



**Gift a Recipe for
Christmas**

My Christmas Stuffing to go with Turkey



Ingredients

- 3 Cups Sage + Onion mix
- 1/4 pint Boiling water to mix in the sage + onion
- 1 dried Chicken stock cube
- 3 tbs whole Cranberry sauce
- 2 tbs diced red onion
- 6 tbs pork Sausage meat
- 1/4 tsp Black Pepper
- 1/4 cup Turkey juice when cooked

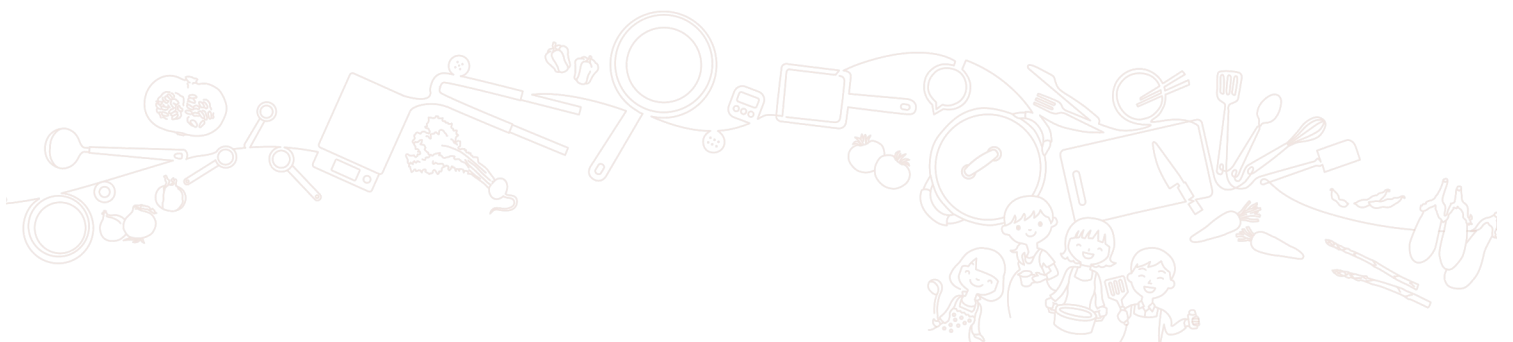


Maureen 😊

Servings: 8 servings
Time: 35-45 minutes

Method

1. Ad the sage + onion stuffing mix to a bowl and pour on the boiling water and mix if it's still dry add a little more but not too moist, as your adding Turkey juices and sausage meat later.
2. Next add the red onion mix in. Next add the dried chicken stock mix in.
3. Add the black pepper and cranberry sauce mix.
4. Add the sausage meat and mix in well. Cover until you have the turkey juices.
5. Add the turkey juice mix in and Grease the oven dish then cover with foil and add to preheated oven 180°C for 30 minutes half way through the time mix it around then put back in the oven.
6. Take off the foil and cook for 10 more minutes so its crisp on top.
7. Serve with your Christmas Dinner. Garnish with 1 tbs Cranberry.



My Turkey with Salad Crisp Baguette 🥰



Ingredients

- 1 Baget sliced right through to make 1 long sandwich
- Some Slices of Turkey
- Some mixed Lettuce
- 1 vine Tomato cut small
- 1 spring Onion diced
- Salt and black pepper
- 1 tbs Cranberry sauce



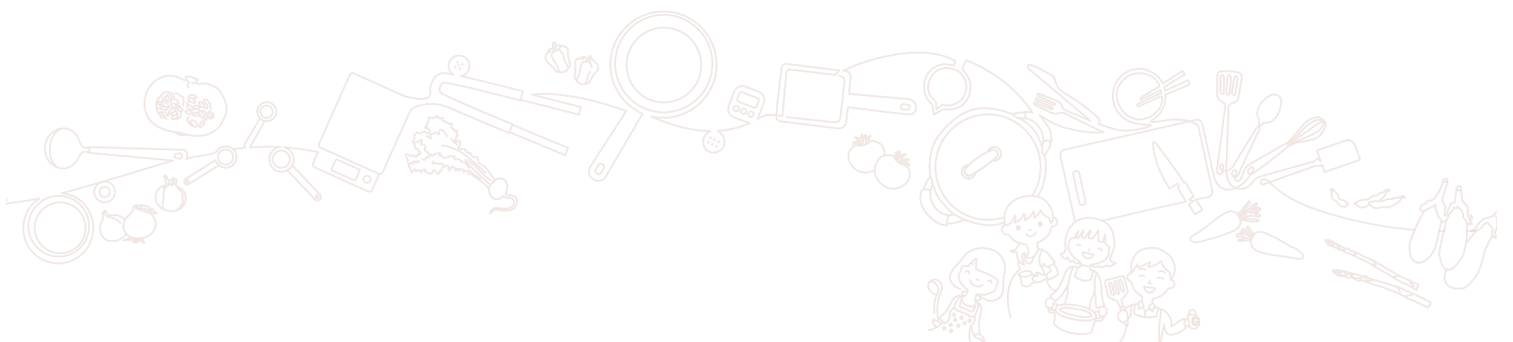
Maureen 😊

Servings: 1 serving

Time: no cook

Method

1. Add the Cranberry sauce to the top half of the baget and butter the bottom half
2. Next add the mixed lettuce and a little fresh spinach
3. Next there tomato and spring onion
4. Last add the Turkey slices add plenty. Add the top
5. Serve cut in half or leave the Baget whole.



My Salmon + Salad with Healthy Wrap. 😊



Ingredients

6 Tbls sliced cooked Smoked Salmon
1 Quinoa +Chia Wrap or any other type of Wrap
1 good handful of Bistro lettuce
Some Black pepper sprinkled on
1 Small Vine Tomatoe chopped
1 level tbls Red Onion diced
1 fish sauce I used a creamy thousand dressing. (Opt)



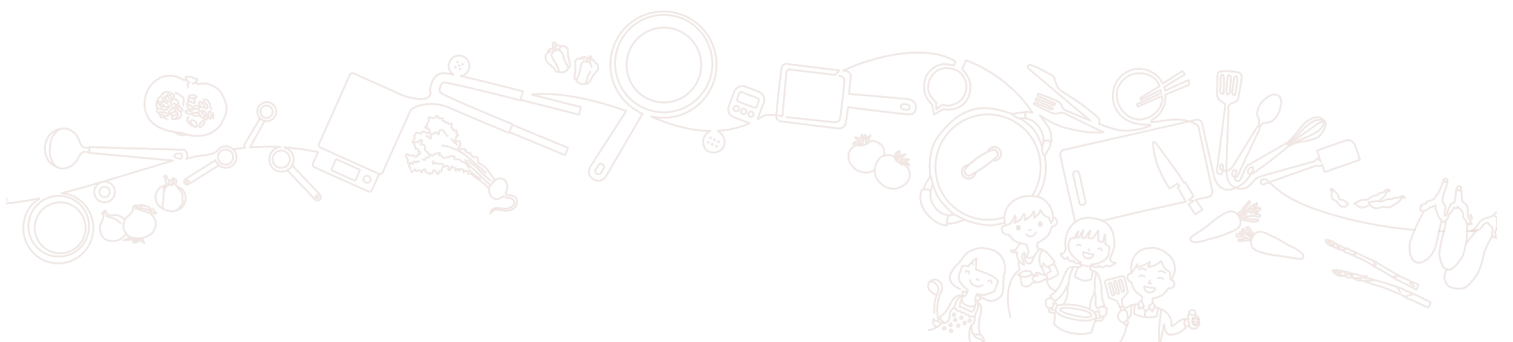
Maureen 😊

Servings: 1 serving

Time: no cook

Method

1. Add the Wrap to a plate and warm in the microwave for 20 seconds on high. It's easier to wrap when warmed.
2. Open out on serving plate
3. Add the Salmon then the Salad, Bistro, tomato, red onion and sauce and Black pepper.
4. Roll it firmly then wrap foil around it so it's easier to hold and eat. Serve and Enjoy.



