sugars 2g • fibre 2g • protein 10g • salt 0.9g



Kimchi chicken schnitzels

SERVES 4 **PREP** 35 mins plus at least
2 hrs brining **COOK** 10 mins **EASY**
✳ (uncooked)

4 chicken breasts
150g kimchi, finely chopped plus
3 tbsp brine
2 eggs
50g plain flour
150g dried fine white breadcrumbs
½ white cabbage, very finely sliced
1.5 litres vegetable oil
150g mayonnaise
1 tbsp rice vinegar
lemon wedges, to serve

1 Butterfly the chicken breasts by cutting through the thickest part of the breast with a sharp knife, stopping 1cm before the edge, then open out like a book. Cover with a sheet of baking parchment and, using a rolling pin, bash each chicken breast until it's as thin as possible. Transfer to a container and pour over

the kimchi brine, turning until well coated. Chill for 2-24 hrs.

2 Remove the chicken breasts from the brine and lay on a clean chopping board. Lightly salt both sides and set aside. Pour the brine into a shallow bowl and whisk in the eggs. Tip the flour and breadcrumbs into two separate shallow bowls. Dip the chicken breasts into the flour first, pressing to coat, then into the egg mixture and finally the breadcrumbs, then press well again.

3 *To freeze the schnitzels, transfer to a wire rack lined with baking parchment. Carefully put the rack flat in the freezer and leave for around 5 hrs until frozen solid, then transfer to a container, with baking parchment between each schnitzel. Will keep frozen for up to three months. Reheat as in step 5 but for 5 mins each side.*

4 On the day of serving, put the cabbage in a bowl of iced water and leave to rest for 10 mins. Just before serving, drain and dry in a salad spinner to crisp it up, or put in a clean

tea towel and swing it round to spin it in the same way.

5 Pour the oil into a wide, deep saucepan (make sure it's no more than a third full), set over a medium heat and heat gently until a few breadcrumbs sprinkled in sizzle and turn brown in around 30 seconds. Carefully lay the chicken schnitzels in the hot oil, one or two at a time depending on how wide the pan is, and fry for 2-3 mins each side. Transfer to a baking tray and keep warm in a low oven.

6 Meanwhile, combine the kimchi, mayonnaise and vinegar, and season to taste. Serve the schnitzels with the kimchi mayonnaise and crisp cabbage on the side, with lemon wedges for squeezing over.

PER SERVING 751 kcals • fat 43g • saturates 4g •
carbs 44g • sugars 7g • fibre 2g • protein 46g • salt 1.5g



Pear, chocolate & oat pudding

Crowdpleasing and oh-so comforting, this gooey, rich chocolate and pear pudding makes a simple but satisfying dinner party dessert.

SERVES 6-8 **PREP** 20 mins plus
15 mins cooling **COOK** 35 mins
EASY V * (unbaked)

180g salted butter, plus extra for
the baking dish
200g dark chocolate,
roughly chopped
180g caster sugar

3 eggs
100g plain flour
50g porridge oats
3 ripe pears, halved
double cream, to serve (optional)

1 Butter a baking dish well (ours was 20cm). Tip the chocolate and butter into a large heatproof bowl set over a pan of barely simmering water, making sure the base doesn't touch the water. Stir regularly until melted, then remove from the heat and whisk in the sugar. Leave to cool for 10 mins.

2 Crack in the eggs, one by one, whisking well after each addition,

before stirring in the flour and most of the oats. Pour into the prepared dish and nestle the pears on top, cut-side up. Scatter over the remaining oats and cover. *Will keep chilled for up to four days, or frozen for up to two months. Cook as in step 3 but for 35-40 mins.*

3 Heat the oven to 190C/170C fan/gas 5. Bake for 25-30 mins until set on the top and sides, but gooey in the centre. Remove from the oven and leave to cool for 5 mins before serving with cream poured over, if you like.

PER SERVING (8) 523 kcal • fat 31g • saturates 18g •
carbs 53g • sugars 38g • fibre 4g • protein 6g • salt 0.5g

Desserts

Christmas calls for dazzling, decadent puds – and these glorious creations fit the bill perfectly

Brandy butter caramel pears with spiced Basque-style cheesecake

SERVES 10-12 **PREP** 30 mins plus cooling and 3 hrs chilling **COOK** 1 hr **EASY** **V**

200g caster sugar
1 cinnamon stick
1 star anise
1 vanilla pod, split and seeds scraped out, or use 2 tsp vanilla extract
50ml brandy
6 small firm pears
50g butter
200ml double cream
For the cheesecake
750g soft cheese
225g caster sugar
2 tbsp plain flour
1 tbsp ground cinnamon
200g soured cream
4 medium eggs
2 tsp vanilla extract

1 Heat the oven to 240C/220C fan/gas 9 ensuring there's plenty of space above the middle shelf. Line a deep 20cm loose-bottomed cake tin with two large sheets of baking parchment stacked on top of one another, criss-crossed and leaving plenty overhanging the rim. Press the parchment into the base and up the side of the tin. Set aside.

2 To make the cheesecake, tip the soft cheese and sugar into a large bowl or the bowl of a stand mixer. Beat using an electric whisk (or the mixer) for 1-2 mins until the sugar has dissolved (check by rubbing a little mixture between your fingertips – if it feels grainy, mix for another minute or so). If the mixture becomes very runny, beat until it thickens up again.

3 Tip in the flour, cinnamon, soured cream, eggs, vanilla and $\frac{3}{4}$ tsp salt, and mix again until smooth. Scrape the cheesecake mixture into the tin and bake for 35 mins on the middle shelf of the oven until puffed up and deeply caramelised, with a slight wobble in the middle. Remove from the oven and leave to cool completely in the tin – it will sink as it cools. Chill for 3 hrs before serving. *Will keep chilled up to two days.*

4 For the pears, cut out a circle of baking parchment using a large pan as a template. This is a cartouche and will be used to cover the pears as they're poaching (it should be the same size as the pan as it helps keep the pears submerged and the liquid from evaporating too quickly). Set this aside. Tip the sugar, cinnamon stick, star anise, vanilla seeds and pod, the brandy and 500ml water into the pan you used as a template. Warm the mixture over a low heat until just steaming and the sugar has dissolved.

5 Peel the pears, leaving the stalks intact. Slice in half lengthways through the core, then use a melon baller or small, sharp knife to remove the hard core and pips. Carefully lower the pears into the steaming liquid in the pan. Cover the surface with the circle of baking parchment and cook over a low-medium heat for 20 mins until the tip of a knife easily slides into the pears. Lift out of the poaching syrup to a plate using a slotted spoon and set aside.

6 Increase the heat under the pan of poaching syrup and add the butter, cream and a

pinch of salt. Bring to a bubble and cook for 10-15 mins until the colour deepens to a light caramel and the sauce thickens. *Once cool, the pears and caramel will keep chilled for up to three days. Reheat the caramel in a pan over a low heat.*

7 Cut the cheesecake into wedges and serve with the poached pears and brandy butter caramel poured over the top or alongside.

PER SERVING (12) 514 kcal • fat 32g • saturates 20g • carbs 45g • sugars 42g • fibre 2g • protein 7g • salt 0.6g



Pear, brown sugar & cardamom trifle

SERVES 10-12 **PREP** 30 mins plus at least 9 hrs 30 mins cooling, infusing and chilling **COOK** 30 mins

MORE EFFORT V

200g madeira sponge
600ml double cream
6 cardamom pods, seeds removed and ground using a pestle and mortar or spice grinder

2 tbsp icing sugar
25g toasted flaked almonds

For the pears and jelly

6 pears
8 cardamom pods, bashed
400ml white wine (check the label to ensure it's vegetarian)

100g light brown soft sugar

6 gelatine leaves or vegetarian alternative

For the custard

500ml whole milk

500ml double cream

8 cardamom pods, bashed and seeds removed

6 medium egg yolks (freeze the whites to use in another recipe)

100g light brown soft sugar

45g cornflour

1 Prepare the pears. Peel and put in a pan with their skins, the cardamom pods, wine, sugar and 1 litre water. Cover, bring to the boil, then reduce the heat and simmer for 15-20 mins until the pears are tender. Remove to a bowl using a slotted spoon. Leave the pears until cool enough to handle, then halve, removing any tough cores. Strain the poaching liquid, reserving 600ml. Set aside.

2 Thickly slice the madeira sponge and arrange in the base of a trifle dish in a single layer, trimming to fit if needed. Stand the pear halves on top around the edge, cut-sides facing out. Chop any excess pears and spoon into the middle.

