



# Recipe **Book**







**Festive Recipes from Payarans all  
over the globe!**

*Enjoy!*



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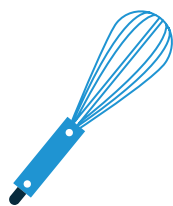
Enjoy!







# FESTIVE SAUSAGE ROLLS



PREP TIME

30 minutes



COOKING TIME

25 minutes



SERVES

8

*Recipe from: Meg*

*“I totally stole this off Pinterest so it’s not my recipe but it’s too good not to share!”*

## Ingredients

- 400g pork sausage meat
- 1 tsp orange zest
- Salt and pepper, to season
- Cranberry Sauce
- 1 beaten egg
- 1 garlic clove
- Mixed herbs
- Ready-to-roll Puff Pastry
- Brie

## Instructions

1. Preheat your oven to 200c/ fan 180c and lightly grease a baking tray.
2. Squeeze your sausage meat into a large bowl. If you’re using the meat from inside actual sausages, be sure not to include the skins. Crush or finely chop your garlic clove and add in with the orange zest. Season the meat with mixed herbs, salt and pepper to your liking, then set the bowl to one side.
3. Lightly flour your clean surface and unroll your pastry on to it. Cut the pastry in half lengthways and using a teaspoon, spread cranberry sauce down the middle of each half, being sure to leave plenty of room on either side. Don’t use too much, otherwise it’ll leak out when baking.
4. Divide your sausage meat in two and spread along the length of the pastry on top of the cranberry sauce in a cylindrical shape. Then chop your brie into slices and lay on top of the sausage meat.
5. Brush one edge of the bare pastry with beaten egg, then fold the other bare side over the sausage meat to meet it, encasing the sausage tightly inside. Use a fork to press down on the pastry edges and cut any edges away with a knife. Repeat with the other pastry sheet.
6. Using a sharp knife, cut each roll into 4 and poke two slits in the top of each one to release the steam while they bake. Brush beaten egg over each one, then bake in the oven for 25 minutes or until golden.
7. Remove them from the oven once golden and allow them to cool for a few minutes before serving them up warm.

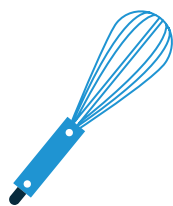
*Enjoy!*







# CLASSIC SAUSAGE ROLLS



## PREP TIME

20 minutes



## COOKING TIME

35-45 minutes



## SERVES

10

*Recipe from: Julia*

**Family Recipe!**

## Ingredients

- 1 lb sausage meat
- 3 tbsp dried herbs - rosemary & thyme
- 1 white onion very finely chopped
- 1 packet puff pastry
- 1 beaten egg for glazing
- 1/2 tsp salt and white pepper
- 1 tsp garlic powder
- 2 tbsp dried breadcrumbs (or panko crumbs)
- 1 tbsp plain flour for rolling or to make the mix drier

## Instructions

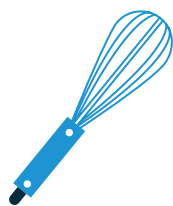
1. Mix all ingredients (except pastry and egg) in a bowl until very well combined.
2. Roll out pastry into a thin long sheet approximately 50cm long and 20cm wide.
3. Make a long sausage shape with the sausage meat mix and lay down 1 side of the pastry sheet.
4. Dampen the edge of the pastry sheet with water.
5. Fold the pastry sheet over the top of the sausage and press edges together to form a tight seal.
6. Cut long pastry sheet/sausage into 5cm slices.
7. Put the small slices onto an oiled baking tray spread 5cm apart.
8. Brush with the beaten egg.
9. Bake for 35-45 minutes at 180c until golden brown.
10. Leave to cool, then eat warm!

**Enjoy!**





# GOURMETTEN



## PREP TIME

20 minutes



## COOKING TIME

35-45 minutes



## SERVES

up to you!

Recipe from: Louise

*“So for my recipe I went with something Dutch(ish) which is easy to prepare and flexible. Everyone gets their own little pan and makes their own food, which means its a sociable thing to eat and it's also nice and warm around the grill”*

## Ingredients

### Key bits

- You'll need a gourmet or raclette set
- Raclette cheese (available at most supermarkets) about 200g/person

### Variations of what you can also eat grilled with the cheese

- Boiled potatoes
- French bread
- Mushrooms
- Onions
- Pepper
- Sauces
- Anything you like really!
- Mini burgers
- Small steaks
- bacon wrapped mince
- chicken slices
- Cold cuts (dried beef, roast beef, ham, etc)

## Instructions

1. Prep by boiling potatoes and chopping any veg you'd like.
2. If necessary, cut the raclette cheese to fit the coupelles or small trays under the raclette grill.
3. Turn the raclette grill on to medium-high heat.
4. If you are using bacon, place the bacon rashers onto the grill plate and cook until your liking.
5. Use the bacon fat to cook the other ingredients.
6. If you are not using bacon, simply brush the grill plate with some oil.
7. Place some meat and vegetables on the hot grill plate.
8. While the meat and vegetables are cooking on the grill plate, place a slice of raclette cheese into the coupelles or small trays, and place them under the heating element.
9. The melted raclette cheese is usually served over the warm potatoes on your plate, which you should slice just before adding the cheese. But it is also common to place the melted cheese over the cooked vegetables. Some people even put slices of potatoes into the coupelles so that the cheese melts directly on top. Do as you please!
10. Be careful to not overcook the meat on the grill plate.

