

Cranberry and chilli jam

Makes

2 small jars

Cooking Function

Hob 15-20 minutes

Preparation time

20 minutes

INGREDIENTS

1x 60g pack mild red chillies
3-4 birdseye chillies
1 large red pepper
3 cloves garlic peeled
2cm root ginger peeled and grated
Juice of 1 lemon
150ml **red wine vinegar***
200g granulated sugar
110g **dried cranberries***
4 tbsp water

ALLERGENS

HIGHLIGHTED IN BOLD

***MAY CONTAIN SULPHITES**



METHOD

1. Core, deseed and roughly chop the chillies and pepper, place in blender with garlic and ginger, pulse to chop, then add lemon juice and blitz to smooth paste.
2. Meanwhile, place vinegar into saucepan and add sugar, dissolve over a gentle heat (4-5 induction).
3. Once dissolved, add chilli paste and heat to boil, then simmer for 10-15 minutes.
4. Add cranberries to blender and chop coarsely, add to saucepan.
5. Rinse blender with 4 tbsp water and add to saucepan.
6. Simmer, stirring occasionally until Jammy consistency achieved. Test by placing 1 tsp of jam on a cold saucer and allowing to cool - if it skins and wrinkles, it's ready to pot.
7. Place into warm jars and allow to cool before covering with wax disc and tight fitting lid.
8. Store in cool dry place until opened, once opened refrigerate.

Homemade mincemeat

Makes

20 portions
(for mince pies or cookies)

INGREDIENTS

1 eating apple
250g dried fruits mixed
½ tsp mix spices
½ tsp cinnamon
1 lemon finely zest
15g dark soft brown sugar
15g **melted butter**
2 tbsp Bramley apple sauce
2 tbsp apricot or strawberry jam
3 tbsp cherry brandy

ALLERGENS
HIGHLIGHTED IN BOLD



METHOD

1. Wash, core, slice and dice the apple into small pieces. Place this in a bowl with dried mixed fruits spices, lemon zest, sugar, melted butter and sugar.
2. Place a small amount of the mixture at a time in a mini chopper and pulse a few times until all the mixture has been chopped.
3. Place back in the bowl, then stir in the apple sauce, chosen jam and cherry brandy. You can make this in advance. Allow to mature for the best flavour.
4. Use in mince pies or cookies.

Tip - to make this vegan replace the dairy butter with a plant based alternative.

Baked camembert wreath

Makes

2 wreaths

Cooking Function

Dough proving level 1 for 30 minutes; Bread baking 200°C for 18-20 minutes.

Preparation time

1 hour plus 30 minutes



INGREDIENTS

1 x pack **Ciabatta bread mix**
 1 x pack **oat and linseed bread mix**
 2 **wheels of camembert**
 3 garlic cloves
 3 sprigs rosemary
 Olive oil, to drizzle
 2 tbsp tomato puree
 50g sundried tomatoes, chopped
Rolled oats, to top

ALLERGENS

HIGHLIGHTED IN BOLD

METHOD

1. Split the bread mixes in half. Follow the packet instructions to mix and prepare.
2. To one of the ciabatta mixes, add crushed garlic and 2 sprigs of chopped rosemary whilst mixing.
3. To one of the oat and linseed mixes, use 20g less water and add the tomato puree and chopped sundried tomatoes.
4. Once mixed and rested as per packet instructions, shape into 25g dough balls.
5. On a universal pan lined with baking parchment, place a round baking tin the same size as the camembert wheel in the centre. Then arrange the assorted dough balls around the baking tin.
6. The quantity of dough will be enough to make 2 dough wreaths.
7. Place the dough balls in dough proving level 1 for 30 minutes, until doubled in size.
8. Meanwhile, cut the top of the camembert and add sliced garlic and rosemary sprigs to the incisions.
9. Once the dough balls are proved, remove from the oven and preheat to 200°C Bread Baking.
10. Brush the tops of the plain linseed and oat dough balls with water and sprinkle with rolled oats.
11. Brush the tops of the garlic and rosemary dough balls with water and add fresh rosemary sprigs to each. Add the camembert to the centre of the wreath where the baking tin was set.
12. Bake in the preheated oven with medium steam for 15-18 minutes until the bread is golden and the camembert is molten.

