



# **Aga Christmas Dinner with Alison Scott**

**Baked Camembert with cognac caramel and pecans**

**Salmon Rilette with Melba Toast**

**Roast Turkey**

**Vegetarian Gravy**

**Cranberry Sauce with port**

**Bread sauce**

**Sizzled Sprouts with Chestnuts and Pomegranate**

**Orange glazed parsnips and carrots**

**Aga Braised Red Cabbage**

**Pork chestnut and apricot stuffing**

**Roast potatoes with turmeric and rosemary**

**Chocolate orange Brownies with Cointreau cream**

**Christmas Pudding**



## CRANBERRY SAUCE WITH PORT

300g cranberries

Zest of a large orange

100ml freshly squeezed orange juice

3 star anise

150g caster sugar

60ml port

### METHOD

Put all ingredients except the orange zest in a saucepan and bring to the boil and simmer for 20 mins. Stir in orange zest. Store in a sterilised kilner jar until required. This will keep in the fridge for 2 weeks.

## SIZZLED SPROUTS WITH CHESTNUTS AND POMEGRANATE

3 tbsp olive oil

500g sprouts halved

100g pomegranate seeds

100g vacuum packed chestnuts

Freshly ground black pepper

### METHOD

Blanch the sprouts for a few minutes. Dry and slice. Fry in olive oil until browning. Scattered over the pomegranate seeds and crumbled chestnuts. Grind over some freshly milled black pepper and serve.



## AGA BRAISED RED CABBAGE

1kg red cabbage  
450g finely chopped onion  
450g cooking apples sliced up small  
1 grated clove of garlic  
¼ whole nutmeg, freshly grated  
¼ level teaspoon ground cinnamon  
¼ level teaspoon ground cloves  
3 tablespoons demerara sugar  
3 tablespoons red wine vinegar  
15g butter  
Salt and freshly milled black pepper

**METHOD** Shred the cabbage finely. Cover the base of the 4 litre stainless steel Aga casserole with a layer of cabbage seasoned with salt and pepper. Next a layer of onions and apples and a sprinkling of the garlic and spices and sugar and continue alternating the layers until all the ingredients are in the pan. Pour in the vinegar and add the butter. Put the lid on and bring to the boil then transfer to the simmering oven for 2 hours. This will keep in the fridge for a few days and also freezes very well.

To reheat, defrost and put in the Portmerion Roasting dish covered with foil and leave in the simmering oven on Christmas morning to slowly heat through.



# ORANGE GLAZED PARSNIP AND CARROT

Carrots and parsnips peeled and cut into batons

Grated rind from one large orange

Juice of one orange

2 tbsp maple syrup

Handful of pecan nuts

25g butter

Chopped parsley to garnish

## **METHOD**

Bring the carrots and parsnip to the boil in an Aga casserole. Once they get to a rapid boil, pour all of the water off and steam in the simmering oven for 20 mins. Remove from the oven and add the butter. Once melted, pour over the orange juice and maple syrup and garnish with the pecans and parsley.



# BAKED CAMEMBERT WITH COGNAC CARAMEL AND PECANS

1 box of camembert

## FOR THE SAUCE

3 tablespoons demerara sugar  
3 tablespoons maple syrup  
75g pecan nuts  
50g glace cherries  
1 tablespoon cognac  
Pomegranate seeds for decoration

## FOR THE CROISTINI

1 baguette very thinly sliced on the diagonal  
A little olive oil

## METHOD FOR THE SAUCE

Take the camembert out of the box and place in the middle of the half size Portmerion baking tray. Cook in the roasting oven for about 15mins.

While the cheese is cooking heat all of the sauce ingredients in the sauce pot and gently simmer.

When the cheese is runny, remove from the oven and allow to cool slightly.

Pour the caramel sauce over the camembert, sprinkle with pomegranate seeds and arrange the croistini either side and serve immediately.

## METHOD FOR THE CROISTINI

Brush each side of the baguette slices with a little olive oil and arrange on a half size Aga baking tray.

Bake on the floor of the roasting oven for about 8 minutes until golden and crisp. Cool on a wire rack.



