

Christmas can still taste special



#ChristmaswithBallymaloeFoods

Potato Soup ✨

Ingredients

- 55g/2oz butter
- 425g/15oz potatoes, peeled and diced to 5mm/1/8in
- 110g/4oz onions, diced
- 900ml/1 1/2pt home-made chicken stock or vegetable stock
- 120ml/4fl oz creamy milk
- Salt and freshly ground black pepper
- Ballymaloe Fiery Relish

Method

- Melt the butter in a heavy saucepan. When it foams, add the potatoes and onions, and toss them in the butter until well coated.
- Sprinkle with salt and a few grinds of pepper. Cover with a butter wrapper or paper lid, and the lid of the saucepan. Sweat on a gentle heat for approximately 10 minutes.
- Meanwhile, bring the stock to the boil. When the vegetables are soft but not coloured, add the boiling stock and continue to cook for about 10-15 minutes, or until the vegetables are soft.
- Add the milk and purée the soup in a blender or food processor. Taste and adjust seasoning.
- Serve sprinkled with a few freshly chopped herbs or some of the garnishes listed to the right.



Garnish

- 2 avocados, diced and tossed in a dessertspoon of Extra Virgin olive oil, with a teaspoon of Ballymaloe Fiery Relish and a sprinkle of Irish sea salt.
- 50g toasted hazelnuts, roughly chopped with skins on, tossed in a teaspoon of Extra Virgin olive oil and a sprinkle of Irish sea salt.



Smoked Mackerel Salad ✨

Ingredients

- 2 smoked mackerel fillets
- 50ml Ballymaloe Mayo
- 1 tsp horseradish sauce (or half a teaspoon of freshly grated horseradish)
- 2 hardboiled eggs, peeled and quartered
- 2 tbsp Ballymaloe Irish Beetroot- drained
- 2 handfuls of baby salad leaves (chard, rocket, spinach, lamb's lettuce)
- 1 tsp Ballymaloe French Dressing
- Sea salt and freshly cracked black pepper

Method

- Mix a teaspoon of horseradish sauce with the Ballymaloe Mayo and season with a pinch of sea salt and freshly cracked black pepper.
- Spread most of this on the base of your plate.
- Lightly dress the salad leaves with Ballymaloe French Dressing and place on one large salad plate.
- Gently break the smoked mackerel fillets over the dressed salad, add the Ballymaloe Irish Beetroot and the quartered eggs.
- Dollop the leftover horseradish mayo on top of the eggs. Enjoy!



Christmas Sausage Roll Garland ✨ ✨ ✨



Ingredients

For the sausage mix:

- 225g lean pork, minced
- 225g pork fat, minced
- 1 clove garlic, crushed
- 1-2 tsp thyme, marjoram, basil and rosemary, mixed and chopped
- 1 egg, beaten
- 1½ cups soft breadcrumbs
- Salt and pepper to taste

For the pastry:

- 300-350g all-butter puff pastry
- Ballymaloe Cranberry Sauce
- Ballymaloe Original Relish
- 1 egg, beaten
- A little milk

Method

- Preheat the oven to 180°C/350°F/Gas Mark 4.
- Combine all the sausage ingredients and mix well. Fry a little of the mixture in a pan to check the seasoning and adjust if necessary.
- On a floured work surface, roll the pastry out into a big rectangle, a little thicker than a one euro coin. Roll the sausage mixture into a sausage shape with your hands and lay it lengthwise on one side of the rectangle.
- Spread Ballymaloe Cranberry Sauce over the pastry, leaving the last quarter free for sealing.
- Roll the sausage and pastry into a tube, pressing the seam together. Join both ends together to form a circle, pressing to seal tightly.
- Mix the egg and milk and brush the pastry with the mixture. Using a sharp knife, score through the garland to within 1cm of the inside, at 2.5cm intervals.
- Decorate and place on a baking sheet.
- Bake in a preheated oven for 25 minutes or until puffed, golden and cooked through. Serve with Ballymaloe Original Relish.

All I want for
Christmas is food!



