

Christmas 2020





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PAXO

McDougalls

aah! BISTO

Bird's

OXO

Ambrosia



Christmas 2020.

Christmas is a time to celebrate. From the office party, to team nights out, industry functions, and of course celebrating with the family.

Celebrations are still being planned for this year, but with safety being a high priority, companies, social groups, and families will be looking at what they can do differently to celebrate in a safe and legal way.

If you're running a venue, you need to ensure your customers feel safe and can plan a celebration that caters for everyone in their group. You may also want to look at different ways to cater for and engage with your customers.

Some changes that have happened this year:

- Safety will be the number one deciding factor when organising a group get-together.
- Changes to local legal restrictions might mean plans have to change at short notice.
- More people will opt to drive, as they don't want to car-share or get a taxi, so make sure a good selection of alcohol-free beverages is available, and let people know about parking arrangements.
- People are still more comfortable being outside than in public indoor areas, so if you have private dining areas, or outside space with heaters, let them know. You could look at a food and drink offer to enable simple outside dining.
- Someone in the group with a specific dietary requirement will influence where the group books to eat, so make sure you can cater for the major specialist diets (e.g. gluten free, etc.)
- People are eating more vegetarian and vegan meals so make sure you have a good option for non-meat eaters.
- Takeaways, delivery, and meal kits are popular for those customers wanting to support you but still not confident still not confident to eat out of home.
- Group gathering numbers could be limited over the Festive period, lots of people who normally have a big family Christmas in the home may be looking to celebrate differently this year, perhaps by going out, or cooking for the first time rather than going back to mum and dad.

Stay safe and we wish you a Merry Christmas all the Premier Foodservice Team.



Best loved brands at Christmas:



Bisto Turkey Gravy
Bisto Gluten Free Gravy -
also suitable for vegans



Paxo Sage and
Onion Stuffing Mix



Bird's Custard
Powder



Turkey Hints and Tips for Caterers

- Buy fresh and free range as close to the day as you can.
- If buying a battery farmed turkey, check that there is no bruising on the meat and joints.
- Black and Bronze birds (usually from Norfolk and Cambridge) are good breeds to select. If you can, choose a bird that has been hung for up to 14 days (the longer the hanging, the more flavour the meat will have).

Defrosting Turkey

Guidelines for defrosting:

- In a fridge at 4°C for 12 hours per kg
- In a cool room (14-17°C) for 4 hours per kg
- At room temperature (20°C) for 2 hours per kg
- Once defrosted, keep covered at the bottom of the fridge until the day of cooking.

Stuffing

Do not stuff the whole cavity of the bird; this will add to the cooking time and dry out the outer meat.

For a simple stuffing, blend 50% Paxo Sage and Onion Stuffing Mix (reconstituted) and 50% sausage meat. To this you can add your own blend of herbs, spices, fruit, chestnuts etc.

Preparing and Cooking Turkey

As a guide, roast for 20 minutes per lb or 45mins per kg, and then allow an extra 20 minutes at the end. Reduce times slightly if your turkey is above 5kg.

Chef Tips

Try cooking the breast and legs separately, this reduces cooking time and keeps the meat moist in a larger Turkey.

Chef Tips

For extra flavour try herbs such as sage or rosemary or any citrus peelings and spices. You can place this inside the Turkey



Turkey Gravy

1. Wash the giblets and neck.
2. Place them in a pan with a bay leaf, sprig of thyme, 4 peppercorns, half an onion (quartered) and two pints of water.
3. Bring to the boil and simmer for an hour (remove any scum).
4. Pass through a sieve and set your stock to one side.
5. Drain the fat from the turkey juices and discard the fat, pour the stock over the turkey juices and bring to a simmer.
6. Sprinkle in Bisto Turkey Gravy Granules (you'll need 75g per litre) and stir until thickened, then serve.

Add whatever flavours you like; citrus notes, herbs, and wine or brandy work well.

