

## LEMON SHORTBREAD

Everyone likes a bit of shortbread with a cuppa, so make a box for a loved one.

**Ingredients** – Makes 16 triangles

200g unsalted butter  
100g caster sugar, plus extra for sprinkling  
Finely grated lemon or lime zest

½ tsp vanilla extract

300g plain flour

50g cornflour

Small pinch baking powder

### Method

1. Preheat the oven to 180°C/fan 160°C/Gas 4.
2. Line a baking tray with greaseproof and baking paper.
3. Beat the butter, sugar, zest and vanilla together until fluffy. Add the remaining ingredients and mix to make a dough.
4. Divide it into 2, shape 1 piece into a circle and flatten until 20cm in diameter. Repeat with the other half. Score each one into 8 triangles and crimp the edges. Prick with a fork and chill for 5 minutes.
5. Bake for 20-25 minutes. Sprinkle with caster sugar and leave to cool slightly, then cut into triangles while still warm.

## FESTIVE FIG AND BLUE CHEESE TART

**Ingredients** – Serves 4-6

1 pack (approx 275g) ready-rolled puff pastry  
1 tbsp olive oil  
1 red onion, finely sliced  
1 plump garlic clove, finely chopped  
1 fennel bulb, finely sliced  
1 tsp fennel seeds  
1 large egg, and 1 yolk, whisked  
225ml double cream  
175g Gorgonzola cheese  
2 figs, quartered

### Method

1. Preheat oven to 200°C/fan 180°C/gas 6.
2. Line a 23cm tart tin with pastry, leaving a 3cm overhang. Lay baking paper over the pastry, fill with baking beans and bake blind for 15 minutes.
3. Remove the paper, prick the base with a fork and return to the oven for 5 minutes until golden.
4. Cool slightly then trim the edges of the pastry.
5. Heat the oil and gently sweat the onion for 8-10 minutes until very soft. Add the garlic, fennel and seeds, and cook for a few minutes until lightly golden. Tip into the tin.
6. Mix the egg and cream and season. Pour over the onions, dot the cheese on top and arrange the figs around the edge. Bake for 30-40 minutes until puffed and golden.

## CRANBERRY AND GINGER MUFFINS

**Ingredients**

275g self-raising flour  
Pinch of salt  
½ bicarbonate of soda  
1 tsp baking powder  
100g butter, melted  
100g light muscovado sugar

# FESTIVE SEASON RECIPES FOR RV'ERS

From Jeni's Kitchen

2 eggs, beaten  
150 ml semi-skimmed  
grated rind 1 orange  
3 knobs stem ginger, finely chopped  
150g cranberries fresh or thawed if frozen

### Method

1. Preheat oven to 200°C/180°C Fan /Gas 6.
2. Line a muffin tin with 12 paper cases.
3. Place the flour, salt, bicarbonate and baking powder in a bowl.
4. In another bowl, beat together the butter, sugar, eggs and milk, then fold the mixture into the flour lightly. Add the orange rind, ginger and cranberries.
5. Spoon mixture into the paper cases. Bake for 20-25 minutes.
6. Cool on a wire rack.

## ONION RICE WITH PUMPKIN AND CHESTNUTS

**Ingredients** – Serves 6

1 tbsp olive oil 40g butter  
1 large onion, finely sliced  
2 garlic cloves, crushed  
1 tsp chilli flakes  
1 tsp cumin seeds  
350g pumpkin or butternut squash, seeded and cut into 2-5cm cubes  
100 roasted chestnuts, roughly chopped  
1½ x 250g packs microwave long grain rice, cooked  
2 tbsp creme fraiche  
small bunch parsley, chopped small bunch chives, chopped

### Method

1. Heat the oil and half the butter in a large pan over a low heat on the hob. Add the onion and cook for 10 minutes, until softened.
2. Increase the heat to medium and stir in the garlic, chilli and cumin. Fry for 1-2 minutes, until fragrant, then add the pumpkin or squash. Season well and fry for 7 minutes, or until starting to soften.
3. Add the chestnuts and rice along with the remaining butter, and continue cooking for a further 8 minutes, stirring occasionally.
4. Season to taste, then stir in the creme fraiche, parsley and chives.

## FESTIVE STRUDEL

**Ingredients** – Serves 8-10

12 sheets filo pastry  
125g butter, melted  
1 tsp cinnamon  
100g demerara sugar  
4 ginger nuts biscuits  
400g leftover Christmas pudding  
3 apples or pears, or 2 quince (or a mixture of the three)  
50g 70% cocoa chocolate, roughly chopped  
Icing sugar, for dusting  
Ready-made custard, to serve



### Method

1. Preheat the oven to 180°C/ gas 4.
2. Lay out 6 sheets of pastry on a clean tea towel, overlapping each by an inch or so, so they cover the tea towel. They should cover it completely, with just a little overhang at one of the shorter ends. Make sure you work quickly so the pastry doesn't dry out. Brush it all over with some of the melted butter, then sprinkle over the cinnamon and 2 tablespoons of the sugar. Crumble over the ginger nuts to add a bit of crunch, then layer the rest of your pastry on top and brush it all again with butter.
3. Using your hands, crumble the Christmas pud into a bowl, then grate in the fruit, cores and all. You want it to visually have about the same amount of grated fruit as pudding. Add about 2 tablespoons of sugar, and mix it all together to break up the pudding a bit. Sprinkle this all over the pastry so it's roughly covered, leaving a 5cm gap from the edges. Place the chocolate in a row on top of the pud down the side with the overhanging edge.
4. Fold the overhang over the chocolate and pinch it up, then lift your tea towel edge and use it to help you roll up your strudel. Pinch the strudel ends up to seal it and transfer to a large non-stick pan. Brush it all over with butter then sprinkle over a little more sugar. Bake for 35-40 minutes, or till crisp, golden and gorgeous. It might split and look a bit gnarly but I like it like that, (wrap an extra layer of filo round it before cooking if you want it neater.) Use a serrated knife to cut it into slices, dust with icing sugar and serve with custard from the fridge. (I like it cold.) The combination of Christmas pud and chocolate with that wonderful crunch is very good.

MORE FESTIVE SEASON RECIPES NEXT MONTH