Christmas Ham ✨

Method

- Allow 20 minutes cooking time per lb. Cover in cold water and simmer. Remove rind while still warm. Bake at 230°C for 15 minutes, basting regularly.
- A great way to check your ham is cooked through is by skewering the joint, holding for a count of 5, then removing the skewer and checking the temperature on your wrist. If it is piping hot and you can only hold it for less than a second then it is cooked through. Monitor how the skewer comes out of the joint; if it is released easily without hesitation this is an indication it is cooked.
- When cooked remove from the water. Keep the water to cook cabbage, or to use in a soup.
- Pre-heat the oven to 230°C.
- If the rind is still on the bacon, gently remove the rind retaining as much of the fat as possible.
- Gently score the fat into diamonds. The aim is to **not** pierce the flesh. This will help protect the meat from over-cooking when it goes back into the oven.
- Choose a baking dish that is a cosy and snug fit as you don't want the glaze to burn. If it can pool rather than spread you can baste easier and get a better end result.
- Skewer the fat and pop in your cloves on every diamond.
- Spread with Ballymaloe Ham Glaze.
- Every five minutes remove from the oven and re-baste until a delicious glaze is achieved.



- If you feel you might be under pressure for time, consider making this the day before or early on Christmas morning, as sometimes you just do not have the oven space to make it all come together last minute.

Spiced Beef ✨

Spiced Beef is a traditional Cork Christmas treat. Not many households in the city and county will go without a piece this festive season.

Method

- Just before cooking, roll and tie the joint neatly with cotton string into a compact shape, cover with cold water and simmer in a covered saucepan for 2-3 hours, or until soft and fully cooked. The spiced beef should always be covered with liquid. If it is to be eaten cold, press by putting it on a flat tin or into an appropriately sized bread tin. Cover it with a board and weight and leave overnight. Spiced beef will keep for 3-4 weeks in the fridge.
- To serve, cut into thin slices and serve with some freshly-made salads and Ballymaloe Original Relish or Mayo, or enjoy in sandwiches.



Christmas Turkey ✨

Brining

Brining is soaking your turkey in salted water for many hours or overnight. The turkey absorbs some of the water while soaking in your brining liquid, and the salt dissolves muscle proteins, which results in the meat contracting less while it's in the oven and losing less moisture as it cooks.



Method

- Allow 20 minutes cooking time per lb.
- Enjoyment of your turkey depends on flavour, tenderness and moistness. To achieve the latter you must rest your meat - resting or relaxing the meat allows the joint a chance to soak back up the juices. As a result of this extra step your meat becomes juicier and easier to carve. For a small joint allow 5 minutes to rest, for a medium joint 15 minutes and for a large joint 30 minutes.

Tips for Cooking the Perfect Turkey

- Dry the cavity of the bird, then season and half-fill with cold stuffing. You must ensure not to over-pack the cavity with stuffing. Space is required for heat to circulate and to cook the bird evenly, otherwise the cooking will be greatly extended and the outside of the turkey will be overcooked and dry by the time the turkey is done. Put the remainder of the stuffing on to a small baking tray and cook separately.

For a small joint allow 5 minutes to rest, for a medium joint 15 minutes and for a large joint 30 minutes.



- Weigh the turkey and calculate the cooking time. Allow 20 minutes approx. per lb. Melt the butter and soak a large piece of good-quality clean muslin in the melted butter. Cover the turkey completely with the muslin and roast in a preheated conventional moderate oven at 180°C.
- Baste occasionally if you like (it is not essential as the butter-soaked muslin helps retain moisture). The turkey browns beautifully, but if you like it even browner, remove the muslin 10 minutes before the end of the cooking time. Alternatively, smear the breast and legs well with soft butter, and season with salt and freshly ground pepper. If the turkey is not covered with butter-soaked muslin, then it is a good idea to cover the whole dish with tin foil to allow it to cook from the centre out. Remember to remove the foil 30 minutes for the end of cooking in order to colour and crisp the skin to your liking.
- The turkey is cooked when the juices run clear. To test, pierce the thickest part of the turkey leg, at the base of the thigh and examine the juices. Place a spoon directly under where you pierced and apply pressure to catch the juices on your spoon. The turkey is only cooked when the juices run clear. The temperature should reach 75-80°C on a meat thermometer. Remove the turkey to a carving dish, keep it warm and allow it to rest for 30 minutes while you make the gravy.
- To make the gravy, spoon off the surplus fat from the roasting pan. De-glaze the pan juices with good-quality stock. Using a whisk, stir and scrape well to dissolve the caramelised meat juices from the roasting pan. Boil it up well, season and thicken with a little roux if you like.
- Carefully pour the gravy through a sieve into a saucepan to remove any debris and achieve a smoother gravy. Taste and correct the seasoning. Serve in a hot gravy boat.
- If possible, present the turkey on your largest serving dish, surrounded by crispy roast potatoes, and garnished with large sprigs of rosemary and Ballymaloe Cranberry & Prosecco Sauce.