Gordon Ramsey's Christmas Turkey



Ingredients

- Big Turkey
- 1 Onion
- 1 Lemon
- 3 tbs Butter
- 2 Garlic Cloves crushed
- 1 tsp Rosemary
- 12 Slices Streaky Bacon



Maureen 😊

Servings: 8 servings

Time: 2 + 3/4 hours

Method

1. Peel and add the whole Onion inside the Turkey
2. Next add the whole Lemon unpeeled into the Turkey with the onion.
3. Lift the Skin up off the turkey carefully. Mix the garlic and rosemary in the butter.
4. Lift the skin i used a tbs and push under all the butter mix, pushing across the skin so it goes all under the skin.
5. Add the streaky Bacon across the top so its covered.
6. In a preheated oven 170°C cover the turkey loosely with silver foil and place in the oven. After 2 hours take off the foil turn down the heat to 150°C spoon over the juices on top of the turkey. Then add back to the oven for 3/4 of an hour. Drain off 1/4 cup of the juices to add to your gravy and stuffing.
7. When its cooked leave on a counter top for the same length of time it took to cook. Before carving or taking the bacon crisp off. Gordon Ramsey crushed the bacon into the gravy for extra taste.
8. Serve with your christmas veg and enjoy the moist Turkey.



Mashed swede



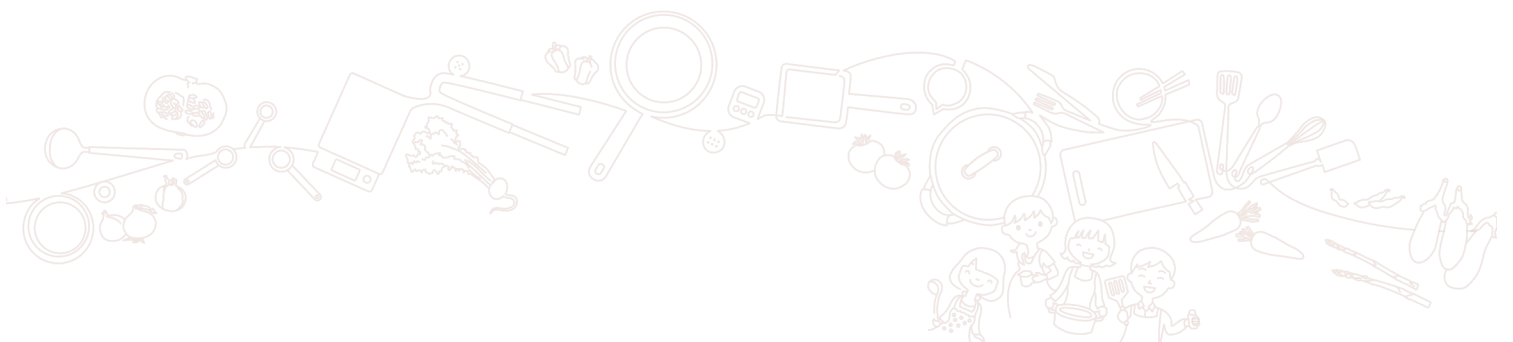
Sonia Duthie

Ingredients

- Swede
- Butter
- Seasoning
- Nutmeg

Method

1. Put swede in a microwaveable bowl with a splash of water. Cover and cook on high for approx 20 to 30 mins depending on the size of the swede.
2. Leave to cool slightly. Peel with a teaspoon and chop into pieces or cut off the top and scoop out. The swede on the board is the cooked one.
3. Mash with salt, pepper and a grating of nutmeg. Add butter or butter alternative if liked.



My leftovers ham and stuffing sandwich



Ingredients

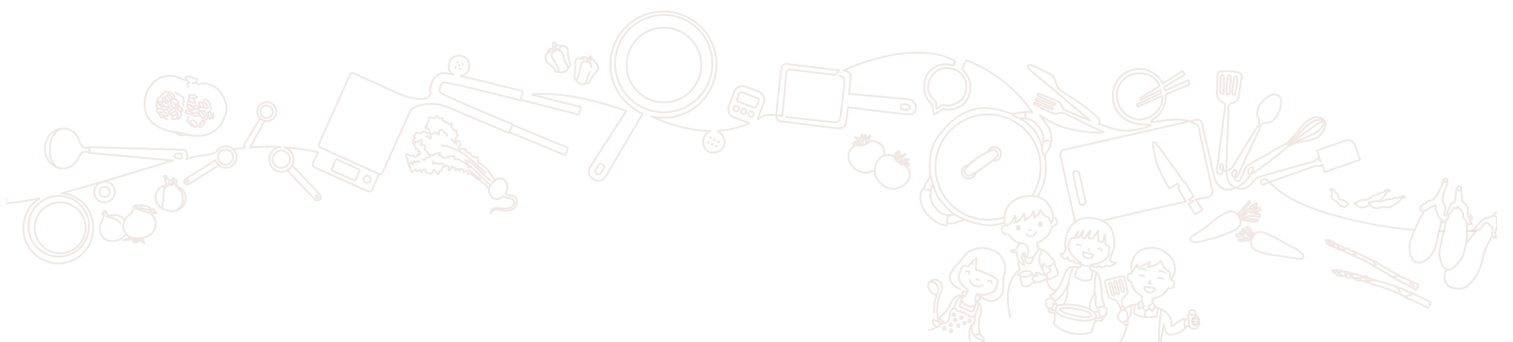
- 4 slices bread buttered
- Mayo on bread
- 1 sliced tomato
- 1 scallion sliced
- 4 slices Christmas sausage
- #Mychristmasstuffing
- 4 slices Christmas ham #Mandysboiledham



mandy

Method

1. Butter bread 4 slices my Christmas sausage stuffing then my boiled ham
2. Add meats stuffing and salad veggies



Mandys Christmas stuffing



mandy

Ingredients

- 2 lb sausage meat
- 1 large onion, chopped and sauted
- 1 tbsp oil
- 50 grams butter
- 2 tbsp each of parsley, thyme and sage finely chopped
- 1 lb fresh breadcrumbs
- 1 large egg beaten
- salt and pepper
- enough butter to coat the loaf tin

Method

1. In a large saute pan add oil and gently soften the chopped onions, then remove and allow to cool.
2. Chop up herbs finely
3. In a large mixing bowl add all the ingredients together and blend well so no breadcrumbs are visible (to ensure the seasoning is correct u can remove a small amount of the mixture -a golf ball size- flatten into a pattie and fry until cooked a couple of minutes each side and taste to see if anything needs adjusting)
4. Place into large buttered loaf tin add sausage mixture cover with foil and bake for 90 minutes until cooked tru in the oven at 200°C/400°F
5. Allow to stand for 15 minutes before removing from loaf tin, slice as needed. 🌲👶❄️❄️



Leftover Turkey & Sprout Asian Style Broth



Sonia

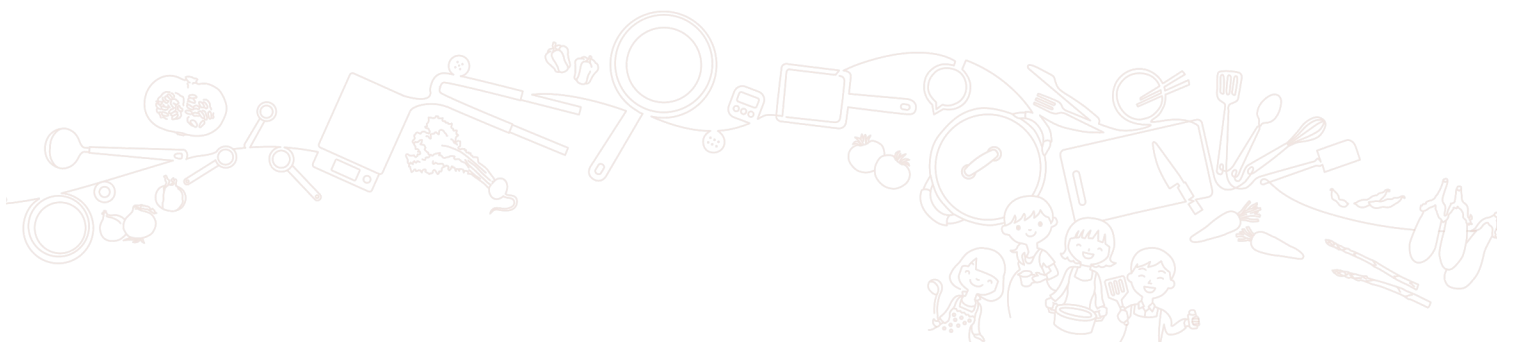
Time: 15 mins

Ingredients

500 mls turkey stock
5 raw Brussels sprouts, shredded
Cabbage leave, shredded (5 or so, I used the head of my sprout stalk)
2 tbsp soy sauce
1 tbsp mirin
2 tsp fish sauce
1 tbsp rice vinegar
2 tsp toasted sesame oil
1 tbsp finely grated ginger
Cooked turkey meat
Chilli flakes and a pinch of salt to finish

Method

1. Heat the sesame oil and gently fry the ginger for a few minutes
2. Add the turkey stock, soy sauce, mirin and vinegar and simmer gently for 5 minutes.
3. Add in your shredded turkey meat, use as much as you like/have. Add the shredded cabbage and sliced sprouts.
4. Simmer until the veg is cooked to your liking then serve with a sprinkling of chilli flakes and a twist of salt.



