



**TECHNOLOGY
TRIUMPHS**

**12 DAYS
OF
CHRISTMAS
COOKERY**





SIDE



SERVES

3-4



30 MINS

INGREDIENTS

- 1-2 tbs Vegetable oil
- 2 tsp Mixed dried herbs
- 3 pinches of salt
- 2 X Carrots
- 2 X Parsnips

DIRECTIONS

1. Pre heat the oven to 180 degrees
2. Wash and scrub carrots and parsnips & trim ends
3. Peel strips of each and place them into large bowl.
4. Add seasoning and mix
5. Add oil
6. Mix to coat the veg strips well.
7. Line each baking tray with baking paper, and place veg strips side by side with no overlap.
8. Place in the oven- cook until they have started to brown, parsnips a golden colour, carrots a deep orange colour.
9. Remove any that cook quicker and place on a wire rack to cool and dry whilst others finish.
10. The timing can take between 10-20 mins, so it is important to watch them.
11. Place all on a wire rack to dry and crisp up.
12. Serve

HERBY VEG CRISPS



SIDE



SERVES

3-4



30 MINS

INGREDIENTS DIRECTIONS

- 2 packs of ready roll puff pastry (room temp)
- 4-6 slices of cooked smoked ham
- 150g grated cheese of choice
- 2 -3 tbsp Wholegrain Mustard or Cranberry Sauce

1. Preheat oven to 180 degrees
2. Grate cheese or use ready grated
3. Unroll pastry sheets
4. Top one sheet with mustard, then ham, and then cheese
5. Place second pastry sheet on top and press down lightly.
6. Using sharp knife cut stripes 2-3cm wide lengthways
7. According fold pastry over and back on itself, closing inward to create a Christmas tree effect.
8. Run skewer from base, through layer to top
9. Bake in preheated oven for 10-12 minutes
10. Remove and allow to cool slightly
11. Serve with a side dip or plain and enjoy.

SAVOURY PASTRY CHRISTMAS TREES



SIDE



SERVES

3-4



1 HR

INGREDIENTS DIRECTIONS

- 8-10 Medium Potatoes
- Salt
- 50--70g Grated parmesan (or hard cheese like pecorino)
- Paprika- Approx 1 tsp per 2 potatoes
- 3-4 tbsp Vegetable oil

1. PRE-HEAT Oven to 200 degrees
2. Peel potatoes, rinse and cut into quarters
3. Add to pan and fill with water to cover
4. Add large pinch of salt and bring to the boil. Add large pinch of salt to water.
5. One boiling, turn down heat and simmer for 7 mins approx
6. Over sink pour potatoes into colander, removing all the water and shake to roughen edges.
7. Put them back into the pan, add oil. Hold lid on pan and shake to coat
8. Transfer to roasting tin and put on top shelf in oven.
9. These will need to cook for approx 45 mins- until golden brown and crispy on the outside
10. After 40 mins add grated parmesan and paprika to potatoes and shake gently to cover.
11. Reduce over to 150 degrees and put back in 5 mins

CRISPY PARMESAN PAPRIKA POTATOES



SIDE



SERVES

3-4



45 MINS

INGREDIENTS DIRECTIONS

- 2-3 Medium Sweet Potatoes
- 15-20 Brussels Sprouts
- 2 Handfuls of Dried Cranberries
- 2 tbsp Olive Oil
- Black Pepper
- Salt

For Dressing

- 2 tsp Dijon Mustard
- Salt
- Black Pepper
- 2 tbsp Olive Oil
- 1 tbsp rice wine vinegar/
balsamic vinegar

1. Preheat oven to 200 degrees C
2. Halve the brussels sprouts and chop sweet potatoes to a similar size.
3. Add to a bowl, pour over oil and season.
4. Mix well to coat
5. Spread onto baking tray (aim for brussels to be cut side down)
6. Roast for 20-30 mins. Check regularly and toss 1-2 times throughout cooking.
7. Scatter cranberries onto tray for last 5 minutes of cooking time.
8. In a bowl, whisk the dijon mustard and vinegar together, then slowly pour in the olive oil whisking continuously. Season to taste
9. Coat the vegetables with the dressing
10. Can be served hot, warm or cold!

BETTER BRUSSELS



MAIN



SERVES

2-3



30 MINS

INGREDIENTS

- 8 fresh sausages
- 8-16 rashers of streaky bacon
- Cranberry Sauce
- Brie wedge
- Black Pepper

DIRECTIONS

1. Slice brie to 1/2cm thick slices
2. Using tongs and a sharp knife, slide sausages lengthways. Cut through 3/4 of the way to create a pocket.
3. Spoon 1-2 tsp of cranberry sauce in to pocket
4. Lay brie slices into pocket.
5. Repeat with all sausages
6. Set aside
7. Lay bacon slices out
8. Wrap each sausage in 1-2 bacon slices
9. Season with black pepper
10. Cook sausages according to packet directions. Put the seam/join of the bacon down first or secure with a cocktail stick

PIGS IN DUVETS