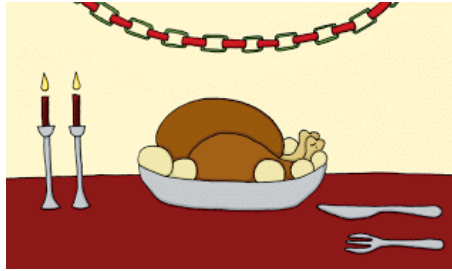




**Taunton Home
ED Christmas
Recipe Book**



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Cover design: Sarah Stoppard

Christmas Dinner

How to roast your turkey



1. Prepare turkey by trimming off fat and loose skin, removing giblets and discard (except for liver which you can add to stuffing if you like).
2. Place turkey upside down (makes it tastier this way honest) on a greased baking tray and shove half an onion and any herbs you like into its cavity.
3. Spread a little butter over its skin (shoving some under its skin also good if you can be bothered) and sprinkle with salt. Tuck pieces of onion and maybe some chopped celery, carrot and garlic around turkey (makes for nice gravy). Slop a bit of wine in the tin if you fancy.
4. Cover loosely with foil and cook at 200 degrees C for 30 minutes. Remove foil and continue cooking at 180 degrees C for 18 minutes per lb. Half way through cooking time turn the turkey over and baste with fat and juices in the tin, sprinkle again with salt.
5. Leave it to sit for a wee while (longer the better) before carving.

Gravy

If you have put lots of nice bits of veg in the tray with the turkey and had a nice drop of wine in there you are laughing - your gravy will be lush! Pour off some of the fat from juice in turkey tin and chuck the juices and bits of veg into a saucepan. Smoosh it all up with an electric handheld blender stick add some extra chicken stock (knorr stock cube dissolved in 190ml of water, how many lots depends how many people) so you get plenty of

gravy and shove the pan on the hob, get it bubbling and dollop in some Bisto gravy granules and whisk to thicken it up.

Roast Potatoes

Peel your potatoes (rough guide 1kg per 4 people, or 3 decent size chunks per person) and plonk them in pan of boiling water. Boil away for 10-15 mins then drain in colander and chuck in baking tray, drizzle with olive oil and sprinkle with salt (or put them around turkey). Note: you want your potatoes fluffy on the outside but not falling apart when they go in the oven. If they are not fluffing naturally from chucking them about bash them a bit with a spoon! Roast at 200 -220 degrees C for 1 hour to an hour in a half.

Roast Parsnips

Peel, chop ends off and slice in half (or more depending how chunky they are, try to make them similar size and not too fat). Chuck them in a baking dish and smother with olive oil and then squirt honey all over them. Cover tightly with foil and bake for around 1.5 hours (not too hot – I shove mine on shelf under the turkey usually. Check them after 1.5 hours they may want longer). This makes yangy, juicy, soft parsnips. I might take the foil off for 10 mins at the end so they go a bit more golden.

Other Veg:

Boil up some brussel sprouts, broccoli or whatever other greens you fancy. Peel chop and simmer some carrots and smother in butter.

Cook veg separate from the turkey rather than in the tin with it if you are catering for vegetarians.

Stuffing for Turkey

Ingredients:

- Onion – chopped
- 3 or 4 slices of chopped bacon
- Large handful of mushrooms (5-6)
- Butter
- ¼ lb sausage meat
- Fresh basil (ok or dried if you ain't got that) chopped
- Garlic – chopped finely or squished
- Salt and pepper
- 2/3 slices of bread made into breadcrumbs
- 2 eggs

How to make:

1. Fry chopped onion, chopped bacon, (some people like adding turkey liver...hmm) and chopped mushrooms in a little butter.
2. Add ¼ lb sausage meat, chopped basil, garlic, pepper and seasoning (bit of salt and liberal amounts of pepper).
3. Mix well, stir in breadcrumbs and 2 eggs to bind it together.
4. Either roll into balls and cook with the turkey or put it into buttered oven dish and bake at 200 degrees C for 15-30 minutes until brown on top.

NB I often make a veggie version of this replacing sausage meat and bacon with quorn mince and adding some chopped courgette nom nom.

