



FRESH & SIMPLE RECIPES – EPISODE TEN

Theme: “Traditional Christmas”

Roast Turkey with Vicky’s famous stuffing
Oven roasted potatoes with leeks and hazelnuts
Pistachio and cranberry sauce
Panettone with berries and cinnamon cream

Roast turkey with Vicky’s famous stuffing

1 turkey, defrosted, rinsed and patted dry
100g butter
1 packet fresh chicken livers
1 onion, diced
1 tsp each cinnamon and ground cloves
Zest and juice of 1 orange and 1 lemon
Small bunch each fresh sage and thyme
2 tablespoons honey
2 cups white breadcrumbs
½ cup dried figs, sliced
¼ cup pine nuts
¼ cup walnuts, coarsely chopped
½ cup sweet marsala or port wine
Salt and pepper



Preparation

Melt the butter in a large pan and fry the onions until glazed and soft. Add chicken livers and fry for 5 minutes, breaking up with a wooden spoon into chunks. Add the cinnamon and cloves pine nuts, walnuts, dried figs, honey and port wine. Add the fresh herbs and the breadcrumbs and season with salt and

proudly sponsored by

pepper. Continue to stir over low heat until the liquid has been absorbed by the breadcrumbs but the mixture is still moist. Set aside to cool.

Use to stuff the cavity of the turkey and place in a deep roasting tray. Drizzle the turkey (breast side down) generously with olive oil, season with salt and pepper and top with thyme branches before roasting. Roast at 180°C for 30 minutes per kilo, basting with the pan juices occasionally.

Oven roasted potatoes with leeks and hazelnuts

6 large potatoes, quartered lengthways
½ cup of hazelnuts, coarsely chopped
1 clove garlic, crushed
50g butter, cut into chunks
6 baby leeks, washed, trimmed and cut lengthways into strips
1 large sprig rosemary, leaves picked

Preparation

In a roasting dish, mix the potatoes with the leeks, hazelnuts, garlic and rosemary leaves. Season with salt and pepper and toss well to ensure the potatoes are coated. Dot the top of the potatoes with the butter and roast at 180°C for about 40 minutes.

Pistachio and cranberry sauce

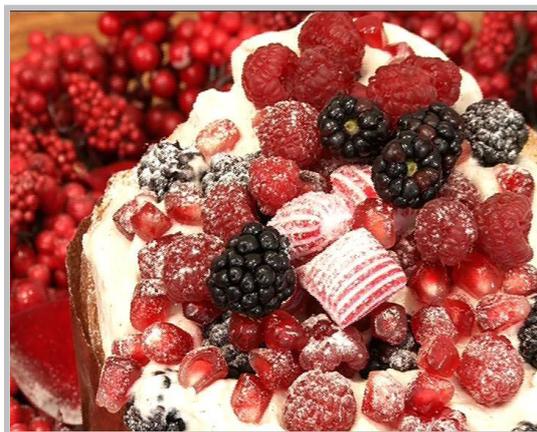
1 tin cranberry jelly
¼ cup pistachio nuts
½ cup port wine
1 cinnamon stick
5 whole cloves
Juice and zest of 1 orange
2 tablespoons sugar

Preparation

Combine all ingredients in a medium saucepan and stir over medium heat until sugar has melted and sauce is at a pouring consistency. Reheat before serving.

Panettone with berries and cinnamon cream

- 1 medium sized panettone
- 2 punnets mixed berries
(blackberries, raspberries, blueberries
or pomegranate rubies)
- 400 ml whipping cream
- 1 tablespoon cinnamon
- 2 tablespoons sifted icing sugar



Preparation

Cut a slice off of the rounded top of the panettone. Using a small sharp knife and your hands, hollow the panettone, leaving a cup- sized cavity in the middle.

Whip the cream until at a soft-peak stage, then whisk in the icing sugar. Fold in the cinnamon. Just before serving, spoon the cream into the panettone until almost overflowing. Top with piles of fresh berries and dust with extra icing sugar.

Table décor ideas



proudly sponsored by