FALCONER SCHOOL

ACHIEVING THE EXTRAORDINARY TOGETHER

Festive Food

Recipe booklet



Festive Food

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Dessert

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Potato Rösti Cakes with Sage Leaves

Ingredients



2 peeled and coarsely grated

1 medium egg, beaten

1 tsp plain flour

¼ tsp baking powder

1 shallot, finely chopped

6 sage leaves, 2 finely chopped, 4 whole

3 tbsp sunflower or vegetable oil, for frying

Method

1. Squeeze any excess water out of the grated potatoes, then tip into a bowl and mix well with the egg, flour, baking powder, onion and chopped sage leaves.

2. Season well with salt and pepper.

3. Heat 2 tablespoon oil in a large non-stick frying pan over a medium heat, and spoon the mixture in to make 4 röstis, flattening them down with the back of a spoon into disc shapes.

4. Cook for 5 minutes each side until golden brown and crisp, then drain on kitchen paper.

Sausage Roll

Puff Pastry Ingredients

70g plain flour
¼ teaspoon salt
60g butter
About 20ml cold water
Egg wash (1 egg and splash of water)

Filling Ingredients

Handful Sausage Meat
A Splash of Worcestershire sauce
½ teaspoon dried/fresh thyme
¼ teaspoon garlic puree



Method

1. Sift the flour and salt into a large bowl.

2. Roughly break the butter in small chunks, add them to the bowl and rub them in loosely. You need to see bits of butter.

3. Make a well in the bowl and pour in the cold water, mixing until you have a firm rough dough adding extra water or flour if needed.

4. Cover with cling film and leave to rest for about 20 minutes in the fridge.

GO AND PREPARE YOUR FILLING

5. After around 20 minutes, turn out onto dough a lightly floured surface and knead until you form into a smooth rectangle. Roll out until stretched

6. Add the sausage meat in a line and wrap the pastry to form a long tube.

7. Slice the tube in to small sausage rolls and place on a greased baking tray.

8. Brush the top of the sausage rolls with egg wash and place tray in oven.

9. Cook for approximately 15-20 minutes and ensure the meat is cooked through.

Easy turkey crown



Ingredients

50g butter, softened

2kg turkey crown on the bone

1 tsp Chinese five spice or a pinch of ground cloves

For the glaze

4 tbsp honey

1 tbsp Dijon mustard

1 tbsp red wine vinegar

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Smear the butter all over the turkey crown and season all over with salt and half the five spice. Put in a roasting tin, skin-side up, and roast for 30 mins. While the crown is roasting, mix all the glaze ingredients in a bowl with the rest of the five spice.

STEP 2

Remove the crown from the oven and brush the skin generously with half the glaze. Continue to roast for another hour, glazing twice more, until cooked all the way through and the glaze is sticky and caramelised. Leave to rest for at least 20 mins before carving. Save the juices from the tin to make gravy.

Sage and Onion Stuffing Balls

Ingredients



1 tbsp butter

1 tbsp oil

1 large onion , finely chopped

1 bay leaf

1 garlic clove , crushed

1½ tbsp dried or fresh sage , finely chopped

180g fresh breadcrumbs

1 large egg , lightly beaten

Method

STEP 1

Heat the butter and oil in a frying pan. Fry the onion, bay and a pinch of salt gently for 15 mins over a low heat until the onions are softened and translucent. Add the garlic and sage and fry for 1 min. Leave to cool for 10 mins.

STEP 2

Heat the oven to 180C/160C fan/gas 4. Stir the breadcrumbs and beaten egg through the onion mixture. Season to taste. Divide into 12 balls, weighing for accuracy, if you like. Bake on a flat baking sheet lined with parchment for 25-30 mins or until golden brown. Serve as part of a roast dinner.

Apricot and Chestnut Stuffing Balls

Ingredients



- A little butter, to grease
- 1/4 onion, coarsely chopped
- 56g dried apricots, finely chopped
- 56g dried white breadcrumbs
- 19g butter
- 56g chestnuts, coarsely chopped
- Small bunch fresh parsley, chopped
- Salt and pepper

Instructions

1. Preheat the oven to 200°C/400°F.
2. Grease a roasting tray with butter.
3. Place the onion and apricot in a saucepan, pour in a little hot water and boil for 5 minutes. Drain, tip into a large mixing bowl and stir in the breadcrumbs.
4. Melt the 19g of butter in a frying pan and pour half into the mixing bowl with the breadcrumbs. Add the chestnuts to the frying pan and cook over a high heat for a couple of minutes until lightly browned. Tip the chestnuts into the breadcrumb mixture, add the parsley, season and mix well.
5. Using your hands, shape into approx. 5-8 balls. Place in the roasting dish and bake for 30 minutes, uncovered, until crisp and piping hot.