Vegan Nut Roast ✨ ✨



Ingredients

- 300g mixed nuts (finely chopped or roughly ground - almonds, cashew, hazelnuts, walnuts, pecans, brazil nuts)
- 1 Vegan-friendly vegetable stock cube & ½ pint of water
- 50g red lentils
- 3 tbsp extra virgin olive oil
- 1 onion (peeled and finely chopped)
- 2 celery sticks (finely chopped)
- 1 small leek (finely chopped)
- 3 carrots (peeled and finely chopped)
- 1 parsnip (peeled and finely chopped)
- 2 cloves of garlic (crushed)
- 25g milled flax seeds
- 4 tbsp of cashew butter
- 3 oz dried cranberries
- Zest of 1 lemon
- Zest of 1 orange
- ½ tsp of smoked paprika
- ½ tsp of cayenne pepper
- Salt and pepper

Accompaniments:

- Small bunch of fresh thyme sprigs
- Crispy brussels sprouts
- Rustic roast potato and sweet potato wedges
- Ballymaloe Original Relish or Ballymaloe Cranberry Sauce
- Apple Sauce

You'll also need a ring garland tin (9")

bundt tin / 6"-8" round tin / loaf tin

Parchment paper

Method

- Preheat your oven to 180°C (conventional setting). Line your ring garland tin with parchment.
- In a small saucepan, cook the lentils for 20 minutes in a half pint of water, with the vegetable stock cube, stirring continuously. You are waiting for the lentils to be fully cooked and the vegetable stock to be fully absorbed by the lentils. Once ready, set aside.
- In a wide, high-sided frying pan heat the olive oil gently and add in the finely chopped vegetables: onion, celery, leek, carrot, parsnip, and crushed garlic.
- Season and stir often as it will sweat down and cook through; this takes roughly 8 minutes.
- In a large bowl add the finely chopped mixed nuts, flax seeds, lemon and orange zest, cranberries, cashew nut butter, cooked red lentils and finely sweated vegetables. If the vegetables are still hot, use a wooden spoon to beat the mixture together.
- Taste the raw mix and ensure you are happy with the seasoning (remember cooking the lentils in the vegetable stock intensifies the overall flavour so your base may not need extra seasoning).
- Pack the mixture into your lined tin, place into the preheated oven at 180°C on the conventional setting and cover in a sheet of parchment - this is to prevent too much colour or drying of the outer skin.
- Bake for 25 minutes, then remove the parchment and continue to bake for a further 15 minutes. Skewer to ensure it is cooked through.
- Once you have achieved a rich brown colour, remove from the oven and allow to cool on a wire rack for 10 minutes then, very carefully, turn onto a serving platter.
- Place your warmed serving platter on top of the nut wreath in its tin, take a tea towel and wrap it around the plate and the tin, ensure you have a really good grip, turn upside down and set down gently.
- Remove the tin carefully, then smoothly peel back the parchment.
- Serve with rustic roast potato and sweet potato wedges and a side of crispy chilli and paprika Brussels sprouts.
- Place the crispy sprouts in the centre of your festive garland and use any crispy crumb that may be left on the tray. Drape one side with your rustic roast potatoes. Finish by surrounding the garland with fresh sprigs of thyme.

Brussels Sprouts ✨

Ingredients

- 1 lb (450g) Brussels sprouts (cut lengthways top to bottom or cut into quarters)
- 1 pint (600ml) water
- 1½ tsp salt
- 1-2 oz (25-50g) butter
- Salt and freshly ground pepper

Method

- Choose even, medium-sized sprouts. Trim the outer leaves if necessary and cut them in half lengthways. Salt the water and bring to a fast-rolling boil. Toss in the sprouts, cover the saucepan for a minute until the water returns to the boil, then uncover and leave for 5-6 minutes or until

the sprouts are cooked through but still have a slight bite.

