



STILTON STUFFED MUSHROOMS WITH HERB BUTTER

These deliciously superior Stilton stuffed mushrooms are definitely for the more discerning gourmet!

Ingredients – Serves 4

125g butter
5 shallots, chopped finely
150g white bread
125g blue Stilton
1tbs chopped fresh sage
2 tbs chopped fresh parsley
300g open-cap mushrooms

Method

1. Pre-heat oven to 170* C/Gas Mark 3.
2. Melt butter in a saucepan, add the shallots and soften for 3 to 4 minutes.
3. Place the bread in a food processor and reduce to crumbs. Add the shallots, Stilton and herbs and process briefly until well combined.
4. Remove stems from the mushrooms then press stuffing lightly into the caps. Place on to a baking tray and bake for 35 minutes.

SPICED BEEF WITH ROOT VEGETABLES

This hearty beef dish is perfect for a cold winters night. It's dead easy to chuck together and can be left gently simmering away until meltingly tender. The spices give it a wonderful warmth and the addition of assorted vegetables adds colour and saves on the washing up - its a one-pot dish. Serve with creamy mashed potatoes or bung in a few new potatoes and braise them with the other vegetables for an hour. If you have any beef left over, it's delicious sliced and served cold with lots of horseradish sauce.

Ingredients – Serves 6-8

2kg rolled beef brisket
3 tbsp sunflower oil
500ml red wine
2 tbsp tomato puree
1 tbsp dark brown soft sugar
500 ml hot beef stock, fresh or made with a cube
1 cinnamon stick
3 bay leaves
8 cloves
1 tsp yellow mustard seeds
16 small shallots, peeled
3 large carrots, peeled and cut into short lengths
4 medium parsnips, peeled and quartered

FESTIVE SEASON RECIPES FOR RV'ERS

From Jeni's Kitchen

lengthways
4 turnips, peeled and quartered 4 garlic cloves, peeled and halved
2 tbsp cornflour, blended with 2 tbsp cold water

Spice Mix
1 tbsp whole allspice
1 tbsp coriander seeds
1 tsp cumin seeds
2 tsp sea salt flakes 1 tsp coarsely ground black pepper

Method

1. First prepare the spice mixture. Grind the allspice, coriander, cumin, sea salt and black pepper together with a pestle and mortar until the mixture is powdery.
2. Preheat the oven to 180°C/160°C Fan/Gas 4.
3. Place the beef on a board and pat it dry with kitchen paper. Rub the beef all over with 1 tablespoon of the oil. Scatter the spice powder on the board and roll the beef in it until it is evenly covered.
4. Heat the remaining oil in a large nonstick frying pan and fry the beef over a medium heat for 8-10 minutes, turning it every now and then until well browned on all sides. Transfer the beef to a large flameproof casserole dish. Pour half the wine into the frying pan and bring to the boil, stirring constantly to lift the sediment from the bottom of the pan. Add the tomato puree and sugar and stir until dissolved.
5. Tip the wine mixture over the beef and add the rest of the wine, the stock, cinnamon stick, bay leaves, cloves and mustard seeds to the casserole dish. Bring to the boil, then cover with a lid and transfer to the oven. Cook for 2½ hours.
6. Remove the casserole from the oven and turn the beef over. Place the shallots, carrots, parsnips, turnips and

garlic around the beef. Cover with a lid and return to the oven for another hour. By this time the beef will be deliciously tender and the vegetables softened but still holding their shape.

7. Place the beef on a warmed serving dish. Remove the vegetables with a slotted spoon and put them around the beef. Place the casserole dish over a medium heat and stir in the cornflour mixture. Cook for 1-2 minutes, stirring constantly, until the sauce has thickened. Strain the sauce into a warm jug and serve with the beef and vegetables.

SMOKED SALMON WITH CUCUMBER, DILL AND MUSTARD

Ingredients – Serves 6

1 cucumber
Salt and pepper
2 tsp Dijon mustard
Juice of half a lemon plus lemon halves to serve
2 tsp caster sugar
2 tsp red wine vinegar
75ml extra virgin olive oil
A handful of dill fronds, chopped
Smoked salmon

Method

1. Peel the cucumber and cut into wafer-thin slices. Put in a colander, sprinkle with 2 tsp salt, stir and leave to drain for 15 minutes.
2. Mix the mustard, lemon juice, sugar and vinegar, then beat in 75ml olive oil. Toss with the cucumber and dill. Taste and season.
3. Arrange slices of smoked salmon on plates. Scoop out some of the cucumber and place it alongside, then splash some of the dressing over the salmon. Alternatively, pile the whole lot onto rye bread.