Christmas cookies

Makes
20

Cooking Function
CircoTherm® 170°C for 10 minutes

Preparation time
10 minutes

INGREDIENTS

200g caster sugar
60g cocoa powder
60ml vegetable oil
2 **eggs**
180g **plain flour**
1 tsp baking powder
2 tsp mixed spice
2 oranges zest
40g icing sugar

ALLERGENS
HIGHLIGHTED IN BOLD



METHOD

1. Preheat the oven to CircoTherm® 170°C.
2. Mix the caster sugar and cocoa powder, add oil and eggs whisk until fully combined then mix in the orange zest.
3. Combine the flour, baking powder and mixed spice and mix together in a bowl. Then add this to the sugar mixture, and mix until a soft dough forms.
4. You can roll this in a long wrap of grease proof paper, or just make small balls using a tablespoon 20g each.
5. Place half of the chocolate pieces in the centre of each ball. In a separate bowl with the icing sugar, roll the balls in the sugar. Then place on the lined baking tray.
6. Bake in the oven CircoTherm® 170°C for 10 minutes. When baked remove and place on a rack to cool. Serve warm.

Cranberry and apple chutney

Makes

2 jars

Cooking Function

Cooks Hob 20 minutes

Preparation time

30 minutes

INGREDIENTS

120g **dried cranberries*** or fresh
 500g bramley apples peeled
 cored and chopped
 1 orange zest and juice
 200g granulated sugar
 250ml **white wine vinegar***
 5cm root ginger peeled and sliced
 2 sticks of cinnamon
 8 whole cloves
 1-2 tsp of pectin to achieve set

ALLERGENS

HIGHLIGHTED IN BOLD

***MAY CONTAIN SULPHITES
 DEPENDING ON BRAND**



METHOD

1. Place all of the ingredients into a large saucepan (tip - place spices tied into a little muslin for easy removal before bottling).
2. Bring to the boil, stirring to dissolve the sugar. Cook until apple and cranberries are soft over a low heat for approx 5 minutes. Note - fresh cranberries will take longer than dried.
3. Add 1 tsp pectin and cook over high heat to achieve jammy consistency. Test by placing small amounts on a cold saucer to ensure it skins and wrinkles.
4. Once consistency achieved transfer to warm sterilised Jars and cool slightly before sealing with wax disc and cover.
5. Mature for 2-4 weeks before serving with cold meats or cheese.

Homemade turkey sausage rolls

Makes

20

Cooking Function

Cooks 190°C CircoTherm® / medium steam

Preparation time

30 minutes

INGREDIENTS

250g 2% fat turkey mince
250g 7% fat turkey mince
75g turkey rashers diced
2 tsp sea salt
1 tsp sugar
½ tsp Aleppo Chillies
½ tsp ground black pepper
½ tsp toasted fennel seeds
2 tbsp fresh parsley
1 pack of **ready rolled Puff pastry**
1 **egg** to glaze

ALLERGENS

HIGHLIGHTED IN BOLD



METHOD

1. Place all of the turkey with the spices into a food processor and blitz to a smooth paste.
2. Place into a disposable piping bag and chill whilst preparing pastry.
3. Place pastry on a board and divide in half lengthwise.
4. Remove piping bag from fridge and cut off end to produce 3cm opening (sausage size).
5. Place sausage meat down one side of pastry leaving a 2cm gap at one long edge, brush this with beaten egg to seal. Fold over pastry and cut into 6cm slices (buffet style or larger for family).
6. Seal edge with a fork and then brush with egg, bake for 18-20 minutes until golden brown.
7. Serve hot or cold.

NB An alternative flavour would be to remove the Aleppo chilli, fennel and parsley and use finely chopped small onion and 2 tbsp of freshly chopped sage instead.

Oats and cranberry cookies

Makes
12

Cooking Function
CircoTherm® 160°C for
15 -17 minutes

Preparation time
15 minutes

INGREDIENTS

255g **butter**, softened
55g caster sugar
110g light brown sugar
140g **self-raising flour**
225g **porridge oats**
200g dried cranberry
100g **white chocolate chips**

ALLERGENS
HIGHLIGHTED IN BOLD



METHOD

1. Pre-heat the oven to 170°C and line a baking sheet with grease proof paper.
2. Cream together the butter and sugars until light and fluffy.
3. Stir in the flour, oats and cherries and mix well.
4. Bring together to form a sausage shape, wrap in cling film or grease proof paper. Chill in the fridge for a few minutes.
5. When ready to use, slice into 2 inch thick discs. Bake in the oven using CircoTherm® 160°C for 15-17 minutes.