3 Soak the gelatine leaves in a bowl of cold water for 5 mins. Put the 600ml reserved poaching liquid in a pan. After 5 mins, squeeze any excess water from the gelatine leaves and add to the poaching liquid. Warm over a low heat, stirring until the gelatine has dissolved, then immediately remove from the heat. Cool for a few minutes before slowly pouring the jelly mixture over the sponge and pear layers. Chill for at least 5 hrs, or until the jelly is set. *Will keep chilled overnight.*

4 To make the custard, pour the milk and cream into a pan with the cardamom seeds. Warm over a low heat until steaming, then remove from the heat and leave to infuse for 1 hr. Just before the time is up, whisk the egg yolks, sugar and cornflour together in a large bowl or jug until smooth. Strain the cream mixture, then whisk a few spoonfuls into the egg mixture to combine. Gradually pour in the rest of the cream mixture, stirring until fully incorporated. Pour the custard into a pan and bring to a simmer over a low heat, stirring until thickened. If any lumps appear, whisk until smooth or strain through a sieve. Cool for 5 mins, then pour the custard over the set jelly. Chill for 3 hrs until set.

5 Pour the cream and ground cardamom into a bowl and leave to infuse for 30 mins. Sift in the icing sugar, then whisk to soft peaks using an electric whisk. Spoon or pipe the whipped cream over the custard, then scatter over the flaked almonds and serve. *Best served on the day, but will keep chilled for up to two days.*

PER SERVING (12) 703 kcal • fat 57g • saturates 34g • carbs 37g • sugars 30g • fibre 2g • protein 7g • salt 0.2g

Pear, brown sugar & cardamom trifle



Pistachio & sour
cherry baked
alaska, p102

Black forest
traybake, p102



Pistachio & sour cherry baked alaska

SERVES 10 PREP 30 mins plus freezing and cooling **COOK** 20 mins
MORE EFFORT V

1 litre pistachio ice cream
200g sour cherry compote or fruit spread (we used Darbo Sour Cherry 80% Fruit)
25g pistachio nibs or chopped pistachios

For the meringue

3 egg whites (freeze the yolks for another recipe)
200g caster sugar
1 tsp lemon juice or vinegar

For the pistachio sponge

100g softened butter, plus extra for the tin
50g shelled pistachios
100g golden caster sugar
2 eggs
100g self-raising flour
2 tbsp milk

1 To make the sponge, butter a 20cm cake tin and line with baking parchment. Blitz the pistachios in a small blender until chopped to a fine texture similar to ground almonds. Be careful not to over-process or the oils release and create a paste. Heat the oven to 180C/160C fan/gas 4.
2 Beat the butter and sugar in a bowl using an electric whisk, then whisk in the eggs, one at a time. Fold in the flour, milk and ground pistachios, then spoon into the tin and smooth the surface. Bake for 20 mins until the sponge is golden and springs back when pressed. Cool on a wire rack.
3 Bring the ice cream out of the freezer to soften for 10 mins and double line a medium glass bowl with strips of baking parchment, leaving some overhang. Scoop in the ice cream and press down using the back of a spoon and smoothing the surface. Return to the freezer.
4 Trim the cooled sponge so it will fit on top of the ice cream later. Use the bowl of ice cream as a guide, then return it to the freezer.

5 To make the meringue, beat the egg whites to soft peaks using an electric whisk, then add the sugar, 1 tbsp at a time, whisking between each addition until it reaches stiff peaks. Whisk in the lemon juice.
6 You will need to assemble the alaska quickly to prevent the ice cream melting, so have a kitchen blowtorch, spatula, the compote and the sponge ready when you take the bowl of ice cream out of the freezer. Spread the compote over the ice cream, then press on the sponge. Invert onto a serving plate so the sponge is now on the bottom, using the baking parchment to help turn it out. Remove the baking parchment.
7 Dollop on the meringue, spreading and swirling it down the side using a spatula until the ice cream is fully covered. Blowtorch the meringue all over until golden (see tip, right). Scatter over the pistachio nibs. Serve immediately.

PER SERVING 415 kcals • fat 17g • saturates 8g • carbs 57g • sugars 45g • fibre 1g • protein 7g • salt 0.5g

tip

If you don't have a kitchen blowtorch, slide the meringue-topped ice cream under a hot grill for 2-3 mins until the meringue is just starting to brown.



Black forest traybake

SERVES 10 PREP 45 mins plus cooling and chilling **COOK** 40 mins **EASY V**

175ml extra virgin olive oil
2 eggs
175ml soured cream
170ml coffee, made with 2 tsp instant coffee granules and left to cool slightly
250g plain flour
90g cocoa powder
2 tsp bicarbonate of soda
1 tsp baking powder
125g golden caster sugar
125g light brown soft sugar
50g hazelnuts, toasted and roughly chopped, to serve
For the chocolate ganache
200ml double cream
2 tsp malt powder (optional)
100g dark chocolate, roughly chopped
100g milk chocolate, roughly chopped
For the roasted cherries
300g frozen cherries

25g light brown soft sugar
1 lemon, juiced
1 tbsp cornflour
½ vanilla bean pod, seeds scraped
For the kirsch cream
400ml double cream
2 tsp kirsch
½ vanilla bean pod, seeds scraped
30g icing sugar

1 Heat the oven to 200C/180C fan/gas 6 and line a 30cm traybake tin with baking parchment. Whisk the oil, eggs, soured cream and cooled coffee in a large jug. Combine the flour, cocoa powder, bicarbonate of soda, baking powder, both sugars and a pinch of salt in a large bowl, then whisk the wet ingredients into the dry until the mixture is smooth and no pockets of flour remain. Pour into the tin and bake for 20-22 mins until a skewer inserted into the middle comes out clean. Cool in the tin for 20 mins, then remove to a wire rack to cool completely.
2 Meanwhile, make the ganache. Warm the double cream and malt

powder, if using, in a small saucepan over a low heat, whisking until any powder has dissolved and the cream is steaming. Put both chocolates in a medium heatproof bowl and pour over the hot cream. Set aside for 1 min, then whisk until smooth and glossy. Leave to cool completely, then chill until ready to use.

3 For the cherries, combine all the ingredients in a bowl, then spread over a baking tray lined with baking parchment. Roast for 20 mins, then leave to cool.
4 When ready to assemble, whip the ganache using an electric whisk for 3-4 mins until it holds stiff peaks and resembles buttercream. To make the kirsch cream, pour the cream, kirsch, vanilla seeds and icing sugar into a large bowl and whip to soft peaks. Put the cooled sponge on a serving tray, spread over the ganache, then spoon over the cream. Dot over the cherries and sprinkle over the hazelnuts. *Will keep chilled for up to three days.*

PER SERVING 904 kcals • fat 65g • saturates 30g • carbs 66g • sugars 43g • fibre 4g • protein 10g • salt 0.8g

Mint choc chip ice cream bombe

SERVES 8-10 **PREP** 20 mins plus at least 4½ hrs freezing **COOK** 10 mins
EASY V

1 litre mint choc chip ice cream
500g chocolate ice cream
200g dark mint chocolate
500g vanilla ice cream
100g dark chocolate

To decorate

bubbly mint chocolate, mint chocolate sticks or chocolate mint thins

1 Remove the mint choc chip ice cream from the freezer and leave to soften for 20-30 mins until it's easy to scoop and mould. Spoon into a freezerproof bowl around 1.2 litres or 20cm in diameter at the top (if you don't have a bowl this size, a larger one is fine, you will just have a wider, shorter bombe). Spread the ice cream all over the inside of the bowl to make a layer about 2-3cm thick. Put the bowl in the freezer for 30-45 mins until the ice cream sets again.

2 Around 20 mins after putting the bowl in the freezer, remove the chocolate ice cream from the freezer. Leave to defrost for 10 mins. Meanwhile, melt half the dark mint chocolate in a bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water, or do this in the microwave in 10-second bursts, stirring until smooth. Once the mint choc chip ice cream has set (it's fine if it's a tiny bit soft), drizzle over the melted chocolate. It should set almost as soon as it touches the ice cream. Layer in the chocolate ice cream making it as even as you can. Freeze for 30-45 mins to set again.

3 Remove the vanilla ice cream from the freezer and set aside for 20 mins, then melt the remaining dark mint chocolate towards the end of that

time. Drizzle the melted chocolate over the chocolate ice cream layer, then fill the bowl to the top with the vanilla ice cream, smoothing down the surface with a spatula. Put back in the freezer for at least 3 hrs, or overnight.

4 When you're ready to serve, melt the dark chocolate, then remove the bombe from the bowl by quickly dipping the bowl in hot water and inverting it onto a plate. If the ice cream on the outside melts too much, put back in the freezer to set a little. Drizzle over the melted dark chocolate and decorate with your choice of mint chocolate pieces.

PER SERVING (10) 325 kcs • fat 18g • saturates 11g • carbs 35g • sugars 31g • fibre 3g • protein 5g • salt none



Baileys cream & chocolate choux wreath

SERVES 9 **PREP** 40 mins plus cooling
COOK 50 mins **EASY V**

For the choux buns

75ml milk
75g unsalted butter, chopped into small cubes
1 tsp golden caster sugar
140g plain flour
3 eggs
flaked toasted almonds, gold pearls and icing sugar, to decorate (optional)

For the chocolate sauce

100g chocolate
15g butter
100ml double cream
1 tbsp Baileys or other Irish cream liqueur

For the cream

25g icing sugar
300ml double cream
50ml Baileys or other Irish cream liqueur
½ tsp vanilla extract

1 Line a large baking sheet with baking parchment. Use a 10cm cookie cutter to draw a circle in the middle of the baking parchment, then use a 6cm cookie cutter to draw nine circles evenly spaced around the edge of the 10cm circle (touching slightly is fine).