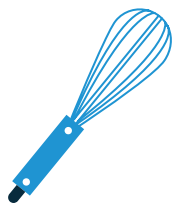
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# SMOKED SALMON BLINIS



PREP TIME

5 minutes



COOKING TIME

12 minutes



SERVES

16

*Recipe from: Daisy*

*"I always make these canapes for Christmas and love themmm - sometimes I put caviar on top to make them extra special"*

## Ingredients

- 16 cocktail blinis
- 120g garlic & herb cream cheese
- 120g smoked salmon trimmings
- 20g tub cress

## Instructions

1. Warm the blinis following the pack instructions.
2. Spread the blinis with the cream cheese, lay the salmon trimmings on top and scatter over the cress. Season with black pepper and serve immediately.

*Enjoy!*





## POLISH POTATO SALAD (SAŁATKA JARZYNOWA)



### PREP TIME

1h 40 minutes



### COOKING TIME

40 minutes



### SERVES

3 quarts

Recipe from: Dominika

*“One of my best Christmas time at home memories is me and my siblings sitting at the kitchen table with our kiddy knives, ready to chop what seemed like hundreds of different ingredients for the salad. We’d always fight who chops the egg up because it was the best one to eat while chopping (; “*

### Ingredients

- 1 large or 2 leeks, white part only, carefully rinsed
- 1/2 cup finely chopped flat-leaf parsley
- 2 1/2 teaspoons salt, divided
- 1 tablespoon olive oil
- 8 medium potatoes
- 6 carrots
- 1 sm-med celery root (or 1/2 large)
- 1 dozen eggs, hard-boiled
- 2 cups shredded dill pickles (large side of grater), press out the juice
- 1 1/2 cup mayonnaise
- 1/2 teaspoon black pepper

### Instructions

1. Finely dice the leek and combine with parsley, 1 teaspoon salt and olive oil, set aside (this softens the leek)
2. Add whole potatoes, carrots, and celery root to a large Dutch oven cover with salted water, bring to a boil, reduce heat to simmer, and cook until tender (a fork can be inserted easily) 20-30 minutes, drain, cool
3. Peel cooked vegetables, dice into 1/3 inch (1 cm) cubes, dice egg whites, and crumble the yolks, add all of this to a large bowl, add pickles, mayo, remaining 1 1/2 teaspoon salt, and black pepper
4. Cover and keep refrigerated, you can “frost” with additional mayo if desired

### Notes

- The leek/parsely mixture and the cooking of the veg can be done a day in advance, just keep everything refrigerated
- The entire dish can be prepared the day before you plan to serve
- 1 cup of cooked peas can be added as you assemble, but we didn’t use them

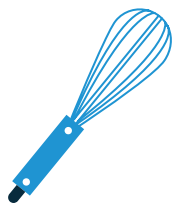
Enjoy!







# GRANDMA'S TURKEY SOUP



## PREP TIME

20 minutes



## COOKING TIME

60 minutes



## SERVES

6-8

Recipe from: Meg

*"Looks completely like standard British Beige food but it's so tasty! Perfect to use leftover turkey bits!"*

## Ingredients

### For the Soup:

- Leftover Turkey carcass
- Chopped Carrots
- Chopped Celery
- Chopped Onion
- Chicken stock cube
- Salt and pepper to season
- Pearl Barley (optional)
- Herbs (optional)
- Buttered bread rolls for dipping

### For the Dumplings:

- 1 lb sausage meat
- 3 tbsp dried herbs - rosemary & thyme
- 1 white onion very finely chopped

## Instructions

1. Put all Turkey bones in a pan, cover with water and cook on low-medium heat until done (the meat falls off the bones).
2. Lift the bones and meat out and put back all the meat in the pan.
3. Add salt, carrots, onion, celery and a chicken oxo cube.
4. Bring to the boil and simmer until all the veg is done.
5. To make dumplings mix suet and flour and gradually add bits of water whilst mixing until it's the desired consistency.