Yorkshire Puddings

These amounts will do 6 people, scale up if need be!

Ingredients:

- 2 eggs
 - 4 heaped tablespoons of plain flour (if using gluten free DO NOT use the plain flour it doesn't work, use Doves Farm Self-Raising that works great)
 - Bit of salt
 - 275ml milk (am sure I made this with dairy free milk once and it worked fine)
 - 2 tablespoons Vegetable oil to slosh in tin
1. Get your oven nice and hot –220 degrees C.
 2. Bung the oil in a Yorky tin (for a big pud) or muffin tin (for individual ones) and put in the oven for 20 minutes.
 3. Meanwhile make your batter: crack two eggs in a bowl, whisk, add the flour and salt and mix till smooth then whisk in the milk.
 4. When oil nice and hot, quickly take tin out of oven and pour in Yorkie mix. Put tin quickly back in and do not open oven door till cooked. Takes 30-40 minutes. It's ready when it's all risen and golden.

Turkey Leftover Dishes

Apart from epic sandwiches there's so much you can do with leftover Turkey.

Turkey and Veg Soup

Don't throw away any leftover veg or gravy. Straight after Christmas dinner bung it in the food processor and smoosh it all up with a couple of handfuls of leftover turkey. Then tip it into a pan, thin it out with

some extra stock and when people are hungry again dollop in a big knob of butter, grate in some gran padano, heat up and serve. Freeze any that's left after a day. Don't leave out vegetarians – do them their own veg only version!

Turkey and chorizo paella

This is good because the other ingredients won't take up valuable space in your fridge – they're mostly from the freezer or storecupboard.

Ingredients:

- 1 onion chopped
- Couple of cloves of garlic smashed or chopped finely
- Saffron strands
- Teaspoon paprika
- Glass of wine
- Couple of fresh tomatoes, roughly chopped (or deploy a tin)
- Couple of handfuls of frozen sliced peppers
- Couple of handfuls of frozen green beans
- 400g paella rice
- Couple of generous handfuls of leftover turkey, shredded
- Four chorizo cooking sausages (or more!) – peel skin off and chop into chunks

How to make:

1. Chop up an onion and a few cloves of garlic and gently fry in the widest and deepest frying pan you have or paella pan if you have one (or indeed any old pan!)
2. Peel and slice up some cooking chorizo (keeps for ages but needs to be kept in fridge) and chuck into the pan with the onion and garlic.
3. Chop up some tomatoes and bung those in (or after the rice if using tinned).

4. Throw a glass of wine in followed by saffron strands if you have them and stir. Then throw in paella rice, stir to absorb wine and then pour in 400ml of stock (you may need more). Stir it around again. Pan needs to be bubbling away but watch the rice doesn't catch on the bottom. If you didn't use saffron but want yellow rice use turmeric.
5. Throw in a teaspoon of paprika handfuls of frozen sliced peppers and fine green beans.
6. Keep an eye on your pan, stir it to stop it sticking and top up with extra stock. Throw in a few handfuls of leftover turkey. Taste a bit of rice to check it's done. Season before serving.

Christmas Ham (and leftover dishes)

A nice big gammon joint is great for feeding a crowd of people visiting over the festive period without having to do much thinking and you can make delicious things with leftovers.



Buy the biggest and cheapest gammon joint you can (ok you can do it with tiny joint too but don't you want leftovers to make loads more cheap meals?) but make sure you have a big stockpot it will fit in. Will be equally delish whether unsmoked or smoked gammon. Smoked gammon will be way saltier – it's down to what you prefer.

Ingredients:

- Big gammon joint
- For nice stock: peppercorns, coriander powder, chopped onion/carrot/celery.
- If you finish it off in the oven and want it to look impressive: honey and cloves

- For a sauce: bit of stock mixed with dollop of Dijon mustard, generous amount of cream and a slosh of sherry.