2 Heat the oven to 200C/180C fan/gas 6. To make the choux, put the milk, 75ml water, the butter, ¼ tsp salt and the sugar in a medium saucepan over a medium-high heat, and bring to a full rolling boil. Once boiling and the butter has melted, remove from the heat, tip in the flour and immediately beat with a wooden spoon to a smooth paste. Return to the heat and beat for 1-2 mins to dry it out a little. Tip the paste into a large bowl and beat for 1-2 mins to cool down slightly.

3 Pour the eggs onto the paste, one at a time, beating or whisking with an electric whisk until fully combined before adding another. Put the dough in a piping bag fitted with a large round nozzle, then pipe even mounds of dough onto the smaller circles around the large circle so they are just touching. Bake for 40 mins until the choux wreath is well risen and

light brown. Turn the oven off but leave the wreath in the oven with the door closed until fully cooled.

4 Remove the wreath from the oven and set aside. *Will keep stored in an airtight container for up to a day.* To make the chocolate sauce, tip all the ingredients into a bowl and warm gently over a pan of barely simmering water or heat in short bursts in the microwave, stirring well between each addition, until you have a glossy sauce, then set aside.

5 To make the cream, tip all the ingredients into a large bowl and use an electric whisk to beat together until it holds its shape – this takes

longer than you think, so persevere and the cream will eventually thicken and hold. Scrape into a piping bag fitted with a large star nozzle.

6 Take one bun at a time, cut in half, generously fill with the cream, pop the top back on and place on the serving plate in its original spot. Spoon the sauce over the wreath so each bun is coated on top with a drip effect, then scatter with the flaked almonds and gold pearls, if using. Dust with icing sugar and serve at once with extra sauce on the side.

PER SERVING 473 kcal • fat 38g • saturates 23g • carbs 24g • sugars 12g • fibre 1g • protein 6g • salt 0.3g





Air fryer chocolate fondants

Prep these fondants ahead and chill or freeze until ready to cook. If cooking from frozen, add an extra 2 mins to the cooking time.

SERVES 4 **PREP** 15 mins plus cooling and at least 1 hr chilling **COOK** 10 mins
EASY **V** ❄️

100g unsalted butter, finely chopped, plus 20g melted for the moulds
1½ tbsp cocoa powder
100g dark chocolate, broken into pieces
2 eggs
100g light brown soft sugar
1 tbsp plain flour, sifted
ice cream or double cream, to serve

1 Brush the inside of four dariole or pudding moulds with the melted butter. Tip the cocoa powder into one and turn it to coat the inside, holding it over another mould to catch any cocoa powder that escapes. Repeat with the other moulds.

2 Put the butter and chocolate into a heatproof bowl. Set the bowl over a pan of simmering water (making sure the bowl doesn't touch the water) and stir occasionally until melted. Alternatively, melt in short bursts in the microwave. Allow to cool slightly.
3 Beat together the eggs, sugar and a pinch of salt with an electric whisk until pale, fluffy and almost doubled in volume – this will take 3-4 mins. Gently fold in the melted chocolate and butter, then the flour. Spoon into the prepared moulds, stopping just below the top. Chill for at least 1 hr.
4 Heat the air fryer to 180C. Cook the puddings for 10 mins until the tops are set and coming away from the sides of the moulds. Leave to stand for 1 min, then serve in the moulds or turn out onto plates and serve with ice cream or double cream.

PER SERVING 528 kcs • fat 38g • saturates 23g • carbs 37g • sugars 30g • fibre 3g • protein 7g • salt 0.1g





Double chocolate, raspberry & pistachio roulade

SERVES 12 PREP 45 mins plus cooling and chilling COOK 25 mins
MORE EFFORT V *

oil or butter, for the tin
175g dark chocolate, chopped
6 medium eggs
150g light brown soft sugar
sifted cocoa powder, for dusting
For the filling
75g frozen raspberries
3 tbsp icing sugar
250ml double cream, plus extra to serve (optional)
3 tbsp pistachio butter
To decorate
100g bar white chocolate
100g bar dark chocolate (you won't use all of the dark and white chocolate, so save the rest for another bake)
50g pistachios, chopped

- 1 Heat the oven to 180C/160C fan/gas 4. Lightly oil a swiss roll tin or baking tray – ours was 24 x 34cm. Line the base and sides with baking parchment, ensuring the sides are at least 2cm tall. Snip a small diagonal cut into each corner of the baking parchment and fold in against the tin.
- 2 Heat a small pan of water until bubbling, then turn the heat to low and set a heatproof bowl on top, ensuring it doesn't touch the water. Tip in the chopped dark chocolate along with 75ml warm water and melt for 5-10 mins, stirring every now and then, until you have a smooth, even consistency.
- 3 Separate the eggs into two large bowls, add a pinch of salt to the egg whites and beat using an electric whisk for 4-5 mins until doubled in size and holding soft peaks.
- 4 Add the sugar to the egg yolks and whisk using the electric whisk

(no need to wash it first) for a few minutes to create a mousse-like consistency. Slowly pour in the melted chocolate and beat for about 1 min until smooth.

5 Using a large metal spoon, add a scoop of the beaten egg whites to the chocolatey yolks and mix to loosen the consistency. Add the remaining egg whites and gently fold the ingredients together, scooping the spoon under the mixture, then lifting and cutting through while turning the bowl until you have a fluffy, chocolate mousse-like consistency with no pockets of egg white. Be careful not to overmix as you want to retain as much air in the mixture as possible. Pour into the prepared tin, gently ease it out to the edges using a spatula and level the top. Bake for 18-20 mins until a skewer inserted into the centre comes out clean.

6 Remove from the oven and leave to cool for 5 mins. Meanwhile, lay a large sheet of baking parchment on your work surface and dust with cocoa powder. Carefully flip the cake onto the cocoa-dusted surface. Cover with a tea towel and then leave to cool for 30 mins-1 hr.

7 Meanwhile, make the filling. Tip the raspberries into a pan with 1 tbsp of the icing sugar. Bring to a simmer over a medium heat and cook for 2-3 mins until juicy. Remove from the heat and set aside to cool, then chill until you're ready to assemble.

8 Pour the cream and remaining icing sugar into a bowl. Beat for 1-2 mins using an electric whisk until the cream holds peaks – too soft and it will spill out of the cake, too firm and it will be difficult to spread, so keep an eye on it.

9 Remove the tea towel from the cake. With one of the shorter ends facing you, spread the pistachio butter over the surface, leaving a 1-2cm border on the nearest edge to you. Top with the whipped cream,

then spoon over the cooled raspberries and their juice. Use the parchment to help you fold the shorter edge back on itself into the cake, then roll the roulade up tightly, keeping the parchment on the outside and using it to secure it into a tight roll. Chill for at least 30 mins. *Will keep frozen for up to a month. Defrost in the fridge for 24 hrs before serving.*

10 When you're ready to serve, unwrap the roulade. To decorate, break off 25g white chocolate and melt for about 1 min in short bursts in the microwave, or following the same method in step 2. To make chocolate curls, hold a knife at a 45-degree angle to the surface of the chocolate bar and pull it towards you. Drizzle the melted chocolate over the roulade, then pile milk and white chocolate curls on top and scatter over the pistachios.

11 Serve in slices, with extra cream on the side, if you like. *Will keep chilled for up to five days.*

PER SERVING 336 kcs • fat 23g • saturates 12g • carbs 26g • sugars 20g • fibre 2g • protein 6g • salt 0.1g



Bakes

Baked goodies everyone will love, including indulgent brownies and the ultimate lemon drizzle cake



Caramelised white chocolate fridge cake

MAKES 16-20 pieces **PREP** 20 mins
plus at least 3 hrs chilling
COOK 8 mins **EASY** **V**

50g butter, plus extra for the tin
400g blonde white chocolate (or if you can't find it, use 500g regular white chocolate in total), broken into pieces
100g white chocolate, broken into pieces
2 tbsp double cream
150g mixed dried fruit
150g rich tea biscuits, roughly broken into pieces
150g glacé cherries, halved
50g rice pops
50g milk chocolate
bright red and green sweets and gold sugared almonds, to decorate (optional)

1 Butter and line a 20 x 20cm baking tin with baking parchment. Put the butter and all the white chocolate in a heatproof bowl and set over a pan of just simmering water, ensuring the bowl doesn't touch the water. Stir until melted, then remove from the heat. (You can also do this in the microwave in 10-second bursts, stirring between each, until melted). If the chocolate splits, use a hand blender and blitz until smooth.

2 Stir in the remaining ingredients except for the milk chocolate and sweets, then tip the mixture into the tin. Smooth out with a spatula.

