

Cheese and Rosemary Sablés

Ingredients:

175g plain flour, plus extra to dust
½ level tsp salt^[SEP]
½ tsp cayenne pepper^[SEP]
½ tsp English mustard powder
150g unsalted butter, chilled, cut into small pieces
75g mature cheddar, finely grated
75g parmesan, finely grated
1 medium free-range egg, beaten
75g walnut pieces, finely chopped
1 tbsp finely chopped fresh rosemary leaves
Sea salt flakes for sprinkling

**Method:**

- Put the flour, salt, cayenne pepper, mustard powder and butter into a food processor and mix together until it resembles fine breadcrumbs.
- Add the grated cheeses and 1 tsp cold water, then blend briefly using the pulse button until the mixture comes together into a ball.
- Tip the ball of dough onto a lightly floured surface, divide in half and, with lightly floured hands, shape it into two 3cm thick logs. Wrap them first in squares of baking paper, then cling film and chill in the fridge for 3-4 hours until very firm.
- Preheat the oven to 180°C/fan 160°C/gas 4. Unwrap the logs, brush with the beaten egg, then roll in the chopped walnuts, pressing them on firmly by hand. Cut the logs into 4-5mm slices and place the biscuits about 3cm apart on baking trays lined with baking paper.
- Brush the tops of the biscuits very lightly with the beaten egg, then sprinkle some with the chopped rosemary and some with sea salt flakes. Bake for 11-12 minutes until richly golden brown. Remove and leave to cool on the baking trays, then store in an airtight tin.

Dried Apricots with Blue Cheese

(as featured on Food.com)



Ingredients:

64 pecans or 64 walnut halves
1 cup cambozola cheese or 1 cup gorgonzola
2 (3 ounce) packages cream cheese
1teaspoon fresh ground pepper
1lb dried apricot halves
1/2cup fresh parsley, minced fine

Method:

- Stir nuts in a small frying pan over medium heat until toasted, about 4 minutes.
- Pour from pan and cool.
- In a small bowl or food processor, beat or process cheeses and pepper.
- Spread equal amounts of cheese mixture on each apricot half.
- Press a nut onto cheese.
- Press cheese-side down into minced parsley.
- Serve cheese-side up on a platter.

Christmas Grinch Fruit Kebabs



Ingredients:

*Mini Marshmallows
Green Grapes
Strawberries, leafy tops removed
Bananas, sliced*

Additional Materials Needed:

Toothpicks, skewers or lollipop sticks



Directions to assemble kebabs:

- Pierce a green grape with the lollipop stick (or whichever stick or skewer option you choose) and slide through. On top of the grape, layer a sliced banana – followed by a strawberry (point facing up) and top with a mini marshmallow.
- Follow this process until all fruit is used, or desired amount is prepared.



Note: To keep banana slices from turning brown, place them in a bowl of lemon or lime juice (acidity) before assembling the kabobs. This will help them keep their bright color if you're making the kabobs in advance.



Nigella's Christmas Puddini Bonbons

(as featured in Nigella Christmas 2008)

Serves: 30

Ingredients:

125 grams best-quality dark chocolate (finely chopped)
350 grams cooked and cooled christmas pudding (see intro)
60 millilitres pedro ximenez sherry
2 tablespoons golden syrup

For the decoration:

100 grams white chocolate (finely chopped)
6 red glaze cherries
6 green glaze cherries (or 6 short lengths angelica)



Method:

- Line a baking sheet (that will fit in the fridge) with clingfilm, baking parchment, foil or Bake-O-Glide, and set it to one side while you make the bonbons.
- Melt the dark chocolate in a heatproof bowl suspended above a pan of simmering water, or in the microwave according to the manufacturer's guidelines.
- Crumble the cold Christmas pudding into a bowl, add the Pedro Ximénez sherry and golden syrup and stir briskly till all is incorporated.
- Pour in the melted dark chocolate and stir again: this will make the mixture much more cohesive.
- To make this step easier, put on a pair of those disposable vinyl gloves sold in hardware stores and supermarkets, pinch out small lumps of mixture and roll so that you have little rounds about the size of a chocolate truffle. You should get about 30 out of this mixture; fight the impatient urge to make these balls larger as you go.
- Cover with clingfilm and slot into the fridge to firm up.
- To decorate, melt the white chocolate either in a heatproof bowl suspended over a pan of simmering water, or in the microwave according to the manufacturer's guidelines, then let it cool for about 5 minutes, to make it easier to work with, while you chop the red cherries into small pieces (to evoke berries), and snip the green cherries (or angelica) into miniature lengths, to represent leaves.
- Using a teaspoon, drip a little of the melted but slightly cooled white chocolate on each bonbon, then arrange the infuriatingly sticky pieces of cherry on top.
- Place in boxes to give away – if you use small boxes that will fit 6 bonbons each, you will get 5 adorable presents out of this – or on a plate to hand round with coffee, instead of dessert, after a post-Christmas dinner.