Yorkshire puddings

Ingredients



140g plain flour (this is about 200ml/7fl oz)

4 eggs (200ml/7fl oz)

200ml milk

sunflower oil , for cooking

Method

STEP 1 Heat oven to 230C/fan 210C/gas 8.

STEP 2 Drizzle a little sunflower oil evenly into two 4-hole Yorkshire pudding tins or two 12-hole non-stick muffin tins and place in the oven to heat through.

STEP 3 To make the batter, tip 140g plain flour into a bowl and beat in 4 eggs until smooth.

STEP 4 Gradually add 200ml milk and carry on beating until the mix is completely lump-free. Season with salt and pepper.

STEP 5 Pour the batter into a jug, then remove the hot tins from the oven. Carefully and evenly pour the batter into the holes.

STEP 6 Place the tins back in the oven and leave undisturbed for 20-25 mins until the puddings have puffed up and browned.

STEP 7 Serve immediately. You can now cool them and freeze for up to 1 month.

Ginger & Orange-Glazed Chanterney Carrots

Ingredients



300g Chanterney, washed, scrubbed and Sliced
20g butter

12g piece ginger, peeled and finely grated

½ tablespoon clear honey/syrup

Zest 1 orange

Method

1. Bring a large pan of salted water to the boil and add the carrots. Simmer for 5 minutes until slightly tender, then drain.

2. In a wide pan, heat the butter until melting, then add the carrots, ginger, honey/syrup and orange zest. Cook over a medium heat for 25-30 mins, turning them gently every now and then, until the carrots start to go golden and sticky.

3. Turn the carrots gently in the pan every now and again until all sides are browning. Season well before serving

Perfect Roast Potatoes (Serves 4)

Ingredients



2.5 tbsp duck fat or vegetable oil

8 medium-sized Maris Piper or King Edward potatoes

4 garlic cloves

3 teaspoons mixed herbs

sea salt

Method

1) Preheat the oven to 190C/170C Fan/Gas 5.

2) Parboil the potatoes in salted water for 7–8 minutes, or until almost cooked (they will still feel firm when pierced with a knife). Drain thoroughly using a colander, then shake the potatoes around a little in the colander until the outsides are roughened. Set aside, uncovered.

3) Put the duck fat/oil into a roasting tin and heat in the oven for 5 minutes.

4) Add the drained, roughened potatoes to the tin of hot duck fat/oil, then sprinkle over the garlic cloves, thyme and sea salt and mix until the potatoes are well coated in the fat. Return the tin to the oven and roast for 45–60 minutes, or until golden and crunchy.

Recipe Tips

You can make roast potatoes ahead and reheat them for a stress-free roast dinner. Parboil the potatoes as above, but allow the drained, bashed potatoes to cool slightly. Toss them in the duck fat/oil so that the potatoes are as evenly coated as possible.

Then spread them out on one or two trays so the potatoes are not touching each other. When completely cold, freeze the potatoes on their trays. (After they are frozen you can transfer them to a freezer bag.)

Cook the frozen potatoes at the same temperature in a dry roasting tin, adding another 15 minutes to the cooking time.

Simple pigs in blankets

Ingredients



8 rashers smoked streaky bacon

16 chipolatas

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Cut the bacon rashers in half. Wrap a piece of bacon around each of the chipolatas.

STEP 2

Place on a baking tray and cook for 30-35 mins until golden.

Pan Fried Sprouts and Crunchy Chorizo Crumbs

(Serves 6)

Ingredients



50g white bread

100g chorizo, skin removed, chopped into chunks

1 tablespoon oil

25g butter

500g brussels sprouts, trimmed and quartered

Method

Tip the bread into a food processor and pulse into crumbs. Add the chorizo and pulse again to combine.

Heat a little of the oil in a large frying pan, and cook the chorizo crumbs gently for 20 minutes, drizzling with more oil if the pan becomes dry, until the chorizo has released its fat and becomes crisp and the crumbs are toasted.

Heat the butter in the pan until foaming, and cook the sprouts gently for 15 minutes, turning occasionally until golden and slightly charred.

Toss in the crumbs and cook for a minute to heat through, then serve.

