

CHESTNUT AND CRANBERRY STUFFED PORK WITH CURLY CRACKLING

Ingredients

For the stuffing:

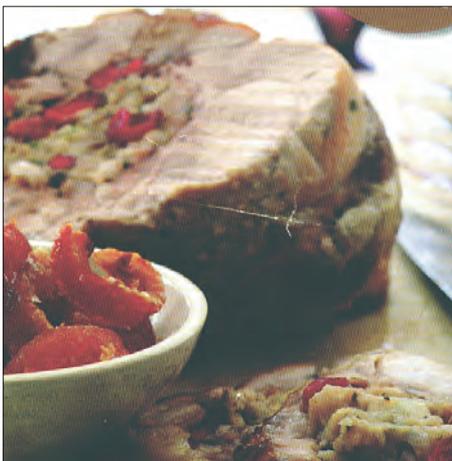
- 2 tbsp vegetable oil
- 1 small onion, finely chopped
- 100g fresh or frozen cranberries
- 50g chestnuts, chopped
- 50g fresh white breadcrumbs
- 300g sausagemeat
- 1 tbsp chopped dried sage
- Finely grated rind 1 orange
- Freshly ground black pepper

For the pork:

- 2.5-3kg boneless leg of pork
- 3 tbsp Dijon mustard
- 3 tbsp set honey
- 1-2 tbsp sea salt flakes

Method

1. To make the heat the oil in a pan and cook the onion and cranberries for 7-10 minutes until soft. Leave to cool, then mix with the chestnuts, breadcrumbs, sausage meat, sage, orange rind and seasoning.
2. Preheat the oven to 190°C/170°C Fan/Gas 5.
3. Unroll the pork if it has been tied up and carefully remove the rind and score deeply with 3 sharp knife. Using scissors cut the rind into thin strips about 1cm wide. Pat very dry and put to one side.
4. Place the pork on a board with the fat side down. Make a shallow cut down the centre of the pork so it lies flat. Place the stuffing down the middle and then tie the pork up at regular intervals with string. The stuffing will not be completely enclosed.
5. Place a large piece of oil in a roasting tin. Place the pork on top, stuffing side uppermost.
6. Mix together the mustard and honey and trickle over the pork. Wrap the foil around the pork to completely enclose it. Roast in the oven allowing 25 minutes per 500g - for a 3kg joint, cook for 2½ hours. After 1½ hours, arrange the pork rind on a baking tray and sprinkle well with the sea salt. Place in the oven with the pork. The rind should curl up and become very crisp. Turn the pieces from time to time. Around 20 minutes before the end of the cooking time open the foil and allow the pork to brown. Let the meat rest for 10 minutes before serving.



FESTIVE SEASON RECIPES FOR RV'ERS

From Jeni's Kitchen

MANHATTAN CLAM CHOUDER

Ingredients

- 1 tablespoon oil
- 125g smoked streaky bacon, chopped
- 1 medium onion, peeled and chopped
- 2 sticks celery, chopped
- 2 medium carrots, peeled and chopped
- 1 green pepper, de-seeded and chopped
- 2 medium potatoes, peeled and diced
- Pinch of paprika
- 1 level tablespoon chopped fresh thyme
- 400g can chopped tomatoes
- 1.25 litres fish or ham stock
- 2 x 280g cans clams, drained
- 3 level tablespoons chopped fresh parsley
- Salt and freshly ground black pepper

Method

1. Heat the oil in a large pan and add the bacon - cook until it begins to brown. Add the onion, celery, carrots and green pepper. Stir well, then reduce heat to a gentle heat and cook for about 10 minutes, or until the vegetables have started to soften.
2. Add the potatoes, paprika and thyme and then stir in the tomatoes and stock. Bring the mixture to a gentle simmer, then cover the pan and cook for about 20-30 minutes, or until the vegetables are cooked through.
3. Stir in the clams and 2 tablespoons parsley and heat through. Season to taste. Serve with the remaining parsley sprinkled over the top.

Freezing with the clams is not recommended. The soup can be prepared up to the stage of adding the clams, then frozen, and the clams added when it is heated through for serving.