Resting the turkey: For moist meat, allow the turkey to rest for at least 30 minutes - ideally 45 minutes.

Leftover turkey: Leftover turkey has lots of great uses. Keep covered and ideally use within 3 days perhaps served in a Sharwoods curry - or use as a pizza topping for McDougalls Pizza Base Mix.

Chef Tips

Make sure you include all the sediment from the base of the baking tray when making the gravy.

Gravy stock can be made up to 2 days in advance.



Christmas Dinner Take Away Menu Ideas

Christmas Dinner

Stuffed Roast Turkey

Roast Potatoes

Spiced Red Cabbage

Honey and Thyme Roast Parsnips

Roast Garlic and Clementine Carrots

Creamed Sprouts with Bacon

Cranberry Infused Bisto Gravy

Extra Sides

Yorkshire Pudding

Paxo Sage and Onion Stuffing Balls

Pigs in Blankets

Dessert

Christmas Puddings
with Brandy Infused Custard

Traditional Trifle

Mince Pie

Have yourself a
Merry
Christmas





Stuffed Turkey Breast



Preparation:
40 minutes



Cooking Time:
1 Hour 15 mins



Portions:
10

Products: Bisto Turkey Gravy Granules,
Paxo Sage & Onion Stuffing

Ingredients

- 10ml Olive oil
- 20 Rashers streaky bacon
- 1.2kg British turkey escalope
- 200g Sausage meat
- 200g Paxo Sage & Onion Stuffing, premade (reduce water by 1/3)
- 50g Mozzarella, diced
- Small bunch fresh sage leaves
- 50g Honey
- 100g Cranberry Sauce
- 75g Bisto Turkey Gravy Granules
- 1l Water



Method

1. Preheat the oven to 180°C, 350°F, gas mark 4
2. Lay a large piece of foil on your worktop and cover with an equal size piece of silicon paper, then lightly brush with olive oil. Arrange the bacon side by side along the silicon.
3. Bash each turkey escalope between two pieces of clingfilm with a rolling pin to flatten slightly, then remove the clingfilm and arrange down the centre of the bacon, slightly overlapping each one.
4. Mix the sausage meat and Paxo Sage & Onion Stuffing, and spread over the turkey to cover. Scatter over mozzarella and sage leaves.
5. Roll up tightly like a 'Swiss roll'. Wrap tightly in the foil and twist the ends to seal completely.
6. Place in a baking tray and cook in the oven for approximately 45 minutes (to a core temperature of 72°C).
7. Once cooked, remove the foil & silicon, and reserve the cooking juices into a clean pan.
8. Brush with the honey and turn the oven up to 200°C, 400°F, gas mark 7. Place back in the oven for a further 10 mins or until it just starts to brown.
9. Add the water to the cooking juices. Bring to the boil and stir in the Bisto Turkey Gravy Granules, until thickened, then stir through the cranberry sauce.
10. Rest the turkey for 30 minutes then slice and serve.

Chef Tips

It can be prepared well in advance of service and then chilled until needed for cooking. It also freezes well.

Allergens	Wheat, Barley, Milk, Soya	
May Contain	Celery	
Suitable for Vegetarians	No	
Suitable for Coeliac	No	

Roast Potatoes

Maris Piper or King Edward potatoes are perfect for great roast potatoes. Prepare according to your preference; ideal fats are beef dripping, or goose fat, or perhaps olive oil if cooking for vegetarians. Season your potatoes well. Return them to the oven and cook for sixty to ninety minutes (depending on how crisp you want them to be).