## SALMON RILLETTE

100g cream cheese

100g sour cream

100g smoked salmon

2-3 teaspoons horseradish

Lemon juice and zest

A few sprigs of dill

**METHOD** Put the cream cheese, sour cream 50g salmon and a little lemon juice in a food processor and whizz till smooth. Stir in the lemon zest and more horseradish if you like. Chop the remaining salmon (reserving a little to garnish) and add to the mixture. Divide the mixture between 4 small ramekins and chill for at least 2 hours. Decorate with a spiral of salmon and a sprig of dill and serve with croistini.



## BREAD SAUCE

300ml milk

25g butter

1 onion

6 cloves

1 bay leaf

100g fresh white breadcrumbs

3 tbsp double cream

Pinch grated nutmeg

Freshly ground pepper to taste

### METHOD

Stud the onions with the cloves, the more cloves the stronger the flavour. Place in a small pan with the milk, bay leaf and pepper. Bring to a simmer then cover and leave to infuse for at least an hour. Remove the onion and bay leaf and stir in the breadcrumbs and butter and season to taste. Put the studded onion back in the pan until ready to serve. Before serving remove the onion and stir in the cream.

The sauce can be made a couple of days in advance.



## VEGETARIAN GRAVY

2 onions  
2 carrots  
2 sticks of celery  
25g dried porcini mushrooms  
2 bay leaves  
2 sprigs fresh thyme  
2 tbsp blackcurrant jam  
2 tbsp plain flour  
2 teaspoons marmite  
1 tbsp tomato puree  
2 tbsp red wine vinegar  
1.5 litres vegetable stock

### METHOD

Put the chopped onion, carrot, celery and mushrooms on a baking tray lined with bake o glide. Add a little oil and the herbs. Fry on the floor of the roasting oven for about 20 mins. Add the jam and port and return to the oven for another 5 mins to caramelise. Stir in the flour, marmite tomato puree and vinegar and transfer to a stainless steel casserole and add the stock.

Bring to the boil and transfer to the floor of the simmering oven for 15 mins.

Pass through a sieve before serving.

The turkey juices can be added for those who aren't vegan or vegetarian and the mushrooms can be replaced with 8 chicken wings.





## PORK, CHESTNUT AND APRICOT STUFFING

50g butter  
1 large onion, finely chopped  
2 celery sticks, finely chopped  
450g good quality sausagemeat  
75g dried apricots, finely chopped  
Zest of 1 orange  
Handful of chopped flat leaf parsley  
1 medium egg  
150g breadcrumbs  
200g pack of whole cooked chestnuts, roughly chopped  
5 rashers streaky bacon cooked and chopped  
Salt and freshly ground black pepper to taste

### METHOD

Melt the butter in a frying pan and gently cook the onion and celery till soft but not coloured. Tip into a large bowl and cool.

Add all of the other ingredients and mix well with your hands.

Spread the stuffing into the greased ½ size Portmerion roasting dish.

Cook in the baking oven for about 30 mins or until the top is golden and crisp.

Garnish with sage leaves and serve.

The stuffing can be frozen prior to cooking. Defrost before cooking.

Alternatively it can be made the day ahead. Make sure you take it out of the fridge and bring to room temperature before cooking.



# ROAST POTATOES WITH TURMERIC AND ROSEMARY

Maris Piper potatoes

Sea salt

1 ½ teaspoons turmeric

Fresh rosemary chopped, reserve a couple of sprigs to garnish

Sprinkle of garlic granules (optional)

Small pinch of chilli flakes (optional)

## METHOD

Peel the potatoes and cut into desired size. Bring to the boil and simmer for about 5 to 8 minutes in salted water.

While the potatoes are cooking, put 6 tablespoons of sunflower oil and a little olive oil on a hard anodised large baking tray. Slide the tray onto the floor of the roasting oven to heat up.

Drain the potatoes.

When the oil is piping hot, carefully toss the potatoes in the oil and sprinkle over the turmeric, chopped rosemary, garlic and chilli and some more salt. Return the tray to the floor of the roasting oven for 35 to mins, turning after about 15 mins.

Cook until crisp and golden.

Dry on kitchen paper and transfer to warmed serving dish. Garnish with a sprig of fresh rosemary.

If you prefer to use goose fat then do so but I've tried both ways and much prefer this recipe which is also suitable for vegetarians and vegans.



