

## CHRISTMAS KUMQUAT COCKTAIL

### 8 GLASSES



#### INGREDIENTS

- 8 Kumquats
- 4 tbsps Cherry syrup (or other red syrup)
- 1 tbsp. finely ground ginger
- ½ cinnamon stick
- Juice and zest of 1 organic lime
- 1 tsp light brown cane sugar
- Chilled champagne or tonic water

#### PREPARATION

- ① Wash kumquats in hot water, cut them in fine rings and remove the stones (if there are any). Briefly boil up syrup, ginger, cinnamon, lime juice and cane sugar. Place the pot aside, add kumquat slices as well as their juice and allow to cool off.
- ② Before you serve the Christmas Cocktail: remove the cinnamon stick, then pour in eight glasses. Add chilled champagne or tonic water.





## APERITIF ROLLS WITH ORANGE AND CARROT DIP



### INGREDIENTS

- 200g goats cream cheese
- 70g finely chopped dried figs
- 70g finely chopped dried tomatoes
- 1 finely chopped garlic clove
- 1 tsp dried mint leaves
- 1 tbsp Harissa paste
- 2 tbsp chopped pistachios
- Salt, freshly ground black pepper
- 250g filo pastry sheets
- 8 tbsp olive oil
- Finely chopped pistachio, sesame and black cumin seeds

### ORANGE AND CARROT DIP:

- 1 carrot (100g)
- 3 organic oranges
- 2 tsp brown cane sugar
- ¼ tsp ground cinnamon
- ¼ tsp ground cumin
- 1 finely chopped red chili

### PREPARATION

- ① Place the goats cream cheese, chopped figs, tomatoes, garlic, mint, Harissa-paste and pistachios into a blender and blend until it is a smooth paste. Season with salt and pepper; preheat the oven to 220°C CircoTherm®.
- ② Brush the filo sheets and layer two together. Cut into 5 cm widths. Add tsp of cheese mix and roll up until wrapped.
- ③ Brush the rolls with the rest of the olive oil and sprinkle with pistachios, sesame and black cumin.
- ④ Bake until golden-brown on tray level 3 for 12-15 minutes.

### PREPARING THE DIP

- ① Peel and grate the carrots. Wash the orange in hot water, dry it and peel it with a zester. Squeeze all three oranges. Boil up juice, grated carrot, sugar, cinnamon and cumin for ten minutes at setting No. 7. Season with a pinch of salt and add finely chopped chili and orange zest.
- ② Remove the hot rolls from the oven and serve immediately with the dip.





## CRANBERRY PUNCH, 6 GLASSES



### INGREDIENTS

- 1 organic lime
- 1 organic orange
- 250 ml cranberry juice
- 250 ml cherry juice
- 500 ml apple juice
- ½ cinnamon stick
- Seeds of vanilla pod
- 1 star aniseed
- 80g dried cranberries
- 50g dried cherries
- Sugar for seasoning

### PREPARATION

- ① Wash the citrus fruits, peel thin layers of the zest, and press the fruits.
- ② Add cranberry, cherry and apple juice, citrus zests and citrus juices and spices in a pan and boil up. Don't cover and let it simmer for 5 minutes at low heat.
- ③ Add dried cranberries and cherries. Close the pot and allow to rest for 15 minutes.
- ④ Add sugar to your liking and heat up on hob. Pour into heatproof glasses and serve immediately.
- ⑤ Idea: if you prefer your punch with alcohol, add 4-6 tablespoons of dark rum.





## GINGERBREAD TURKEY WITH ORANGE, BROWN SUGAR AND GINGER GLAZE



### INGREDIENTS

- 1 Turkey, approx. 6kg, removed from fridge at least 1 hour before cooking
- 3 medium onions, peeled. 1 chopped in half, 2 cut into thick round slices
- 4 tbsp unsalted butter, softened
- ½ tsp salt
- ½ tsp black pepper
- 2 oranges
- 2 sprigs of fresh rosemary
- 3 bay leaves
- 2 tbsp brown sugar
- 1 tbsp minced ginger
- 30 mini pork sausages

### TO SERVE

- Large bunch of mixed herbs, such as parsley, rosemary and thyme
- Orange slices or orange halves, sprinkled with sugar and grilled until caramelised

