



# Festive Cookery

Award winning Chef Mike Spackman and Michelin recommended Community Chef Jason Hurren will host three days of Christmas cooking - with a twist!

## Christmas Crafts

8th - 10th December 2020

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# Mushroom and Tarragon Pate

## Ingredients

- 50g unsalted butter
- 2 shallots , finely chopped
- 1 leek , finely chopped
- 2 garlic cloves , crushed
- 100g chestnut mushroom , finely chopped
- 100g shiitake mushroom , finely chopped
- 2 tsp wholegrain mustard
- 2 tbsp crème fraîche
- 3 tbsp chopped fresh tarragon , plus extra to garnish
- 1 French stick ; extra virgin olive oil; mixed salad leaves, to serve

## Method

### STEP 1

Heat butter in a large frying pan. Add shallots, leek and garlic, then gently fry for 7 mins until softened.

### STEP 2

Increase the heat, add the chestnut and the shiitake mushrooms, then cook for 10 mins, stirring, until the juices have evaporated and the mushrooms are tender. Stir in the mustard and crème fraîche, then season well. Cook for a further 2 mins then stir in the chopped tarragon.

### STEP 3

Preheat the grill. Cut the French stick into diagonal slices, drizzle with a little olive oil, then grill until golden. Spoon the hot pâté on to the toasts, garnish with the extra tarragon, then serve with salad leaves.





# Chestnut, Bacon & Parsnip Soup

## Ingredients

- 4 chopped rashers smoked streaky bacon
- drizzle of olive or rapeseed oil
- 1 chopped onion
- 1 crushed garlic clove
- 6 peeled and chopped parsnips
- 1 chicken stock cube
- 400ml milk
- leaves from 4 thyme sprigs
- 200g cooked, chopped chestnuts

## Method

### STEP 1

Fry the rashers of bacon in the oil until crisp.

Scoop out half the bacon and set aside until later.

Add the onion and garlic to the pan, stirring until tender, then add the parsnips.

Cook for another 5 mins, then crumble in the chicken stock cube.

Add the milk, 600ml water, the thyme and chestnuts.

Cover and simmer for 30 mins until the parsnip is tender.

Blitz with a hand blender, then season to taste.

Ladle into bowls and top with the reserved bacon.





# Sausage with Cranberry, Sage & Orange Zest Pinwheels

## Ingredients

- 450-500g sausage meat
- 150g cup dried cranberries or from a jar
- Zest of 1 orange
- 6 sage leaves, finely chopped
- Pack ready-rolled puff pastry

## Method

Preheat the oven to 400° F.

In a bowl, combine the sausage, cranberries, orange zest and sage leaves and set aside.

Spread sausage meat over dough evenly.

Starting with a long edge, roll dough and sausage into a log.

Refrigerate log overnight or until firm.

Slice ½ inch pieces from the log and place on parchment lined baking sheet.

Bake for 20 minutes.





# Turkey bubble & squeak

## Ingredients

- 1 medium parsnip
- 1 medium potato
- handful Brussels sprouts
- 1 egg
- 1 rosemary sprig, leaves picked and chopped
- 1 garlic clove , crushed
- 100g cooked turkey
- 2 tbsp leftover gravy
- 1 tbsp coconut oil
- cranberry sauce , to serve

## Method

### STEP 1

Peel the potato and parsnip, grab a bowl and grate them both into it.  
Grate or finely slice the sprouts and chuck them into the bowl too.  
Put the veg in a sieve and squeeze out as much liquid as you can.  
Return the mixture to the bowl and crack in the egg.  
Mix and season, then add your rosemary and garlic.

### STEP 2

Now it's time to get your hands messy. Shape the mixture into three rösti patties, equal in thickness. Slice the leftover turkey breast.  
Put it in a pan with the gravy on a low heat and simmer until the turkey is warm. Heat the coconut oil in a separate frying pan.  
Cook the röstis for 3 mins each side until golden brown, then put them on a plate, layer with the sliced turkey and add a dollop of cranberry sauce on top.

Voilà – a lovely, lean Christmas leftover meal!





# All-the-trimmings traybake

## Ingredients

- 1 tbsp olive oil
- 3 tbsp caramelized 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.





# Refried Roasties

## Ingredients

- 3 tbsp olive oil
- 10 small pickled onions , cut in half
- ½ tsp cayenne
- A few thyme sprigs , leaves picked
- 500g leftover or defrosted frozen cooked roast potatoes

## Method

### STEP 1

Heat 1 tbsp oil in a large frying pan over a medium heat, add the pickled onions and fry for 3-4 mins until they get nicely caramelized.

Add the cayenne and thyme leaves, then tip the roasties into the pan along with another 1 tbsp oil.

Use the back of a wooden spoon to squash each one slightly.

Leave alone for 3-4 mins to fry and get extra crisp on one side, then give them a good toss.

### STEP 2

Add the remaining oil, toss and fry again for extra crispiness.

Don't worry if they fall apart a little, the scuffed bits will get extra crisp.

Season to taste and serve warm with your Christmas leftovers.





