

# Baking & Sharing 2021

## Twixmas

The days between Christmas and the New Year, a time to relax after the frantic activities of the season. We have chosen the following recipes with festive leftovers in mind. Have fun with your Christmas cooking!

Merry Christmas, Love Heather & Carol

### Turkey and Ham Pie

#### Ingredients:

500g pack ready-made puff pastry  
400g cold cooked turkey chopped,  
3-4 slices ham chopped,  
1 chopped onion *optional*  
40g butter  
40g flour  
200ml milk  
1 chicken stock cube made up to 150ml  
Beaten egg for glazing the top  
20cm oven proof plate, dish or foil dish



#### Method:

Oven 200°C/ fan 180°/ gas 6, place a baking tray in the oven to heat

1. Roll out half the pastry to 2cm bigger than the dish. Line the dish, pressing the pastry into the base and sides. Roll out the rest of pastry for a lid, leave on one side.
2. Melt butter in a pan and lightly sauté the chopped onion, add the flour and cook for 2 minutes without browning.
3. Gradually blend in the milk and chicken stock – a whisk will help.
4. Cook, stirring until sauce begins to boil and thicken.
5. Remove from heat and stir in the turkey and ham.
6. Season to taste
7. Spoon into the pastry lined dish, smooth over.
8. Moisten the edge of the dish with the beaten egg and cover with the lid.
9. Press edges well to seal and flute with fingertips or press down with a fork.
10. Make leaves with pastry trimmings if wanted, then brush over the top with the egg.
11. Stand pie on the hot baking tray (helps the base to cook through)
12. Bake in centre of oven for 30-40 minutes until well browned and base is cook

*Shortcrust pastry may be used instead of puff - using 200g plain flour, 50g block butter or margarine and 50g lard or white vegetable fat. To make - Rub fat into the flour using fingertips until like breadcrumbs. Stir in 5-6 tsp cold water until it will gather together in a ball.*

### Panettone Bread and Butter Pudding

#### Ingredients

4-5 slices of Panettone  
1-2 tsp sugar  
2 large eggs  
1 pint milk

#### Method:

Oven 160°C / fan 150° / gas 3

1. Remove any dark crusts from the Panettone and cut the slices into fingers or triangles.
2. Place half the slices into a buttered 1 litre ovenproof dish.
3. Sprinkle with half the sugar.
4. Top with the remaining slices of Panettone, sprinkle with rest of the sugar.
5. Beat the eggs and milk together. Strain into the dish over the bread slices.
6. Leave to stand for about half an hour to allow some of the liquid to be absorbed.
7. Bake in the centre of the oven for 45 – 60 minutes until set and the top is golden and crisp.

The Panettone I used was sweetened and contained raisins, candied orange peel and butter. If using bread – butter it, then add an extra 25g sugar and 50g raisins to the mixture.



## Sweet & Sour Chicken Meatballs

### Ingredients for Sauce:

1 tbs vegetable oil, 2 mixed colour peppers, roughly chopped, 1 large red onion, roughly chopped  
1 courgette, roughly chopped 1 small aubergine, roughly chopped 2 tbs cornflour, 325mls pineapple juice, 125mls white wine vinegar, 75g runny honey, 75g tomato ketchup, 1½ tbs soy sauce, 1tsp ground coriander, Pinch ground cinnamon, 200g fresh pineapple, roughly chopped  
Serves 6

### Ingredients for Meatballs:

1tbs vegetable oil, 800g chicken thigh fillets, chopped, 75g dried/fresh breadcrumbs, Pinch dried chilli flakes, 2.5cm fresh root ginger, peeled and finely grated

### Method:

1. Preheat the oven to 200°C fan 180°C / gas 6. For the sauce, heat the oil in a large non-stick frying pan over medium heat and fry the peppers, onion, courgette and aubergine for 15mins, stirring frequently, until softened. Set aside.
2. Make the meatballs. Heat the oil on large baking tray in the oven for 10minutes. Pulse the chicken in a food processor until finely chopped. Add the breadcrumbs, chilli flakes, ginger and some seasoning. Pulse until mixture comes together.
3. Shape the chicken into walnut sized meatballs. Remove tray from oven add the meatballs, turning to coat in the oil. Return to the oven, cook for 20minutes, until golden and cooked through.
4. Next the sauce, mix the cornflour with 4 tablespoons of pineapple juice, set aside. In a medium pan, heat the remaining pineapple juice, vinegar, honey, ketchup, soy sauce, ground coriander and cinnamon. Bring to boil and simmer for 2minutes. Stir in the cornflour mixture and simmer, mixing constantly, for 2 minutes, until thickened. Stir in pineapple and cook for 1 minute.
5. Add the sauce to the vegetable pan and check seasoning. Add the meatballs and toss to coat. Serve with rice or noodles.



## Chocolate Mousse

### Ingredients:

200ml double cream  
200g milk chocolate, chopped  
2 tablespoons Grand Marnier (optional)  
2 medium eggs  
White chocolate shavings, to decorate  
Serves 6

### Method:

1. Put the cream in a pan and heat until almost boiling. Take off heat, add the chocolate-don't stir-and leave for 5 minutes. Add the Grand Marnier, if using, and stir until glossy. Pour into a large bowl and leave to cool until tepid.
2. Separate the eggs-its important not to get any yoke in the white or you won't create volume when you whisk up. Using a handheld electric whisk, beat the yolks into the chocolate for 1 minute until smooth. Wash and dry the whisks thoroughly, then whisk the egg whites until they form stiff peaks.
3. Using a metal spoon, stir a spoonful of the whisked egg white into the chocolate mixture – this will loosen it so it's easier to fold in the rest. Gently fold in the remaining egg white (taking care not to knock out the air) until mixture has no white blobs.
4. Spoon the mousse into 6 glasses and chill until set. Serve after 1hour if you like a soft set. Sprinkle with the white chocolate shavings to serve.