How to make:

1. Stick the gammon joint in your biggest stockpot/saucepan. Cover with water. Chuck in some chopped onion/carrot/celery and some peppercorns and coriander powder. You don't actually need to add anything to the water if you can't be bothered – but do if you want flavoursome stock.
2. Bring to the boil then simmer on lowish heat for 3 hours (joint up to 3kg, add an extra half hour or so if it's bigger) with the lid on.
3. If you are doing it the day before you intend to start eating it, you can just leave the gammon sat in the pan overnight. Otherwise lift it out of the pan onto a chopping board. Let it rest for a bit then peel off the skin, make a diamond pattern with a knife all over the layer of fat, stick cloves into the fat, squirt honey all over and stick in the oven at 180 for 25 minutes. Or if you can't be bothered with that just pull off the skin and the fat and pull it apart onto a serving dish, it will melt in the mouth either way.

Making a sauce

This is nice with a creamy sauce. Put some of the stock (skimmed, sieved or with some veg smooshed up still in it) into a pan, add dollop of Dijon mustard, generous amount of cream and sploosh of sherry and heat it up, you want to thicken it a bit. Taste the sauce to see if it needs more of anything.

Serving suggestion: dauphinoise potatoes (or actually chips/wedges if you can't be bothered!) and some nice green beans.

Leftovers:

There are oodles of things you can do with leftover gammon - blitz it with peas and stock for pea and ham soup (grate a bit of gran padano in

and add a knob of butter), make epic sarnies, use it in a carbonara style sauce with pasta. Here is the recipe for a Gammon pie:

Ingredients

- Sheet of puff pastry (plus egg to glaze)
- Couple of handfuls of leftover gammon
- Couple of handfuls of button mushrooms (actually any kind will do)
- Couple of leeks, chopped
- Couple of tablespoons of Crème Fraiche
- 100-200ml stock
- Tablespoon of Dijon mustard

How to make

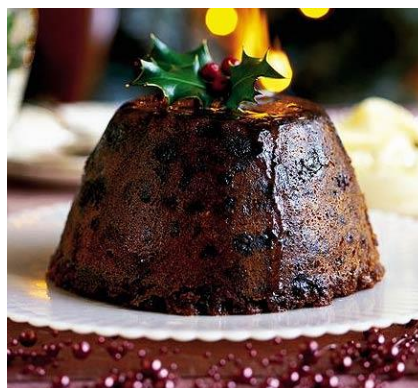
1. Gently fry mushrooms and leek in butter.
2. Add stock, crème fraiche, mustard and shredded gammon.
3. Simmer to thicken sauce. Taste sauce to check balance of flavours and adjust. Add pepper.
4. Pour filling into a nice baking tin and cover with puff pastry. Make a diamond pattern on top with a knife and make 3 slits in the middle.
5. Bake in oven at 200 C till puff is risen and golden.
6. Serve with nice green veg and mashed potatoes.

Christmas pudding

Ingredients

For the pudding

- 450g mixed dried fruit (sultanas/raisins/dried apricots)
- 1 small cooking apple, peeled, cored and chopped
- 1 orange- finely grated rind plus juice
- 3 tbsp brandy, sherry, or rum, plus extra for flaming
- 75g butter
- 100g light muscovado sugar
- 2 eggs
- 100g self-raising flour
- 1 tsp mixed spice
- 40g breadcrumbs
- 40g whole shelled almonds roughly chopped



For the brandy butter

- 100g butter
- 225g icing sugar
- 3 tbsp brandy or rum

Plus 4 tbsp brandy or rum for flames!

How to make:

1. Put the dried fruit and apple into a bowl with the orange juice. Add the measured alcohol. Stir and leave to marinate for about one hour.
2. Meanwhile... Put the butter, sugar and grated orange rind into a large bowl and cream together with a wooden spoon or whisk in food processor until light and fluffy.
3. Mix in the eggs, then fold in the flour and mixed spice with the breadcrumbs and nuts.
4. Add the soaked dried fruits with their soaking liquid and stir well.