Preparation:
15 minutes



Cooking Time:
1 hour 15 mins



Portions:
10

Products: McDougalls Plain Flour

Ingredients

- 2.25kg Maris Piper or King Edward potatoes, peeled and cut to similar size pieces
- 100g Duck fat or oil
- 25g McDougalls Plain Flour
- Salt

Method

1. Heat the oven to 200°C, 400°F, gas mark 7.
2. Cook the potatoes in a large pan of boiling water for 5 minutes. Drain well in a colander, then shake around to rough up the edges.
3. Put the duck fat in a solid, shallow roasting tin and place the tin in the oven to heat up.
4. Sprinkle McDougalls Plain Flour over the potatoes and toss them until they are evenly coated. Tip the potatoes carefully into the hot fat and turn them over so each one is coated in fat. Season with salt.
5. Roast them in the oven for 50 minutes to 1 hour, turning them over halfway through so that they cook until crisp, golden and cooked through.

Chef Tips

Allow approximately 225g potatoes, per portion. Add a few sprigs of thyme and rosemary for flavour.



Allegens	Wheat
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Suitable for Vegetarians	No
Suitable for Coeliac	No

Creamed Brussel Sprouts with Bacon



Preparation:
5 minutes



Cooking Time:
15 minutes



Portions:
10

Ingredients

- 800g Brussel sprouts
- 1 tbsp Oil
- 200g Smoked bacon lardons
- 150ml Crème fraîche
- 25g Parmesan

Method

1. Steam the sprouts for 7 minutes or until tender, then halve.
2. Meanwhile, heat the oil in a large frying pan over a medium heat. Fry the bacon for 5-7 mins until crisp.
3. Add the sprouts to the pan. Pour in the crème fraîche; stir to heat. Top with the Parmesan and black pepper.



Allegens	Milk
Suitable for Vegetarians	No
Suitable for Coeliac	No

Braised Red Cabbage



Preparation:
15 minutes



Cooking Time:
1 hour



Portions:
10

Products: Bisto Vegetable Boullion Paste

Ingredients

- 10g Bisto Vegetable Boullion Paste
- 125ml Boiling water
- 125ml Red wine
- 1 Red cabbage, sliced
- 125g Onion, peeled and sliced
- 125g Red apples sliced skin on chopped
- 100g Sultanas
- 1 Garlic clove, peeled and chopped
- 3 Fresh sage leaves, chopped
- Black pepper for seasoning

Method

1. Place the Bisto Vegetable Boullion Paste into a jug and pour over the boiling water to make the vegetable stock. Add the red wine to the stock. Place the cabbage, onion, apple, sultanas, garlic and sage into an ovenproof dish, season with a little pepper and pour over the stock.
2. Cover and place in a 170°C, 325°F, gas mark 3 preheated oven for 1 hour, stirring occasionally



Chef Tips

This spicy cabbage also works very nicely cold on Boxing Day with sliced cold cooked meats.

Allegens	Celery, Sulphites
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Suitable for Vegetarians	Yes
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Suitable for Coeliac	Yes
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Roast Garlic and Clementine Carrots



Preparation:
5 minutes



Cooking Time:
40 minutes



Portions:
10

Products: Bisto Vegetable Boullion Paste

Ingredients

- 1 Bulb garlic, broken into cloves and skin left on
- 750g Chantenay carrots, washed and topped (cut any large ones in half)
- 2 Clementines, halved.
- 50ml Olive oil
- 10g Bisto Vegetable Bouillon Paste
- Black pepper

Method

1. Preheat the oven to 200°C, 400°F, gas 7.
2. In a large roasting tin, place garlic cloves, carrots, and the clementines. As you add the clementines, squeeze the juice over the carrots, leaving the clementine halves in the tin as well.
3. Mix the olive oil with the Bisto Vegetable Bouillon Paste, drizzle over the carrots and season. Roast for 30-40 minutes, turning the carrots halfway through. Remove from the oven and serve.

Chef Tips

You can replace Chantenay carrots with regular carrots; just peel and cut into large wedges.