# ROAST TURKEY

Turkey or turkey crown brought up to room temperature before cooking

1 onion, quartered

1 lemon quartered

1 lemon juice and zest

100g butter at room temperature

Small bunch parsley

6 bay leaves

A couple of sprigs of sage and thyme

Salt and pepper

8 to 10 rashers of smoked streaky bacon

## METHOD

Remove giblets from the turkey, these can be boiled up and used for the gravy. Rub the cavity with salt and pepper and stuff with the quartered onion, lemon, 2 bay leaves and the sprigs of sage and thyme.

Mix the butter with the zest and juice of the 2<sup>nd</sup> lemon, the chopped parsley, salt and pepper.

Loosen the skin on the turkey and stuff the butter underneath it covering the whole bird. Place 4 bay leaves between the breast and skin.

Place the bird on the up turned grill rack in the full size Aga roasting tin lined with bake o glide. Arrange the bacon rashers in a criss - cross pattern over the breast to keep it moist.

Slide the roasting tin onto the lowest set of runners in the roasting oven and see chart for cooking times.

Once the turkey is cooked, remove from the oven and rest covered in foil and wrapped in a towel to keep hot for at least 45 mins before carving.



## TURKEY TIMINGS

### Fast Roasting

8-12LB (3.6 TO 5.4KG) 1 ¾ TO 2 HOURS

12-16LB (5.4 TO 7.25KG) ABOUT 2 TO 2 ½ HOURS

16-20LB (7.25-9KG) ABOUT 2 ½ TO 3 HOURS

24-28LB (10.8 TO 12.6KG) 3 ½ TO 4 HOURS

Cook for 30 mins with no foil then tent loosely with foil

### Medium Method

Cook in roasting oven for 1 hour then tent with foil and transfer to Baking oven for the additional times below.

8-12LB 1 ½ TO 2 ½ HOURS

12-16LB 2 ½ TO 3 ½ HOURS

16-20LB 3 ½ TO 4 ½ HOURS

20-24LB 4 ½ TO 5 ½ HOURS

24-28LB 5 ½ TO 6 ½ HOURS

Take the turkey out of the oven and pierce the thickest part of the thigh with a sharp knife. If the juices run clear it's cooked.



# ORANGE AND GINGER BROWNIES WITH COINTREAU CREAM

## **For the brownie**

200g dark chocolate

175g milk chocolate

4 eggs

225g caster sugar

75g self raising flour

Zest of 1 orange

2 balls of stem ginger finely chopped

## **METHOD**

Line the half size Aga roasting tin with bake o glide. Put the chocolate and butter in a bowl at the back of the Aga to melt. Beat the eggs and sugar in another bowl and add the orange zest and chopped stem ginger. Pour in the melted chocolate and butter and stir well. Stir in the flour and beat until smooth and pour into prepared tin. Grind salt onto the top of the brownie to cover the whole surface in a fine sprinkling.

Slide the tin onto the grid shelf on the floor of the baking oven and bake for about 25 mins. Then slide the cold plain shelf onto the second set of runners and cook for a further 10 mins until the brownie is set and a light crisp has formed on top. Don't be tempted to overcook as this will make the brownie dry.

Leave to cool in tin.

Dust with icing sugar and decorate with sliced clementines and frosted bay leaves. Serve with Cointreau cream.

## **For the frosted bay leaves**

8 bay leaves 1 egg white

25g caster sugar

**METHOD** Whisk the egg white until frothy. Tip the sugar onto a plate. Brush the egg white onto the bay leaves then sprinkle the sugar over the leaves. Leave to dry on a sheet of parchment for 6 hours or until the frosting is completely dry.



## COINTEAU CREAM

300ml double cream

1 tbsp Cointreau

1 ball stem ginger finely chopped (optional)

Zest of ½ orange (optional)

Whisk the cream until it thickens but not too stiff. Fold in the liqueur and orange zest and chopped stem ginger if using.

## CHRISTMAS PUDDING

Take the Christmas pudding out of its container. Double wrap in foil and place in the simmering oven on Christmas morning and leave it there until required. Serve with the Cointreau cream or brandy sauce.

I've always found that Marks and Spencer's fresh brandy sauce is the best and much less stressful than making your own. Pour the sauce into the jug you will be serving it in, cover with clingfilm and warm in the simmering oven. Enjoy!

***HAPPY CHRISTMAS!***