Ham & cheese rolls in puff pastry



Ingredients

- 200 ml milk
- 3 egg yolk
- 200 g grated cheese for the cream
- 50 g finely grated cheese for topping
- 100 g butter softened
- 50 g flour
- 1 tsp salt
- 4 slices smoked ham cut into small pieces



Eva Jones

Servings: 6-8 servings

Time: 20 minutes

Method

1. In a medium size saucepan heat milk and flour and whisk continuously until thick and smooth. Stir in cheese, ham, salt and 2 of the egg yolks mix over slow heat until cheese has melted. Set aside to cool.
2. In the meantime, roll out your puff pastry and using a pizza cutter or sharp knife cut into long strips about 2 cm wide. Wrap each strip of pastry around slightly oiled Cannoli pastry tube. Brush them with the remaining egg yolk and bake in pre-heated oven 180c until nice and golden (15 minutes).
3. Let it cool before removing them from the tubes. When the cheese cream is cold beat in the softened butter with an electric whisk. You will get a nice creamy consistency. Next get your piping bag and a pair of kitchen scissors. Snip off about 1/2 inch from the pointed end of your pastry bag. Spoon the filling into the bag and fill your pastries with the cheese cream. Tip both end of your rolls in grated cheese. Enjoy.



Oreos and Mint Chip Cheesecake Mousse:



Lubna's Kitchen

Servings: 8 servings

Ingredients

☀ For Base:

13 regular Oreos, finely crushed in a food processor

2 Tbsp butter, melted

☀ For Mousse:

2 Tbsp cold water

1 tsp gelatin powder

1 1/2 cups heavy cream

200 g cream cheese, softened

Green food coloring

1/2 tsp mint extract Or peppermint extract

1 1/2 cups powdered sugar, divided

☀ For Topping:

1 bar good quality semi-sweet chocolate, finely chopped or more to taste

Whipped cream

mint leaves,

mini Oreos and finely chopped chocolate for garnish

Method

1. In a mixing bowl stir together crushed Oreos and butter, divide mixture among 8 small dessert cups and gently press into an even layer.
2. Add water to a small bowl then sprinkle gelatin evenly over top, let rest 5 - 10 minutes.
3. Meanwhile, pour heavy cream into a medium mixing bowl and whip until soft peaks form. Add 1/4 cup of the powdered sugar and whip until stiff peaks form and set aside.
4. Add cream cheese to a separate mixing bowl and mix with electric hand mixer until smooth and fluffy, about 2 minutes. Add remaining 1 1/4 cups powdered sugar and mix until combined.
5. Add in mint and peppermint extract, and food coloring if using and mix until combined, set aside.
6. Heat gelatin mixture in microwave on high power for 30 seconds then remove and whisk 1 minute to ensure it dissolves well.
7. Let cool 3 minutes (not longer or it may start to set) then pour gelatin mixture into cream cheese mixture and immediately blend with hand mixer to combined.
8. Add whipped cream mixture and chopped chocolate to cream cheese mixture and fold just until evenly combined.
9. Pour mixture in batches into a piping bag and pipe mousse over Oreo crust layer (or just spoon it into cups). Chill 3 hours.
10. Serve chilled and if desired (just before serving) pipe sweetened whipped cream over top, garnish with mini Oreos, mint and chopped chocolate.



The pumpkin soup with its seeds toasted



isabel maloum

Servings: 2 servings

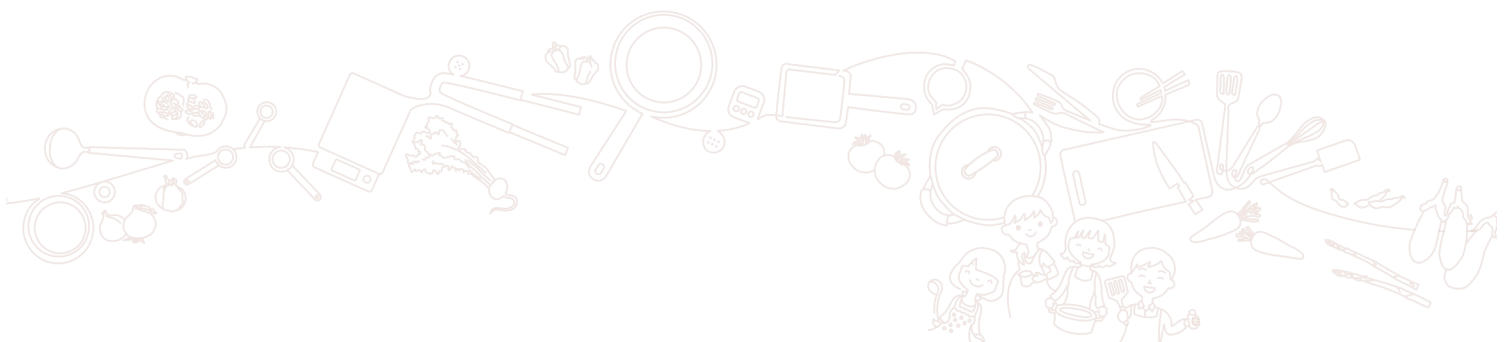
Time: 30 minutes

Ingredients

100 g cubed pumpkin
1 turnip
1 onion
1 liter chicken stock or meat
roasted pumpkin seeds
100 g ricotta or feta or goat cheese
2 cloves garlic
1 bay leaf
1 bouquet Garnished with parsley and coriander
salt
1/2 teaspoon black pepper
teaspoon red pepper
3 tbsp olive oil
1 tablespoon crème fraîche
1/4 teaspoon nutmeg

Method

1. Take a casserole dish and put the olive oil and the chopped onion and the garlic and the bay leaf and put it on the fire and let it brown for a few minutes then add the pumpkin cubes and the bouquets garnished then add the stock of chicken or meat and cook for 15 minutes then add the cheese and mix everything with a blender.
2. Add a little nutmeg and toasted pumpkin seeds a pinch of red pepper a tablespoon of liquid cream.
3. Serve it with brioche bread brush with toasted butter, the touch of slightly sweet brioche will bring a savory taste to the pumpkin soup.



Classic Meat Gravy



Ingredients

The fat and juices from a roast meat
1 tbsp plain flour
leaves Fresh herbs such as fresh rosemary
and bay
400-500 ml meat stock



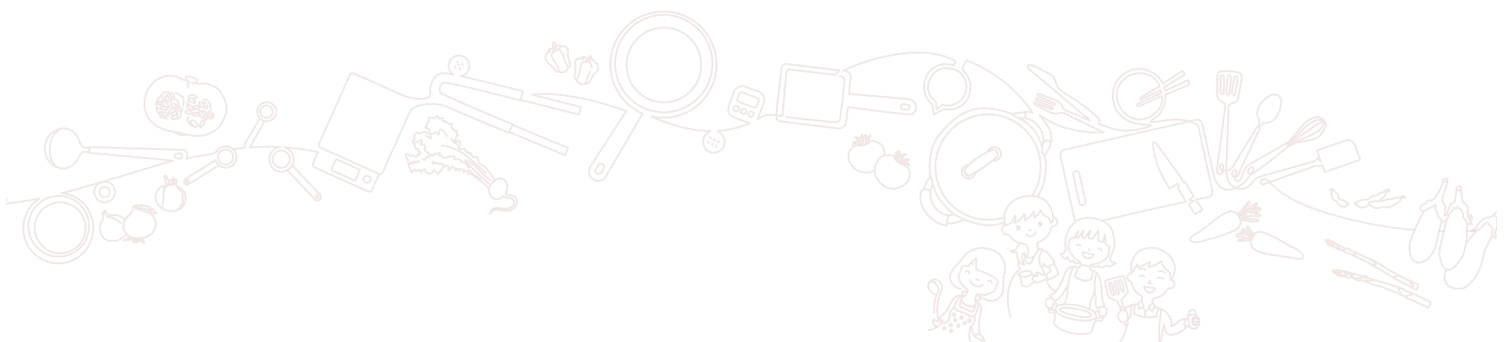
Irum Zaidi Home Cooking

Servings: 6 servings

Time: 10min

Method

1. Set a roasted joint of meat aside. Pour the fat and juices from the roasting tin into a jug and allow to settle and separate, then spoon 2 tbsp of the fat back into the roasting tin.
2. Discard the remaining fat, so that you are left with just the pan juices. Add plain flour and herbs to the roasting tin.
3. Use a wooden spoon to briskly mix it with the fat over a medium heat for a few minutes until you have a smooth brown paste, then stir in the pan juices.
4. Gradually add meat stock, stirring for 3-4 minutes until thickened.
5. Season, pour in the juices from the resting meat, then strain through a sieve into a jug and serve hot.