5. Generously butter a 1.4 litre/2½ pint pudding basin. Cut a small disc of foil or baking parchment and press into the base of the basin.
6. Spoon your pudding mix into the prepared pudding basin and press the mixture down with the back of a spoon. Cover the pudding with a layer of baking parchment paper and foil, both pleated across the middle to allow for expansion. Tie securely with string and trim off excess paper and foil.
7. Now put the pudding in the top of a steamer filled with simmering water, cover with a lid and steam for eight hours, topping up the water as necessary.
8. To make brandy butter, whizz up the butter till light and fluffy, mix in the icing sugar until smooth, then add brand or rum to taste. Spoon into a serving dish, cover and pop in the fridge.
9. When cooked through, remove the pudding from the pan and cool completely. Discard the paper and foil and replace with fresh. Store in a cool, dry place.
10. To serve, on Christmas Day, steam or boil the pudding for about two hours to reheat – ok who can be bothered with that we actually just microwave it, fed up of steaming at that point. Turn the pudding onto a serving plate. To flame, warm the brandy or rum in a small pan, pour it over the hot pudding and set light to it. Serve with brandy butter.

Christmas Cake

Ingredients:

- 250 g plain flour
- 250 g butter
- 250 g soft dark brown sugar
- 750g sultanas
- 200g natural glace cherries (cut in thirds)
- 125 g ground almonds
- 5 large eggs
- 2 tablespoons golden syrup
- 2 tablespoons Brandy (or slosh a bit more in)
- Pinch of salt
- ½ teaspoon cinnamon
- ½ teaspoon mixed spice
- 1 teaspoon baking powder



How to Make:

1. Soak sultanas in brandy
2. Soften butter and beat in sugar (food processor easiest)
3. Add baking powder, salt and spices to flour and add this to the butter/sugar mix with the eggs. Mix it up.
4. Tip this mix into a BIG mixing bowl and chuck in almonds, golden syrup, cherries and sultanas. Mix well – make a wish. Warning this is tiring, teamwork may be required.
5. Line a big cake tin with two thicknesses of greaseproof paper (sides and bottom), pour in mixture and bake for 2 hours at 140 degrees C (might take longer depending on your oven, watch the top doesn't burn – if it's going too dark cover with a piece of greaseproof; stick a cake tester in to check if it's done).

You can cover the cake with marzipan and then icing when it's cooled and decorate with Christmassy thingies.

Mince Pies

Ingredients

- 375 g shortcrust pastry
- 200 g mincemeat
- a splash of brandy, sherry or orange juice
- ½ an apple , peeled and chopped into small chunks
- 75 g dried cranberries
- 50 g dried apricots , finely chopped
- a pinch or two of mixed spice
- 1 egg and 1 tablespoon milk for glazing
- icing sugar and cinnamon powder for dusting



How to Make:

1. Preheat the oven to 180 C and grease a shallow cupcake tray.
2. Roll half the pastry out to the thickness of a pound coin. Carefully cut out 12 circles with a pastry cutter or a clean glass, then lay them in the tray and put in the fridge to chill for 30 minutes.
3. Meanwhile, spoon the mincemeat into a mixing bowl, breaking it up with a spoon as you go. Pour in the brandy, sherry or orange juice, then add the apple, dried fruits and mixed spice and mix well.
4. Roll out the remaining pastry to the same thickness. Using a smaller cutter or glass than before, cut out another 12 circles – these will be the lids for your pies. Knead the pastry trimmings together briefly, roll out and cut into shapes to decorate the tops of your pies (for example, stars and tree-shapes).
5. Take the pastry bases out of the fridge and fill them just over halfway up with mincemeat, then smooth the filling out to the edges.
6. Beat the egg and milk together, then brush over the top edges of the pastry. Lay the lids over the top, then crimp the edges together with your thumb and forefinger so the lids stick to the bases. Top each pie with a cut-out shape, then brush once more with the egg wash.

7. Bake in the hot oven for around 25 minutes, or until the pastry is cooked through and golden on top. Dust with icing sugar with a bit of cinnamon powder in before serving.

