



**Your First Everhot Christmas**

**TN Cook Limited, 29<sup>th</sup> November 2018**

*Please be advised that food prepared during this demonstration may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish*

### **Cookery Demonstration Menu**

Brie and Cranberry Tarts  
Haddies  
Mince Pies

Roast Turkey  
Sausage and Chestnut Stuffing  
Pigs in Blankets  
Cranberry Sauce  
Gravy  
Roast Potatoes  
Roast Carrots, Parsnips and Shallots  
Spicy Red Cabbage  
Brussels Sprouts with Pancetta and Chestnuts  
Baked Fennel with Red Peppers and Parmesan

Halloumi and Pistachio Nut Roast  
Smoked Salmon and Leek Strudel

Christmas Pudding  
Brandy Sauce

Mincemeat Roulade with Brandy Cream  
Ginger Puddings with Chocolate Orange Cointreau Sauce and Praline Crumb



## **ROAST TURKEY**

See page 47 of the Everhot Cookbook.

Wipe the turkey with kitchen paper and be sure to remove the giblets – use them to make stock for the gravy. A turkey can be around five times bigger than a chicken, so season it generously, both inside the cavity and outside to ensure the meat is well flavoured.

Stuff the neck end with your favourite stuffing and the cavity with onion, halved lemon and herbs. Do not stuff the central cavity or truss the turkey, as this will prevent heat from penetrating and circulating. Cover with bacon rashers and allow it to come up to room temperature before cooking (about 1 hour).

To test whether your turkey is cooked, pierce the thickest part of the thigh with a skewer. The juices should run golden and clear with no trace of pink. Or you can insert a cooking thermometer into the thickest part of the breast. The temperature should read 72C or above. Allow the turkey to rest for 30 minutes to 1 hour before carving – cover with foil and leave in a warm place or next to the Everhot.

## **ROAST POTATOES**

The Everhot Cookbook page 76

## **BRAISED RED CABBAGE**

The Everhot Cookbook page 91

## **BACON AND CHESTNUT STUFFING**

### ***Ingredients***

2 tbsp rapeseed oil	4 tbsp parsley, chopped
1 large onion, finely chopped roughly chopped	100g cooked chestnuts,
2 rashers streaky bacon, roughly chopped	grated rind of a lemon
2 cloves garlic, crushed	1 egg yolk
454g pack of sausagemeat	salt and freshly ground black pepper
160g breadcrumbs	

### ***Method***

Heat the oil in a frying pan on the simmering plate and cook the onion, bacon and garlic for 5 minutes until softened. Transfer to a bowl. Add the sausagemeat, breadcrumbs, parsley, chestnuts, lemon rind, egg yolk and seasoning. Knead the mixture to ensure all ingredients are well blended. Roll into equal-sized balls, place on a baking tray and cook in the roasting oven for 45 mins. Alternatively, place the stuffing in the neck end of the turkey.

## **PIGS IN BLANKETS**

Wrap cocktail sausages in stretched rashers of streaky bacon. Thread onto skewers and grill.

**BREAD SAUCE** The Everhot Cookbook page 140

## **CRANBERRY SAUCE**

The Twelve Days of AGA Christmas, pages 14 and 15

## **ROAST CARROTS, PARSNIPS AND SHALLOTS**

### ***Ingredients***

2 tbsp rapeseed oil  
4 carrots, peeled and cut on the diagonal  
3 parsnips, peeled and cut on the diagonal  
8 banana shallots, peeled and quartered  
40g butter  
35g soft light brown sugar  
20ml chicken stock  
salt and freshly ground black pepper  
chopped parsley, for garnish

### ***Method***

Heat the oil in a large frying pan on the simmer plate. Add all the vegetables, butter and sugar. Cook for five minutes or until the sugar starts to caramelize and change colour. Add the chicken stock and seasoning. Place in top oven at 180C for 15-20 mins.

Garnish with parsley to serve.

## **BRUSSELS SPROUTS WITH PANCETTA AND CHESTNUTS**

### ***Ingredients***

1kg Brussels sprouts  
250g pancetta, cut into 1cm cubes  
1tbsp rapeseed oil  
30g butter  
100g whole cooked chestnuts, chopped  
60ml Marsala  
freshly ground black pepper

### ***Method***

Place the sprouts in a saucepan with a tsp of salt, cover with boiling water and place on the boiling plate for 5-10 mins, until tender, then drain. In a large frying pan, cook the pancetta in the oil on the simmer plate until crisp. Add the butter and chestnuts, then transfer the pan to the boiling plate and add the Marsala, letting it bubble. Put in the sprouts and combine well, seasoning to taste.