## Notes

- Grandma's recipe is pretty basic but very tasty! We added extra herbs and pearl barley when we last made it to give it an extra twist, so feel free to add your favourite flavours to it!
- This is a very nostalgic recipe for me as we had this every christmas as our starter throughout my childhood - very yummy and traditional!
- Cook the day after you've cooked the Turkey for best results.
- There's no specific amount of veg required, just use what you feel you'd like! The celery goes super soft and tasty in this though so I always add extra! (:

Enjoy!





# Thukpa Dharane Style



## PREP TIME

20 minutes



## COOKING TIME

15 minutes



## SERVES

6-8

Recipe from: Susan

*“Thukpa is a hearty noodle soup my family and I enjoy every time!”*

## Ingredients

- 1/2 cup chopped tomatoes
- 1-2 tbsp salt or as per your taste
- 1/2 litre water (use more water if you want more soup )
- 1/2 tbsp red chilli powder
- 1/2 tbsp turmeric powder
- 1/2 tbsp chopped ginger and garlic
- 3 green chillis or according to your spicy tolerance
- 1/3 cup of green onion/ spring onion chopped
- 1/3 cup of red onion slices chopped
- 3 tbsp oil (any oil)
- 1 cup julienned cabbage
- 1 cup julienned carrot
- 1 cup julienned bell pepper
- 400 grams cubed protein (chicken, pork, beef, etc.)
- Some fresh coriander and sliced lemon for garnish
- Boiled thukpa noodles (Can be substituted with spaghetti)
- 1/2 tbsp garam masala

## Instructions

1. Take a pan and heat it on a low medium flame with oil. After the oil is hot, add turmeric, chopped garlic and ginger.
2. After a few seconds, add the protein and fry it until protein until it is halfway cooked. Add the onions, chillies, red chill powder, garam masala and salt. Mix everything well and fry it until the onions are soft.
3. Add the tomatoes and cook it until the tomatoes are cooked. Then add the spring onions, carrots, bell pepper and cabbage. Mix everything well and cook for 3 - 4 minutes.
4. Add the water and let it boil. After the water comes to a boil, let it cook for about 4-5 minutes—turn off the heat.
5. Finally, add the noodles to the soup and add your garnish.

## Notes

- In the frosty embrace of Nepal’s winter, Thukpa emerges as the ultimate culinary superhero.
- Each steaming spoonful is like a cosy blanket for your insides, a delicious concoction of noodles, savoury broth, and veggies or meats, delivering a powerful punch of comfort.

Enjoy!







## POLISH CHRISTMAS EVE BORSCHT (BARSZCZ WIGILIJNY)



### PREP TIME

30 minutes plus 5  
days for zakwas



### COOKING TIME

90 minutes



### SERVES

6-8

Recipe from: Dominika

*"Definitely my favourite Christmas time soup – bit sour, very filling when served with dumplings or with pasta, but just as good with bread!"*

## Ingredients

### For the Zakwas

- 1 pound red beets (500g)
- 4 cloves garlic, crushed
- 1 bay leaf
- 4 black peppercorns
- 4 allspice berries
- 1 tsp kosher salt
- 1 1/2 cups boiling water, cooled to lukewarm (350ml)

### For the Soup

- 1 large dried mushroom
- 1/2 cup boiling water
- 2 pounds red beets (1kg)
- 1 medium carrot
- 1 parsley root
- 4 inch piece of leek, the white part (10cm)
- 5 allspice berries
- 5 black peppercorns
- 1 bay leaf
- 6 1/2 cups water or vegetable broth
- 1 tsp sugar
- salt, to taste
- 1 cup beet zakwas

## Instructions

### For the Zakwas

1. Wash, peel, quarter and slice the 1 pound of beets.
2. Add 1/4 of the beets to a sterile (sanitize in the dishwasher or boil for 10 mins) glass jar or ceramic bowl, along with a clove of garlic, a peppercorn, and an allspice berry. Repeat. Add the bay leaf. Add two more layers.
3. Dissolve the salt in 1 1/2 cups of lukewarm water. Pour it into the jar or bowl and push in beets down into the water. Cover with cheesecloth. Let it sit at room temperature for 5-10 days. The longer it sits the stronger the flavour.
4. Strain, keeping the liquid. The beets can be eaten or discarded.

Enjoy!



# **BARSZCZ WIGILIJNY cont.**

## **Instructions**

### *For the Soup*

1. In a cup or a small bowl, cover the dried mushroom with 1/2 cup boiling water, set aside.
2. Peel and slice the beets, carrot, and parsley root. Add to a Dutch oven or soup pot, along with the cleaned and sliced leek, allspice, peppercorns, bay leaf, and water or veggie broth. Bring to a boil, reduce heat to a simmer, and cover.
3. Pour the soup through a colander placed over a large bowl. Press the veggies to get all of the liquid out. The veg can be discarded at this point. To the liquid, add the sugar, salt to taste, 1 cup of beet zakwas, and the mushroom liquid. The reconstituted mushroom can be used in another recipe.
4. Your soup is ready to serve. If you need to reheat, just warm, don't boil.