Chocolate Swiss Roll

Ingredients



For The Sponge:

3 large eggs

100g caster sugar plus a little extra for sprinkling

75g plain flour

60g cocoa powder

15ml hot water

For The Filling:

75g butter or margarine, softened

175g icing sugar

A little milk

Method

- Preheat oven to 220ºC/425ºF/Fan 200ºC/Gas Mark 7. Line a 33.6cm x 22.5cm Swiss roll tin.
- Put the eggs and the 100g of sugar into a bowl and whisk until very light and creamy. The mixture should be stiff enough to retain the impression of the whisk for a few seconds. Sift together the flour and cocoa powder.
- Gently fold half the flour into the whisked mixture using a metal spoon.
- Fold in the remaining flour, making sure it has all been incorporated and there are no lumps. Stir in the hot water.
- Pour the mixture into the prepared tin, smoothing it over evenly and gently. Bake in the oven for 7 – 9 minutes until well risen, golden brown and spongy.
- Meanwhile, have ready a sheet of greaseproof or baking parchment and sprinkle on some caster sugar. To make the sponge pliable you can place the paper over a damp tea towel.

- Turn out the cake quickly onto the paper and trim away the edges. Place a second sheet of paper on top of the sponge and roll it up loosely using the sugared paper underneath as a guide. Leave to cool completely on a cooling rack, covered in the paper.
- **To make the filling:** Put the butter or margarine into a bowl, sift the icing sugar and add it gradually with a little milk creaming everything together well until very smooth. When the sponge is completely cold gently unroll it and remove the paper. Carefully spread the sponge with the cream filling, then reroll.

All-the-trimmings Tray bake



Ingredients

1 tbsp olive oil

3 tbsp caramelised onion chutney

1kg small potatoes, halved

4 parsnips, cut into chunky pieces

4 carrots, cut into chunky pieces

200g sprouts, trimmed and halved

2 small red onions, cut into wedges

12 cocktail sausages wrapped in bacon

2 bay leaves

4 rosemary sprigs, ripped

Method

STEP 1

Heat oven to 200C/180C fan/gas 6. Mix the oil and chutney together and season well. Divide everything except the sausages and herbs between two large roasting tins, pour over the oil and chutney mixture and toss together. Put both trays in the oven for 25 mins.

STEP 2

Add the sausages and herbs to the trays and bake, stirring halfway through, for 30-35 mins more or until the vegetables are soft and the sausages are cooked through. If one tray is browning more than the other, swap them round.

Turkey curry (Serves 4)



Ingredients

1 tbsp sunflower oil

1 large onion, thickly sliced

1 green pepper, deseeded and chopped

2 tbsp curry paste (or gluten-free alternative)

2 garlic cloves, crushed

400g can chopped tomatoes

300g leftover turkey, diced

300g leftover cooked potato (either boiled or roast), diced

2 tbsp mango chutney

small pack coriander, roughly chopped

rice or naan bread, to serve

Method

STEP 1

Heat the oil in a large pan over a fairly high heat. Cook the onion and pepper for 3-4 mins until starting to soften and brown slightly. Stir in the curry paste and garlic, then cook for another 1-2 mins. Add the chopped tomatoes and 150ml water. Bring to the boil and bubble for 5 mins.

STEP 2

Turn the heat down, stir in the turkey and potatoes, and cook for another 2-3 mins, then season and add the mango chutney. Scatter with coriander and serve with rice or naan.

Turkey and Leek Leftover Pie



Ingredients

- 1tbsp vegetable oil
- 150g diced British turkey breast
- 1 leeks, washed and thickly sliced
- 75g (5oz) button mushrooms, wiped and quartered
- Sprig of thyme, leaves picked
- 15g (½ oz) butter
- 1tbsp plain flour
- 150ml (½ pt) milk
- Chicken stock cube
- Black pepper
- Little milk and beaten egg for glazing

Method

- Preheat oven to 220°C (425°F, gas mark 7). Heat oil in a frying pan and brown the turkey. Add the leeks, mushrooms and thyme leaves and fry for about 10 mins until softened and slightly caramelised.
- Meanwhile. make a white sauce: melt the butter in a small saucepan and add the flour, stirring well with a wooden spoon to make a paste. Cook for 1 min. Pour over the milk a little at a time, whisking continually until you have a thick sauce. Crumble in the stock cube and season with pepper to taste.
- Mix the turkey mixture with the sauce and pour filling into a deep pie dish.
- Grease the edges of the pie dish with a little butter. Roll out the pastry and transfer to the pie dish to make a lid. Trim the pastry from around the edges and press down to seal.
- Brush milk or egg over the pastry to glaze it. Prick it with a fork and place in the oven at 220°C (425°F, gas mark 7) for 15-20 mins. The pastry should be risen and golden brown when you take it out.
- Allow the pie to stand for 5-10 mins, then serve with a simple boiled vegetable accompaniment.