SPICY BRAMLEY APPLE AND CRANBERRY BRUSCHETTA

Ingredients – Serves 4

- 30 ml vegetable oil
- 1 red onion
- 1 red chilli, deseeded and chopped
- 350g Bramley apples, peeled, cored and chopped
- 30 ml red wine vinegar
- 3 tbs light soft brown sugar
- 3 tbs cranberry sauce
- 8 slices walnut or wholemeal bread
- 115g goats' cheese log, sliced into thin rounds

To Serve: watercress salad.

Method

1. Heat the oil in a pan and fry the onion and chilli for 8 to 10 minutes until softened.
2. Add the Bramleys, vinegar, sugar and cranberry sauce. Season well then cook for 8 to 10 minutes or until the apples are soft and most of the liquid has evaporated. Cool.
3. Toast the bread on both sides. Divide the apple and onion mixture equally among the toasted bread, then top with goats' cheese. Grill for 3 to 4 minutes until the cheese begins to melt. Serve with a watercress salad.

CHRISTMAS PUDDING ICE CREAM

Ingredients – Serves 10

- 225g mixed dried fruit
- 55g glace cherries, halved
- 55g ready-to-eat dried apricots, chopped
- 75ml brandy
- 3 eggs
- 2 egg yolks
- 125g caster sugar
- 300ml single cream
- 250ml double cream
- 225g fresh pineapple flesh

Method

1. Put the mixed fruit, glace cherries and dried apricots into a bowl and pour over the brandy. Leave to soak for 2-3 hours.
2. Beat the eggs, egg yolks and sugar together until light and frothy.
3. Heat the single cream to boiling and whisk it well into the egg mixture.
4. Pour back into the pan and heat gently, stirring, until the custard thickens. Set aside to cool.

5. Lightly whip the double cream, fold it into the custard and then fold in the dried fruit and brandy mixture. Puree the fresh pineapple in a liquidiser and stir in to the mixture. Turn into a large bowl and freeze until firm. Transfer to the fridge 20 minutes before serving.

CHUNKY CHRISTMAS CRUNCH

Ingredients – Serves 6 at least

A wickedly rich concoction for chocolate lovers, even more so when served with cream. Children often prefer this to a real fruity Christmas pud.

Method

- 225g butter
- 2tbsp golden syrup
- 225g good quality dark chocolate
- 1 tbsp cocoa powder
- 1 tbsp dark rum
- 225g plain sweet biscuits, crushed
- 175g ginger nuts, crushed
- 55g preserved ginger, chopped
- 55g glace cherries, halved
- 55g walnut pieces, chopped
- A sprig of holly

Method

1. Melt the butter, syrup and chocolate in a saucepan over a low heat. Stir in the cocoa and rum, then add the crushed biscuits, ginger pieces, cherries and chopped walnuts.
2. Spoon the mixture into a greased 1.2 litre pudding basin, pressing down well.
3. Chill in a fridge to harden, dipping the basin in hot water before turning out. Decorate with a colourful sprig of holly.

CHOCOLATE YULE LOG

Ingredients

- 3 large size eggs
- 115g caster sugar
- 85g plain flour
- 25g cocoa
- 1tbsp hot water
- For the Chocolate Butter Cream**
- 115g butter
- 225g icing sugar
- 115g plain dark chocolate (melted)
- 2tbsp strong black coffee

Method

1. Grease and line a 30 x 23cm Swiss roll tin.

2. Whisk the eggs and sugar in a bowl with an electric hand whisk, over a pan of hot water, until pale and creamy. Sift in the flour and cocoa, folding in with a metal spoon. Gently stir in the hot water.
3. Pour into the prepared tin and bake in a preheated oven at 200°C/Gas 6 for approximately 10 minutes, or until the cake feels springy when lightly pressed.
4. Turn the cake out on to greaseproof paper and roll it up with a layer of well-sugared greaseproof paper inside. Allow to cool.
5. To make the chocolate butter cream, beat the softened butter with the sifted icing sugar until fluffy, then thoroughly stir in the melted chocolate and coffee.
6. When the cake is cold, gently remove the paper and spread the cake with a little of the chocolate butter cream. i Reroll it and decorate with the remaining cream, using a fork to make the tree bark markings. Dust with icing sugar and decorate with a Christmas robin.

MULLED WINE

Ingredients

- 175g caster sugar
- 375ml water, or half 75cl bottle
- 1.51 litre red wine, or 2 x 75cl bottles
- 1 lemon, stuck with 6 cloves
- 1 inch piece of fresh root ginger thinly pared
- Zest of 1 orange
- 1 cinnamon stick
- Juice of 2 lemons

Method

1. Measure the sugar and water into a saucepan and stir over a low heat until the sugar has dissolved.
2. Add the wine and the rest of the ingredients and heat gently until steaming.
3. Remove from the heat, cover and allow to stand for 10 minutes.
4. Remove the cinnamon, lemon, ginger and cloves, but leave the orange zest to float in the wine. Pour into a warmed punch bowl.

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