Yule Log

Ingredients

- 125g caster sugar
- 4 eggs, separated
- 60g butter, softened
- 100g plain flour
- 1 teaspoon baking powder
- 1 tablespoon lukewarm water
- 1 pinch salt
- Add 3 tablespoons of cocoa powder for choccie sponge



Chocolate buttercream

- 150g butter, softened
- 200g icing sugar
- 100g plain chocolate, chopped
- Icing sugar for dusting

How to make it:

1. Preheat the oven to 180 C. Grease and line a swiss roll tin with baking parchment, then grease the parchment.
2. Beat egg yolks with sugar until the mixture is light and fluffy (easiest to use food processor!).
3. Add the softened butter, flour, baking powder, cocoa powder if using and a tablespoon of lukewarm water. Beat till well combined.
4. In a clean bowl or food processor beat the egg whites with a pinch of salt until stiff. Add about 1/3 of the whites to the yolk mixture, and gently fold in. Repeat with remaining whites.
5. Spoon the cake mixture into the prepared tin, and spread evenly.
6. Bake in the preheated oven for 12 minutes.

7. After baking, wait 3 minutes, then carefully turn out the cake onto a large piece of parchment. Roll the parchment from one short end to the other.

For the buttercream:

8. Melt the chocolate in a bowl in the microwave (if it's a 900 watt microwave do it on 70%, try 1 minute then stir). Once melted, set aside.
9. Beat the butter and icing sugar together and then mix in the melted chocolate.

To assemble the Yule log:

10. Carefully unroll the cooled sponge. Spread a thin layer of buttercream across the sponge to the edges. Firmly roll back up, using the parchment to help you, ensuring you have a tight roll.
11. At one end of the roll, cut off a slice at the diagonal, about 5cm in length at the longest side. This will represent a branch on the log. Set this slice aside.
12. Using the remaining buttercream, cover the entire roll with buttercream. Using a palette knife, create uneven 'ridges' in the buttercream to represent the bark of the log.
13. Somewhere near the centre of the roll, position the slice you cut off from the top to represent a branch sticking out of the log. Cover this with buttercream.
14. Drag the tines of a fork lengthways across the buttercream to create an extra bark effect.
15. Dust the entire log with icing sugar. Add decorations

Party Food

Sausage Balls

Ingredients for the pastry:

- 8oz self-raising flour
- 4 oz butter
- 6-8 oz grated cheese
- 1tsp curry powder
- ½ tsp paprika
- Bit of milk or water.



Ingredients for the filling:

- 1lb sausage meat.

How to make:

1. Mix the pastry ingredients to form a dough (if need be add a bit of milk or water to bind it together).
2. Roll out pastry and divide into 36 squares.
3. Divide sausage meat into 36 balls.
4. Wrap each sausage ball in pastry square and seal, rolling your hands to form a ball.
5. Cook at 180 degrees C for 20 minutes on greased baking trays until golden.

Cheesy Whirls

Ingredients:

- Jus rol puff pastry sheet (or supermarket own brand equivalent)
- Marmite
- Grated cheese.



How to make:

1. Lay out rectangle of puff pastry and spread evenly with marmite. Cover with grated cheese.
2. Roll up and seal edge with milk.
3. Slice roll thinly and place whirls on greased baking tray.
4. Cook in hot over (200-220 degrees C) for 10-15 minutes.

Smoked Salmon Frittata

Ingredients

- 100g chopped smoked salmon
- 2 tablespoons chopped dill/chives/basil
- 2 eggs
- 100ml Double cream
- Black Pepper



How to make it:

1. Mix together smoked salmon and herbs and divide mix into 12 hole greased cupcake tin.
2. Lightly beat together the eggs, cream and pepper and pour over salmon.
3. Bake at 180 C for 15/20 minutes until golden and set.
4. Cool on wire rack and serve with crème fraiche, lemon and sprig of herbs.

Taboulet (French version!)

Ingredients

- 250g couscous
- Couple of spring onions chopped
- Couple of ripe tomatoes chopped
- Couple of hard boiled eggs chopped

- Fresh chopped basil or mint or mix of both
- Vinaigrette
- You can also add cooked prawns and mussels if you like

How to make it:

1. Put the couscous in a bowl and cover with boiling vegetable stock. Cover it tightly and let it sit for 5 minutes. Then add a knob of butter and fork through to separate grains.
2. Hardboil your eggs, get shell off them and chop finely.
3. Finely chop your veg and herbs.
4. Make vinaigrette: in a jar put 3 tablespoons of olive oil, 1 tablespoon white wine vinegar, sprinkle of salt and pepper. Shake jar to mix. Might as well make a job lot while you are at it – keeps for ages in glass jar – just multiply the quantities keeping same proportions of oil to vinegar.
5. Mix veg and eggs into couscous then add basil/mint and vinaigrette then add in seafood if you like.