### PREPARATION

- 1 Pat dry the skin of the turkey with kitchen paper. Remove the neck and giblets (discard or use for stock). Weigh the turkey and work out the overall cooking time – it should be 20 minutes per kg, plus 90 minutes (so approx. 210 minutes for a 6kg turkey)\*.
- 2 Place the round onion slices onto a rack, on top of a large roasting tin. Since we're cooking the turkey breast side down at first, this will protect the skin from tearing or leaving rack marks on the breast.
- 3 Spread 2 tbsp of the butter on top of the turkey (using your fingers), sprinkle with the salt and pepper.
- 4 Zest the oranges (reserve the zest), then cut the zested oranges in half and place inside the turkey cavity with the onion halves, the rosemary sprigs and the bay leaves. Tie the legs together loosely with a piece of string. Turn the turkey upside down (breast side down) and place on top of the onion slices. Pat the underside dry with kitchen paper and sprinkle with a pinch of salt and pepper. Place in the oven. Turn the oven to CircoTherm® 160°C with medium steam (no need to pre-heat, let the oven warm gradually with the Turkey in there). Cook the turkey for the first 30 minutes\*\*.
- 5 Remove from the oven and very carefully, using kitchen paper to protect your hands, turn the turkey over. Discard the onion slices and place the turkey back in the oven to continue cooking. There's no need to baste the bird, as the steam from the oven will do this job.
- 6 Meanwhile, mix together the orange zest (use less if you don't want it too orangey), remaining butter, brown sugar and ginger in a small bowl.
- 7 Approx. 40 minutes before the turkey is ready, add the mini pork sausages to the tin, around the sides of the turkey.
- 8 Approx. 20 minutes before the turkey is ready, take it out of the oven and spread the orange mixture on top. Place the turkey back in the oven for the rest of the cooking time, until golden and cooked through (Hint, you can check the turkey is fully cooked if you prick the thickest part of the thigh, and the juices run clear. Or you can use a thermometer, inserted into the thickest part of the thigh – which should read 74°C).
- 9 Once cooked, remove from the oven. Place the turkey on a board, then cover with foil and a tea towel or two and leave to rest for 30-45 minutes (whilst you finish off the rest of the meal). The turkey will release juices as it's resting, so be sure to drain these off, back into the tin to use for the gravy.
- 10 Serve the turkey on a large plate decorated with the mini sausages, fresh herbs and orange slices.

\* Cook's tip – your turkey may take a little more or less time to cook – it's a good idea to check with a thermometer in the last 60 and 30 minutes of cooking to ensure it doesn't over-cook (see step 8 for temperature guide).

\*\* Cook's tip – if your oven has no added steam function then use 400ml of stock under the turkey and create a foil tent over, but not touching, the turkey. Remove the foil for the last hour of cooking to brown the turkey.





COOKING PASSION SINCE 1877

## LUXURIOUS CHAMPAGNE GRAVY



### INGREDIENTS

- Leftover meat juices from your cooked turkey
- 4 tbsp plain flour
- 1 x 100ml glass of champagne
- 1 litre good-quality chicken or turkey stock\*
- Good pinch of salt
- Good pinch of black pepper

\* Cook's tip: You can make your own stock by boiling up the turkey neck and/or leftover bones from a roast chicken with 2 litres of water, 1 carrot, 1 stick of celery, 1 onion, sliced in half (no need to peel) and a good pinch of salt and pepper. Boil for 2-3 hours until reduced by half.

Or you can use the leftover water from boiling/steaming your veg, mixed with chicken stock cubes. Use 3 stock cubes per litre of vegetable water. Alternatively, use good-quality shop bought stock.