## **Notes**

- The excess zakwas can be used in another recipe or it is a popular drink as is.
- Keep the soup temperature under 115° F or 46° C, to preserve the vivid color and the probiotic benefits.
- After the zakwas is added, you don't want to boil the soup. The probiotics in the zakwas die at temps of 115° F or 46° C, so you'll want to serve this at room temp or just above. Heat will also diminish the beautiful red color added by the zakwas. So be careful about reheating.

## **Polish christmas eve borscht serving suggestions**

- For Christmas Eve, serving the borscht with uszka, is probably most traditional.
- Serve it plain in a cup for sipping.
- You could also serve the soup with croquettes or krokiety.

*Enjoy!*







# POTATO AND CHEESE PIEROGI (PIEROGI RUSKIE)



PREP TIME

30 minutes



COOKING TIME

30 minutes



SERVES

20

*Recipe from: Dominika*

*“You can cook them and eat straight from the pot, or can also fry them for a more crunchy experience (;”*

## Ingredients

### *For the Filling*

- 6 small potatoes, boiled, peeled, and riced
- 2 tablespoons butter
- 3/4 cup diced onion
- 1 1/4 cups twarog (or substitute ricotta or cottage cheese)
- salt and pepper, to taste
- smoked bacon, diced, for garnish

### *For the Dough*

- 3 cups flour
- 1/2 teaspoon salt
- 1 egg
- 1 cup boiling water

## Instructions

### *For the Filling*

1. Place riced potatoes into a large bowl.
2. Sauté onions in butter until light brown.
3. Lightly toss potatoes, with onion, cheese, and seasonings until combined.

*Enjoy!*



# PIEROGI RUSKIE cont.

## Instructions

### *For the Dough*

1. Place the flour on a clean work surface.
2. Add the salt.
3. Make a well in the top of the flour and add the egg.
4. Work the egg into the flour.
5. Slowly add the water to the flour mixture, mixing it in as you go.
6. Knead dough until smooth.

### *To Assemble*

1. Brown bacon and reserve
2. Roll the dough out very thin, approx 1/16 inch
3. Cut into round circles using a glass or a cookie cutter
4. Add a spoonful of the filling to the center of each circle, compacting the filling
5. Fold the dough around the filling, sealing the edges, creating a half circle or crescent shape
6. When all of the pierogi are filled, bring a large pot of salted water to a boil, cook the pierogi for use a few minutes
7. Serve with butter and bacon

## Notes

- Optional: my friend added 2 teaspoons of Maggi to her filling and some have suggested that soy sauce is a better substitute.
- The most popular pierogi ever, with potato and cheese filling!
- For the most authentic pierogi, try making your own Twarog, Polish farmer's cheese, but if you can't find it or don't have time to make your own, this recipe will also be delicious if you use cottage cheese and potato to make your filling.

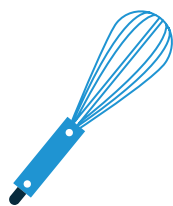
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# CROATIAN BRESKVICE



## PREP TIME

*a few hours*



## COOKING TIME

*15-20 minutes  
plus 30mins cooling time*



## SERVES

*roughly 28*

*Recipe from: Valentina*

*Peach shaped cookies! They have a “cookie” texture from the outside and a delicious filling made with marmalade, walnuts, and liquor in the middle.*

## Ingredients

### *For the Cookies*

- 2 medium eggs
- 60g butter, room temperature (3 tbsp)
- 90g powdered sugar (2/3 cup)
- 125g all-purpose flour (1 cup)
- 125g fine/pastry flour (1 cup)
- a pinch of salt
- 1 tsp baking powder

### *For the Filling*

- 70g walnuts, ground (approx 1/2 cup)
- 1 vanilla sugar pkt (or 2 tsp of vanilla extract)
- 10-15g powdered sugar (2 tbsp)
- 150g jam, apricot or rosehip (1/2 cup)
- 2 tbsp dark rum
- 70g cookie crumbs (approx 1/2 cup)
- 200-500mls milk, hot (1-2 1/4 cups)