Christmas Turkey Crown With Clementines & Rosemary



Ingredients

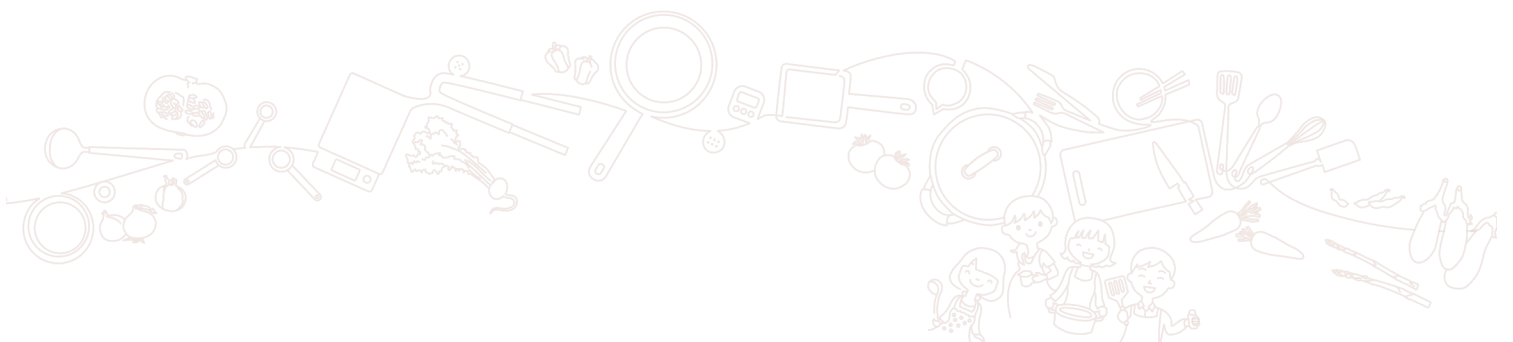
Turkey crown
3 clementines
5 stalks rosemary
80 mls water
Olive oil
Salt and pepper



Sonia

Method

1. Rub a few tbsp of oil over the turkey. Season with salt and pepper.
2. Add the clementines around the base of the tray and put the herbs on top. Add the water.
3. Seal the whole tray with foil. Calculate your roasting time based on the weight of your turkey. Cover with foil and roast for the required time. Take the foil off and cook a further 15- 20 mins to brown the skin.



Peanut butter cookies



Ingredients

- 3 cups flour
- 2 large eggs
- 1 1/2 cup crunchy peanut
- 2/3 cup brown sugar
- 1 cup butter
- 1 tsp vanilla
- 1 tsp baking powder
- 1 1/2 tsp soda bicarbonate
- 1/2 tsp salt



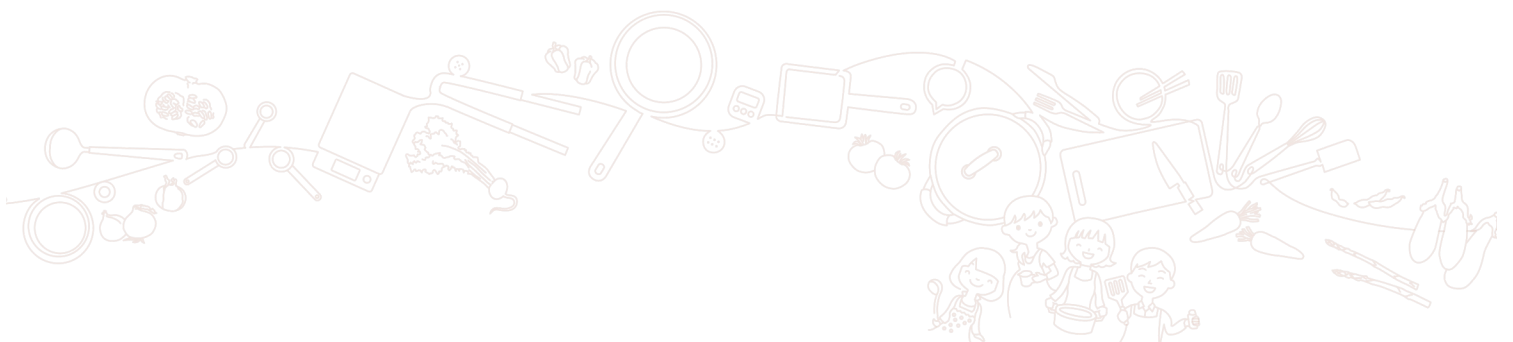
Bianca Mwale

Servings: 12 servings

Time: 1 hr 30 min

Method

1. Cream butter, peanut butter and sugar until fully incorporated
2. Lightly beat the eggs separately then beat them into the creamed mixture, a little at a time. Add in the vanilla and stir
3. Sift dry ingredients together and stir them into the creamed mixture. Your dough should not be runny otherwise it spreads too much in the oven and burns quickly
4. Refrigerate cookie dough for an hour, covered in cling firm. Fridge time helps with the shaping of the cookies in the next step
5. Preheat oven to 180°C and line a cookie sheet with baking paper
6. Roll teaspoon fulls of dough between your palms into balls, and place them on cookie sheets. Flatten each ball by making a crisscross pattern with the back of a fork
7. Bake cookies for 10minutes or until they start to brown
8. Enjoy with a glass of warm milk!



My pineapple + Almond Roulè with Smoked Salmon on cracker #Snack



Ingredients

Spread the soft cheese on the crackers
Cut off enough salmon for each cracker
And a slice of cucumber on each on top