Allegens	Celery
Suitable for Vegetarians	Yes
Suitable for Coeliac	Yes

Honey and Thyme Roast Parsnips



Preparation:
5 minutes



Cooking Time:
35 minutes



Portions:
10

Ingredients

- 750g Parsnips peeled, cored and chopped
- 4 tbsp Beef dripping (or vegetable oil if preferred)
- 2 tbsp Fresh chopped thyme
- 3 tbsp Honey
- Salt and pepper

Method

1. Place a tray with the beef dripping in a preheated oven at 190°C, 375°F, gas mark 5 for a few minutes or until hot.
2. Remove the tray from the oven, place the parsnips in the fat, and give them a good stir to coat. Season with salt and pepper and sprinkle over the thyme.
3. Return to the oven and cook for 25 minutes. Remove from the oven, pour over the honey and stir to coat well. Return to the oven and cook for 5 minutes longer or until golden.

Chef Tips

You can swap the honey for golden syrup, and the beef dripping for vegetable oil, so it becomes a side dish suitable for vegetarians and vegans.

Chef Tips

For extra flavour crumble over an Oxo Cube.



Allegens	N/A
Suitable for Vegetarians	No
Suitable for Coeliac	Yes

Pigs in Blankets



Preparation:
5 minutes



Cooking Time:
10 minutes



Portions:
10

Ingredients

- 20 Thin slices streaky bacon
- 20 Chipolata sausages (check for allergens)

Method

1. Preheat the oven to 190°C, 375°F, gas mark 5.
2. Lay out the bacon on a chopping board, then using the side of a knife, stretch and flatten the bacon until it's about half as long again.
3. Cut each strip of bacon in half, then wrap each piece around a chipolata. Make sure the seals are underneath or it will unravel in the oven.
4. Place on a roasting tray and cook for approximately 10 minutes until golden-brown and cooked through.



Chef Tips

Why not try wrapping blanched parsnip wedges or shallots in bacon as a change to sausages?

Allergens	Check sausages	
Suitable for Vegetarians	No	
Suitable for Coeliac	Check sausages	

McDougalls Yorkshire Puddings



Preparation:
5 minutes



Cooking Time:
25 minutes



Portions:
10-15

Products: McDougalls Yorkshire Pudding Mix

Ingredients

- 50ml Oil
- 200g McDougalls Yorkshire Pudding Mix
- 400ml Water

Method

1. Make up the McDougalls Yorkshire Pudding Mix, following the on-pack instructions, then leave to rest.
2. To cook the Yorkshire Pudding. Heat a muffin tin in the oven with the oil. When the oil is hot, remove the tray from the oven, then pour over the prepared McDougalls Yorkshire Pudding Mix and bake for 25 minutes or until well risen and golden.

Chef Tips

You can make your
Yorkshires medium or
large depending on
how much batter
you use.



Allegens	Wheat, Egg, Milk
May Contain	Soya

Suitable for Vegetarians	Yes
Suitable for Coeliac	No

Paxo Stuffing Balls



Preparation:
5 minutes



Cooking Time:
20 minutes



Portions:
10

Products: Paxo Sage and Onion Stuffing Mix

Ingredients

- 100g Paxo Sage and Onion Stuffing Mix
- 250ml Boiling water
- 100g Cooked chestnuts, chopped

Method

1. Pre-heat the oven to 180°C, 350°F gas mark 4.
2. Mix the Paxo Sage & Onion Stuffing Mix in a bowl with 250ml of boiling water and stir, then leave for five minutes.
3. Stir in the chopped chestnuts. Then once cool roll into 10 even balls.
4. Cook for 20 minutes or until brown and cooked through.



Allegens	Barley, Wheat
May Contain	Milk, Celery
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

A great grab & go idea
for schools instead of a sit down
Christmas dinner.

Christmas Pizza

Our Christmas Pizza is a great festive option for
take away or grab and go, a modern option on
traditional Christmas lunch offer.