3 Melt the milk chocolate as before, then drizzle over the mixture in the tin. Chill in the fridge for at least 3 hrs or overnight, until set. Remove from the tin and cut into pieces.

Will keep chilled for up to three days.
Scatter over the sweets and sugared almonds, if using, or pile on a platter in the shape of a Christmas tree, then scatter over the sweets and almonds, using one almond as a star at the top.

PER SERVING (20) 271 kcal • fat 13g • saturates 8g • carbs 34g • sugars 24g • fibre 1g • protein 3g • salt 0.2g

tip

Leave out the sweets if you prefer or substitute them for some flaked almonds.



Cheese & pickle scones

MAKES 8 **PREP** 30 mins plus 20 mins chilling **COOK** 25 mins **EASY** **V**

350g self-raising flour
½ tsp baking powder
60g salted butter, cold, cut into cubes, plus extra to serve
200ml buttermilk, plus a little extra for brushing
1 egg, beaten
100g pickles, finely chopped, plus 1 tbsp of the brine
125g red leicester cheese or vegetarian alternative, cut into small cubes

1 Sift the flour and baking powder into a large bowl and add 1 tsp salt. Rub in the butter for 30 seconds, keeping it in flat pieces.

2 Mix the buttermilk, egg and pickle brine in a jug. Stir the pickles and cheese into the flour mixture. With one hand pour in the buttermilk, and

with the other vigorously bring the dough together using a cutlery knife until the dough looks shaggy.

3 Turn out the dough onto a work surface and bring together with your hands, being careful not to knead it too much. Form into a 20cm-wide rectangle that's an inch thick. Using a 6.5cm round cutter, cut out six scones, reforming the scraps to make two more, then chill for 20 mins.

4 Heat the oven to 200C/180C fan/gas 6. Line a large baking tray with some baking parchment and put in the oven to heat up.

5 Carefully put the scones on the hot baking tray and brush with extra buttermilk for a golden glaze. Bake for 20-25 mins until golden and risen. Serve warm with salted butter.

PER SERVING 299 kcal • fat 13g • saturates 8g • carbs 35g • sugars 2g • fibre 2g • protein 10g • salt 1.8g



Fudgy brownies

Indulge in these gorgeous brownies with a crispy top and soft, fudgy centre. They contain pretzels for added flavour and texture.

SERVES 4 PREP 20 mins plus cooling
COOK 35 mins EASY V

200g salted butter, cubed, plus extra for the tin
200g dark chocolate, chopped
125g caster sugar
100g light brown soft sugar
3 eggs
100g plain flour
30g cocoa powder
1 tsp espresso powder
100g mixture of milk chocolate chunks, white chocolate chunks and pretzels

1 Heat the oven to 200C/180C fan/gas 6. Butter a 20cm square tin and line with baking parchment. Melt the butter in a large saucepan over a low heat. Meanwhile, put the dark chocolate into a bowl near the hob.
2 Once the butter is melted, turn the heat up slightly. Cook for 3-4 mins, stirring all the while, until the butter

is foaming, golden and smells a little like digestive biscuits. Remove from the heat and pour straight onto the bowl of dark chocolate. Leave for a few seconds, then stir to melt. The chocolate should become dark and shiny. Leave to cool.

3 Whisk both the sugars and eggs in a bowl using an electric whisk until the mixture has doubled in volume and a ribbon holds for three seconds when you lift out the beaters. Steadily pour the cooled chocolate mixture into the egg mixture, and then fold gently until combined.

4 Sift in the flour, cocoa powder, espresso powder and a pinch of salt. Mix to combine, then fold in most of the chocolate chunks and pretzels, reserving some for the top. Scrape the batter into the prepared tin and scatter with the reserved chocolate and pretzels. Bake on the middle shelf of the oven for 20-25 mins until just set with a shiny top and a gentle wobble in the middle. Leave to cool completely in the tin, then slice.

PER SERVING 1043 kcal • fat 62g • saturates 35g • carbs 105g • sugars 76g • fibre 6g • protein 14g • salt 0.6g

Christmas biscuits

MAKES 30-40 depending on size
PREP 40 mins plus cooling and at least 1 hr chilling **COOK 10 mins EASY V**

175g dark muscovado sugar
85g golden syrup
100g butter
3 tsp ground ginger
1 tsp ground cinnamon
350g plain flour, plus extra for dusting
1 tsp bicarbonate of soda
1 egg lightly, beaten
100g white chocolate
edible silver balls

1 Heat the sugar, golden syrup and butter until melted. Mix the spices and flour in a large bowl. Dissolve the bicarbonate of soda in 1 tsp cold water. Make a well in the centre of the dry ingredients, add the melted sugar mixture, the egg and bicarbonate of soda. Mix well. At this stage the mix will be soft but will firm up on cooling.

2 Cover the surface of the biscuit mixture with wrap and leave to cool, then put in the fridge for at least 1 hr to become firm enough to roll out.

3 Heat the oven to 190C/170C fan/gas 5. Turn the dough out onto a lightly floured surface and knead briefly. *Will keep frozen for up to a week.* Cut the dough in half. Thinly roll out one half on a lightly floured surface. Cut into shapes using cutters, such as gifts, trees and snowflakes, then transfer to baking sheets, leaving a little room for them to spread. If you plan to hang the biscuits up, make a small hole in the top of each one using a skewer. Repeat with the remaining dough.

4 Bake for 8-10 mins until the biscuits darken slightly. If the holes you made close up, remake them while the biscuits are warm and soft using a skewer. Cool for a few minutes on the baking sheets, then transfer to a wire rack to cool and harden completely.

5 Break up the chocolate and melt in the microwave on medium for 1-2 mins, or in a small heatproof bowl set over a pan of simmering water. Drizzle the chocolate over the biscuits, or pipe on shapes or names, then press on a few silver balls. If hung up on the tree, the biscuits will be edible for about a week, but will last a lot longer as decorations.

PER SERVING (40) 119 kcal • fat 4g • saturates 2g • carbs 20g • sugars 11g • fibre none • protein 2g • salt 0.1g

These easy biscuits are great for getting the kids involved in cooking, and they can also be used as edible tree decorations



Vegan biscuits

Choose from rose and pistachio, chocolate or citrus flavours to make these plant-based biscuits. Prefer plain? Just add vanilla extract.

MAKES 12-16 depending on the cutter size **PREP** 15 mins plus cooling and 30 mins chilling **COOK** 15 mins **EASY** **V**

150g vegan margarine
75g golden caster sugar
225g plain flour, plus extra for dusting
½ tsp rosewater
50g pistachios, finely chopped
100g vegan chocolate chips
½ unwaxed orange, zested and juiced
½ unwaxed lemon, zested and juiced
½ unwaxed lime, zested and juiced
100g icing sugar, sifted
1 tbsp citrus juice, plus 1 tsp

1 Using an electric whisk, mix together the margarine and sugar for about 2 mins until combined. Mix in the flour, 1 tbsp water and your chosen flavourings (rosewater and

pistachio, chocolate or citrus), then bring together into a disc with your hands. Cover and chill for 30 mins. *Will keep chilled for up to a day.*

2 Line a large baking sheet with baking parchment and heat the oven to 180C/160C fan/gas 4. Lightly dust a clean work surface with flour. Roll out the biscuits to around 1cm thick and using a cutter of your choice (we used a 4-5cm round cutter) stamp out 12-16 biscuits. Arrange on the lined baking sheet, well spaced apart, and bake for 12-15 mins until golden. Leave on the baking sheet until cool to touch, then transfer to a wire rack and leave to cool completely.

3 To make the icing, mix together the icing sugar, 1 tbsp and 1 tsp citrus juice. Drizzle over the biscuits and leave to set. *Will keep in an airtight container for up to three days.*

PER SERVING (16) 120 kcs • fat 3g • saturates 1g • carbs 22g • sugars 11g • fibre 1g • protein 1g • salt 0.1g



Honey & almond crunch loaf cake

SERVES 10-12 **PREP** 20 mins plus cooling **COOK** 55 mins **EASY** **V**

175g salted butter, plus extra for the tin
1 lemon, zested
100g golden caster sugar
100g honey (we used Black Bee Summer Honey)
2 eggs
100ml Greek-style yogurt
1 tsp vanilla extract
200g self-raising flour
½ tsp bicarbonate of soda
50g ground almonds
For the topping
30g salted butter, softened
2 tbsp honey
30g golden caster sugar
50g flaked almonds
1 tbsp double cream

1 Heat the oven to 190C/170C fan/gas 5. Butter and line a 900g loaf tin with baking parchment.

2 In a bowl, beat the butter, lemon zest and sugar for 4-5 mins until lightened and creamy. Beat in the honey, then add the eggs, one by one, beating well after each addition. Mix in the yogurt and vanilla. Tip the flour, bicarbonate of soda and ground almonds into the bowl and mix well. Spoon into the prepared tin and bake for 40 mins until almost cooked.