### *Extra*

- Raspberry extract
- Pear extract
- 1 litre water (4.2 cups)
- White sugar

*Enjoy!*



# CROATIAN BRESKVICE cont.

## Instructions

1. Start by making the dough for the cookies. Beat eggs, sugar and butter with a mixer, add in the other ingredients and knead a smooth dough.
2. Wrap the dough in cling film and refrigerate for about 30 minutes.
3. From the dough, make small balls - use a kitchen scale to make them around 10g in weight.
4. Place the balls in a baking tin lined with parchment paper.
5. Bake the balls in an oven preheated 160 C (320 F) for 15-20 minutes. Be sure not to overbake them as they should stay bright and firm on top and only the bottom should get a colour.
6. Leave them to cool for around 30 minutes, and then use a sharp knife to pierce the cookies and make the holes from the bottom side.
7. Save the crumbs as we will use them for the filling.
8. Make the filling by combining all the ingredients together, and then add the milk to get a thicker cream.
9. The exact amount of milk is not precise in the ingredients list as it depends on how thick your jam is. If it's softer then you will add less milk. If it's very thick then you will probably need milk closer to 500mls (2 cups).
10. Place the filling in a piping bag and fill each ball.
11. Connect two balls together and leave in the fridge for 1-2 hours. (This step is not 100% necessary if you are short on time, but the filling will get thicker and stronger once cooled)
12. Pour about 500mls (2 cups) of water into two containers; add raspberry extract to one bowl and pear extract to the other. Add in as much of the colouring as you need to achieve the desired shade of your choosing.
13. Dip each ball sideways into one colour (pear) and then dip the top and bottom side to the other (raspberry). Try to do this quickly, as dipping them for too long will make the balls soggy.
14. Arrange the peaches on a paper towel. Once you have about 6, carefully roll them into a bowl of sugar. Repeat until you have finished them all.
15. Place the peaches on a serving platter and air dry before serving.

## Notes

- The cookies can last for almost a week in an airtight container, and will taste even better after the first day!
- These little peach-looking cookies are very traditional in all the countries of the former Yugoslavia and although they really look like peaches, the taste is something totally different!

*Enjoy!*





# KOEKSISTERS



## PREP TIME

15 minutes - 5h



## COOKING TIME

30-45 minutes



## SERVES

12-18

*Recipe from: Jadon*

*South African/Dutch sweet treat!*

## Ingredients

### *For the Syrup*

- 800ml water
- 1.5 kg sugar
- 40ml lemon juice
- sunflower oil for frying

### *For the Dough*

- 4 x 25ml (500g) cake flour
- 25ml baking powder
- 20ml margarine
- 1/2 large beaten egg
- 145ml water

## Instructions

### *For the Syrup*

1. Place the water, sugar and cream of tartar in a saucepan and bring to the boil. Once the syrup starts to boil, add the lemon juice and continue to simmer for 10 minutes.
2. Cool the syrup to room temperature. Pour half of the syrup into a bowl and keep over ice to cool rapidly. Place the remaining syrup in the fridge to cool.

*Enjoy!*





# KOEKSISTERS cont.

## Instructions

### *For the Dough*

1. Sift the flour and baking powder together in a bowl and then rub in the margarine with your fingertips.
2. Add the beaten  $\frac{1}{2}$  egg to the water and whisk to incorporate.
3. Make a well in the centre of the flour mixture. Pour in the water mixture and then start to mix until a smooth dough has formed. Knead thoroughly.
4. Cover with clingfilm and leave to rest for at least 15 minutes or up to 5 hours. Heat the oil to 160 °C.
5. Using an oiled rolling pin, roll out the dough on an oiled surface to a thickness of 5 mm. Cut the dough into rectangles of 6 x 15 cm. Cut each rectangle lengthways into 3 strips, leaving one side uncut. Plait the 3 strips and press the cut ends together firmly.
6. Fry in batches of 6 in the hot oil for 6–7 minutes, or until dark golden brown. Drain them for a few seconds on paper towels. Keep the rest of the koeksisters covered to prevent them from drying out.
7. Dip the koeksisters into the ice-cold syrup while they are still hot. Remove from the syrup with a slotted spoon and place on a wire rack. The syrup will gradually become hot with use, so when you have done about half of the koeksisters take the remaining syrup from the fridge and use this for the balance.

## Notes

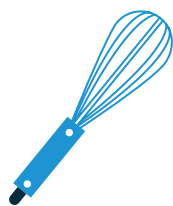
- For a yummy flavour, add a piece of dried ginger and a stick of cinnamon to the syrup when the lemon juice is added. The colder the syrup the better! Make it the day before and place in the fridge to ensure it is ice cold.
- This is a traditional South African sweet treat or desert. Basically Fried Dough infused with a lot of syrup! And served cool. Definitely something your Oumie would make. I have a lot of memories of having very sticky hands eating these! As an adult I definitely couldn't eat as much as I did then.