Preparation:
15 minutes



Cooking Time:
30 minutes



Portions:
10

Products: McDougalls Pizza Mix
Bisto Gravy Granules,
Paxo Sage & Onion Stuffing Mix

Ingredients

- 200g Sausages
- 100g Bacon
- 100g Paxo Sage & Onion Stuffing Mix
- 250ml Boiling water
- 600g McDougalls Pizza Mix
- 450ml Warm water
- 250ml Prepared Bisto Gravy,
made slightly thicker and left to cool
- 200g Grated mozzarella
- 250g Cooked turkey
- 100g Cranberry sauce



Method

1. Wrap the sausage in the bacon and cook for 10-15 minutes in the oven at 180°C, 350°F, gas mark 4 or until cooked through. Leave to cool, then slice and reserve for the pizza topping.
2. Place the Paxo Sage & Onion Stuffing Mix in a bowl, then add the boiling water. Stir, then leave to stand for 5 minutes. Allow to cool before you roll into mini stuffing balls.
3. Mix the McDougalls Pizza Mix with water, in a machine with a dough hook (on medium speed) for 5 minutes.
4. Divide the dough into 10 pieces, and roll each piece into a round. Place onto non-stick or lined baking trays.
5. Evenly spread 25ml of gravy, onto each pizza, spreading it to within 1cm of the edge. Then sprinkle the cheese, evenly. Then top with the cooked turkey, sliced cooked sausage wrapped in bacon and the mini stuffing balls.
6. Bake at 200 °C/400°F for approximately 10-12 minutes, until the topping is piping hot and golden brown.
7. Serve drizzled with cranberry sauce.

Allegens	Wheat, Barley, Milk, Soya
May Contain	Celery, Egg
Suitable for Vegetarians	No
Suitable for Coeliac	No

Chef Tips

We have made it into individual pizzas but it can also be made as a large slab and then portioned to serve.

Christmas Wrap

Our Christmas Wrap is a great hot or cold option for grab and go.
The red cabbage and carrot slaw gives great colour and adds a crunch.



Preparation:
10 minutes



Cooking Time:
N/A



Portions:
10

Products: Bisto Gravy Granules & Paxo Sage and Onion Stuffing Mix

Ingredients

- 250ml Prepared Bisto Gravy, made slightly thicker and left to cool, (if serving cold)
- 100g Cranberry sauce
- 10 Wholemeal wraps
- 100g Carrot, grated
- 100g Red cabbage, shredded
- 500g Cooked turkey
- 200g Cooked Paxo Sage & Onion Stuffing
- 300g Cooked chipolatas wrapped in bacon and sliced

Method

1. Mix the gravy with the cranberry sauce to make a gravy dressing, then spread this onto the wraps.
2. Mix together the red cabbage and carrot, and place a spoonful of this mix on top of the gravy dressing.
3. Top with the cooked turkey, stuffing, and sausages in bacon.
4. Roll up and serve.

Allegens	Wheat, Barley, Milk, Soya
May Contain	Celery

Suitable for Vegetarians	No
Suitable for Coeliac	No

Chef Tips

As well as a filling for wraps this could also be used for paninis and baguettes.



Great for schools

Schools

Christmas Roast Lunch

A school Christmas lunch is a favourite for most children. It is a "special roast" with the extra trimmings of pigs in blanket and seasonal stuffing.

Serve the lunch with your children's favourite vegetable selection. We have served with carrots, red cabbage, and a few sprouts to complete the traditional offer.



Preparation:
45 minutes



Cooking Time:
1½ hours



Portions:
10

Products: Bisto Gravy Granules & Paxo Sage & Onion Stuffing Mix

Ingredients

- 100g Paxo Sage and Onion Stuffing Mix
- 250ml Boiling water (for the stuffing)
- 800g Turkey breast joint
- 1 kg Potatoes, peeled and cut into large dice
- 50ml Oil
- 10 Chipolata sausages (Check for allergens)
- 5 Slices streaky bacon
- 13g Bisto Gluten Free Gravy
- 300ml Boiling water
- Seasonal vegetables to serve