- Drain very well.
- Melt a little butter in a saucepan, then roll the sprouts gently in the butter. Season with lots of freshly ground pepper and salt. Taste and serve immediately in a hot serving dish.
- **Note:** If the sprouts are not to be served immediately, refresh them under cold water as soon as they are cooked.
- Just before serving, drop them into boiling salted water for a few seconds to heat through. Drain and toss in the butter, season, and serve. This way they will taste almost as good as if they were freshly cooked. They will certainly be much more delicious than sprouts kept warm for half an hour in an oven or hostess trolley.

Glazed Carrots ✨

Ingredients

- 1 lb (450g) carrots (Early Nantes and Autumn King have particularly good flavour)
- ½ oz (15g) butter
- 4 fl oz (100ml) cold water
- Pinch of salt
- A good pinch of sugar
- Garnish
- Freshly chopped parsley

Method

- Cut off the tops and tips, scrub, and peel thinly if necessary. Cut into slices ⅓ inch (7mm) thick, either straight across or at an angle. Leave incredibly young carrots whole.
- Put them in a saucepan with butter, water, salt and sugar.
- Bring to the boil, cover and cook over a gentle heat until tender, by which time the liquid should have all been absorbed into the carrots. If not, remove the lid and increase the heat until all the water has evaporated.
- Taste and correct the seasoning. Shake the saucepan so the carrots become coated with the buttery glaze.
- Serve in a hot vegetable dish, sprinkled with chopped parsley or mint.

Fresh Herb Stuffing ✨

Ingredients

- 175g (6ozs) butter
- 350g (12oz) chopped onions
- 400-500g (14-16oz) soft breadcrumbs (check that the bread is non GM) (or approximately 1lb 4oz of gluten-free breadcrumbs)
- 50g (2oz) freshly-chopped herbs e.g. parsley, thyme, chives, marjoram, savory, lemon balm
- Salt and freshly ground pepper

Method

- Halve, peel and chop the onion. Melt the butter in a saucepan on a medium heat (not too hot or the butter and

onions will caramelise. We are looking for translucent/see-through onions with no colour!)

- Add in the chopped onions and stir to coat evenly. Pop on a lid then sweat the onions gently in the butter until soft for 10 minutes.
- Once the onions are soft and fully cooked through you can stir in the crumbs, herbs (no stalks, leaves only) and a little salt and pepper to taste.
- Allow it to go fully cold. **This is vital as you cannot stuff a bird with warm or hot stuffing as this is a food poisoning hazard.** Place your stuffing on a large baking tray to allow it to cool quickly if you are under pressure for time. The wider the surface area the quicker it will cool.

White Chocolate, Cranberry & Prosecco Fudge Cake



Ingredients

- 250g butter
- 350g caster sugar
- 6 organic eggs
- 350g plain flour
- 2 tsp baking powder
- 2 tbsp milk

For the filling

- Ballymaloe Cranberry & Prosecco Sauce
- White chocolate frosting
- Desiccated coconut

White chocolate frosting

- 700g butter, softened
- 700g icing sugar, sieved
- 250g white chocolate, gently melted

You will need 4x 7" 18cm sponge cake tins.