## **BAKED FENNEL WITH RED PEPPERS AND PARMESAN**

The Complete AGA Cookbook page 134

## **MINCE PIES**

### **Mincemeat**

*Makes 3 x 300g jars*

#### ***Ingredients***

130g Bramley apple	35g nibbed almonds
zest of 1 lemon	35g mixed peel
zest of 1 orange	35ml brandy
juice of ½ orange	35ml sherry
35g glace cherries, chopped	65g vegetable suet
85g dark brown Muscovado sugar	3g mixed spice
85g light soft brown sugar	pinch of salt
70g sultanas	pinch of grated nutmeg
70g currants	pinch of cinnamon
100g raisins	

#### ***Method***

Peel, core and dice the apple and place in a small pan. Cook on the simmer plate for a few minutes until the apple begins to soften. Remove from the heat and allow to cool completely. Place the glace cherries in a bowl with all the other ingredients. Add the cooled apple. Mix together until well combined. Spoon the mincemeat into sterilised jars\*, leaving a 1cm gap at the top. Place a disc of baking parchment over the top, seal and label. Store in a cool cupboard and leave to mature for at least 2-3 weeks before using.

*\* To sterilise jars: wash thoroughly in hot, soapy water. Rinse well then place jars and lids upside down in the simmer oven for 30 minutes.*

#### **Pastry**

*To get ahead – you can make your pastry and store in the fridge, wrapped in clingfilm or up to three days or in the freezer for up to three months.  
Makes 24 mini mince pies or 12 normal size*

#### ***Ingredients***

150g/6 oz plain flour  
100g/4 oz butter  
2 tbsp cold milk  
2 tbsp caster sugar

Well-greased bun tin

#### ***Method***

Sieve the flour and caster sugar into a bowl. Rub in the butter until it reaches the consistency of breadcrumbs. Add the milk and mix to form a firm dough. (This can be done in a food processor but take not to overmix as this makes the pastry tough!). Wrap the dough in clingfilm and leave to firm up in the fridge for about an hour. Roll out pastry thinly and cut into 12 rounds with 6cm cutter (or 24 with 5cm cutter if making mini versions). Press gently into the tin and place a teaspoon of mincemeat into the centre of each. For normal size: cut 12 rounds with 5cm cutter for lids. Brush edges of tops and bottoms with water and press the lids gently on to seal. For mini size: cut 24

star shapes and place on top of each pie. Brush tops with eggwash or milk and place tin in the top oven at 200C for 15-20 minutes (normal size), or 10 minutes (mini size) until pale golden brown. Cool in the tin for 10 minutes before easing gently out with a round-edged knife and leave to cool completely on a wire cooling rack.

*Dust with icing sugar to serve*

## **HADDIES**

*Makes 24*

### ***Ingredients***

*For pastry:*

200g plain flour

100g butter

1 egg yolk

100g cheddar cheese, grated

pinch of salt

water to bind

### ***For filling:***

200g smoked haddock

150ml milk

15g butter

15g plain flour

50g cheddar cheese, grated

pinch of cayenne pepper

salt and pepper

### ***Method***

Make the pastry by rubbing in method or in a food processor. Leave to chill for 30 minutes. Meanwhile, poach the smoked haddock in the milk for 10 mins in the top oven at 200C. Remove and, when cool, skin, flake and remove any bones. Set aside, reserving the poaching milk. Make the cheese sauce by melting the butter in a saucepan on the simmer plate, add the flour and mix to a paste, then gradually add the poaching milk. When the sauce is smooth, add the grated cheese and season with the cayenne, salt and pepper. Add the flaked haddock and mix to combine. Roll out the pastry and cut into 24 rounds (using a plain cutter approx. 8cm). Place the rounds on a large baking sheet, lined with Bake-O-Glide or baking parchment. Place teaspoonfuls of the filling in the centre of each pastry round. Brush the edges of the pastry with a little water, then fold into a three-cornered shape, pressing the edges of the pastry together. Brush with milk or eggwash. Place in the top oven at 200C for 15-20 mins.