3 When the cake has 10 mins left, make the topping. Melt the butter and honey over a low heat in a saucepan. Stir in the sugar, almonds and cream, and cook for another 3-4 mins until golden. Remove the cake from the oven, carefully spoon over the topping and return to the oven for a further 10-15 mins until a skewer inserted into the middle comes out clean and the topping is browned and toasted. Leave to cool completely in the tin on a wire rack. Use a serrated knife to cut into slices. *Will keep in an airtight container for up to two days.*

PER SERVING (12) 359 kcs • fat 22g • saturates 11g • carbs 34g • sugars 21g • fibre 1g • protein 6g • salt 0.7g

tip

If your honey has granulated, it is still fine to use. You can simply put the jar in a bowl of warm water and leave for 10 mins. Stir and return to the bowl for a further 5 mins if needed.





Next-level lemon drizzle

Take the humble lemon drizzle to new heights with this next level recipe. It's guaranteed to wow a crowd.

SERVES 12 PREP 50 mins plus cooling
COOK 35 mins MORE EFFORT V

350g butter, softened
350g golden caster sugar
6 medium eggs
350g self-raising flour
1 tsp baking powder
2 tbsp milk
1 tsp vanilla bean paste or extract
3 unwaxed lemons, zested and juiced
150g granulated sugar, plus a little extra to serve

For the filling

300ml double cream
50g icing sugar, sifted
¼ tsp vanilla extract
4 tbsp lemon curd

1 Heat the oven to 180C/160C fan/gas 4 and line the base of three 20cm tins with baking parchment – if you don't have three, line as many as you have and bake in batches. Beat the butter and caster sugar together for 3 mins with an electric whisk until smooth and fluffy. Add the eggs, one at a time, beating well between each addition and scraping down the sides of the bowl. Fold in the flour and baking powder until well combined, then fold in the milk, vanilla and zest of 2½ lemons. Divide the batter between the tins, then bake for 30-35 mins until golden and a skewer inserted into the middle of the sponges comes out clean.

2 Meanwhile, make the drizzle. Combine the lemon juice and the



sugar in a bowl. Leave the sponges to cool in the tins for 10 mins, then invert two onto a wire rack set over a baking tray, flat-side up. Put the third on the rack, domed-side up. Spoon the drizzle over all the sponges, then leave to cool completely.

3 To make the filling, beat the cream, icing sugar and vanilla together using an electric whisk until thick and spreadable. Put one cool sponge, flat-side up, on a serving plate or stand. Spread over half the filling, then drizzle over half the lemon curd. Top with a second sponge, flat-side

up, and repeat with the remaining filling and curd. Top with the final sponge, domed-side up. Sprinkle over the remaining lemon zest and a little sugar. Serve straightaway, or leave at room temperature for 1 hr. *Will keep chilled for up to 24 hrs (remove from the fridge 30 mins before serving).*

PER SERVING 618 kJals • fat 37g • saturates 22g •
carbs 64g • sugars 45g • fibre 1g • protein 6g • salt 0.9g





Air fryer stollen bites

Cook this classic Christmas bake in the air fryer. Cut into treat-sized bites to enjoy over the festive period, or gift-wrap for a homemade present.

MAKES 16-25 bites **PREP** 20 mins
plus cooling and 2 hrs proving
COOK 30 mins **MORE EFFORT** **V**

150ml whole milk
65g unsalted butter, plus extra for the tin
300g strong white flour
7g sachet fast-action dried yeast
50g caster sugar
pinch of ground nutmeg
pinch of ground cloves
125g raisins
50g sultanas
75g mixed peel
neutral oil (such as sunflower)
4 tbsp icing sugar, for dusting
200g marzipan

1 Put the milk and 50g butter in a small saucepan and heat gently until the butter melts (you can also do this in a microwave). Leave to cool to room temperature.

2 Put the flour, yeast and caster sugar in a large bowl along with the spices and $\frac{1}{2}$ tsp fine salt. Add the buttery milk and stir together. Tip the dough out and knead for 5 mins until smooth – it will be quite firm and you shouldn't need to add flour.

3 Sprinkle over the dried fruit and knead well into the dough. Lightly oil the bowl and return the dough to it. Cover and leave to prove in a warm place for 1 hr.

4 Butter and line a 20 x 20cm cake tin with baking parchment or use a silicone liner for the air fryer basket.

5 Halve the dough and stretch each piece into a 20cm square. Place one in the base of the tin, pressing it out to the corners with your fingertips.

On a surface lightly dusted with icing sugar, roll the marzipan out to roughly the same size as the dough and lay on top. Lay the second dough square over the marzipan, then cover loosely and prove again for 1 hr until lightly risen.

6 Heat the air fryer to 160C. Bake the stollen for 25-30 mins until golden brown on the top and base. Leave to cool in the tin for 10 mins, then lift out onto a wire rack.

7 Melt the remaining butter and brush over the stollen. Dust generously with icing sugar, then leave to cool completely before cutting into squares.

PER SERVING (25) 149 kcs • fat 4g • saturates 2g • carbs 26g • sugars 16g • fibre 1g • protein 2g • salt 0.2g

Mince pies

Two fabulous ways to reinvent a seasonal favourite

Next-level mince pies

SERVES 12 **PREP** 40 mins plus cooling
and at least 1 hr chilling **COOK** 30 mins
MORE EFFORT V *

For the mincemeat

100g dark muscovado sugar
50g butter
1 cooking apple, peeled, cored and
coarsely grated
150g currants
150g sultanas
100g raisins
75g mixed peel
1 lemon, zested and juiced
1½ tsp mixed spice
1 tsp ground cinnamon
100ml Pedro Ximénez sherry, brandy,
rum or whisky

For the pastry

300g self-raising flour, plus extra
for dusting
1 tbsp cornflour
2 tbsp granulated sugar, plus extra for
the tins and topping
1 orange, tangerine or
clementine, zested
175g butter, 150g cold and cut into small
pieces, 25g melted for the tin
150g soft cheese
1 egg, beaten, to glaze
icing sugar, to serve (optional)

1 To make the mincemeat, tip the sugar and butter into a frying pan or shallow pan and melt over a medium heat until the sugar has dissolved into a bubbling caramel. Stir through the apple to coat, then over a low heat, stir through all the other mincemeat ingredients, except the alcohol, and cook for 7-8 mins until the dried fruit has plumped up. Stir through the alcohol off the heat. Leave to cool, then give it another good stir. To store the mincemeat, spoon into

sterilised jars while still warm (see tip on p20). Will keep stored in a cool, dry place for up to six months.

2 To make the pastry, tip both flours and the sugar into a bowl with the zest and a large pinch of salt. Use your fingers to rub the 150g of butter into the flour mixture until it resembles a crumble topping, then rub in the soft cheese until the pastry comes together. (If it's still crumbly, add 1 tbsp iced water.) Tip onto a work surface and knead for 30 seconds. Wrap and chill for at least 1 hr. Will keep chilled for up to three days.

3 Heat the oven to 220C/200C fan/gas 7. Brush the holes of a 12-hole muffin tin with the melted butter then lightly sprinkle with extra sugar. Roll out the pastry on a floured surface until 5mm thick. Stamp out 12 circles using a 10cm round cutter, rerolling offcuts if needed and use them to line the muffin tin. Scoop some mincemeat into each case until it's a little below the rim. Lightly brush the edges of the pastry cases with some of the beaten egg. Roll out the remaining pastry on a floured surface and use a 6cm round cutter to stamp out 12 more circles for the lids, then gently press on the lids to seal. Brush over the rest of the egg and sprinkle over more granulated sugar. Bake for 15-20 mins until deep golden. Remove from the oven and leave to cool for a few minutes then, while still hot, twist the pies out of their holes and put on a wire rack to cool a bit more. Best served warm dusted with icing sugar. Once cooled completely, will keep stored in an airtight container at room temperature for up to three days or frozen for up to three months.

PER SERVING 318 kcals • fat 17g • saturates 10g • carbs 36g •
sugars 16g • fibre 2g • protein 4g • salt 0.7g







Mince pie frangipane tart

Combine a classic almond-infused bake with Christmassy mincemeat and tart cranberry sauce to make a sweet but simple festive treat.

SERVES 10-12 **PREP** 35 mins plus cooling and at least 1 hr chilling
COOK 1 hr 5 mins **EASY** **V**

150g plain flour, plus extra for dusting
75g butter, cubed
50g icing sugar
1 egg, separated
150g cranberry sauce
icing sugar, for dusting
double cream, to serve
For the frangipane
100g butter, softened
100g golden caster sugar
2 eggs, beaten
150g ground almonds
50g self-raising flour
100g mincemeat or vegetarian alternative
2 tbsp flaked almonds

1 Tip the flour and butter into a food processor and blitz to fine crumbs. (Or, tip into a bowl and rub together using your fingertips.) Pulse in the icing sugar. Stir the egg yolk and 1 tbsp water together, then add this and blitz again, or stir well until the mixture is starting to clump together, adding a splash more water if needed, 1 tsp at a time, to bring it together. Form into a ball using your hands, then flatten into a rough disc. Cover and chill for at least 30 mins. *Will keep chilled for up to two days.*

2 Roll the pastry out on a floured surface into a 30cm circle that's about 1/2cm thick. Use the pastry to

line a 20cm fluted tin, pressing it into the base and up the side, leaving any excess overhanging the rim. Chill for at least 30 mins or up to 1 hr.