Serves 8



Method

- Preheat an oven to 190°C/Gas Mark 5. Grease the tin with melted butter, dust with flour and line the base of each tin with a round of greaseproof or silicone paper.
- Cream the butter and gradually add the caster sugar, whisking until soft, light and quite pale in colour.
- Add the eggs one at a time and whisk well between each addition. Sieve the flour and baking powder and stir in gradually. Mix lightly and add the milk to moisten.
- Divide the mixture evenly between the prepared tins, hollowing it slightly in the centre. Bake for 20-25 minutes. The cake will shrink in slightly from the edge of the tins when cooked and the centre should have the same texture as the edges. A skewer should come out clean when put into the centre of the cake. Turn out on to a wire tray and leave to cool.
- To make the white chocolate frosting use a stand-up mixer and the paddle or a 'K' beater. Soften the butter until light and white, gradually add in the sieved icing sugar and beat for 5 minutes. Gently melt the white chocolate and add this to the frosting. Beat until incorporated and smooth. Try not to eat it before using it on your cake!
- To sandwich together, ice the base all the way to the edges then pipe a ring of frosting around the edge and spread the inside of the circle with Ballymaloe Cranberry & Prosecco Sauce. Pop on the next cake and continue this process for three layers in total.
- The final layer is the lid. Once this is on, ice the entire cake as smoothly as you can, top and sides.
- Place the cake on the most Christmassy plate you own. With the remaining frosting, pipe a beautiful garland around the edges of the cake on the top. Cover the sides of the cake with desiccated coconut (optional) and pipe a beautiful garland around the bottom of the cake.
- Fill the closed circle of piping on the top tier with more Ballymaloe Cranberry & Prosecco Sauce. To finish add edible petals, edible glitter and sparklers for maximum effect.

Christmas Crêpes ✨ ✨



Ingredients

- A pinch of salt
- 1 dessertspoon sugar
- 175g plain flour
- 2 eggs & 1 yolk, lightly beaten
- 450ml milk
- 3-4 dessertspoon melted butter

Method

- Sieve the flour, salt, and sugar into a bowl, then make a well in the centre and drop in the lightly beaten eggs.
- With a whisk or wooden spoon, starting in the centre, mix the egg and gradually bring in the flour.
- Add the liquid slowly and beat until the batter is covered with bubbles. If they are to be served with sugar and lemon juice, stir in an extra tablespoon of caster sugar and the finely grated rind of half a lemon.
- Let the batter stand in a cold place for an hour or so - longer will do no harm.
- Just before you cook the crêpes, stir in 2 tablespoons of melted butter. This will make all the difference to the flavour and texture of the crêpes and will make it possible to cook them without greasing the pan each time.
- Make these a day or two in advance, stack on a plate and wrap before refrigerating. Double this recipe if your house loves pancakes, they won't last long and you will always want more!
- When you want to use the pancakes, carefully peel each one off the stack and place on a clean plate - this action allows you to run through the final stages quickly.
- Pop a cooked pancake on to a non-stick frying pan on a medium heat (not high, all we want to do is warm the filling). Take some white chocolate (or chocolate from your selection box!) and break over one half of the pancake. Take a teaspoon of Ballymaloe Cranberry Sauce (or Ballymaloe Cranberry and Prosecco Sauce) and dollop it over the white chocolate. Once the chocolate has melted and the pancake is warmed through, flip in half and then half again and serve.

Toppings

Delicious with an extra dollop of Ballymaloe Cranberry & Prosecco Sauce served on the side; a great big scoop of softly-whipped cream and especially decadent with our homemade white chocolate custard (Go to Cranberry and White Chocolate Bread & Butter Pudding for the recipe). Yummy hot chocolate and marshmallows for the kids makes this breakfast even more festive, while a glass of Prosecco for the grown-ups ensures Christmas morning will have a little extra sparkle.

Cranberry Sherry Trifle ✨

Ingredients

- 1 lb (450g) approx. homemade sponge cake
- 8 oz (225g) Ballymaloe Cranberry Sauce

1 pint (600ml) custard

- 5 eggs, (organic and free-range if possible)
- 1 tbsp caster sugar
- ½ tsp pure vanilla extract
- 1 ¼ pints (750ml) milk
- 6 fl oz (175ml) best quality sweet or medium sherry (Bristol Cream is perfect)

For your homemade sponge

- 125 butter
- 175g caster sugar
- 3 organic eggs
- 175g plain flour
- 1 tsp baking powder
- 1 tbsp milk

You will need two 7"/18cm sponge cake tins

Garnish

- 1 pint (600ml) whipped cream
- 10 cherries
- 10 diamonds of candied angelica
- Toasted flaked almonds