### PREPARATION

- ① Pour the meat juices from the turkey roasting pan into a jug – be sure to scrape up any crispy bits too, as they'll be full of flavour. As the fat rises to the top, take 3 tbsp of the fat and place into a large induction-safe pan. Spoon off the rest of the fat from the jug (you can use in your roast potatoes for extra flavour if you like), but keep the meat juices.
- ② Place the pan over a medium-high heat (number 8 on your Neff induction hob). Use a whisk to stir in the flour until all of the flour is absorbed and you have a smooth paste.
- ③ Whilst stirring with the whisk, slowly add in the champagne. Ensure you stir right up to the edges of the pan too.
- ④ Continue stirring whilst slowly pouring in the reserved meat juices and stock. Once all the liquid has been added and no lumps remain (if you find you still have a few lumps, don't worry, you can sieve the gravy when pouring into the gravy jug), continue to simmer, stirring occasionally, until thickened to your liking (hint: if you would like your gravy thicker still, you can make a slurry out of 1 tbsp cornflour and 3 tbsp cold water, then stir this into the simmering gravy).
- ⑤ Season with salt and pepper, taste and season again if necessary. Pour into a warm gravy jug and serve with your roast turkey.





COOKING PASSION SINCE 1877

## DUCK FAT POTATOES WITH CRISPY SEMOLINA AND HERB COATING, SERVES 6-8



### INGREDIENTS

- 1.5 kg floury potatoes, peeled and chopped into large pieces (a little bigger than a ping pong ball)
- 200g duck fat
- 3 tbsp semolina
- 3 tbsp finely chopped fresh parsley
- 2 tbsp finely chopped fresh rosemary
- 2 tbsp finely chopped fresh thyme
- ½ tsp Maldon salt flakes

### PREPARATION

- ① Preheat the oven to CircoRoast® 200°C.
- ② Place the potatoes in a large pan and cover with cold water. Bring to the boil and simmer for 10 minutes, until softened at the edges. Drain in a colander (hint: Reserve the cooking water for your gravy!), leave to dry for a couple of minutes then place back in the (dry) pan and sprinkle on the semolina. Place a lid on the pan and shake the potatoes to roughen up the edges. This will give you lovely crisp edges on your potatoes.
- ③ Whilst the potatoes are boiling, add the duck fat to the Neff Universal Oven pan and place in the oven for at least 10 minutes to melt and heat up the fat.
- ④ When the fat in the roasting tin is simmering hot, carefully spoon the potatoes into the pan and turn each one over to cover in fat.
- ⑤ Place in the oven and roast for 35-45 minutes, turning once or twice until golden brown. Open the oven and carefully sprinkle on half the herbs. Turn the potatoes again and cook for a further 5 minutes.
- ⑥ Once darkly golden and crispy, remove the potatoes from the tin with a slotted spoon. Sprinkle on the remaining herbs and the salt. Serve immediately.





COOKING PASSION SINCE 1877

## MUSHROOM AND GOATS' CHEESE TART



### INGREDIENTS

#### Tart pastry:

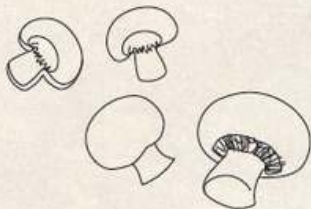
- 240g plain flour
- 1 pinch salt
- 1 pinch sugar
- 80 ml vegetable oil
- 80 ml hot water

#### Topping:

- 25g dried porcini mushrooms
- 700g assorted mushrooms (such as white, oyster, chanterelle, porcini)
- 2 shallots
- 1 garlic clove
- 1 small sprig fresh thyme (or 1 tsp. dried)
- 2 tbsps. olive oil
- 250g cream
- Salt, freshly ground black pepper
- 1 tbsp. lemon juice
- 2 eggs
- 2 tablespoons finely chopped chives
- 125g fresh goats' cheese