Method

1. Pre-heat the oven to 180°C, 350°F gas mark 4.
2. Add the Paxo Stuffing Mix to a bowl with 250ml of boiling water and stir, then leave for five minutes. Stir again, then once cool roll into 10 even balls and reserve until needed.
3. Wrap each of the sausages in half a slice of streaky bacon and again reserve until needed.
4. Wrap the turkey in foil and place in the oven until it reaches a core temperature of 75°C. Keep warm.
5. Meanwhile, par boil the potatoes in water for 15 minutes, then drain.
6. Heat the oil in a large shallow tray. Add the potatoes and roast for 45 minutes until golden.
7. Cook the stuffing for about 20 minutes, and the sausages for 10 minutes or until they each reach a core temperature of 75°C.
8. Make up the Bisto Gluten Free Gravy with 300ml boiling water.
9. Slice the turkey and serve with the stuffing balls, pigs in blankets, roast potatoes, and seasonal vegetables.

Chef Tips

You can slice the raw turkey into portions and cook it in prepared Bisto gravy, in the oven. This keeps the turkey moist and makes it easy to serve.



Allergens	Wheat, Barley, Milk, Soya
May Contain	Celery
Suitable for Vegetarians	No
Suitable for Coeliac	No

Vegetarian Pie



Preparation:
30 minutes



Cooking Time:
35 minutes



Portions:
10

Products: Bisto Vegetable Gravy Granules, Mcdougalls Shortcrust Pastry Mix

Ingredients

- **500g McDougalls Shortcrust Pastry** (made as per instructions)
- **250g Leeks**
- **75g Butter**
- **250g Mushrooms**
- **2g Nutmeg**
- **Fresh thyme**
- **250g Potatoes** (cooked 1cm dice)
- **250g Puy lentils** (cooked)
- **200g Chestnuts** (cooked)
- **350ml Double cream**
- **150g Cranberries** (frozen and defrosted)
- **1 Egg** (for glaze)
- **750ml Prepared Bisto Vegetarian Gravy Granules to serve**

Method

1. **Make the McDougalls Pastry Mix as per the instructions on pack, cover and rest for at least 15 minutes before using** (you can also make this the day before).
2. **Gently fry the leeks and mushrooms in the butter until softened. Add the nutmeg and thyme. Stir in the potato, followed by the lentils, chestnuts and cream, heat and cook for 4 minutes, then take off the heat and stir in the cranberries.**
3. **Butter and flour 10 baking rings or similar, then place onto a non-stick baking tray and line each ring with the pastry** (rolled to approximately 4 mm). **Fill each pie base with the mixture, then cover with a pastry lid and seal** (decorate the tops with any pastry trimmings).
4. **Brush on a little egg wash and then place in the fridge to chill the pies before baking. Heat the oven to 180°C, 350°F, gas mark 4 and bake for approximately 30 minutes, until golden brown and crisp. Carefully lift pies from the rings and serve with Bisto Vegetarian Gravy and seasonal vegetables.**



Allegens	Wheat, Barley, Milk, Egg, Soya, Celery	
Suitable for Vegetarians		Yes
Suitable for Coeliac		No



Aubergine Steak with Butterbean Stew and Crispy onions

Chef Tips
You can add some
fresh chilli to the stew
if you want to give it
more heat



Preparation:
20 minutes



Cooking Time:
30 minutes



Portions:
10

Products: Oxo Vegetable Stock Cube
McDougalls Plain Flour

Ingredients

- 3 Aubergines
- 100ml Olive oil
- 1 OXO Vegetable Stock Cube
- 5g thyme

Butterbean Stew

- 1 tbsp Olive oil
- 1 Red onion, peeled and diced
- 2 Cloves garlic, peeled and chopped
- 2 Sticks celery, washed and diced
- 1 Carrot, peeled and diced
- 1 tbsp Smoked paprika
- 1 tbsp Cumin seeds
- 800g Tinned chopped tomatoes
- 500ml Water
- 1 OXO Vegetable Stock Cube
- 500g Butterbeans, drained
- 200g Green beans, cut it 1 inch pieces