*Enjoy!*





# CHRISTMAS CAKE



## PREP TIME

25 minutes



## COOKING TIME

2h 10 minutes  
Plus Cooling



## SERVES

12-15 slices

Recipe from: Julia

*James Martin's Classic Christmas Cake Recipe!*

## Ingredients

- 1kg mixed dried fruit (use a mix of raisins, sultanas, currants, cherries, cranberries, prunes or figs)
- 150ml Brandy, Sherry, Whisky or Rum, plus extra for feeding
- 250g pack unsalted butter, softened
- 200g light soft brown sugar
- zest and juice 1 orange
- zest and juice 1 lemon
- 2 tsp mixed spice
- 1/4 tsp ground cloves
- 4 large eggs
- 175g plain flour
- 100g ground almond
- 1/2 tsp baking powder
- 1 tsp ground cinnamon
- 100g flaked almonds
- 1 tsp vanilla extract

## Instructions

- Put mixed dried fruit, lemon and orange zest, 150ml alcohol, butter and light soft brown sugar in a large pan set over a medium heat.
- Bring to the boil, then lower the heat and simmer for 5 mins. Tip into a large bowl and leave to cool for 30 mins.
- Heat oven to 150C/ 130C fan/ gas 2. Line a deep 20cm cake tin with a double layer of baking parchment, then wrap a double layer of newspaper around the outside - tie with string to secure.
- Add plain flour, ground almonds, baking powder, mixed spice, ground cinnamon, ground cloves, flaked almonds, eggs and vanilla extract to the fruit mixture and stir well, making sure there are no pockets of flour.
- Tip into your prepared tin, level the top with a spatula and bake in the centre of the oven for around 2hrs. After 2 hrs insert a skewer into the centre of the cake to test if it's done. If any wet cake mixture clings to the skewer, return the cake to the oven for another 10 mins then check again and keep cooking, checking every 10 mins until the skewer comes out dry.
- Remove from the oven, poke holes in it with a skewer and spoon over 2 tbsp of your chosen alcohol. Leave the cake to cool completely in the tin.
- To store, peel off the baking parchment, and store in a cake tin. Feed the cake with 1-2 tbsp alcohol every fortnight, until you ice it.
- Don't feed the cake for the final week to give the surface a chance to dry before icing.

## Notes

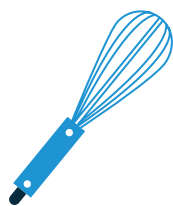
- Bake in advance of Christmas and feed it regularly with rum, brandy or whisky to build the flavour and keep it moist.

*Enjoy!*





# CLASSIC MINCE PIES



## PREP TIME

45 minutes



## COOKING TIME

15 minutes



## SERVES

16

*Recipe from: Julia*

*Paul Hollywood's Fruity Mince Pie recipe!*

## Ingredients

### *For the filling*

- 1 large jar mincemeat (about 600g)
- 2 satsumas, segmented and finely chopped
- 1 apple, finely chopped
- zest 1 lemon
- little icing sugar, for dusting

### *For the Pastry*

- 375g plain flour
- 260g unsalted butter, softened
- 125g caster sugar, plus extra for sprinkling
- 1 large egg, plus 1 beaten egg for glazing

## Instructions

1. Place plain flour and softened unsalted butter in a bowl and rub together to a crumb consistency.
2. Add 125g caster sugar and 1 large beaten egg, and mix together.
3. Tip out onto a lightly floured surface and fold until the pastry comes together, be careful not to over mix.
4. Wrap the pastry in cling film and chill for 10 mins.
5. Scoop the large jar of mincemeat into a bowl and add satsumas, apple and lemon zest.
6. Heat oven to 220C/200C fan/ gas 7.
7. Roll out the pastry to 3mm thick.
8. Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays. Put 1/2 tbsp mincemeat mixture into each. Brush the edge of each pie with a little beaten egg.
9. Re-roll out the pastry to cut 7cm lids and press them on top to seal. Glaze with the beaten egg, sprinkle with the extra caster sugar, then make a small cut in the tops.
10. Bake for 15-20 mins until golden brown. Leave to cool before releasing them from the muffin trays and dusting with a little more icing sugar before serving.

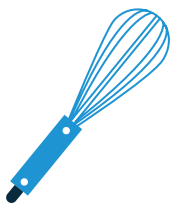
*Enjoy!*







# PIERNICZKI POLISH GINGERBREAD COOKIES



PREP TIME

15 minutes



COOKING TIME

30 minutes



SERVES

50 little cookies

*Recipe from: Dominika*

*“This is one tradition I cherish and definitely I brought it into my family home now that I have kids of my own – a few days before Christmas, ideally 2-3 weeks , we get together to bake the cookies. Then the next night we decorate “*

## Ingredients

- 1/4 cup honey (spray the measuring cup with oil and the honey will pour out easily)
- 1/3 cup butter
- 1/2 cup brown sugar
- 1 large egg
- 2 1/4 cups flour (you might like to try rye flour)
- 1 teaspoon baking soda
- 2 teaspoons Dr. Oetker gingerbread spice
- 1 teaspoon cocoa
- 1/4 teaspoon salt

## Instructions

1. Preheat oven to 350
2. In a saucepan, heat the honey, butter, and brown sugar over medium heat until the butter melts and sugar dissolves
3. Remove from heat, cool if the mixture is too warm. You don't want to scramble the egg you're adding in the next step
4. Stir in egg
5. Add flour, baking soda, cinnamon, ginger, cocoa, and salt
6. Roll out dough on a lightly floured surface, about 1/4 inch thick
7. Cut into shapes or press into prepared molds
8. Bake on a parchment-lined cookie sheet, about 8 minutes

## Notes

- Substitute 1 teaspoon ground cinnamon and 1 teaspoon ground ginger if you don't have gingerbread seasoning.
- Some people have had trouble with the dough being too crumbly, a sign of too much flour or too little liquid. Measure carefully, and you may want to add the flour gradually, stopping before it becomes difficult to work in the flour. The dough should be soft and pliable.