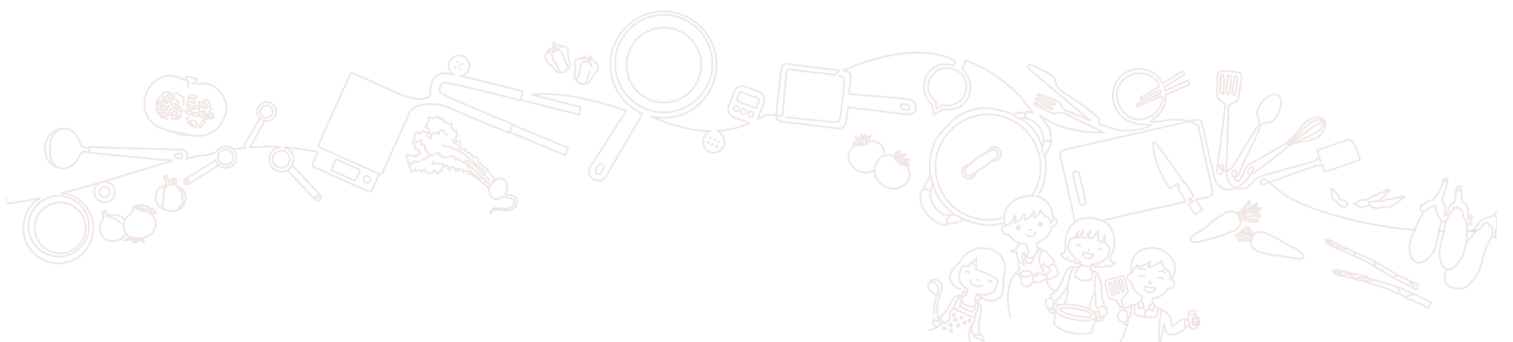
Maureen 😊

Servings: 2 servings

Time: no cook

Method

1. Spread the Roulè on the cracker
2. Next the Salmon then the Cucumber on top. Lastly some Black cracked pepper Enjoy!



Christmas tree salad with green broccoli



isabel maloum

Servings: 2 servings

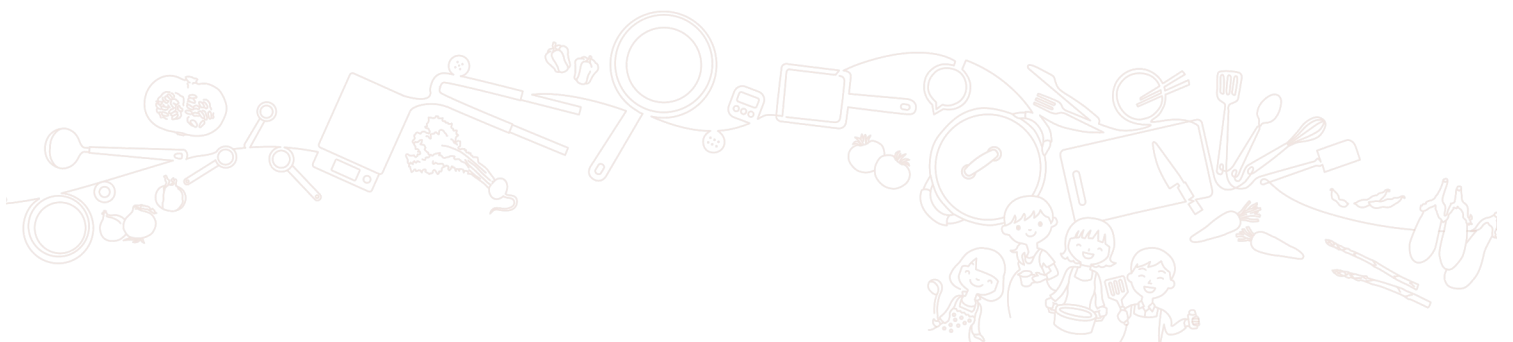
Time: 20minutes

Ingredients

1 head green broccoli
tomato
1 egg
1 carrot
vinaigrette
2 tablespoon oil olive
1 tablespoon lemon juice a pinch of salt
pinch black pepper
1/4 teaspoon mustard
1 grated of egg yolk
pinch garlic powder or half a clove of
chopped garlic
1/2 teaspoon chopped parsley
lemon

Method

1. Cut the broccoli into small florets and peel the small florets from the bottom and wash them well and steam with a little salt and half a lemon in water for 10 to 15 minutes.
2. After removing it from the heat it is still hot, season it with vinegar sauce to soak it and let it cool in the refrigerator for at least half an hour.
3. Take a flat plate and form a Christmas tree and put the diced tomatoes and grated hard-boiled egg white and small carrot sticks like a tree stalk and a lemon slice like a star.
4. Serve cold or lukewarm.



Champagne goose liver pate



Ingredients

300 g goose liver trimmed of fat and membranes
2 tbsp goose fat
1/2 red onion
2 garlic cloves crushed
3 tbsp champagne
salt and pepper to taste
freshly baked baguettes, sliced



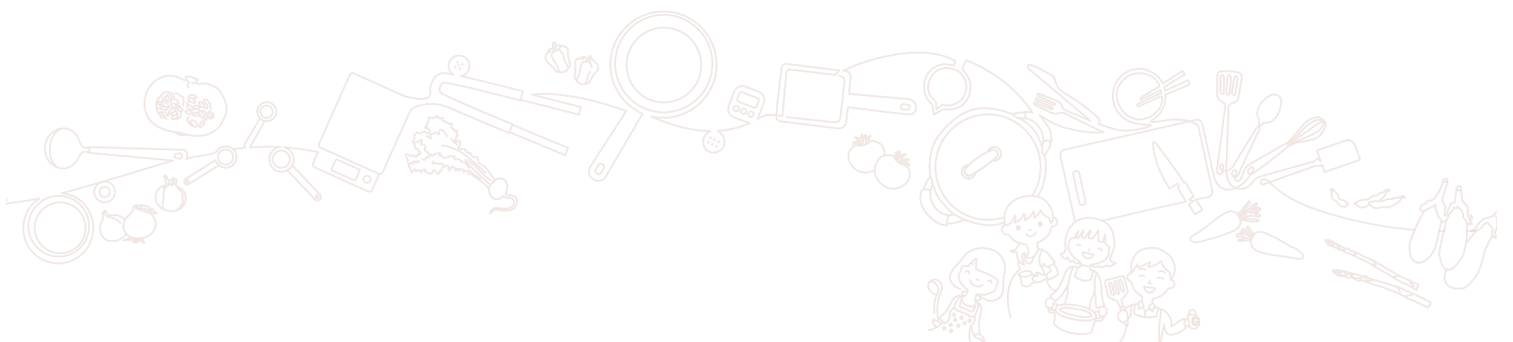
Eva Jones

Servings: 4 servings

Time: 15 minutes

Method

1. Fry the chopped onion until translucent, add the crushed garlic and liver that was cut into small pieces. Stir gently for a minute, then pour yourself a glass of champagne and add 3-4 tbsp to the liver. (You need to drink the rest, it's nice with orange juice.). Cover and simmer for about 10 minutes or until soft.
2. Put all of that in a blender sprinkle with salt and pepper and puree it until smooth, or coarse if you prefer. You can add a little cream at the end of blending. Spoon the mixture into ramekins or dish and smooth the surface. Refrigerate for at least 1 hour or until the pate just firms up. Great for starters or even for breakfast. Enjoy.



Salmon roll with white cheese and aromatic herbs 🤤🤤👍👍



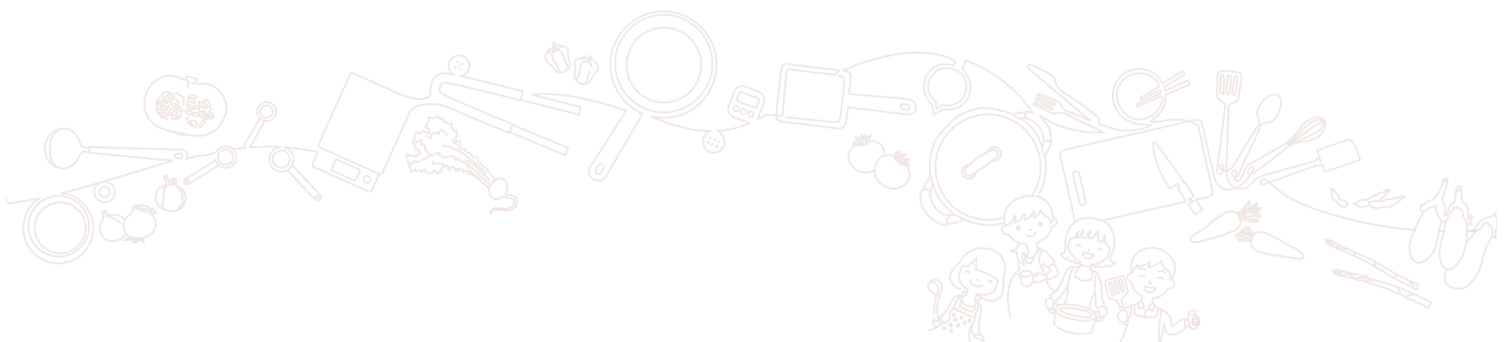
isabel maloum

Ingredients

2 slices salmon
100 g white cheese
pinch thyme
pinch black pepper
pinch chive
pinch the neth
pinch garlic powder
teaspoon oil olive
tablespoon lemon juice
pinch zest lemon
salt
lemon of garnish and Presley

Method

1. Marinate the salmon with salt and black pepper and lemon juice and zest and olive oil and let cool.
2. Prepare the cheese mixture and the aromatic herbs; dill and thyme and chives, pepper, garlic powder, and leave aside.
3. Place thin slices of salmon on cellophane paper.
4. Stuffed them with cheese flavored with herbs and roll to form a sausage and tighten the cellophane well and refrigerate for 1 hour.
5. Cut slices and serve them with a green salad



Honey glazed roast goose



Ingredients

4 1/2 kg whole goose
2 tbsp fresh or dried sage,
2 tbsp parsley
2 tbsp thyme
2 tbsp chinese 5 spice
2 lemons
4 gloves of garlic
3 tbsp honey
salt and pepper