# Mincemeat Samosas

## Ingredients

- 1 cooking apple , peeled, cored and finely chopped
- Zest and juice 1 orange
- 50g dried ready-to-eat apricots , chopped
- 25g shelled pistachios
- 50g dried cranberries
- 175g sultanas
- 1 tsp cinnamon
- ½ tsp grated nutmeg
- 2 tbsp brandy
- 1 tbsp clear honey
- 50g butter , melted and kept warm
- 6 sheets filo pastry (270g pack)
- Icing sugar , to decorate
- Ready made mincemeat could be used as an alternative\*

## Method

### STEP 1

Mix together the fruit, dried fruit, nuts, spices and brandy. Leave the mixture in the fridge for 30 mins to allow the flavours to develop, then stir in the honey.

Heat oven to 200C/180C fan/gas 6.

Arrange the filo sheets with the short side facing you and, using scissors, cut the stack in 3 vertically, to make long strips. Brush the top 3 strips with melted butter.

### STEP 2

Working quickly, put 1 heaped spoonful of mincemeat at the top of the first strip.

Fold one corner of the pastry over it to form a triangle, then continue folding alternately left and right to form a triangular package, until you've used up all the strip.

Repeat with the other strips, brushing with butter before folding.

### STEP 3

Place on a baking sheet and brush each one with more melted butter. Bake for 15-20 mins until crisp and golden. Dust with icing sugar and serve warm (reheat later in a low oven if necessary).







# Mince Pie Brownies

## Ingredients

- 185g unsalted butter, cubed
- 185g high-quality dark chocolate, chopped
- 85g plain flour
- 40g cocoa powder
- 3 large eggs
- 275g golden caster sugar
- 6 mince pies or 9-12 mini mince pies
- Icing sugar, for dusting

## Method

### STEP 1

Melt the butter and chocolate in a medium bowl, either in a microwave – cooking for 1 min on High, then stirring and continuing to heat in 20-second blasts – or by setting the bowl over a pan of simmering water and stirring occasionally. Once melted, leave the mixture to cool.

### STEP 2

Heat the oven to 180C/160C fan/gas 4. Line the base of a shallow 20cm square tin with non-stick baking parchment. Sieve the flour and cocoa into a medium bowl. Whisk the eggs and sugar with an electric mixer on maximum speed until thick and creamy, about 3-8 mins, or when the mixture runs off the beaters and leaves a trail for a second or two.

### STEP 3

Pour in the cooled chocolate mixture, then fold together with a rubber spatula in a figure of eight, moving the bowl round until the mixture is a mottled dark brown. Be gentle so you don't knock out the air.

### STEP 4

Sift in the cocoa and flour mixture and continue gently folding. The mixture will look dry and dusty, then fudgy. Stop just before you feel you should, as you don't want to over-mix it.

### STEP 5

Spoon a little mixture into the prepared tin, then add the mince pies, leaving them whole. Scrape over the rest of the mixture, gently easing it between and over the pies. Level the top. Put in the oven for 25 mins. If the brownie mixture is very wobbly in the middle, it's not quite done, so bake for another 5-10 mins, or until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Take out of the oven and leave to cool in the tin. Dust with icing sugar. Cut into quarters, then cut each quarter into four squares. Will keep in an airtight container for a week and in the freezer for up to a month.





# Festive Muffins

## FOR THE PASTRY

- 450g plain flour
- 250g salted butter , cut into small pieces
- 25g ground almonds
- 50g golden caster sugar
- 1 egg yolk , beaten

## FOR THE FILLING

- 300g ground almonds
- 250g golden caster sugar
- 100g currants
- 100g sultanas
- 50g flaked almonds
- 2 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp mixed spice
- 200g butter
- 4 eggs , beaten
- 1 lemon , finely grated zest and juice
- 1 orange , finely grated zest and juice
- Icing sugar , for dusting

First make the pastry. Sift the flour into a large bowl, add the butter and, using your fingertips, rub it into the flour so the mixture resembles breadcrumbs. Measure 150ml/¼ pint cold water into a jug. Stir the ground almonds and sugar into the flour mixture, then add the egg yolk and a little of the water, stirring with a knife. Gradually work in the rest of the water, stirring until you have a soft pastry ball. Wrap it in cling film and chill for 20-30 minutes.

Meanwhile, make the filling. Preheat the oven to fan 180C/conventional 200C/gas 6. Tip the ground almonds, sugar, currants, sultanas, almonds and spices into a large bowl and stir. Melt the butter (use the microwave for speed) and add to the dry ingredients with the beaten eggs and the lemon and orange zest and juice. Mix together really well.

Roll out the pastry on a lightly floured surface (working with half at a time is easiest) to about 5mm thickness. Cut out about 24 rounds using a 10cm round cutter. Use each round to line a muffin tin (use two trays, or bake in batches). Spoon the filling into each pastry-lined tart, so it is just shy of the top of the pastry.

Bake for 20-25 minutes until pale golden, then turn each tart out on to a wire rack and dust with icing sugar.

Lovely served warm or cold.





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