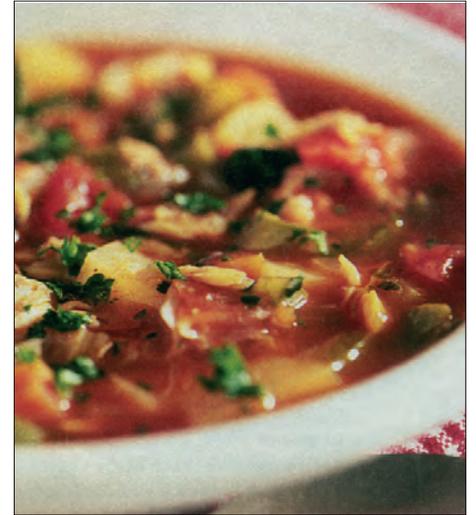
FESTIVE FIG AND BLUE CHEESE TART

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
- 75g 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. Cool slightly then trim the edges of the pastry.
4. 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.
5. Tip into the tin. 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.

WARM CRANBERRY CRUMBLE TART

Ingredients - Serves 8-10

Your favourite pie or tart dough

For the filling:

- 5 cups fresh cranberries
- ¾ cup sugar
- Finely grated zest of 1 medium orange
- 4 teaspoons unbleached all-purpose flour
- ¾ teaspoon ground cinnamon

For the topping:

- 1 cup unbleached all-purpose flour
- ¾ cup sugar
- ¼ teaspoon salt
- 1 stick cold unsalted butter, cut into ½ inch pieces
- Vanilla Ice cream, for serving

Method

1. Use a fluted tart pan with a removable bottom. Put in the dough and trim it so it overhangs the edge of the tart pan by 1 inch. Moisten the inside wall of dough with your finger dipped in cool water. Fold the overhanging dough inward to form a sturdy double-layered edge. Press firmly with your thumbs to fuse the two layers of dough, then roll your thumb over the rim of the tart to remove any excess dough. Chill while the oven preheats.
2. Preheat the oven to 190°C and position an oven rack in the lower third, line the chilled tart shell with heavy duty foil, pressing the foil firmly and smoothly into the crevices of the pan. Fill the pan with pie weights. Make sure the weights reach up the sides to the rim of the pan (the center does not need to be filled quite as full).
3. Bake the shell for 20-22 minutes until the foil comes away from the dough

easily, if it doesn't, bake another 5-6 minutes and check again. Remove the pan from the oven (hold the pan by the sides and not the bottom), close the oven door and lift out the foil and weights from the shell; set them aside to cool. Return the pan to the oven to continue baking the shell for about 10 minutes then remove the pan from the oven and check to see if any cracks have formed. If you see a crack, very gently smear a tiny bit of reserved dough over the crack to patch it. Return the pan to the oven and bake 10-15 minutes longer until the crust is a nice golden brown all over. Transfer to a rack and cool completely.

4. To mix the filling, coarsely chop half of the cranberries by hand with a chefs knife or with a few pulses in the bowl of the food processor. In the medium bowl, combine the chopped cranberries, whole cranberries, sugar, zest, flour and cinnamon and stir to blend well. Use a silicone or rubber spatula to scrape the filling into the cooled tart shell.
5. To mix the topping, place the flour, sugar and salt in the bowl of a stand mixer. Add the cold butter and mix on medium-low speed until the mixture begins to form clumps the size of small peas. Cover the filling evenly with the topping.
6. Reduce the oven temperature to 180°C and bake the tart for 40 minutes, until the fruit is soft and bubbling and the topping is golden brown. Transfer to a cooling rack for 20 minutes before serving. Or cool completely then reheat before serving.
7. Serve warm with vanilla ice cream.
8. The tart keeps for one day at room temperature, up to three days in the refrigerator. Allow 1 hour for the tart to come to room temperature or reheat in a 180°C oven for 12-15 minutes.

PUMPKIN SCONES

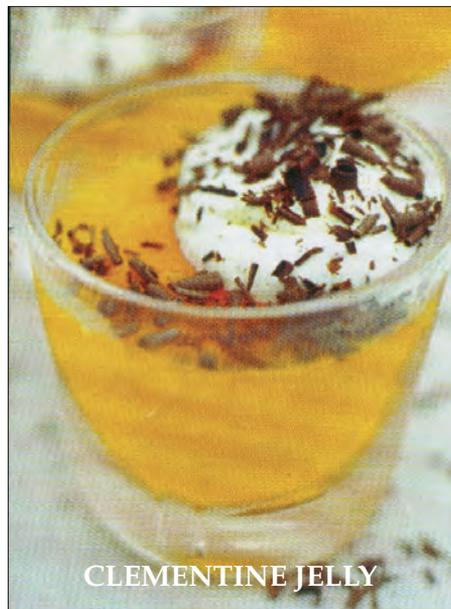
These golden scones are fabulous straight from the oven and are a perfect snack or accompaniment for soups and stews.