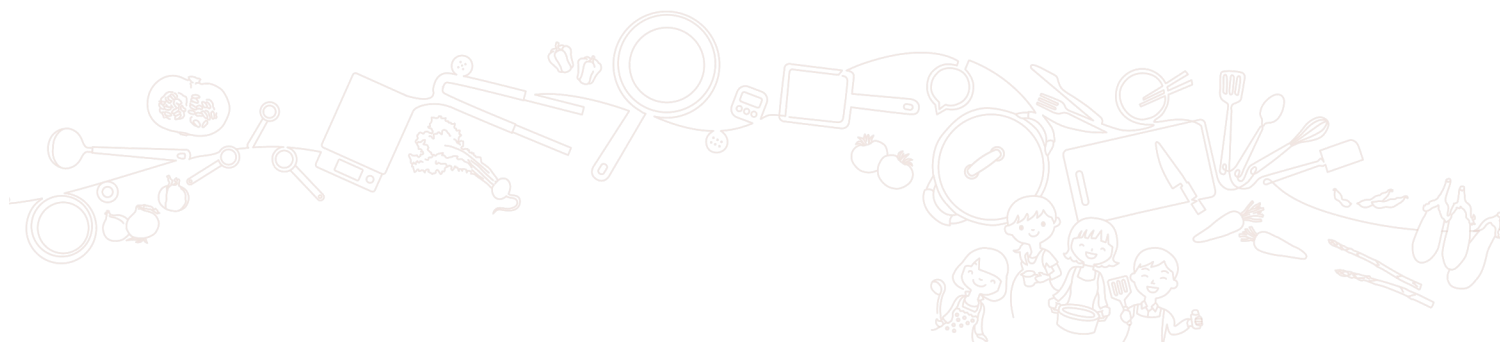
Eva Jones

Servings: 6 servings

Time: 2 1/2 hours

Method

1. Remove excess fat from the goose, parson's nose also. Using a sharp knife, lightly score the breast and leg skin in a criss-cross try not to cut the meat, just the skin. Rub the goose with lemon juice. Mix all the herbs and rub skin and place lemons and garlic inside the cavity. Roast on a wire rack for 10 mins at 240C/fan 220C/gas 9. Glaze it with honey and cover. Reduce the heat to 190C/fan 170C/gas 5. cook for 30 mins per kg. Let it rest covered for 30 minutes before carving. Enjoy



Decorating Your Christmas Cake 🎅 🧑‍🎄



Sonia

Ingredients

Marzipan
White fondant icing
Icing sugar
Apricot jam

Method

1. Heat a few tablespoons of the jam up on the hob and brush it over your cake. This is what will stick the marzipan to the cake.
2. Lightly dish your worktop with icing sugar and roll out the marzipan until it is about half a cm thick. Use your rolling pin to drape it over the cake.
3. Smooth down the edges and push any air bubbles down and out. Ideally leave the cake to air dry overnight, cover with a tea towel or loose sheet of clingfilm.
4. Brush more apricot jam over the marzipan. Then roll out your fondant same way as you did the marzipan. Drape the fondant over the cake and again smooth down any air bubbles.
5. Decorate as you like. We made snowmen and stars out of off cuts from the fondant. And used cake pens to decorate. Done! 🎅



Banana and cheese quesadilla 🍌



Ingredients

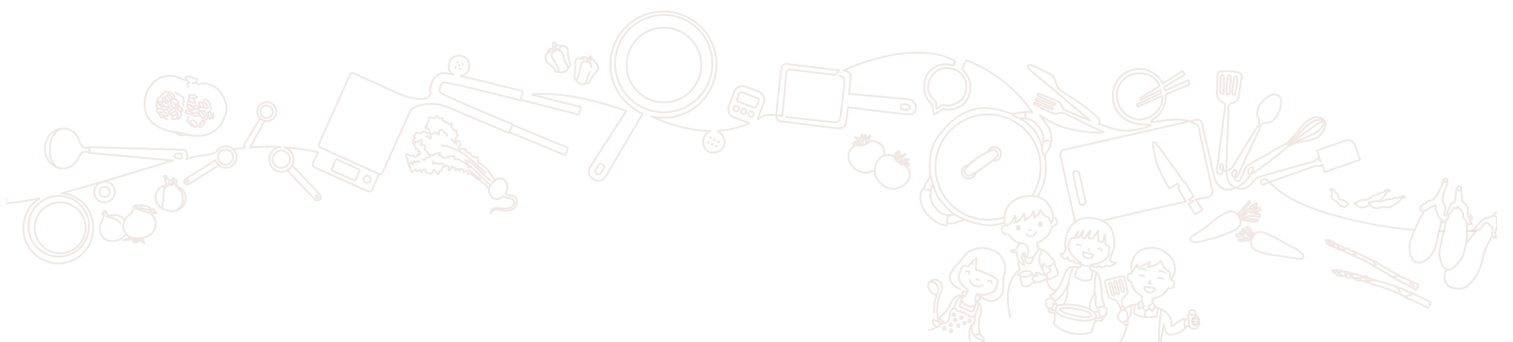
- 2 banana, sliced
- Some grated cheese
- 3-4 Tortilla wraps



Yui Miles

Method

1. Lay one tortilla on a medium heat non stick pan, add some sliced banana and cheese and lay another tortilla wrap on top.
2. Turn it over once the bottom side is crisp up. Take it out and cut to portion. You can also stack them up and sprinkle with some icing sugar too.



Big piggies in blankets



Ingredients

Your favourite sausages
Bacon
sticks Kebab

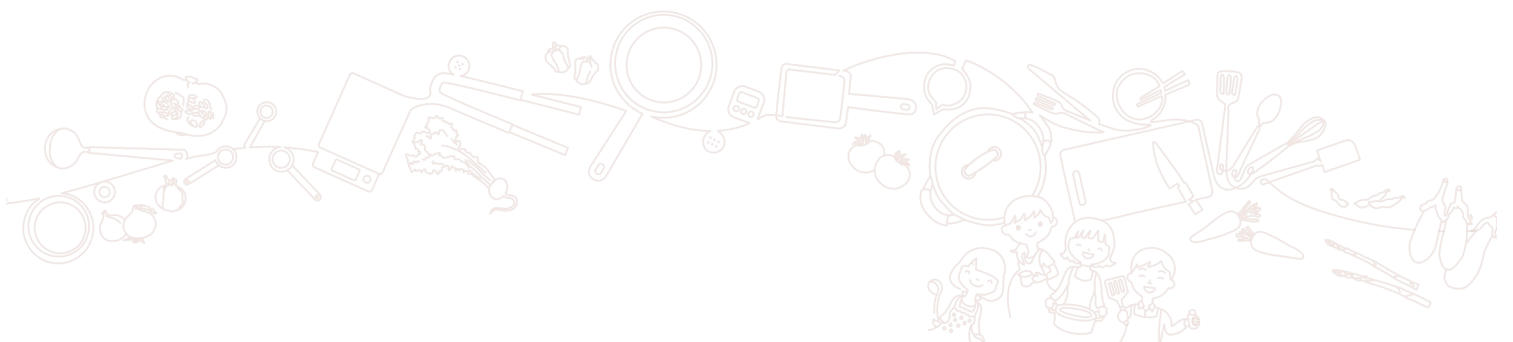


Miss Fluffy's Cooking

Time: 40 mins

Method

1. Preheat oven to 180. Soak sticks in water for a few minutes. Feed sticks through the sausages. Wrap in bacon
2. Put on parchment paper on a baking tray and pop in the oven for about 25-30 mins



Chicken



Culinary art 2021

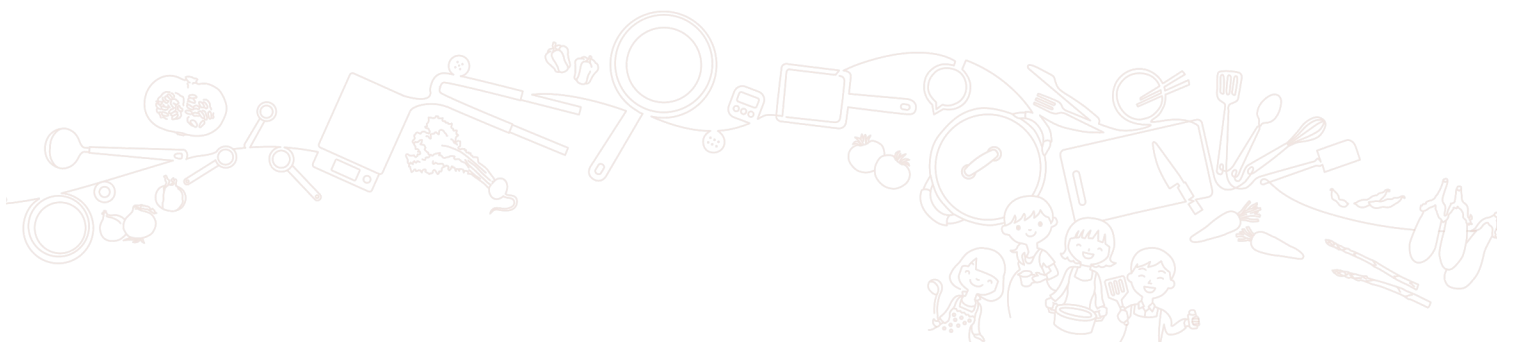
Time: 20 mins

Ingredients

- 400 g white meat
- 1 pince of salt
- 1 pince of black pepper
- 1 spoon 🍋 lemon
- 2 liter oil
- 2 spoon White vinegar