Additional Information:

MAKE AHEAD TIP: Make the bonbons up to 2 weeks before eating or giving. Pack in boxes and store in a very cool place. If made 2 weeks ahead, add a label to say "keep cool and eat within 1 or 2 days"

Tear and share sausage roll with baked camembert

(As featured on olivemagazine.com)

Ingredients:

Plain flour for dusting

Ready rolled Puff Pastry

300g Sausage Meat

4 tbsp Caramelised Red Onion chutney

A good grating of Nutmeg

A handful of Thyme leaves,

plus extra to decorate

1 Camembert (approximately 300g)

1 Egg beaten

1 tbsp Cranberry Sauce



Method

- **STEP 1**

On a lightly floured worksurface, unroll the pastry rectangle. Cut in half, to make two 10cm x 30cm rectangles.

- **STEP 2**

In a bowl, mix together the sausagemeat with the chutney, nutmeg, thyme leaves and lots of seasoning. Halve the mixture, then shape each half into a long sausage and put along the long edges of the rectangles. Roll the pastry over onto itself, completely enclosing the sausagemeat, then crimp to seal the edges.

- **STEP 3**

Put the camembert onto the middle of a baking-paper-lined baking sheet and use one of the sausage rolls to wrap halfway around the cheese. Take the other roll, join it to the end of the first and wrap this around too, creating a circle. Crimp together the ends of the sausage meat and pastry to create one piece. If the second sausage is a little too long, just trim it and bake the excess as an individual sausage roll. Use a sharp knife to slit the sausage roll half way in and all the way through, every 4cm, to create a fan effect. Brush the sausage roll really well with egg then chill for 20 minutes (or until you are ready to cook it).

- **STEP 4**

Heat the oven to 190C/fan 170C/gas 5. Brush the sausage roll with egg again, then sprinkle over some thyme leaves. Bake for 30-35 minutes or until golden and cooked through. Once out of the oven, carefully transfer to a serving board and spoon the cranberry sauce into the cheese, swirling to create a ripple.

Vegetarian option – crumble 6 vegetarian sausages into a bowl (Cauldron brand work well) and proceed as for rest of recipe.

Canape Bases for the following 3 Canapes...

Quinoa / Gram Flower Crackers

Ingredients

¼ cup of dry quinoa

½ cup gram / chickpea flour

1 ½ teaspoon ground sea salt

2 teaspoon spice of choice (cumin, smoked paprika or a mix)

50 ml water (may need extra)

Olive oil (for greasing)

Method

- Pre-heat oven to 180C and line a baking tray with baking parchment. Brush parchment with olive oil.
- Rinse the quinoa. Put in a pot and cover with boiling water. Simmer quinoa for 12-15 minutes or until it is tender. Then drain, leaving to cool.
- Place in one bowl the flour, spice(s), salt and cooked quinoa. Then add the water - you may need a bit of extra water to make sure the flour has absorbed all of it.
- Spread the mix on to the baking parchment in little shapes. The crackers need to be very thin which will make them the perfect crispy texture. You can choose the shape you want - rectangle, triangle, or little rounds.
- Bake for around 15 minutes. Then take the crackers out of oven, turn them over carefully so they don't break, and bake for another 15 minutes. They will be crispy and golden but not too brown.

Canape 1 - (White Bean, Garlic and Rosemary Parfait)

Ingredients

1 400g tin white beans

1 small clove garlic (very finely minced)

2 teaspoon white miso

2-3 sprigs fresh rosemary (finely chopped)

½ juice of a lemon

Method

- Drain the tin of beans and reserve the liquid
- Whizz together all the ingredients in a food processor or blender until smooth. Add a little of the reserved liquid from the tin if you need to make it a bit smoother/wetter
- Taste and add extra lemon, miso or rosemary as you like.

I may add a splash of truffel oil to taste

Canape 2 – Tomato and Red Onion Relish, Mozzarella

Ingredients

1kg diced, ripe on-the-vine plum tomatoes

2 diced red onions

150ml extra virgin olive oil

2 grated garlic cloves

3 tbsp small capers

3 tbsp chopped parsley

1 tbsp balsamic vinegar

1 mozzarella ball (Ripped into small pieces)

Baby basil leaf

Pine nuts

Method

- In a mixing bowl, toss together 1kg diced, ripe on-the-vine plum tomatoes, 2 diced red onions, 150ml extra virgin olive oil and 2 tsp flaky sea salt. Tip onto a baking tray and place under a hot grill for 5-10 mins or until charred.
- Tip back into the bowl, stir in 2 grated garlic cloves and 3 tbsp small capers and leave to cool for 10 mins. Stir in 3 tbsp chopped parsley and 1 tbsp balsamic vinegar.
- Arrange on croute/cracker in following order, Mozzarella, Relish, Basil, top with a few toasted pine nuts

Canape 3 – Roasted Red Pepper and Chorizo

Ingredients

1 Bell Pepper

Chorizo Ring (Chopped into ½ cm thick rounds)

Olive Oil

Crème Fraiche

Fresh Parsley

Olive?

Method

- Chop Bell Pepper into 2cm square pieces (big enough to sit a slice of chorizo on)
- Season and drizzle with olive oil. Roast in the oven (with chorizo on) until chorizo caremalizes and pepper softens,
- Place a quenelle of crème fraiche on the cracker
- Sit the pepper/chorizo on top and garnish with fresh parsley, and depending on taste, ½ or ¼ green olive.