Christmas biscuits

Basic Christmassy Biscuits

Ingredients

100g unsalted butter, softened at room temperature

100g caster sugar

1 egg

275g plain flour

1 tsp vanilla extract

To decorate

400g icing sugar

3-4 tbsp water

2-3 drops food colourings

Edible glitter

How to make

1. Preheat the oven to 190C. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in food processor
3. Add the egg and vanilla extract and the flour and mix again until it comes together as a dough.
4. Roll the dough out on a lightly floured work surface to a thickness of 1cm.
5. Using Christmassy biscuit cutters or a glass, cut biscuits out of the dough and put them on a baking tray lined with greaseproof paper. To make into Christmas tree decorations, carefully make a hole in the top of the biscuit using a straw.

6. Bake the biscuits for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
7. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
8. Carefully spread the icing onto the biscuits using a knife and sprinkle over the glitter. Set aside until the icing hardens.

Stained-glass window biscuits

Ingredients

For the biscuits

- 350g plain flour, plus extra for dusting
- 1 tsp bicarbonate of soda
- ½ tsp salt
- 2 tsp ground ginger
- 100g butter
- 175g soft brown sugar
- 1 egg, beaten
- 4 tbsp golden syrup
- packet wrapped fruit-flavoured boiled sweets in different colours



To decorate

- tube ready-made white icing (optional)
- narrow ribbon

How to make them:

1. Preheat the oven to 180C.
2. For the biscuits, mix the flour, bicarbonate of soda, salt and ginger together in a bowl.
3. Rub in the butter until the mixture resembles fine breadcrumbs, then stir in the sugar.
4. In another bowl, beat together the egg and golden syrup, then pour this mixture into the flour mixture and mix to make a smooth dough, kneading lightly with your hands.
5. Crush the sweets in their wrappers using a rolling pin.

6. Roll the dough out on a floured work surface to about 0.5cm/¼in thick, then cut into shapes using a selection of Christmas-themed cookie cutters. Transfer the biscuits to baking sheets lined with baking paper.
7. Cut out shapes in the centre of each biscuit, making sure you leave a good edge all around the biscuit. Completely fill the hole in each biscuit with crushed boiled sweets.
8. Make a hole at the top of each biscuit using a drinking straw so that you will be able to thread a ribbon through it later. Bake the biscuits in the oven for 10-12 minutes, or until golden-brown.
9. Remove the biscuits from the oven. While they're still warm, check that the holes are still there - if not, push a straw through again. Do not remove the biscuits from the baking tray until they have cooled because the boiled sweets need to harden. Once the sweets have hardened, gently lift the biscuits onto a wire rack to finish cooling.
10. If you like, you can decorate the biscuits with piped white icing. Thread ribbons through the holes in the biscuits to make loops for hanging from the tree.

Gingerbread People/Reindeer Biscuits

Ingredients

- 350g plain flour, plus extra for rolling out
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 125g butter
- 175g light soft brown sugar
- 1 egg
- 4 tbsp golden syrup

To decorate

- writing icing
- cake decorations



How to make them

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in clingfilm and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them.
5. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations. You could make a mix of gingerbread people and reindeers – for the reindeers turn the biccies around and decorate with reindeer faces as in pic above.

Treats and Sweets

Rice Krispie Christmas Puddings

Ingredients

- 100g Mars Bars, chopped
- 1 tbsp of single cream
- 1 tsp cocoa powder, sifted
- 75g Rice Krispies
- 50g white chocolate
- 12 red Smarties
- oil spray, or butter to grease muffin tray



How to make:

1. Spray a little oil spray into 1 x 12 mini muffin tray. Alternatively, grease each cup with a little butter.
2. Place the chunks of Mars Bar, single cream and sifted cocoa powder into a large glass bowl. Put the bowl over a simmering pan of water (make sure the bowl doesn't touch the water). Mix with a wooden spoon until the liquid has completely melted.
3. Take the bowl off the heat, and then pour the Rice Krispies in and mix until they are evenly coated.
4. Spoon the mixture into the muffin tray, pressing down to distribute evenly.
5. Put the tray in the fridge and leave to chill for 2 hours.
6. Towards the end of the second hour, melt the white chocolate in the microwave, stirring every 30 seconds.
7. Bring the muffin tray out of the fridge and drizzle melted chocolate over the top half of each cake with a tablespoon, so it looks like custard over a Christmas pudding.