Method

1. Clean y'r meat with water and white vinegar add salt and black pepper
2. Then In y'r deep fryer pour out oil put y'r meat after a time specific
3. Finally can you serve with 🍋 lemon



Puff tofu tikka masala



Yui Miles

Servings: 2-3 people

Time: 40 min

Ingredients

- 1 pack puff tofu (about 35 of them in one bag), cut in half
- 1 tbsp Masala blend
- Pinch salt and pepper
- sauce
- 2 tablespoons vegetable oil
- 2 tbsp minced garlic
- 1 large onion, finely chopped or minced
- 3 tbsp masala blend
- 2 tsp ground turmeric
- 1 tbsp tomato puree
- 1 tin tomato
- 2-3 green chilli
- 1 cup water
- 1 cup yogurt or double cream
- 1/4 cup fresh coriander, for garnish

Masala blend

- 1 tsp each ; Chilli powder, ground coriander powder, garam masala, cumin powder, garlic powder and turmeric powder

Method

1. Combine puff tofu with masala blend, salt and pepper and leave it marinate for about 10-15 min.
2. Fry your puff tofu both side for 5 min until crispy from outside but soft in the middle. Take them out on a plate.
3. To make the sauce: Heat the oil in a large pot over medium heat, then sauté the onions, ginger, and garlic until tender. Add masala spices and stir constantly for about 30 seconds, until the spices are fragrant. Stir in the tomato puree, tomato sauce, green chilli and water, then bring to a boil and cook for about 5 minutes. Pour some yogurt or double cream in.
4. Add crispy puff tofu to the sauce mix, cooking for another 2-3 minutes. Add some more yogurt or cream if prefer. Garnish with coriander and serve over saffron rice, pickled spicy vegetables and naan bread.



Sweet potato and mushroom fishcake, served with quinoa, mixed veggies and home made tartar sauce



Eva Jones

Servings: 4 servings

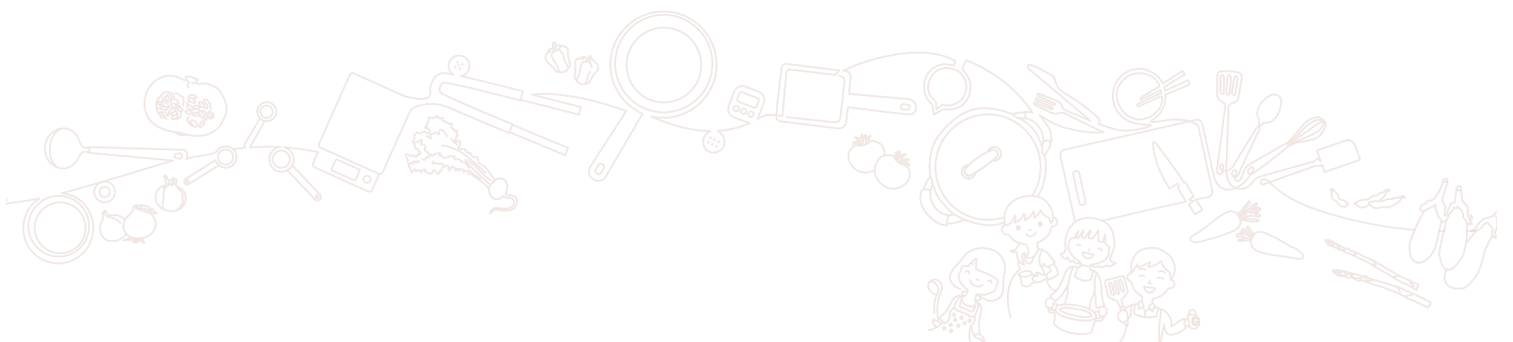
Time: 30 minutes

Ingredients

- 400 g sweet potatoes, peeled and cut into chunks
- 1 handful mushroom chopped to small pieces
- 380 g cod fillets
- 20 g butter
- 1 tsp coriander
- 1 tsp chilly flake (optional)
- 1 tsp smoked paprika
- 1 tsp Italian herb mix
- salt & pepper
- 350 g flour
- 1 egg
- 150 g breadcrumbs
- 3 tbsp olive oil

Method

1. We start with cooking the potatoes in boiling salted water until soft. Poach the cod fillets in enough water to just about cover the fillets. simmer until cooked through and flaky.(About 8 minutes).
2. Once the potatoes are cooked remove from heat and let it cool slightly. Mix in the butter, coriander and all other seasoning, mashing with a fork until light and fluffy.
3. When the cod has cooked through, remove from the pan and allow to cool a little. Flake into the mash add the mushroom and mix until evenly distributed.
4. With floured hands, shape the fish cake mixture into 8 even-sized patties and set aside. Prepare 3 separate dishes 1 for flour, one for beaten egg and one for the breadcrumbs. Coat the fish cakes in each
5. first in the flour, then the egg, then the breadcrumbs. Arrange the coated fishcakes on a oiled baking tray and chill for 40 minutes.
6. Preheat the oven to 200°C, brush over each cake with olive oil until generously coated, then bake in the oven for 25 -30 minutes, or until cooked through an golden crispy on top. Serve with salad as a starter, or with quinoa & mixed vegetables for a light main course. Enjoy



Crispy Seed & Almond Crackers



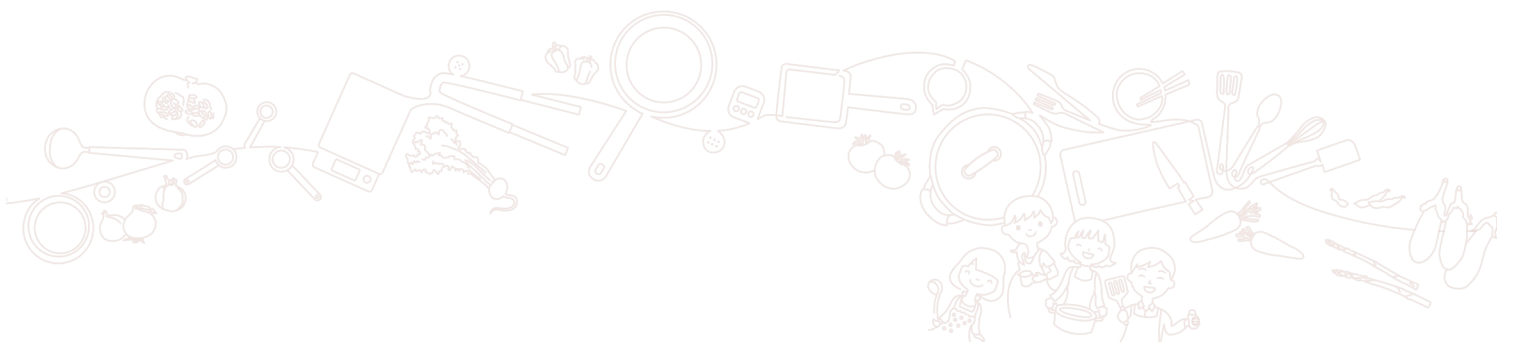
Sonia

Ingredients

- 1 cup mixed milled seeds (pumpkin, flax and sunflower)
- 1/2 cup ground almonds
- 1/2 tsp salt
- 1 cup water

Method

1. Mix together the ingredients in a bowl and leave it to sit for half an hour to let the seeds absorb the water.
2. Roll the mix out between two sheets of parchment paper (it is sticky so you need to paper to roll it thinly).
3. Bake in the oven for 20-40 minutes at 180 C. After half an hour, carefully turn the sheet of seed dough over and finish for another 10 minutes. You are looking to completely dry the dough out without it burning or over browning.
4. Allow to cook then snap into rustic shaped crackers. Perfect for pate!!



