

Online Lesson - Veggie Christmas Feast

Equipment Required

Sharp Knife	Teaspoon
Chopping board	Stirring spatula
Small saucepan	Sieve
Medium saucepan	Rolling pin
Baking sheet	Pastry brush
Small bowl	Immersion blender (or potato masher)
Medium bowl	Oven heated to 190C (375F)
Scales	2 Glass ramekins
Tablespoon	

Serves 2

Ingredients

1 pack ready-made puff pastry (500g/17oz)
½ Butternut squash
1 Celeriac
100g (3.5oz) Long Stem Broccoli
100g (3.5oz) Kale
1 Lemon
1 Clementine
2 Garlic cloves
150g (5oz) Cooked Chestnuts
Handful Sage
1 Egg
Flour for dusting
300ml (1 ¼ cups) Milk
Pinch nutmeg
1 tbsp Butter
1 tbsp olive oil
50g (1.75oz) Dark Chocolate
125ml (1/2 cup) Double cream
20g (0.75oz) Muscovado sugar
Salt and Pepper

Recipe – Squash and Chestnut Pithiviers

1 pack ready-made puff pastry (500g/17oz)

½ Butternut squash

150g (5oz) Cooked Chestnuts

100g (3.5oz) Kale

Handful Sage

1 Egg

Salt and Pepper

Flour for dusting

1. Preheat the oven to 190C (375F).
2. Chop off the neck end of the butternut squash and slice into 2cm thick pieces, then chop those into cubes. Toss with oil and salt and cook for c.20mins until just starting to colour. Set aside.
3. Prep the kale and steam for a couple of minutes to partially cook.
4. Chop the chestnuts roughly and thinly slice the sage.
5. Once all the filling ingredients are cooled mix together, season well and put in the fridge.
6. Lightly dust your kitchen surface with flour and roll out the puff pastry to ½ cm thick. Cut two circles about 12cm (4.75in) in diameter by cutting round a plate and then two further circles which are slightly larger. If you need to re-roll the pastry carefully fold the leftover pastry cuttings on top of one another to preserve the layers.
7. Brush the smaller piece of pastry with the egg and then use the filling mix to make a dome shaped tower in the centre, leaving a gap around the outside. Place the larger piece on top of the filling and push down to make sure a snug fit.
8. Brush the top of the pie with the egg wash and then use a sharp knife to make a steam hole in the top and lightly score the outside of the pie.
9. Place in the fridge until ready to cook.
10. Bake for 10 mins at 190C (375F) to get a golden colour on the pie. Then turn the temperature down to 180C (355F) and cook for a further 10/15 mins until hot all the way through.
11. Remove from the oven and serve.

Recipe – Celeriac Mash

1 Celeriac
2 Garlic cloves
300ml (1 ¼ cups) milk
Pinch nutmeg
1 tbsp Butter
Salt and pepper

1. Peel and chop the celeriac into 2cm (0.75in) chunks. Place in a medium saucepan with the garlic and cover with just enough milk.
2. Bring to the boil and then simmer for 20mins, stirring occasionally to stop it catching.
3. Drain off excess milk but retain and use a stick blender to make a puree, add more milk as required.
4. Add in the nutmeg and butter and taste for seasoning.

Recipe – Broccoli

100g (3.5oz) Long Stem Broccoli
1 Lemon (zest only)
1 tbsp olive oil
Salt

1. Bring a pan of salty water to the boil and cook the broccoli for 4 mins or until just tender.
2. Once cooked toss the broccoli with lemon zest, olive oil and salt

Recipe – Clementine Chocolate Pots

50g (1.75oz) Dark Chocolate (Chopped)

125ml (1/2 cup) Double cream

1 Clementine – zest and juice

20g (0.75oz) Muscovado sugar

Good pinch of flaky sea salt

1. Chop the chocolate into small pieces and place in a small bowl.
2. Place the cream, muscovado sugar, clementine juice and zest into a saucepan and bring just to the boil stirring occasionally. Remove from the heat.
3. Pour over the chocolate and whisk to combine.
4. Pour the mix into two glass ramekins and chill for 2hrs – overnight.
5. Once chilled decorate the pots with clementine slices and a pinch of salt.