1 x 3 pint (1.7 litre) glass bowl

Method

- Preheat an oven to 190°C/Gas Mark 5. Grease the tin with melted butter, dust with flour and line the base of each with a round of greaseproof or silicone paper.
- Cream the butter until light and white and gradually add the caster sugar, beating until soft, light and quite pale in colour. Add the eggs one at a time and beat well between each addition. Sieve the flour and baking powder and stir in gradually. Mix lightly and add the milk to moisten.
- Divide the mixture evenly between the prepared tins, hollowing it slightly in the centre. Bake for 20-25 minutes. The cake will shrink in slightly from the edge of the tins when cooked and the centre should feel the same as the edges. A skewer should come out clean when put into the centre of the cake. Turn out on to a wire tray and leave to cool.
- Sandwich the rounds of sponge cake together with homemade Ballymaloe Cranberry Sauce. If you use trifle sponges, sandwich them in pairs.
- Next, make the egg custard: Whisk the eggs with the sugar and vanilla extract. Heat the milk gently and add it to the egg mixture, whisking all the time. Put into a heavy saucepan and stir over a gentle heat until the custard coats the back of a wooden spoon lightly. Don't let it boil or it will curdle.
- Cut the sponge into ¾ inch (2cm) slices and use these to line the bottom of your glass bowl, sprinkling generously with sherry as you go along.
- Pour in some homemade egg custard and then add another layer of sponge. Sprinkle with the remainder of the sherry. Spread the rest of the custard over the top. Cover and leave for 5 or 6 hours, or preferably overnight in a cold larder or fridge to mature.
- Before serving, spread softly whipped cream over the top, pipe rosettes if you like and decorate with cherries or crystallised violets and large diamonds of candied angelica. Sprinkle with a few toasted flaked almonds.



Have a holly
jolly Christmas!



Cranberry and White Chocolate Bread & Butter Pudding

Ingredients

- 25g softened butter
- 100g white chocolate, chopped or broken into pieces
- 150ml cream
- 150ml milk
- 2 large eggs
- 1 oz caster sugar
- 1 tsp vanilla extract
- 1 small jar of Ballymaloe Cranberry & Prosecco Sauce
- 7 thick slices of bread (use 9 slices if regular sliced pan)
- 1 tbsp sugar to sprinkle

Whiskey Cream

- 250ml cream
- 25ml whiskey

Enamel dish (28cm) or similar oven-proof dish.

Serves 4



Method

- In a medium saucepan gently warm (do not boil or simmer) the milk, cream, sugar and white chocolate. Stir until the chocolate dissolves, then set aside.
- In a separate bowl, beat the eggs with the vanilla extract.
- Combine the egg and chocolate cream mixture, stir well, then pass it through a nylon sieve to remove any lumps and place in a jug. Pour 100ml of the white chocolate mixture into a clean bowl, cover and refrigerate (this will become the white chocolate custard tomorrow).
- Using a serrated knife cut off all of the crusts from the bread and keep for breadcrumbs in stuffing.
- Butter each slice of bread all the way to the edges.
- Generously slather each slice of buttered bread with Ballymaloe Cranberry & Prosecco Sauce.
- Butter the serving dish then start to assemble by placing two slices of bread, cranberry side facing down.
- Place another layer of bread on top, again cranberry side down.
- The remaining three slices - cut each slice in half to create 2 triangles. Take these triangles cranberry side facing down and overlap each one to cover the top layer fully.
- Take the remaining chocolate cream and egg mixture and pour it over the bread ensuring full coverage.
- Carefully sprinkle the sugar over the triangles then wrap and refrigerate for 24 hours.
- After 24 hours, preheat your oven to 180°C/Gas Mark 4.
- Place a bain-marie in the oven half filled with hot water (you can use a roasting tray for this).
- Remove the pudding from the fridge. Discard the foil and place **carefully** in the bain-marie and bake for 1 hour until deliciously golden brown and fully cooked.
- Just as the pudding is baked, put the remaining custard into a small saucepan and place on a gentle heat. Stir continuously to allow the custard to thicken slightly. This can take up to 10 minutes. Immediately remove from the heat and place into a warm jug to serve over the pudding.
- For the whiskey cream: lightly whip the cream, then fold in the whiskey. Jameson is delicious but it will work with whatever your favourite is. Don't be shy with the measure-adjust according to your taste.
- Once the Ballymaloe Cranberry and White Chocolate Bread & Butter Pudding is out of the oven, bring it straight to the table.
- Serve each portion of delicious pudding on warm dessert plates, with a great big dollop of whiskey cream and lashings of white chocolate custard. Enjoy every mouthful!