3 Heat the oven to 200C/180C fan/gas 6. Scrunch up a piece of baking parchment and use it to line the pastry case. Fill with baking beans and bake for 15-20 mins until the base is lightly golden and sandy to the touch. Remove the baking beans and baking parchment, prick the base all over using a fork, then beat the egg white and brush generously over the case. Bake for 5-10 mins more until golden brown. Leave to cool while you make the filling. Reduce the oven to 180C/160C fan/gas 4.

4 Meanwhile, to make the frangipane, beat the butter and sugar together in a bowl using an electric whisk for about 2 mins until fluffy. Gradually add the eggs, one at a time, beating well after each addition. Stir in the ground almonds and the flour.

5 Spread the cranberry sauce over the base of the pastry case, then spoon over dollops of the frangipane and gently spread out. Make little dips in the frangipane using the back of the spoon, and fill with heaped teaspoons of mincemeat, then carefully swirl in using a skewer. Scatter over the flaked almonds and bake for 30-35 mins until golden and puffed up. Trim the excess pastry and cool slightly. Dust with icing sugar and serve warm in slices with the cream drizzled over.

PER SERVING (12) 377 kcals • fat 22g • saturates 9g • carbs 36g • sugars 23g • fibre 1g • protein 7g • salt 0.3g





Cakes & puddings

Wonderful sweet treats to round off a meal in style,
not forgetting the traditional Christmas pud





Salted caramel Christmas cake

SERVES 14 **PREP** 35 mins

COOK 2 hrs 40 mins **EASY** **V**

230g unsalted butter, softened, plus extra for the tin
150g pecans, finely chopped
100g hazelnuts, finely chopped
200g dates, roughly chopped
300g sultanas
100g toffee, roughly chopped
225g plain flour
200g light brown soft sugar
50g ground almonds
4 large eggs
2 tbsp black treacle
4 tbsp spiced rum
3 tbsp dulce de leche
ribbon, to decorate (optional)

For the topping

100g golden syrup
50g unsalted butter
50g pecans
100g blanched hazelnuts
50g flaked almonds
50g plain flour

1 Heat the oven to 160C/140C fan/gas 3. Butter the base of a loose-bottomed 20cm cake tin that is at least 7cm deep. Line the base with baking parchment, then wrap a wide band of parchment around the outside of the tin and tie to secure, so the cake won't burn.

2 Combine both types of nuts, the dates, sultanas and toffee in a bowl, then mix the flour, $\frac{1}{2}$ tsp fine sea salt, the sugar and almonds together in another bowl. Beat the butter, eggs, treacle and rum into the flour mixture with an electric whisk until smooth. Stir the fruit and nut mixture into the wet ingredients, then gently fold through the dulce de leche to create a ripple effect. Spoon the mixture into the prepared tin and level with the back of a spoon. Bake

for 1 hr, then reduce the oven to 150C/130C fan/gas 2. Cover the cake with a circle of baking parchment and bake for another 1 hr 25 mins until a skewer inserted in the middle comes out clean. Set aside still in the tin and increase the oven temperature to 200C/180C fan/gas 6.

3 To make the topping, gently heat the syrup and butter in a pan. Stir in $\frac{1}{2}$ tsp sea salt flakes, the pecans, hazelnuts, almonds and flour. Remove the parchment circle from the cake, then dot the surface with the topping and bake for 12-15 mins until golden. Leave to cool in the tin, then remove and decorate with ribbon, if you like. *Will keep in an airtight container for up to two weeks.*

PER SERVING 726 kJals • fat 43g • saturates 14g • carbs 68g • sugars 51g • fibre 4g • protein 11g • salt 0.6g





Cupcake Christmas tree

MAKES 48 mini cakes and 1 tree

PREP 1 hr 40 mins plus drying

COOK 24 mins **MORE EFFORT** **V**

For the cupcakes

200g butter, softened

200g golden caster sugar

1 tsp vanilla extract

2 eggs

200g self-raising flour

2 tbsp milk

For the icing

300g butter

525g icing sugar

3 tsp vanilla extract

green food colouring

large white chocolate star,

to decorate

edible gold spray

sweets, to decorate (we used

Haribo Droppys and Waitrose

jelly diamonds)

You will also need

24-hole mini muffin tin

48 green mini muffin or petit

four cases

12cm foam cone (measured across
the base)

green paint

small plant pot or mini bucket

(roughly 13cm across the top)

cocktail sticks

1 Heat the oven to 180C/160C fan/
gas 4 and line the muffin tin with the
muffin cases. Put half the butter,
sugar and vanilla in a bowl, and beat
until pale and fluffy. Add one egg

and mix well. Add half the flour and
milk, and mix with a spatula until
combined. Fill each muffin hole with
2 tsp of cake mixture and bake for
12 mins until risen and golden, and
a skewer inserted into the centre
comes out clean. Transfer to a wire
rack to cool. Repeat to make another
batch of 24 mini cakes.

2 To make the icing, put the butter
and icing sugar in a bowl and beat
until smooth. Add the vanilla and
food colouring, and blend again until
evenly coloured. Transfer to a piping
bag fitted with a small star nozzle.
Use a skewer to make a small hole in
the base of each cake. To decorate the
cakes, pipe blobs of green icing over
the surface of each one.

3 Start assembling your Christmas
tree. Paint the foam cone all over with
green paint and leave to dry – don't
worry about it being too neat. Push
the cone into the plant pot. To build
the tree, push a cocktail stick into the
base of each cake and press into the
cone. Continue until the cone is
covered in cakes, trying to keep them
as close together as possible. You may
have some left over, which you can
serve alongside the tree.

4 Spray the chocolate star gold and
put on top of the tree, then decorate
the rest of the tree with sweets.

Will keep for up to three days.

PER CUPCAKE 157 kcal • fat 9g • saturates 5g •
carbs 18g • sugars 15g • fibre none • protein 1g •
salt 0.2g







Chocolate & chestnut Christmas pudding

Enjoy an alternative take on Christmas pud. Chestnuts provide sweet, earthy flavour and a nutty texture that works beautifully with chocolate and stem ginger.

SERVES 8 PREP 25 mins plus overnight soaking COOK 2 hrs 30 mins EASY
V ❄️

150g sultanas
 100g raisins
 50g mixed peel
 100ml brandy or dark rum, plus extra to serve
 100g unsalted butter, plus extra for the basin
 125g light brown soft sugar
 2 eggs
 75g plain flour
 50g cocoa powder
 50g fresh breadcrumbs
 2 tsp mixed spice
 1 clementine, zested and juiced
 2 balls stem ginger, finely chopped, plus 1 tbsp syrup from the jar
 100g dark chocolate, finely chopped
 100g cooked, shelled chestnuts, roughly chopped
 clotted cream or ice cream, to serve

1 Tip the sultanas, raisins and mixed peel into a bowl, pour over the brandy, cover and soak overnight.

2 Butter a 1.2- or 1.5-litre pudding basin and line the base with a small circle of baking parchment. Beat the butter and sugar in a large bowl until pale using an electric whisk. Beat in the eggs, one at a time.

3 Sift the flour and cocoa powder into the butter and sugar mixture. Add the breadcrumbs, mixed spice and a good

pinch of salt. Fold in the dried fruits with their soaking liquid, the clementine zest and juice, the stem ginger and syrup, chocolate and chestnuts. Spoon into the prepared basin, pressing it down firmly with the back of the spoon.

4 Cut a circle of baking parchment and lay on top of the pudding. Lay a second sheet of baking parchment over the pudding basin, then cover with a double layer of foil and scrunch over the edge of the basin. Tie string tightly under the lip of the basin and make a string handle to help you lower the basin in and out of the saucepan later. Trim the foil so that a frill of about 5cm is left sticking out, then tuck the frill up and under itself neatly to keep the pudding watertight beneath.

5 Put an upturned plate in the base of a large pan and sit the pudding on top. Fill the pan with hot water until it comes halfway up the side of the basin. Alternatively, put the pudding in a lidded steamer and cover. Steam for 2 hrs 30 mins over a low-medium heat, ensuring the water doesn't run dry. Remove the pudding from the pan and serve straightaway, or leave to cool completely before storing.

To store, uncover the cooled pudding and wrap in a clean sheet of foil. Will keep in a cool, dry place for up to two weeks, or frozen for up to three months.

To reheat, steam in a pan for 30 mins, or remove the foil and cover with a microwave-safe bowl, then microwave on medium for 5 mins. Serve with some flamed brandy and clotted cream or ice cream.

PER SERVING 485 kcals • fat 19g • saturates 11g • carbs 62g • sugars 46g • fibre 5g • protein 7g • salt 0.2g





Classic Christmas pudding

A homemade Christmas pudding is easy to make, then it just needs time in the steamer to turn it into a glorious, rich, fruity dessert.