Crispy Onions

- 2 Onions, peeled and cut into rings
- 100g McDougalls Plain Flour
- 1 tsp Paprika
- 1 tsp Turmeric
- ½ tsp Salt
- 100ml Unsweetened Soya Milk
- Vegetable oil for frying



Method

1. Cut the aubergines into 10 x 2cm thick steaks. Dice the trimmings and reserve them to later add to the butterbean stew.
2. Crumble the OXO cube into the oil and add the oregano, mixing thoroughly. Then drizzle over the aubergine slices to marinate.
3. To make the butterbean stew, add the oil and onions to a pan on medium heat, and lightly fry the onions for five minutes. Then add the garlic, carrots, and celery and cook for a further 5 minutes.
4. Next add the smoked paprika, cumin seeds, tinned tomatoes, water, OXO cube, butterbeans and reserved diced aubergine trimmings. Simmer for 20 minutes until all the vegetables are tender.
5. Fry the aubergine steaks in a hot griddle pan for 4 minutes each side, or until cooked through.
6. To make the crispy onions, mix the flour, paprika and turmeric in a medium bowl. Place the onion slices in the seasoned flour, then dip into the soya milk then back into the seasoned flour. Then shallow fry in hot oil until golden.
7. Divide the stew between the bowls, top with an aubergine steak, and serve garnished with the crispy onions.

Allegens	Wheat, Barley, Celery, Soya	
Suitable for Vegetarians		Yes
Suitable for Coeliac		No

Spiced Celeriac with Wilted Spinach, Chestnuts, Roast Beetroot and Carrots, with Cranberry Gravy



Preparation:
20 minutes



Cooking Time:
35 minutes



Portions:
10

Products: Bisto Vegetable Bouillon Paste, Bisto Gravy Granules

Ingredients

- 2 Celeriac
- 100ml Olive oil
- 20g Bisto Vegetable Bouillon
- 1 tsp Caraway seeds
- 2 tsp Coriander seeds
- 1 Beetroot, peeled and cut into half then wedges
- 200g Chantenay carrots

Wilted Spinach

- 1 tbsp Olive oil
- 3 Shallots, peeled finely sliced
- 2 Cloves garlic
- 300g Spinach, washed
- 100g Cooked chestnuts, chopped

Cranberry Gravy

- 300ml Water
- 13g Bisto Gravy Granules
- 50g Cranberry sauce



BISTO

Chef Tips

This is a great vegan option. Why not serve with a side of roast potatoes and braised red cabbage?

Method

1. Peel the celeriac. Cut each one into 5 steaks.
2. Blend the olive oil with the Bisto Vegetable Bouillon, caraway seeds, and coriander seeds. Toss the celeriac steaks in this mixture and roast in the oven for 30 minutes at 170°C, 350°F, gas mark 4.
3. Add the chopped beetroot and Chantenay carrots and roast for a further 25-35 minutes until all the vegetables are tender.
4. Heat the oil for the spinach, add the shallots, and sweat for five minutes. Now add the garlic, spinach, and chestnuts, and stir until the spinach is wilted.
5. Bring 300ml of water to the boil, and whisk in the Bisto Gravy Granules. Then add the cranberry sauce and stir to disperse.
6. Plate the celeriac steak on a bed of spinach, and top with roasted carrot and beetroot. Drizzle with cranberry gravy and serve.

Allegens	Celery
Suitable for Vegetarians	Vegan
Suitable for Coeliac	Yes

Ginger Bread Men in Christmas Jumpers



Preparation:
10 minutes



Cooking Time:
10-15 minutes



Portions:
12

Product: McDougalls Plain Flour

Ingredients

- 350g McDougalls Plain Flour
- 100g Margarine
- 145g Granulated sugar
- 1 Eggs beaten
- 3 tbsp Golden syrup
- 1 tsp Bicarbonate of soda
- 1 tsp Ground ginger

Method

1. Preheat the oven to 180°C, 350F, gas mark 4.
2. Place all the dry ingredients into the mixing bowl.
3. Mix together on low speed for 2 minutes.
4. Scrape down, add the remaining ingredients then mix on medium speed until the dough comes together.
5. Roll the mixture out and use cutters to cut out gingerbread men.
6. Bake in the oven for 10-15 minutes until golden.
7. Allow to cool slightly then remove from the baking tray and place on a cooling rack.
8. Place on a serving tray, decorate and serve.