Pistachio and cinnamon buns

Makes

18

Cooking Function

Dough proving level 1; Bread baking 180°C for 18 minutes

Preparation time

30 minutes (plus proving time)



INGREDIENTS

500g **packet white bread mix**
320ml **whole milk**

FOR THE FILLING:

100g **pistachio nuts**, de-shelled
2 tbsp orange juice, freshly squeezed
10g ground sweet cinnamon
40g icing sugar
2 tsp vanilla extract

CREAM CHEESE FROSTING:

120g **cream cheese**
90g icing sugar
5g ground sweet cinnamon
2 tbsp **milk**

ALLERGENS

HIGHLIGHTED IN BOLD

METHOD

1. Firstly make the filling mix. Blanch the pistachios in boiling water for two minutes.
2. Drain and place in ice cold water. Remove the skins by rubbing pistachios together.
3. Place skinned pistachios in mini chopper and discard skins.
4. Blitz pistachios until very fine. Add 1 tbsp orange juice, cinnamon, icing sugar and vanilla extract, blitz again until a smooth paste forms. Add the remaining orange juice if needed.
5. Taste for sweetness and set aside. This can be prepared in advance.
6. Then make the dough mix following packet instructions, substituting the water for whole milk.
7. Allow to rest for at least 5-10 minutes before rolling out.
8. Grease a 23cm/9 inch spring form tin.
9. To assemble, roll the dough out to a 20cm x 12cm rectangle.
10. Spread the pistachio paste over the dough.
11. Carefully roll up the long edge like a Swiss roll. Then slice 2cm slices of the dough using a serrated knife. Arrange the buns in the greased tin.
12. Place in dough proving level 1 for 30 minutes.
13. Bake on Bread baking 200°C with low added steam for 18 minutes.
14. To make the frosting, whip together the cream cheese, icing sugar and cinnamon until softened. Add the milk 1 tbsp at a time until you have a smooth consistency. Pipe or spread the icing over the tops of the buns whilst still warm.

Spicy Christmas chutney

Makes

2 jars

Cooking Function

Hob for 20-25 minutes

Preparation time

15 minutes

INGREDIENTS

1 tbsp oil
1 large onion diced
200g raisins
200g dried cranberries
85g truvia or another powdered sweetener
1 tsp garam masala
1 tsp cayenne
1 tsp sea salt
1 tsp turmeric
½ tsp ground cumin
½ tsp ground coriander
½ tsp mixed spice
150 ml water
2 tbsp cranberry sauce



METHOD

1. In a medium saucepan, heat the oil and add onion, cooking slowly to soften it.
2. Add all the spices and cook for 2-3 minutes to release flavour, add sweetener, water and fruit and simmer for 10 minutes.
3. Stir in cranberry sauce and cook for 3-4 minutes to reduce and thicken.
4. Transfer to warmed sterilised jars and allow to cool slightly before sealing with wax disc and screw top lid.
5. Label with date and contents and stand for minimum of 2 weeks for flavour to develop.
6. Delicious with cold meats or cheese.

Vegan chestnut and mushroom rolls

Makes

20-24

Cooking Function

CircoTherm® 180°C with low added steam for 12-14 minutes

Preparation time

25 minutes

INGREDIENTS

2 tbsp olive oil
2 shallots, finely diced
2 garlic cloves, crushed
200g chestnut mushrooms
200g baby button mushrooms
150g **chestnuts**, chopped
2 sprigs fresh rosemary, chopped
3 sprigs of thyme, leaves only
100g **chestnut puree**
Sea salt, to taste
Freshly ground black pepper, to taste
1 pack of ready rolled vegan pastry
50g cranberry sauce
25g plant butter, melted

ALLERGENS

HIGHLIGHTED IN BOLD



METHOD

1. Fry the diced shallot in olive oil on induction level 4 softened.
2. In a mini chopper, pulse the mushrooms in batches until course.
3. Add the blitzed mushrooms to the shallots. Cook on induction level 7 for 5 minutes until the water from the mushroom is removed.
4. Reduce the heat to induction level 5 and stir through the herbs, chopped chestnuts and chestnut puree. Cook for a further 2 minutes until a thick paste forms.
5. Remove from the heat and set aside to cool. Once cool, transfer the mixture to a piping bag and leave refrigerated until ready to assemble.
6. When ready to bake, divide the puff pastry down the middle so you have two long rectangles. Pipe a 'sausage' of the mushroom mixture along the pastry. Then add some cranberry sauce along the side of the mushroom mixture.
7. Brush one edge of the pastry with melted plant butter to stick, and fold over the pastry to seal. Slice into 2cm rolls and place on a lined universal pan.
8. Brush each roll with melted plant butter and bake at CircoTherm® 180°C with low added steam for 12-14 minutes until the pastry is a light golden brown.

