

Christmas Dinner

What will be on the plate:

Roast Turkey Breast
Baked Ham
Smoked Bacon and Leek Stuffing
Potato Fondant
Charred Tenderstem Broccoli
Butter Glazed Carrots
Bourbon & Maple Glazed Sprouts
Turkey Gravy

Roast Turkey

You will need:

300 – 400g Turkey Breast, with skin on
Fresh Sage
Orange Zest

You want to get a piece of meat that is one whole breast with a good skin covering on it, because turkey is lean the skin protects it from drying out.

Using your finger, create a pocket between the skin and the meat, stuff this with the sage and the zest.

Season the meat with salt and pepper

Roast in hot oven around 200 degrees for 20-25 mins until the skin is crisp and the meat registers at least 75 degrees on a probe. The thickness of the breast may cause it to need to be cooked longer but don't overcook it, if you have trouble knowing when its cooked I recommend getting a probe and check the meat after 20 minutes to see how it's doing.

Baked Ham

You will need:

1 small ham fillet
Water, or Cola
Whole Cloves
Brown Sugar

Poach your ham in water or Cola, Cola caramelises during the poaching giving the ham a wonderfully rich aromatic flavour with a predominately clove sort of note to it.

Once poached, make criss-cross pattern on the fat, stud with cloves, dust with brown sugar and bake until the sugar has melted.

Smoked Bacon and Leek Stuffing

You will need:

100g Smoked Bacon or Lardons

½ Leek diced

Butter

Breadcrumbs

Chop up the bacon into small pieces, fry over a medium heat until crispy, and remove from the pan

In the same pan, fry the leeks until soft, remove from the pan into a bowl with the bacon.

Add in breadcrumbs and mix, add a little melted butter if the mix is too dry.

Season lightly, and add some herbs like fresh thyme or sage if you wish.

Potato Fondant

You will need:

1 large peeled potato (Rooster or Maris Piper)

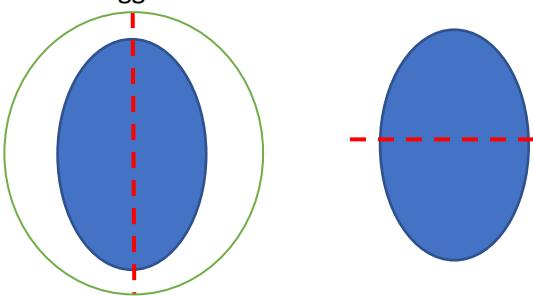
Butter

Fresh Thyme

1 garlic clove

Stock

Cut the potato lengthwise in half, making a large flat surface on one side and a half sphere like surface on the other, personally I think the first picture below is the better option of a cut as you have a bigger surface area to brown off



Alternatively you could cut the potato into a cylinder or use a cutter to get the perfect cylinder.

In a hot frying pan, add a drop of oil, place the flat side of the potato down to fry, you want to get a nice good deep colour on the potato.

Once browned flip to the other side to do the same.

Take off the heat and add a knob of butter, the thyme and garlic, let the thyme and garlic infuse into the butter as it melts and then baste the potatoes with the butter

Add in some stock to the pan, to just come up a cm up the potato.

Roast in the oven at 200 fan, basting regularly adding more stock if it is drying out, the stock will caramelise if left too long but it's ok just add some more stock and it will melt back in.

Charred Tenderstem Broccoli

You will need:

3-4 stalks of tender broccoli

First, in a pot of boiling water par boil the broccoli for 1 minute. Remove and cool under running cold water immediately. This will stop the cooking. Reserve until needed.

Just before you want to serve, place the broccoli on a hot chargrill or frying pan and let it roast for a minute or two each side. Don't worry if it gets charred, it is a delicious flavour. Season with salt.

Glazed Carrots

You will need:

2-3 Young Carrots with the greens still on

Wash these carrots but don't peel them, split them right down the middle.

In the same pot of boiling water, par boil the carrots for 2-3 mins. Remove and cool under running cold water. This will stop the cooking. Reserve until needed.

Just before you want to serve, place some butter in a pan along with a tbsp. of water. Over a medium heat, place in the carrots and let warm through. The butter and water will create an emulsion and as you cook it the emulsion gets thicker and will glaze carrots. Don't worry if the emulsion goes too far and splits, just add in another tbsp. of water, swirl through and the emulsion will come back. Season with salt.

Bourbon and Maple Glazed Brussel Sprouts

You will need

6-7 Brussel Sprouts

Bourbon or Whiskey

Maple Syrup

Wash the sprouts, only remove outer leaves that are visibly yellow, discoloured or soft, there's no need to remove the entire outer leaves section if they aren't damaged or discoloured. Only trim the end off if it is visibly black also. There is no need to cut a cross in them, I just cut each in half.

In the same pot of boiling water, par boil the sprouts for 1-2 mins. Remove and cool under running cold water. This will stop the cooking. Reserve until needed.

Just before you want to serve, in a frying pan, heat it until quite hot, with a little oil, place in the sprouts and fry for a minute or two to get a nice colouring on the sprouts. Once they are nicely browned, add in the bourbon (as much as you dare but about a shot worth), and let it reduce down to nothing. Next add in the maple syrup and again let reduce to glaze the sprouts.

Turkey Gravy

You will need:

Water from the par boiling of vegetables

Turkey Roasting Juices

Gravy Powder

Depending on much gravy you want, the roasting juices might be enough but you can add in the cooking liquid from the vegetables if you want to bulk it up.

Whatever accumulated juices are in the roasting pan, either set over a hob if you can or remove to a pan. Add in the vegetable water if desired and thicken with some gravy powder

Add in a spoon of cranberry sauce for a little extra flavour.