Chef Tips

Once cooled you can have fun with these by piping on Christmas Jumpers, or turning them upside down and making reindeer faces etc.



Allergens	Wheat, Egg
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Suitable for Vegetarians	Yes
Suitable for Coeliac	No

Perfect for schools



Traditional Trifle



Preparation:
30 minutes



Cooking Time:
N/A, 3 hours setting,
or overnight



Portions:
10

Products: McDougalls Plain Sponge, McDougalls Strawberry Vegetarian Jelly, Bird's Instant Custard Mix

Ingredients

- 200g Strawberries, fresh or frozen, plus extra for decorating (optional)
- 200g Cooked McDougalls Plain Sponge
- 100ml Sherry (optional)
- 175g McDougalls Vegetarian Strawberry Jelly
- 100g Bird's Instant Custard Mix
- 600ml Fresh double cream
- 50g Dark chocolate chunks or grated chocolate
- 50g Flaked almonds, toasted



Method

1. Place the strawberries into a serving dish. Cut the sponge into chunks and place on top of the strawberries then drizzle over the sherry.
2. Bring 1 litre of water to the boil and whisk in the McDougalls Vegetarian Strawberry Jelly, stir until all the crystals are dissolved.
3. Allow to cool for a few minutes then pour over the sponge and fruit. Leave to cool, then place into a fridge to set for two hours.
4. Meanwhile bring another 1 litre of water to the boil, then whisk in the Bird's Instant Custard Mix to make a thick custard. Cover with cling-film to stop a skin forming and leave to cool. Place in the fridge, until you are ready to assemble.
5. Whip the double cream until you have soft peaks. Place into a piping bag with a star nozzle, and save in the fridge until needed.
6. When the jelly is set and the custard is cold, place the custard on top of the jelly, to create a thick custard layer. Then pipe a layer of cream on top of the custard.
7. Sprinkle over the chocolate, toasted almonds and strawberries (optional) to serve.

Chef Tips

You can use fresh or frozen berries in this recipe.
The sherry and nuts are optional.
You can easily make this into individual pots and sell as part of your take-away offer.

Allergens	Wheat, Egg, Milk, Soya, Almonds
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

Deep Filled Mince Pies with Crumble Topping



Preparation:
20 minutes



Cooking Time:
25 minutes



Portions:
10

Products: McDougalls Short Crust Pastry Mix,
McDougalls Crumble Mix,
Ambrosia Ready to Serve Custard

Ingredients

- 300g McDougalls Short Crust Pastry Mix
- 100ml Water
- 300g Mincemeat (check allergens)
- 150g Ambrosia Ready to Serve Custard
- 75g McDougalls Crumble Mix

Method

1. Preheat the oven to 180°C, 350°F, gas mark 4.
2. Make the McDougalls Pastry Mix as per the instructions on pack. Cover and rest for at least 15 minutes before using.
3. Roll out the pastry to approximately 3mm thick and using a cutter, cut to the size suitable for lining a non-stick muffin tray. Repeat until all the pastry is used up. Dock the base of each pastry case to prevent it rising.
4. Mix the mincemeat and Ambrosia custard together until fully combined. Spoon the mixture into each tartlet and top with the crumble mix. Place in the oven and bake for approximately 25 minutes or until golden brown.

Allergens	Wheat, Barley, Egg, Milk
May Contain	Soya

Suitable for Vegetarians	Yes
Suitable for Coeliac	No




Chef Tips

Mince pies can be served warm or cold; a good extra option if you are doing take away Christmas dinners.





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a Merry
Christmas