Kathy Slack's Steamed Winter Vegetables with Thyme Butter & Anchovy Breadcrumbs

Makes

Serves 4 as a side,
2 for supper

INGREDIENTS

350g turnips
250g purple sprouting broccoli
300g sprouts
50g salted butter
1 tbsp chopped thyme leaves

FOR THE BREADCRUMBS:

30g salted butter
3 tbsp pine nuts
7 tbsp Panko breadcrumbs
6 anchovy fillets, finely chopped,
plus 1 tsp oil from the tin
2 garlic cloves, crushed
1 lemon, zested

ALLERGENS

HIGHLIGHTED IN BOLD



METHOD

1. Start by making the breadcrumb topping. Melt the butter in a frying pan over a medium-high heat. Add the breadcrumbs and the pine nuts and toast for 3-4 minutes until they begin to colour. Turn the heat down a little and add the anchovies, anchovy oil, garlic and lemon zest. Fry for 2-3 minutes until the anchovies have melted into the mixture and the breadcrumbs are golden. Remove from the heat and set aside.
2. Next, prepare the vegetables. Cut the turnips into 4-5mm slices, half any thick purple sprouting broccoli stems lengthways, trim the sprouts and cut any big ones in half. Steam the turnips for 4 minutes, then add the purple sprouting broccoli and the sprouts and steam for a further 5 minutes. The veg should be just cooked through but retaining some bite.
3. Meanwhile, add the butter to a small dish with the thyme, cover and pop into a steam oven to melt. When the veg are ready, drain and pour over butter in serving dish before covering with breadcrumb topping.

Kathy Slack's Winter Slaw with Chestnut Salsa & Flatbreads

Makes

Serves 4 as a side,
2 for supper

INGREDIENTS

200g red cabbage
200g sprouts
200g carrots
4-5 spring onions
6 clementines
10g chives, chopped
6 tbsp extra virgin olive oil
1 tbsp pomegranate molasses
Pinch of salt

FOR THE SALSA:

180g bag vac-packed cooked chestnuts, roughly chopped

20g parsley, chopped
20g mint, chopped
75g pomegranate seeds
4 tbsp extra virgin olive oil
2 tbsp pumpkin seeds
2 tbsp sunflower seeds
3 tbsp dukkah
Pinch of salt

FOR THE FLATBREADS:

100g plain flour, plus extra for dusting
100g strong white bread flour
3g dried yeast
½ tsp flaky salt
50g plain yogurt or kefir
90ml lukewarm water

ALLERGENS

HIGHLIGHTED IN BOLD



METHOD

1. Start by making the flatbread dough. Combine all the ingredients in a bowl and knead for 8-10 minutes until smooth and silky. You can do this in a freestanding mixer with a dough hook if you prefer. Prove the dough for 30 minutes using the NEFF dough proving setting.
2. Meanwhile, make the slaw. Finely shred the cabbage, sprouts and carrots and mix in a bowl. Peel 4 of the clementines, slice them into 3mm rings and add to the bowl with the chives. In a jug, whisk together the juice and zest of the remaining two clementines together with the olive oil, pomegranate molasses and a pinch of salt. Pour this dressing over the slaw and toss gently. Set aside to soften for 10-15 minutes.
3. For the salsa, simply combine all the ingredients in a bowl and check the seasoning - it might need more salt. Set aside.
4. When the flatbread dough has risen, tip it onto a floured surface and divide into 4 balls. Use the palm of your hand to stretch and flatten each ball into a rough oval shape. Leave one piece to rest whilst you set about another then return to the first and you'll find it less elastic and easier to shape. Each piece should be 5mm thick once stretched.
5. Heat a dry griddle pan until smoking hot then place the flatbreads directly onto the ridges, cooking for 2 minutes on each side until charred and puffed up. You may need to do this in batches.
6. To serve, fold a flatbread in half, stuff with the slaw then top with chestnut salsa and dig in. You'll need napkins!