### PREPARATION

- 1 Soak the dried mushrooms in hot water for at least 30 minutes. In the meantime, prepare the pastry.
- 2 Combine the flour, salt and sugar together. Pour oil and water over the top. Mix with a fork until a ball shape is formed. Chill for 30 minutes and then briefly knead the pastry by hand.
- 3 Immediately roll out the pastry on a lightly floured work surface and place it in a tart pan lined with parchment paper.
- 4 Shape the dough so that the edges are 2 cm high.
- 5 Wipe off the fresh mushrooms with a paper towel and cut them into slices 2 to 3 mm thick.
- 6 Transfer the soaked mushrooms to a colander, rinse them several times under cold water and drain. Cut the mushrooms into small pieces. Meanwhile, preheat the oven to 220°C CircoTherm® Intensive with universal pan at level 1.
- 7 Peel the shallots and garlic clove and dice finely.
- 8 Rinse the thyme, shake it dry and chop the leaves finely.
- 9 Briefly brown the shallots, garlic and thyme in the olive oil.
- 10 Add the fresh mushrooms and sauté briefly. Squeeze the moisture out of the soaked mushrooms and add them to the pan.
- 11 Add the cream and simmer gently for several minutes until the liquid is slightly reduced. Season to taste with salt, pepper and lemon juice.
- 12 Whisk together the eggs and chives, and stir them into the mushroom mixture.
- 13 Spread fresh goats' cheese onto the base of the tart.
- 14 Distribute the hot mushroom mixture on top of the cheese.
- 15 Bake the tart on the universal pan in the oven for about 15 minutes on shelf level 1.
- 16 Then reduce the temperature to 180°C and bake the tart for about 20 minutes until done.





COOKING PASSION SINCE 1877

## CINNAMON AND DATE BUTTER



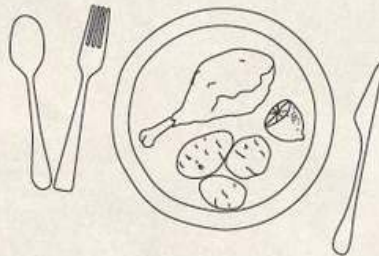
### INGREDIENTS

- 5 finely chopped, fresh dates (preferably Medjool dates)
- ½ tsp cinnamon powder
- Zest and juice ½ organic lime
- 100g of soft butter
- 3 tbsp finely chopped, roasted almonds


### PREPARATION

A christmassy treat that tastes great with fruit bread or on top of mince pies

- ① Mix the finely chopped dates with cinnamon powder, lime zest and juice with the butter in a blender, until smooth.
- ② Finally fold in the cooled almonds. Season with a little honey and keep cool.







## CRISPY ADVENT WREATH



### INGREDIENTS

Baking form - 24 cm

- 100g almonds
- 250g plain flour
- 250g cold butter diced
- 130g sugar
- Seeds of vanilla pod
- 1 tsp ground cinnamon
- 2 – 3 pinches of ground clove
- 1 egg white
- Salt
- 6 tbsps currant jelly or jam
- Flour for the workspace
- Christmas cookie cutters
- Icing sugar
- Berry or cinnamon ice-cream
- Whipped cream

### PREPARATION

- ① Roast almonds dry in a pan on your induction hob at setting No. 7, until you can smell the aroma. Place on a plate and allow to cool off. Grind 50g of almonds finely, and chop the rest coarsely.
  - ② Place flour and the finely ground almonds in a large bowl and make a well in the middle. Add small butter dice, sugar, vanilla pulp and spices evenly. Add egg white and a pinch of salt to the well. Knead the dough until it is even and smooth. Keep the dough in a covered bowl for an hour in your fridge.
  - ③ Pre-heat the oven to 160°C CircoTherm®. Put parchment paper on the bottom of your springform baking tin. Remove 320g dough and press it into an even dough base. Bake for 15-20 minutes on tray level 2 until light brown. Remove from the oven and allow to cool.
  - ④ Halve the rest of the dough. Roll out the dough to a 25 cm circle of 3 mm height on parchment paper. Use the baking form to cut the dough circle to 24 cm and a smaller bowl (12 cm) to cut out a second circle in the centre. Remove the inner dough circle and the remains on the edges. Place the parchment paper with the dough on a baking tray.
  - ⑤ Roll the rest of the dough to 3 mm and cut out cookies with different Christmassy cookie cutters. Place cookies on another baking tray with parchment paper. Sprinkle cookies with crushed almonds and push them in (just a little). Bake the dough ring for 15 minutes on tray level 1 and the cookies on tray level 3 until lightly golden.
  - ⑥ Heat jam or jelly in a pot with 1 tablespoon of water. Stir until even. Spread four tablespoons jelly on the bottom of the wreath. Place the cut-out dough-ring on top. Spread the rest of the jelly on the bottoms of the cookies and place on the top of the wreath. Sprinkle with icing sugar.
  - ⑦ Cut the crispy wreath in small cake pieces and serve with berry, or cinnamon, ice cream or whipped cream.
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