Ingredients

2 tbsp olive oil, plus extra for greasing
 125g self-raising wholemeal flour
 125g self-raising white flour, plus extra for rolling the dough
 ½ tsp baking powder
 pinch of cayenne pepper
 ¼ tsp mustard powder
 3 tbsp sesame seeds
 150g canned unsweetened pumpkin
 75g feta cheese, crushed
 1 egg, beaten
 milk, for brushing

Method

1. Preheat the oven to 200°C/Gas 6 and lightly grease a baking sheet with oil.
2. Sift the flours into a large bowl. Stir in the baking powder, cayenne pepper, mustard powder and 2 tbsp of the sesame seeds.
3. Make a well in the dry ingredients. Add the oil, pumpkin puree and feta and stir in the egg. Gradually mix to form a soft dough. Lightly knead the dough into a smooth ball and roll out



- on a floured surface to 2.5cm thick.
4. Use a 5cm cutter to stamp out 10-12 scones, re-rolling as necessary. Put them on the baking sheet, brush with milk and sprinkle with the remaining sesame seeds.
5. Bake for 12-15 minutes, or until risen and golden.
6. Cool on a wire rack and then serve.

CLEMENTINE JELLY

You can use virtually any type of juice for jelly but Clementines are delicious this time of year. To me, this tastes like Christmas in a glass.

Ingredients - Serves 6

2 gelatine sachets, 23g in total
 800ml Clementine juice (from about 30 fruits)
 White sugar, to taste
 Small piece of fresh ginger, peeled
 2 fresh Clementines, peeled and sliced into thin rounds
 1 big tsp of vanilla syrup or a few drops of vanilla extract
 200g plain yoghurt
 Good-quality dark chocolate for grating

Method

1. Pour the Clementine juice into a pan on a high heat to warm through - don't let it boil. Add a little sugar to sweeten - not too much, you still want that zippy Clementine flavour. Grate in a tiny bit of ginger, then grate a bit more onto a chopping board, then squeeze it over the pan of juice so you get a few drips of ginger juice in there. Take the juice off the heat. Sprinkle gelatine over the juice, then whisk in quickly.
2. Arrange 6 small serving glasses on a tray and put 2 Clementine rounds in each. Sieve the juice mix into each glass, allow to cool, then refrigerate for about 3 hours, or until set.
3. To serve, mix the vanilla syrup into the yoghurt and dollop a spoonful on top of each jelly, then grate or shave a few pretty bits of chocolate on top.

NOTE The amount of gelatine you'll need will vary depending on the type you use, so check packet instructions and adjust accordingly. Buy vanilla syrup at good supermarkets and delis.

WINTER PUDDING BOMBE

This is a cross between a summer pudding and an Arctic roll, so it hits those retro buttons. As it's an assembly job, anybody can make this so if you have someone who says they can't cook, put them to work on this!

Ingredients - Serves 10

2 x 500ml tubs of good vanilla ice cream
 About ½ a standard panettone
 125ml vin santo
 2-3tbsp good raspberry jam
 Handful of pistachios, shelled
 1-2 handfuls of tinned sour cherries, drained
 2-3 glace Clementines (or other glace fruit), thinly sliced
 2 Clementines, 1 peeled and sliced into rounds
 200g 70%-cocoa chocolate, bashed up

Method

1. Get your ice cream out of the freezer so it softens a little while you get things ready. Line a 2-litre bowl with 3 sheets of cling film. Use a serrated knife to slice four 2cm-thick slices off your panettone then slice them in half. Arrange 6 slices in a single layer on the sides and bottom of the bowl; push down if they overlap. Drizzle vin santo round the panettone so it soaks in, then spread over the jam.
2. Add a tub of ice cream and use the spoon to spread it in a thick layer. Sprinkle over the pistachios, cherries and glace fruit then layer the Clementine slices on top. Spread over the other tub of ice cream. Put the rest of the panettone slices on top of the ice cream, drizzle over more vin santo then cover the bowl tightly with cling film. Place a plate down on top to press it all down, then freeze it overnight, or longer.
3. When you're ready to serve, put the chocolate in a bowl over a pan with a little water in it on a really low heat. Leave to melt while you unwrap your amazing bombe and carefully turn it onto a beautiful serving dish. Add grated Clementine zest to the melted chocolate, then pour over the top so it oozes down and looks delicious.