MAKES 2 x 1.2 litre puds (each serves 8)

PREP 20 mins plus overnight cooling

COOK 9 hrs **MORE EFFORT** V *

50g blanched almonds,
roughly chopped
2 large Bramley cooking apples,
peeled, cored and chopped
200g box candied peel (all citron
if you can find it), chopped
1 whole nutmeg, $\frac{1}{4}$ grated
1kg raisins
140g plain flour
100g soft fresh white breadcrumbs
100g light muscovado sugar,
crumbled if it looks lumpy
3 large eggs
2 tbsp brandy or cognac, plus extra
to light the pudding
250g cold butter, plus extra for
the bowls
For the brandy butter
175g unsalted butter, softened
 $\frac{1}{2}$ orange, zest grated
5 tbsp icing sugar
4 tbsp brandy or cognac
2 pieces of stem ginger,
finely chopped

1 Mix together the almonds, apples, candied peel, grated nutmeg (save the remaining nutmeg for another recipe), raisins, flour, breadcrumbs, light muscovado sugar, eggs and 2 tbsp brandy in a large bowl.

2 Holding the butter in its wrapper, grate a quarter into the bowl, then stir everything together. Repeat until all the butter is grated, then stir for 3-4 mins – the mixture is ready when it subsides slightly after each stir.

3 Generously butter two 1.2 litre bowls and put a circle of baking parchment in the bottom of each. Pack in the pudding mixture.

Cover with a double layer of baking parchment, pleating it to allow for expansion, then tie with string (keep the paper in place with a rubber band while tying). Trim off any excess baking parchment.

4 Stand each bowl on a large sheet of foil and bring the edges up over the top, then put another sheet of foil over the top and bring it down underneath to make a double package (this makes the puddings watertight). Tie with more string and make a handle for easy lifting in and out of the pan. (Visit goodfood.com/videos/techniques/how-wrap-and-tie-steamed-pudding-video to see our video on how to tie up a pudding.)

5 Boil or oven steam the puddings for 8 hrs, topping up with water as needed. Remove from the pans and leave to cool overnight. When cold, discard the wrappings and re-wrap in new baking parchment, foil and string. Store the puddings in a cool, dry place until Christmas.

6 To make the brandy butter, cream the butter with the orange zest and icing sugar. Gradually beat in the brandy and stem ginger. Transfer to a small bowl, fork the top attractively and put in the fridge to set. *Will keep chilled for up to a week, or frozen for up to six weeks.*

7 On Christmas Day, boil or oven steam the pudding for 1 hr. Unwrap and turn out. To light the pudding, warm 3-4 tbsp brandy in a small pan, pour it over and set light to it. Serve with the brandy butter alongside.

PER SERVING 563 kcs • fat 25g • saturates 14g • carbs 73g • sugars 61g • fibre 3g • protein 5g • salt 0.5g





★ Family fun ★★

From a Christmas crêpe tree decorated in fruit to cute Santa cupcakes, creative ideas the kids will love to help make – and eat!



Eggnog cookie kisses

Recreate the warming flavours of eggnog in these sweetly spiced custard cookies, then leave them out for Santa on Christmas Eve.

MAKES 28 **PREP** 30 mins plus cooling and at least 30 mins chilling
COOK 15 mins **EASY** **V** * (unbaked)

175g butter, softened
50g golden caster sugar
50g icing sugar, plus extra for dusting
2 egg yolks (freeze the whites for another recipe)
2 tsp vanilla extract
275g plain flour, plus extra for dusting
2 tbsp custard powder
grating of nutmeg
½ tsp ground cinnamon

For the filling

100g softened butter
200g icing sugar, sifted
1 tbsp custard powder
drop of vanilla extract
1 tbsp milk

1 Beat the butter and both sugars in a large bowl using an electric whisk until creamy. Add the egg yolks and vanilla, whisk to combine, then add the flour, custard powder, a grating of nutmeg and the cinnamon, plus a pinch of salt. Mix until everything clumps together into a dough.

2 Roll small pieces of dough into cherry-sized balls (about 10g each), then arrange on a baking tray lined with baking parchment. Squash each down slightly using a fork. Chill for at least 30 mins or up to a day. *Will keep frozen for up to two months.*

3 Heat the oven to 180C/160C fan/gas 4 and bake for 12-15 mins until golden and firm to the touch. Leave to cool completely, then dust the tops lightly with icing sugar.

4 To make the filling, beat the ingredients together using an electric whisk until smooth, then spoon into a piping bag fitted with a large round nozzle. Pipe a dot of icing on the flat side of half the cookies. Sandwich with the plain cookies. *Will keep in an airtight container for up to three days.*

PER SERVING 164 kcals • fat 9g • saturates 5g • carbs 20g • sugars 11g • fibre 0.4g • protein 1g • salt 0.2g



Hot chocolate mug cake

Make this treat before cosying up to watch your favourite Christmas film – it's just as warm and indulgent as a mug of hot chocolate, but there's less risk of it spilling onto your sofa!

SERVES 1 **PREP** 5 mins
COOK 2 mins **EASY** **V**

30g butter
3 tbsp milk
1 medium egg
2 tbsp light brown soft sugar
few drops of vanilla extract
4 tbsp plain flour
1½ tbsp cocoa powder
½ tsp baking powder
1 square of dark chocolate, plus a few shavings to serve
whipped cream, to serve
small handful of mini marshmallows
or vegetarian alternative

1 Put the butter in a large heatproof mug and melt in the microwave on high for 30 seconds. Add the milk, egg, sugar and vanilla, and mix well.

2 Stir in the flour, cocoa powder, baking powder and a pinch of salt using a fork until smooth. Push the square of chocolate down into the middle of the mixture.

3 Cook in the centre of the microwave on high for 1½-2 mins until risen and firm to the touch. Top with whipped cream, mini marshmallows and chocolate shavings, and serve warm.

PER SERVING 1019 kcals • fat 51g • saturates 30g • carbs 115g • sugars 49g • fibre 6g • protein 21g • salt 1.4g



Christmas crêpe tree

Transform your usual pancakes into a Yuletide feast by arranging them in a fun tree shape decorated with lots of fruity ornaments.

SERVES 4 **PREP** 20 mins plus optional resting **COOK** 30 mins **EASY** **V**

100g plain flour
2 medium eggs
300ml milk
butter, for frying
4 tbsp fruit curd or chocolate spread, to serve
banana slices and fresh or frozen blueberries and raspberries (defrosted, if frozen), to decorate
icing sugar, for dusting

1 Whisk the flour, eggs, milk and a pinch of salt together in a bowl or large jug until smooth and the

consistency of single cream. Set aside for 30 mins to rest if you have time, or cook straightaway.

2 Heat a medium frying or crêpe pan over a medium heat and swirl in a knob of butter until melted and covering the surface. When hot and sizzling, spoon in half a ladleful of batter and quickly swirl it around to cover the base of the pan. Cook for 1 min each side until golden, then keep warm in a low oven while you make the remaining pancakes.

3 When ready to serve, fill each crêpe with 1 tbsp curd or chocolate spread, fold in half and then into quarters. Arrange on a board or tray in a tree shape, then decorate with the bananas and berries and dust with icing sugar before serving.

PER SERVING 263 kcs • fat 10g • saturates 5g • carbs 33g • sugars 13g • fibre 3g • protein 9g • salt 0.2g

Pull-apart Santa cupcakes

Hosting a kids' festive party? These are perfect for sharing, and you can save time by decorating plain shop-bought cakes.

SERVES 24 **PREP** 45 mins **NO COOK**
EASY **V**

24 cupcakes (shop-bought, or find a recipe at goodfood.com)

For the icing
400g butter, softened
800g icing sugar
2 tsp vanilla extract
1-2 tbsp milk
food colouring gels
2 chocolate buttons

1 To make the icing, mash the butter, sugar, vanilla and milk together in a large bowl using a spatula (this will prevent a cloud of icing sugar when you beat it together). Beat using an electric whisk for about 2 mins until smooth and fluffy.

2 Spoon half the icing into a second bowl, then half of what remains into a third (so you have two small bowls of icing and one large). Add a few drops of food colouring gel to one small bowl for Santa's face and a few to the other small bowl for his hat, leaving the larger bowl plain (or colour this, too, if you like) to make the trim of his hat and his beard. Mix well until the icings are evenly coloured.

3 Arrange the cupcakes as per the diagram below right. Spread the icing for the face over the three central cupcakes in the widest row, and the two central cupcakes directly below. Reserve a small amount of icing to pipe on his nose. Fill in any gaps to create a solid shape for his face.

4 Transfer the icing for the hat to a piping bag fitted with a large star nozzle, and pipe swirls over the top cupcakes, leaving a row plain between the face and hat (this will be the trim of his hat), as well as one on the left-hand side for the bobble.

