

Boxing Day

Brussels Sprout Pancakes



Boxing Day Brussels Sprout Pancakes

- 2 eggs
- 30g self-raising flour
- 50mls milk
- Pinch of paprika
- Salt and black pepper
- 6-8 cooked Brussels sprouts, shredded
- 2 tbsp peas (can be cooked or frozen)
- 4 tsp oil or butter for frying

For the toppings:

- 4 slices of smoked salmon
- Crème Fraîche flavoured with chopped dill or mustard



Method

1. Place the eggs, flour, milk, paprika and seasoning into a large jug and whisk well until smooth.
2. Add the Brussels sprouts and peas.
3. Heat the 1 tsp oil or butter in a small frying pan and pour in $\frac{1}{4}$ of the mixture. Cook on a medium heat until set and then flip over to cook the top.
4. Repeat to make 3 more pancakes, top with a spoonful of crème fraîche and a slice of smoked salmon.

Serves 2-4

Use any finely chopped leftover cooked vegetables. Brussels Sprouts and Peas works really well.



Boxing Day Potato Cake



Boxing Day Potato Cake

For the 'potato cake':

- 900g peeled weight potatoes suitable for mashing
- 15g butter
- 20g freshly grated Cheddar cheese
- A few sprigs of parsley, finely chopped
- Salt and pepper
- A little grated nutmeg
- 2 eggs
- 2 tbsp dry breadcrumbs

For the filling:

- 100g left over turkey and stuffing, diced
- 80g left over cheese such as Cheddar, Brie, Gruyere, Lancashire cut into small cubes

Use cured meats such as ham, salami as an alternative to turkey in the potato cake. Top with Gorgonzola and Mozzarella cheese.

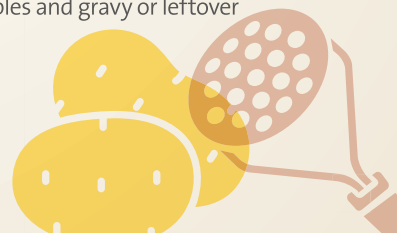
Try using left over vegetables as an alternative to the meats in the centre of the potato cake.



Method

1. Steam (or boil) the potatoes until they are tender for about 20-30 minutes. As soon as they are cool enough to handle, mash the potatoes in a large bowl. Add the butter, grated cheese, seasonings and whole eggs.
2. Grease the bottom and sides of an 6inch spring form cake tin with the butter and completely coat it with breadcrumbs.
3. Spread out half the mashed potato mixture on the bottom of the tin.
4. Then arrange the left- over turkey and stuffing or cold meats on top. Sprinkle over the grated cheese and spread the remaining mash on top.
5. Bake in a moderate oven (180°C/ Fan 160°C/Gas 5 for about 25 -30minutes, until the potato is golden.
6. Let the potato cake cool for 5 minutes or so before serving. Unmould the potato from the cake tin, and serve it sliced just like a cake. Serve with assorted cooked vegetables and gravy or leftover cranberry sauce.

Serves 4



Corn Cups



Corn Cups



- 60g butter
- 40g soft cream cheese
- 60g plain flour
- 40g tortilla crisps, finely ground
- 1 tbsp chopped chives

For the toppings:

- 1 carton ready-made guacamole
- Cream cheese & tomato salsa

Method

1. Preheat the oven to 180°C/Fan 160°C / Gas 4.
2. Cream together the butter and cream cheese.
3. Add the remaining ingredients and mix to form a soft dough.
4. Roll the mixture into marble sized balls and place into a mini muffin tin.
5. Press each ball with a teaspoon to form a cavity.
6. Bake for 16-18 minutes until a light golden brown.
7. Once cooled fill the corn cups with the desired filling.

Makes 12 mini cups



Panettone and Amaretto Puddings



Panettone is an Italian Christmas cake available from most supermarkets, it is a delicious light fruited bread and a lighter alternative to a traditional fruit Christmas Cake. Two slices of Panettone will make these festive puddings. They are light and delicious and the recipe can be changed to use up any leftover dried fruits.

Panettone and Amaretto Puddings

- 2 slices Panettone (approximately 120g diced cake)
- 40g chopped apricots
- 2 large eggs
- 200mls milk
- 75mls double cream
- 4 tsp caster sugar
- 4 tbsps Amaretto
- ¼ tsp nutmeg
- Double cream for serving (optional)



Method

1. Place the diced Panettone into 4 x 200ml ramekin dishes.
2. Sprinkle 10g of chopped apricots into each dish.
3. Whisk together the eggs, milk, double cream, caster sugar and Amaretto.
4. Divide the egg mixture over the cake, sprinkle with nutmeg. Leave to stand for 15 minutes.
5. Preheat the oven to 180°C/160°C/Gas 5.
6. Place the ramekins into a roasting dish and pour some boiling water into the tin to come halfway up the ramekins.
7. Bake for 18-20 minutes.
8. Serve with a little extra double cream.

Serves 4

Variations...

- Use an Irish Cream Liqueur in place of Amaretto.*
- Omit the dried fruit and use coarsely grated chocolate.*
- Omit the cream and use 275mls total of skimmed milk if preferred.*
- Try adding dried or fresh cranberries or sultanas in place of apricots.*

