

Festive Recipes 2015

Teriyaki turkey

citrus sprouts, rice pancakes with plum sauce

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Stollen

German festive bread with marzipan, fruit and nuts



Teriyaki Turkey

With citrus sprouts

Teriyaki refers to a cooking technique where meat, tofu or glutinous rice balls are fried or grilled with an alcohol enriched and sweetened soya sauce. The sauce can be used as a marinade which tenderises the meat and added to the hot pan to be reduced and form a delicious glaze. I make my teriyaki sauce with apple juice concentrate rather than sugar and add lime juice and ginger for a fuller flavour. This recipe works well with uncooked turkey. It is also a good way of reviving and re-presenting leftover turkey. Serve with the sprouts wrapped up in a rice pancake. Makes 4 – 6 servings

400g turkey breast escallops or left over turkey, cut into thick slices or chunks

2 tbsp tamari or dark soya sauce

2 tbsp mirin (rice alcohol) or sherry

2 tbsp apple juice concentrate or 1 tbsp brown sugar

1 tbsp grated ginger

1 lime (juiced)

1 tbsp water

1 tablespoon sunflower oil

Mix together the soya sauce or tamari, mirin, lime juice, apple juice, water and ginger. Marinade the meat in this sauce for up to 8 hours, covered and refrigerated.

When you are ready to cook the turkey, drain it from the marinade and reserve the liquid. Heat a frying pan over a medium/high flame or ring and add the oil. When the oil just starts to smoke a little, add the turkey. Cook on one side for about 2 minutes and then turn and cook for a further minute. The meat should still be pink in the middle.

Turn the heat up a little and add the reserved teriyaki sauce. The sauce will bubble and spit, but don't be put off. The liquid will quickly reduce and start to caramelize. Turn once and cook until the sauce makes big glossy bubbles and the meat is dark and has a shiny glaze.

Rest it for a moment and serve with fresh coriander.

For the sprouts:

500g/ ½ lb fresh or leftover brussels sprouts and other vegetables

1 tbsp sunflower oil

1 tsp sesame oil

2 tbsp soy sauce

juice of 1 lime and ½ orange

1 clove garlic crushed

½ tbsp chopped ginger

2 tbsp toasted sesame seeds

Trim and slice brussels sprouts lengthwise into 4 or 5 pieces.

Heat the oils in a heavy based non-stick frying pan or wok.

Add sprouts and stir-fry for 3 - 4 minutes (they should still be green and crisp).

Add the ginger and garlic and cook for another minute.

Lastly add the lime juice, orange juice and soy sauce.

Garnish with the sesame seeds and serve.



Lamb and cranberry kofta

A kofta is a meatball found in Persian cuisine. These are slightly sweet and spicy which complements both lamb and turkey. I like to serve this with minted yoghurt and a spicy tomato based harissa.

500g minced cooked lamb or turkey or half and half
½ large onion, grated or finely chopped
3 tbsp bread crumbs
1 tbsp tomato puree
2 tbsp cranberry jelly or fruit chutney
1 egg
1 tsp powdered cumin
½ tsp powdered coriander
½ tsp chilli powder
½ tsp salt
½ tsp pepper
Sunflower oil
Flour

Combine the meat with the spices and other ingredients and form into 12 slightly squashed balls. Roll these in seasoned flour and refrigerate for an hour. This helps the meat to tenderise and balls to set together a bit so they stay together when fried.
Heat 2mm of oil in a heavy pan until it just starts to smoke.
Gently fry the meat balls on both sides until browned and crispy.
You can also brush the kofta with oil and bake these in a hot oven for about 15 minutes.

Minted yoghurt

2g fresh mint, chopped
250ml yoghurt
1 tsp sugar
Salt and pepper
½ tsp cumin powder

Chop the mint and mix together with the yoghurt, sugar and cumin – season to taste and garnish with extra fresh mint.

Harissa

3 large red peppers, long romano if possible
3 bird's eye green chillies
1 small bunch of parsley, washed, dried and chopped
½ tsp cumin seeds, toasted and crushed
½ tsp coriander seeds, toasted and crushed
2 garlic cloves, peeled and crushed
1 tbsp apple cider vinegar
2 tbsp olive oil
Salt
Zest of one lemon

Heat the oven to 220C/425F/gas mark 7. Halve and de-seed the peppers then roast for 15 minutes, until soft and the skin is blistering. Put into a small bowl and cover. When cool, peel the peppers, discard their skin then chop or process to a rough paste. Chop the parsley, chilli and garlic up finely and mix with the peppers. Add the spice, salt, vinegar, oil and lemon zest. Mix this well or blitz briefly in a processor.



Shallot stuffed squash

A quick and easy to prepare dish – ideally use patty pan squash or very small butternut squash.

Serves 4

4 large patty pan or 2 small butternut squash
20 small shallots, peeled
200g feta cheese
4 sage leaves chopped
Olive oil

Heat your oven to 180°C/Fan 160°C/Gas 4.