5 Transfer the large bowl of icing to a piping bag fitted with a large star nozzle and pipe swirls over the row of plain cupcakes underneath the hat, and the plain cupcake on the left, for the bobble. (The icing for the trim should slightly overlap Santa's face.) Pipe dots of the remaining icing all over the plain cupcakes around and under the face to form Santa's beard, then pipe on the moustache under the nose and arrange two chocolate buttons above that to make eyes. *Will keep in an airtight container for up to two days.*

PER SERVING 394 kcs • fat 21g • saturates 10g • carbs 49g • sugars 43g • fibre 1g • protein 2g • salt 0.4g



How to build Santa's face ★★

Arrange the cupcakes on a large serving platter or tray, so you can easily serve it once it's decorated. Push the cupcakes as close together as possible, so the gaps are small and it's easier to pipe over the icing. When decorating, you may need to pipe a little icing between the cupcakes to cover the gaps and create a smooth surface.



A festive shelf against a dark green background. On the left, two lit candles in ornate brass holders. In the center, several Christmas ornaments including a gold bell, a red and gold bauble, and a small Santa Claus figurine. On the right, a red gift box with a gold ribbon and a red bauble.

Festive crafts

It's time to deck the halls... so get crafty and make decorations with your little ones. You can also create your own present toppers and wrapping paper



Citrus peel
garland, p134



Cinnamon salt
dough gingerbread
decorations, p134

Citrus peel garland

Save up your orange peels and turn them into a lovely festive garland to hang on the tree or over the mantelpiece.

MAKES 1 metre-long garland
PREP 30 mins plus drying **EASY**

You will need

peel from 5 navel oranges, or blood oranges or grapefruit
star-shaped cookie cutter
large needle
brown string or twine

1 Carefully peel the oranges, keeping the peel as intact as you can. If you are collecting them over a couple of weeks, place on a sheet of baking parchment on a chopping board, weigh down with something heavy like a few cookbooks, and leave to dry in a cool place (this will help flatten them too). Cut out star shapes using your cookie cutter.

2 To make the garland, thread the needle with brown string or twine and pull it through the centre of each star-shaped orange peel. Continue threading until you've used them all up, then it's ready to hang.

Cinnamon salt dough gingerbread decorations

While these ornaments are not edible, they do look like real gingerbread, which is a fun touch to add to any tree. The cinnamon also creates a beautiful scent.

MAKES 16 **PREP** 10 mins plus cooling and drying **COOK** 3 hrs **EASY**

250g plain flour, plus extra for dusting
15g ground cinnamon
To decorate
festive biscuit cutters
straw or skewer
brown poster paint and white puffy paint
paintbrushes
ribbon, for hanging

1 Heat the oven to its lowest setting. Line a baking sheet with baking parchment. Mix the flour, cinnamon and 125g table salt in a large bowl, then add 125ml water and stir until everything comes together into a ball. (If needed, use your hands to shape it.)

2 Transfer the dough to a floured work surface and cut into four pieces. Roll each piece out to about 1/2cm thick, then use biscuit cutters to stamp out as many festive shapes as you can (you should make about 16 in total). Push out a hole in the top of each shape using a straw or skewer.

3 Put the shapes on the prepared baking sheet and bake for 3 hrs until solid. Alternatively, cook in an air fryer at 50C for 2 hrs. Leave to cool completely, then paint with the brown paint. Leave to dry, then decorate with the white puffy paint. Once completely dry, thread ribbon through the holes in each shape and hang on the Christmas tree. The decorations are not edible but can be reused for many years.



Lolly stick tree decorations

Make these simple festive decorations with your little helpers.

MAKES 4 decorations
PREP 30 mins plus drying **EASY**

You will need

clean, dry, wooden lolly sticks
acrylic paint or paint marker pens in white, red, green, blue, orange, black and yellow
fine paintbrush
old newspaper
strong glue, such as wood glue or an all-purpose adhesive
strong scissors
ribbon (about 3mm wide)

1 Paint six lolly sticks white on one side and set aside to dry on a sheet of old newspaper, then paint the other side and set aside. Paint four lolly sticks red in the same way and four green.

2 To make a snowflake, glue two white sticks at the centre in a cross shape, then another two. Glue both crosses together at a diagonal angle. Hold firmly in place until set.

3 To make a tree, use the scissors to trim the green lolly sticks to size, and glue them horizontally across a red lolly stick (for the trunk) with the longest stick at the bottom, the shortest at the top and the blunt end facing up. To make a Rudolph decoration, glue two red sticks into a 'V' shape and one red stick about a third of the way down across the 'V' (the blunt ends will be antlers and ears).

4 To make a candy cane, trim three pieces from a white lolly stick and glue together into a hook shape. Glue the hook to another white lolly stick.

5 Use your brush and coloured paints to finish off the decorations, dotting baubles onto the tree, blue arrows onto the snowflake, red stripes across the candy canes and two black eyes and a red nose at the pointed tip for Rudolph. Cut 10cm lengths of ribbon and glue both ends in a loop on the back of each decoration. Hang on the tree or make a batch and give away to family and friends.







Present topper

Add a personal touch to your gifts with our present toppers inspired by nature.

MAKES 1 **PREP 20 mins plus**
drying **MORE EFFORT**

You will need

dried flowers and foliage
(we used wild carrot, thistles,
strawflowers and grasses)
old newspaper or card
eco-friendly metallic
spray paint
twine
garden scissors
ribbon or string
kraft luggage tag (optional)

1 Choose your dried flowers and foliage according to the size of the present. For a large gift, you might want to combine dried grass flowers with a selection of dried seed heads, like poppy or wild carrot. For a smaller gift, use an individual stem like a strawflower (helichrysum).

2 If you are picking flowers and grasses, make sure to dry them well by hanging in small bunches in a dark place.

3 Once you have your dried flowers and foliage, choose which elements you think will look good sprayed with metallic paint. We like to have one hero item that is metallic and leave the rest natural.

4 Lay the items you're spraying on sheets of old newspaper or card and spray evenly. Once dry, turn and repeat.

5 Assemble your posy and tie neatly with twine. Wind the twine around the stems a dozen or so times to make a collar, then tie it off at the back of the posy.

6 Trim all the stems below the twine with garden scissors to create a smart finish.

7 Tuck the posy into the ribbon or string on your present. Finish with a kraft luggage tag, if you like, and write a message.



DIY potato print wrapping paper

Potatoes on the turn? Turn them into stamps to make your own wrapping paper.

MAKES 1 sheet of wrapping
paper **PREP 20 mins plus**
drying **EASY**

You will need

1 large old potato
sharp knife
brown paper
tape
acrylic paints

1 Slice the potato evenly in half.

2 Draw or trace a simple design on the flat surface of the potato – stars, hearts and Christmas trees are all striking shapes, or draw a variety of different-sized circles to make penguin shapes.

3 Use a sharp knife to carefully carve out your design, leaving the raised part as the stamp.

with tape at the edges to stop it from moving as you stamp.

5 Pour a small amount of acrylic or fabric paint onto a plate or shallow dish. Dip the potato stamp into the paint, ensuring it's well covered.

6 Firmly press the potato stamp onto the paper, lifting it straight up to avoid smudging. Repeat across the sheet of paper, reapplying paint as needed.

7 Leave the paper to dry completely before using it to wrap your gifts.



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Steph,
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Trusted recipes from the Good Food test kitchen



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RECIPE KEY ● Vegetarian ● Vegan ● Freezable



Sweet snack

Taking a break over party season? Relax with a cuppa and a delicious coconut flapjack topped with marbled chocolate

Chocolate coconut flapjacks

SERVES 16 **PREP** 10 mins plus cooling and at least 45 mins setting

COOK 30 mins **EASY** **V**

250g salted butter
150g light brown soft sugar
150g golden syrup
300g porridge oats
60g desiccated coconut
200g dark chocolate
1 tbsp coconut oil, plus 1 tsp
50g white chocolate

1 Heat the oven to 180C/160C fan/gas 4 and line a 20cm square tin with baking parchment, leaving some overhanging the sides. Put the butter, sugar, golden syrup and a small pinch of salt in a saucepan over a low heat and gently melt, stirring to combine.

2 Pour in the oats and desiccated coconut, stirring to combine, then tip the mixture into the prepared tin and smooth the surface using a spatula. Bake for 20-25 mins until golden and bubbling, then leave to cool completely in the tin.

3 Put the dark chocolate and 1 tbsp coconut oil in a heatproof bowl and melt in 20-second bursts in the microwave (or do this over a pan of simmering water, ensuring the bowl doesn't touch the water). Repeat in a separate bowl with the white chocolate and 1 tsp coconut oil. Pour the melted dark chocolate over the cooled flapjack, smoothing it to the edges using a spatula. Drop the melted white chocolate over in spoonfuls and gently swirl it over the top to create a marbled effect. Chill for 45 mins-1 hr until set.

4 Lift out of the tin in the baking parchment and then slice into 16 squares. *Will keep in an airtight container for up to a week.*

PER SERVING 378 kJals • fat 24g • saturates 15g • carbs 35g • sugars 21g • fibre 3g • protein 4g • salt 0.4g



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