8. Top with red Smarties, glacé cherries or M&Ms before the white chocolate sets. Leave for around an hour, and then transfer the Christmas pudding cakes onto a plate to serve, or into boxes to give as a gift.

Chocolate Pretzels

Ingredients

Pretzels and chocolate!

How to make:

1. Melt some chocolate (milk, dark whichever you like) in microwave or bain marie.
2. Dunk the pretzels into it using a fork to stop them slipping under (otherwise you will have to forage in the depths of chocolate and get all yummiy sticky).
3. Get some baking parchment and place the little darlings on it to set. You can put them in the fridge if there's enough room, or just a cool place.



These make a lovely gift – pop them in a little cellophane bag tied with ribbon!

Chocolate Fudge

Ingredients

- 50g unsalted butter
- 397g tin sweetened condensed milk
- 400g dark chocolate

How to make it:

1. Line a baking tray with greaseproof paper or foil



2. Place butter and condensed milk in a microwave safe bowl and microwave for approximately 2 minutes on full power (the butter will be melted and the milk very hot).
3. Stir the mixture so the butter isn't sitting on the top then place all your chocolate in the mix (broken up in to pieces) and stir until it is all melted.
4. Place the mix on your baking tray and place in the fridge for 2 to 4 hours.
5. Remove from fridge, you should be able to lift your large block of fudge from the tray and chop it up.

Jelly Sweets

Ingredients

80g fresh fruit like strawberries or blueberries

140g water

1 tablespoon fruit juice

2 teaspoons agar agar powder

1 tablespoon honey

1 Vitamin C tablet crushed



How to make:

1. Put the fruit and water in a pan – cook to break down the fruit for about 5 minutes. Stir occasionally and use lid to avoid too much evaporation.
2. Strain and measure to make sure you have at least 100g of liquid.
3. Add the fruit juice, honey and agar, agar and heat gently and stir until all the agar agar has melted.
4. Take off the heat, add the Vitamin C and stir well.
5. Pour into moulds and allow to set for about 20-30 minutes in the freezer.

6. Store in the fridge for 1-2 weeks. Good to use as pressies – put them in a little cellophane bag with a pretty ribbon.

Galette des Rois

This yummy French pudding is traditionally eaten on the 6th January (Epiphany/Twelfth Night). If you want to be really authentic, serve with a gold crown on top, stick a 'feve' (bean) or 'sujet' (little porcelain figure) in the filling and whoever finds the bean/little figure gets to be King/Queen and wear the crown (or something like that).

Ingredients:

- 13oz puff pastry
- 2 oz butter
- 3 oz ground almonds
- 3oz caster sugar
- 1 egg – yolk to go in the frangipane mix, save the white for brushing edge of pastry
- 2 tablespoons rum (just leave this out if you can't have alcohol for religious or other reasons it'll still taste lush)



How to make:

1. Get a quiche/pie dish and grease it. Preheat the oven to 200 C.
2. Divide pastry into two and roll into circles to fit the dish. Place one pastry circle in base of the dish.
3. Mix butter, sugar, almonds, egg yolk and rum together.
4. Spread this mix over the base leaving a bit of the pastry bare round the outside (pop your little figure into the frangipane at this point if you're doing the 'feve' thingy). Brush this edge with some egg white.
5. Top with pastry lid and seal round the edge.

6. Criss-cross the lid with a knife to make a diamond pattern and make three slits in the middle. Brush the top with egg white. P
7. Pop in the oven for around 30 minutes until raised and golden.
8. Dust with icing sugar when cool. Place crown on top!

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