*Enjoy!*





# DENISA'S CHRISTMAS BISCUITS



## PREP TIME

15 minutes



## COOKING TIME

10 minutes



## SERVES

fills 3-4 baking trays

*Recipe from: Denisa*

*"V basic but it's good!"*

## Ingredients

### *For the Dough*

- 300g plain flour
- 2 egg yolks
- 200g butter
- 100g icing sugar

### *For the Coating*

- 150g icing sugar
- 1pk of vanilla sugar (optional)
- Jam of your choice

## Instructions

1. Mix the flour, softened butter, sugar, egg yolks and work it into a smooth and pliable dough.
2. Let the dough cool for a few hours. After it has cooled, roll out the dough into a thin sheet and cut out various shapes of Linzer cookies. Place on a baking sheet and bake.
3. If you're sticking 2 together it looks nicer if you cut a hole from the top biscuit (as in the pictures)
4. Bake in a preheated oven for about 10 minutes at 175°C.
5. After the baking dust the tops with the coating ideally while still hot so it sticks
6. Jam the bottoms and stick them together when they cool down.

## Notes

- Substitute 1 teaspoon ground cinnamon and 1 teaspoon ground ginger if you don't have gingerbread seasoning.
- Some people have had trouble with the dough being too crumbly, a sign of too much flour or too little liquid. Measure carefully, and you may want to add the flour gradually, stopping before it becomes difficult to work in the flour. The dough should be soft and pliable.

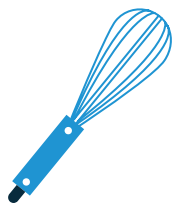
*Enjoy!*







## CASHEW FUDGE (KAJU KATLI)



### PREP TIME

15 minutes



### COOKING TIME

15-30 minutes



### SERVES

approx 20

*Recipe from: Guarav*

*"I adore the Cashew Fudge (Kaju Katli) recipe for its simplicity and its role as an iconic Indian sweet. The smooth, melt-in-your-mouth texture, combined with the rich flavor of cashews and a hint of cardamom, creates an indulgent experience."*

### Ingredients

- 2 cups cashews
- 1 cup sugar
- 1/2 cup water
- 1 tsp butter
- 1/4 tsp cardamom

### Instructions

1. To begin, grind 2 cups of cashews to a fine powder, and sieve the cashew powder to ensure no lumps.
2. In a large pan, combine 1 cup of sugar and 1/2 cup of water. Stir well to dissolve the sugar and boil for 5 minutes until a one-string consistency is attained. Next, add the powdered cashews and mix thoroughly. Stir continuously until the mixture is well combined, forming a smooth paste. Then, add 1 tsp of butter and 1/4 tsp of cardamom powder, mixing them in well. Continue cooking until the mixture turns into a smooth paste and starts to separate slightly from the pan. Be cautious not to overcook, as it might make the fudge hard.
3. Transfer the hot mixture to a parchment paper or a greased flat plate/pan. Gently pat it down or shape it using a spatula into a 1/4 inch thick, somewhat rectangular shape. If the mixture is too sticky or hot, allow it to cool for a minute before shaping it. Alternatively, you can roll it between two parchment papers, at this point, you can knead the mixture a bit to make it smoother before shaping it into a rectangle.
4. Using a knife or pizza cutter, cut the mixture into diamond shapes or shapes of your preference. Let it cool completely before separating it into pieces and storing it. Store the cashew fudge in an airtight container for a few days at room temperature or for several weeks in the refrigerator.

### Notes

- Cashew fudge is a healthier and quintessential sweet for every celebration, beloved by people all over the country as a famous Indian delicacy. The diamond-shaped mithai can be prepared in just 15 minutes, although it takes a few hours to set.