## **GINGER PUDDING WITH CHOCOLATE ORANGE GRAND MARNIER SAUCE AND PRALINE CRUMB**

Festive Recipes by Angela Gray, page 132

### **MINCEMEAT ROULADE WITH BRANDY CREAM**

#### ***Ingredients***

5 medium eggs, separated	2 tbsp brandy
250g caster sugar	3 tbsp icing sugar
1 tsp vanilla extract	
225g mincemeat	
100g self-raising flour	
350ml double cream	

#### ***Method***

Line a rectangular swiss roll tin (approx. 35 x 25cm) with Bake-O-Glide or baking parchment. Place the egg yolks, caster sugar and vanilla in a bowl and beat for 6-8 minutes until the mixture has doubled in volume and is thick and creamy. In a separate clean bowl whisk the egg whites with a pinch of salt until they form stiff peaks. Using a metal spoon, fold the mincemeat and self-raising flour into the egg yolk and sugar mixture. Gently fold in the egg whites. Pour into the swiss roll tin and place in the top oven at 160C for 18-20 minutes or until golden brown and firm in the centre.

Place a large sheet of baking parchment on your worktop. Tip the roulade onto the parchment and peel off the Bake-O-Glide or parchment. Using a sharp knife, make a shallow cut about 2 cm in along one of the short edges. Roll the roulade up, using the paper to help you and allow to cool completely.

#### ***To make the filling:***

whisk the double cream in a large bowl until thick, then fold in the brandy and icing sugar to taste.

#### ***To assemble the roulade:***

When cool, unroll the roulade and use a palette knife to spread the brandy cream over the roulade. Re-roll the roulade, dust with icing sugar and place on a serving plate.

## **SMOKED SALMON AND LEEK STRUDEL**

### ***Ingredients***

4 tbsp olive oil  
1 lemon, juice of half, plus half cut into wedges  
6 banana shallots, finely sliced  
100g smoked salmon, roughly chopped  
4 leeks, cut into 1cm slices  
4 filo pastry sheets  
100ml dry cider  
Plain flour to dust  
100ml light cream cheese  
Flatleaf parsley, chopped, to garnish

### ***Method***

Put 1 tbsp olive oil into a frying pan and heat on the simmer plate. Add the shallots and leeks and fry gently for 10 mins until starting to soften. Move to the boiling plate and add the cider. Allow to bubble for a couple of minutes and then stir in the cream cheese and lemon juice. Move back to the simmer plate until the vegetables are tender. Remove from the heat and stir in the smoked salmon. Season with black pepper.

Lay a sheet of filo pastry on a Bake-O-Glide lined baking tray. Brush with oil and repeat with the other three sheets of pastry. Spoon the salmon and leek mixture along the centre of the pastry lengthways, leaving a 4cm border at each end. Fold over one of the long edges of pastry to over the filling, then fold in the short ends. Finally roll the strudel onto the rest of the pastry to fully enclose it. Brush with the remaining oil and bake in the top oven at 200C for 25-30 minutes until golden and crisp. Sprinkle with parsley and serve with the lemon wedges.

## **MINI BRIE AND CRANBERRY TARTS**

The Everhot Cookbook, page 22

## HALLOUMI AND PISTACHIO NUT ROAST

### **Ingredients**

50g butter, plus extra to grease tin  
250g halloumi cheese, chopped  
4 banana shallots, chopped  
2 carrots, grated  
1 clove of garlic, crushed  
125g chestnut mushrooms, finely chopped  
175g cooked basmati rice  
50g dried cranberries or cherries  
50g hazelnuts, finely chopped  
1 tbsp pomegranate molasses  
50g pistachios, finely chopped

1 red onion, chopped  
2 eggs, lightly beaten  
handful chopped dill  
handful chopped parsley  
handful chopped mint  
finely grated zest of ½ lemon  
finely grated zest of ½ orange  
120g breadcrumbs

### **To serve:**

Chopped dill, parsley and mint  
Pomegranate molasses  
Pomegranate seeds

### **Method**

Grease a 900g loaf tin (or line with Bake-O-Glide). Melt the butter in a frying pan on the simmer plate. Add the onion, shallots, carrots and garlic and fry gently for five minutes. Stir in the mushrooms and cook, stirring, for 5-10 minutes until softened. Leave to cool for a few minutes, then transfer the mixture to a mixing bowl and stir in all the remaining ingredients, until well combined. Spoon the mixture into the tin and press down with the back of a large metal spoon. *(You can do this up to 24 hours ahead and chill the nut roast in the fridge until you are ready to bake it).* Place in the top oven at 180C for an hour or until well browned and the nut roast feels firm to the touch. To serve, drizzle the extra pomegranate molasses and scatter the extra herbs and pomegranate seeds over the top. The cooked nut roast will keep for a couple of days in the fridge and can be reheated or served cold.



**Happy Cooking!**

Wishing you all a very Happy Christmas and a healthy, prosperous 2019

Judy Walker

[www.the-secret-ingredient.co.uk](http://www.the-secret-ingredient.co.uk)