Slice a quarter off the tops of the patty pans to form lids. Scoop out and discard the seeds. Scoop out the flesh from the lids and bases, leaving a ½ cm wall of squash behind. Place these onto a tray or oven proof dish.

Peel the shallots and heat 1 tbsp of olive oil in a large frying pan.

Cook the shallots for 10 minutes with a pinch of salt, stirring often then add a few tablespoons of water and cover with a tight lid. Cook gently for 20 minutes until the shallots are soft and starting to caramelize. Add the squash flesh plus the feta and sage. Mix this well and spoon into the hollow squash.

Cover the patty pans with their lids and bake in the oven for 30 mins till they're tender then serve with the sauce below.

If using **butternut squash**, cut in half lengthways and scoop out and discard the seeds. Pre-roast the squash for 25 minutes before adding the stuffing and cooking for a further 30 minutes.

Salsa Romesco

2 large sweet red peppers, preferably long pointed Romano peppers
2 cloves of garlic, finely chopped
4 tbsp roasted almonds
2 tbsp olive oil
2 tbsp chopped parsley
1 tsp hot paprika
Salt and sugar

Roast or grill the peppers until the skin is blackened then cool and discard the skins and seeds.

Roast and cool the almonds.

Mix peppers and almonds together with 2 tbsp water, olive oil, a pinch of salt and paprika and blend to a consistency of your choice.



Stollen

The “heavyweight” of Christmas breads, this traditional German loaf is enriched with fruit, nuts, citrus peel and marzipan. Stollen is served well dusted with icing sugar and is said to represent the infant Christ swaddled in cotton blankets. It is a very simple bread to make but it does need a little more proving time as all of the enrichments slow down the fermentation. If like me you don't like marzipan, leave it out or replace it with something you do like such as white chocolate.

150 ml milk
50 g caster sugar
2 level tsp dried yeast
350 g strong white bread flour
½ level tsp salt
75 g softened butter
1 large egg, beaten
125g mixed dried fruit
25 g mixed candied peel, finely diced
25 g almonds, chopped
150 g marzipan
25g icing sugar
Juice and zest of 1 lemon

Warm the milk to about 35°C and mix with the yeast and a teaspoon of the sugar and leave to ferment for five minutes. Sift together the flour, salt and remaining sugar into a mixing bowl. Pour in the milk and yeast and add the softened butter and beaten egg. Mix everything together until the dough leaves the side of the bowl cleanly. Turn this onto a floured surface and work in the fruits, peel and nuts. Knead the dough for 5 minutes until it is springy and elastic and leave in a warm place, covered with cling film, until it has doubled in size.

Turn the risen dough out on to a floured surface, knock back and knead the dough briefly. Form into a tight ball and allow this to rest for 5 minutes. Roll out the dough to an oblong 25 x 20 cm with the longer side facing away from you. Using your hands, roll the marzipan into 3 sausage shapes, each about 16cm long. Place these at the bottom of the dough nearest you, 5cm apart.

Roll up the dough and place seam side down with the edges gently tucked under onto an oiled and dusted baking sheet, leave it to prove in a warm place until it has doubled in size again, then bake at 170°C for 35-40 minutes. Be aware that the high sugar and fat content makes for a very dark crust. If the stollen is darkening too much, cover it with baking parchment.

Allow it to cool on the baking sheet for about 5 minutes and then brush with a little butter and transfer to a rack. Mix the icing sugar, lemon and zest together with a little hot water to form a smooth quite runny paste and drizzle this over the Stollen



Panettone winter pudding

With drunk cranberry compote

This leftover melange has hints of trifle, echoes of tiramisu and whispers of summer pudding. I hope purists take no offence . . . You can make this dessert in a 20cm round or square tin or dish or in 6 individual bowls or wide rimmed glasses. Serves 6

12 slices panettoni or any other enriched dessert bread
50g brandy butter
250ml double cream
250g mascarpone cheese
50g caster sugar
50g dark chocolate

For the compote:

2 dessert apples, peeled, cored and chopped
250g dried cranberries
250g mixed dried fruit
300ml water
100g sugar
75ml Port.

Mix the sugar, water, half of the port together with the cranberries, dried fruit and apples and bring to the boil. Turn down the heat and simmer gently for about 30 minutes until the liquid has reduced and the fruit is very soft. Mash the fruit a little more with the back of a spoon and add the remaining port.

Allow this to cool before making the pudding.

Soften the butter and whisk together with the cream, sugar and mascarpone

Press 4 slices of panettoni into the bottom of your chosen dish, making sure they rise up the sides somewhat. Top with a layer of cooled compote, then a layer of cream, followed by grated chocolate.

Repeat the layering twice more until the dish is full.

Finish with a layer of cream and the remainder of the grated chocolate.