*Enjoy!*







## BOLO REI (KING CAKE)



PREP TIME

40 minutes



COOKING TIME

40 minutes



SERVES

18 slices

*Recipe from: Steve*

*If you like to make homemade cakes, prepare this delicious and traditional king cake for your family on Christmas Day.*

### Ingredients

- 375 g all-purpose flour
- 1 tablespoon baker's yeast
- 75 ml water
- 100 g sugar
- 1 teaspoon ground cinnamon
- Zest of one lemon
- 2 L eggs
- 2 tbsp port wine
- 50 g margarine at room temperature
- 75 g candied fruit
- 75 g nuts
- 1 M egg for brushing
- Candied fruits and nuts for garnish (about 100g)
- 1 tablespoon powdered sugar for garnish

### Instructions

1. In a bowl, pour the flour and baker's yeast and mix with your hands.
2. Add the sugar, cinnamon, lemon zest and mix well. Pour in the water, eggs, port wine, margarine and knead with your hands until it becomes a compact mixture.
3. Place the dough on a table (preferably wooden) sprinkled with flour. Sprinkle the dough with a little more flour and knead it very well until it is fully involved and soft (sprinkle the dough with flour if you think it's necessary).
4. When this process is finished, let the dough rise in a bowl covered with cling film for about 1 hour.
5. Remove the cling film and mix the nuts and candied fruit into the dough.
6. Place the dough back on a floured table. Sprinkle the dough with a little flour and knead it a little more.
7. Place the dough on a baking tray lined with parchment paper and give it a rounded shape with a hole in the middle. Cover with cling film and let the dough rest about 1 hour.
8. Preheat the oven to 180°C.
9. Beat an egg in a bowl. Remove the cling film and brush the dough with the beaten egg. Garnish with candied fruit, nuts and powdered sugar. Bake until golden brown, about 45 minutes.
10. Remove the cake from the oven and allow to cool to room temperature. Sprinkle with a little more powdered sugar and serve.

*Enjoy!*





# CRANBERRY GINGER FIZZ MOCKTAIL



## PREP TIME

5 minutes



## SERVES

1

*Recipe from: Rebekah*

*"FYI this uses Asda Extra Special Non Alcoholic Premium Botanical Drink, but you should be able to get it elsewhere!"*

## Ingredients

- 100g white caster sugar
- 2 slices of fresh ginger
- 50ml Non Alcoholic Botanical Drink
- 100-150ml sparkling water
- Frozen cranberries/redcurrants (optional)
- 100ml water
- Clementine peel
- 25ml Cranberry Juice
- Ice

## Instructions

1. Tip 100g white caster sugar into a saucepan. Add 100ml water, 2 slices of fresh ginger and a strip of clementine peel. Bring to a simmer so the sugar dissolves.
1. Leave the syrup to cool, strain and set aside.
1. Pour 50ml Non Alcoholic Botanical Drink into a tall glass. Add 25ml cranberry juice and 25ml ginger syrup. Stir then add a handful of ice and top with 100-150ml sparkling water.
1. Garnish with 2-3 frozen cranberries or frozen redcurrants if you like.

## Notes

- If you have it, you can use 25ml syrup from a jar of stem ginger instead of making the ginger syrup from scratch.

*Enjoy!*





# THE BEST ESPRESSO MARTINI



## PREP TIME

5 minutes



## SERVES

1

*Recipe from: Meg*

*“The best combination I’ve found for a super tasty espresso martini!”*

## Ingredients

- 50ml Kahlua
- 1 Double Espresso (I use Nespresso’s Scurio but any or decaf can be used)
- 25ml Vanilla Vodka
- Ice

## Make it a Mocktail

- 1 ounce Lyre’s Vodka (non-alcoholic)
- 2 ounces Lyre’s Non-Alcoholic Coffee Spirit
- 1 ½ ounces Espresso Drip
- A few tbsp of coconut milk or cream (optional) for extra creaminess
- ½ teaspoon Vanilla Bean Paste
- 2 teaspoons Maple Syrup (adjust to taste)
- Coffee Beans (to garnish)

## Instructions

1. Prepare espresso and chill in the fridge/ freezer if preparing just beforehand.
2. Add all ingredients to a cocktail shaker.
3. Shake until the cocktail shaker has frosted on the outside.
4. Strain and Pour.
5. Drink and enjoy!

*Enjoy!*







# HOME MADE BAILEYS



## PREP TIME

5 minutes



## SERVES

4

*Recipe from: Meg*

*"This recipe was given to me years ago but I've never had time to try it but it should be good!"*

## Ingredients

- 1 can ( 14 oz) sweetened condensed milk
- 1 cup whisky
- 2 cups single cream
- 1 tsp instant coffee granules
- 2 tbsp chocolate syrup
- 1/2 tsp coconut or almond extract
- 1/2 tsp vanilla extract

## Instructions

1. Blend all ingredients in a blender at high speed for about 30 seconds until smooth in texture. Pour into a tightly sealed bottle.
2. Refrigerate immediately and allow to sit 24 hours before drinking.
3. This mixture can be safely stored and served up to one month if kept in the refrigerator.

## Notes

- When served in a small glass with a couple of ice cubes this should make four servings
- You can also add an extra tsp of coffee granules and vanilla extract for extra taste

*Enjoy!*