Momo Snow Balls



Ingredients

Main Ingredients

250 g ghee - room temperature
200 g full cream milk powder
300 g plain flour
1/2 tsp salt

Coating

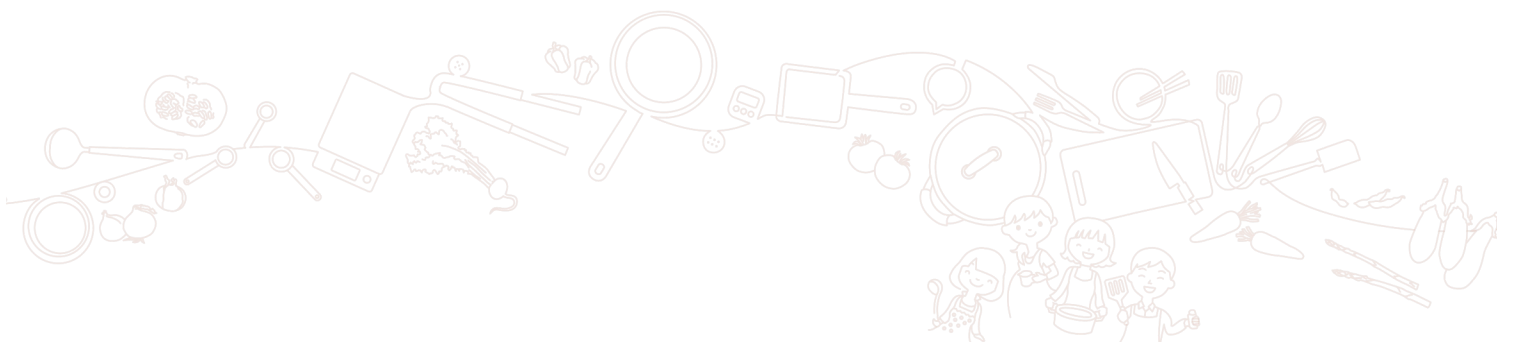
As needed - icing sugar
(Or powder sugar)



Pinkblanket's Tiny Kitchen

Method

1. Place ghee in a mixing bowl. Sift in full cream milk powder, plain flour and salt. Mix well using a spoon until it resembles damp crumbs.
2. Start kneading to form a lump of dough. Take a small portion and squeeze to form a ball.
3. Do the same with the rest with the dough. Preheat oven to 150°C. Bake for 15 minutes. Leave to cool completely before coating with icing sugar.
4. Notes: For no-bake cookies, melt the ghee and the flour has to be roasted in a pan over medium low heat until it feels light and turns lightly brown. Then follow the same steps in recipe. The only different is that, oven is not needed if the flour is well roasted (cooked). Roll into small balls before coating them with icing sugar.



German Cookies



Ingredients

250 g unsalted butter
80 g icing sugar
250 g potato starch
100 g plain flour
60 g milk powder



Pinkblanket's Tiny Kitchen

Method

1. Cream butter and icing sugar. Combine and sift potato starch, plain flour and milk powder into creamed butter in batches. Mix until a soft dough is formed. Divide dough into 3 parts and add any preferred food colouring to each. Knead again. Take small amount of the dough and roll into small balls. Use fork to make a straight dented pattern.
2. Bake at 150°C - 160°C for 15 minutes or until the base tlighturnstly brown. Leave to cool completely before storing.
3. Simply basic.



Asian style grilled Brussel Sprouts



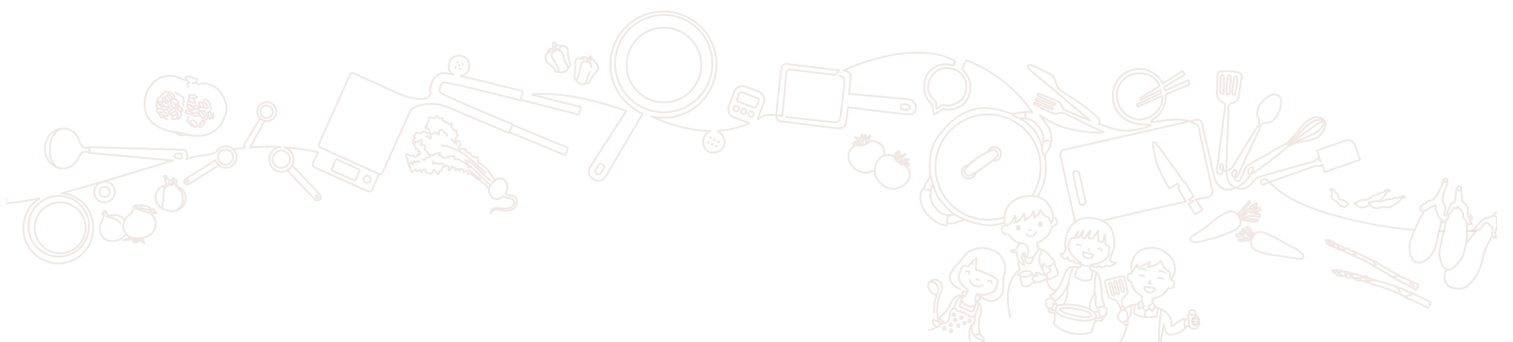
Yui Miles

Ingredients

2-3 handful Brussel Sprouts, peeled and cut in half
1 pack chopped bacon
1/2 red onion, sliced
1 tsp Chinese five spice
1 tsp soysauce
1 tbsp honey
1 tbsp balsamic vinegar glaze
1 tbsp sriracha sauce
1 big red chilli, thin sliced
Pinch salt and pepper

Method

1. Pan fry bacon on a non stick pan.
2. Once bacon started to cook and crispy from the outside, add brussel sprouts, quick toss and stir them well.
3. Add some red onion and quick stir. Add sauces and mix well for another 2-3 mins.
4. Pop it in the oven for another 5-6 min before serve.



Sparkling Marshmallows



Ingredients

- 2 large Egg white
- 9 leaves gelatine
- 470 g white caster sugar
- 1 tbsp liquid glucose
- 1 vanilla pod
- 1 1/2 tsp orange flavouring
- 70 g icing sugar
- 2 1/2 tbsp cornflour
- Edible glitter (optional)
- 1 tbsp Sunflower oil



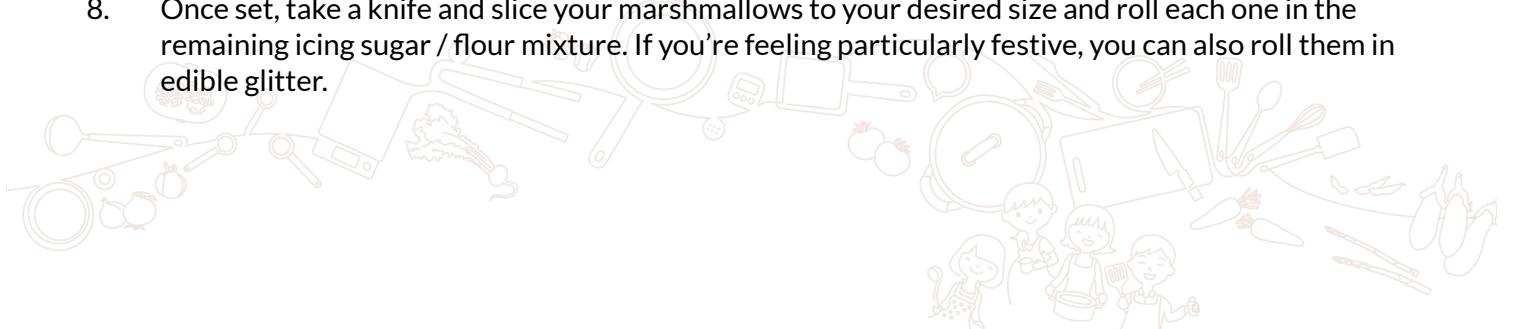
Kate Carless

**Servings: 80-100 bite sized
mallows**

**Time: 20 mins plus min 2 hrs
setting time**

Method

1. Beat the egg whites in a bowl with electric beaters until soft peaks form (you should be able to tip the bowl upside down without the mixture slipping)
2. Leave the gelatine to soak and soften in 150 ml cold water
3. Put the sugar, glucose and 200ml of water in a pan and cook over a medium/high heat until the mixture reaches 130 degrees (don't let the mixture bubble over the sides). Remove from the heat and stir in the gelatine. Mix until it's dissolved.
4. Give the egg whites another quick beat to ensure they form stiff peaks. Then slowly add the sugar syrup. Keep beating as you go until everything is combined and the mixture is smooth. Slice open the vanilla pod, scrape out the seeds and add them to the mixture. Then add the orange flavouring. Continue beating the mixture for 8-10 minutes until thick.
5. Line a deep baking tray with cling film. Oil the cling film all over. Mix the icing sugar and cornflour together and sieve as much as you need to cover the tray (you'll need the remaining mix later)
6. Now pour the marshmallow mix into the baking tray and spread evenly. You can make them as thick or thin as you like. Mine were around 3cms thick.
7. Leave the mixture in a cool dry place to set for at least two hours. I left mine overnight loosely covered in baking paper.
8. Once set, take a knife and slice your marshmallows to your desired size and roll each one in the remaining icing sugar / flour mixture. If you're feeling particularly festive, you can also roll them in edible glitter.



Mini gingerbread people



Ingredients

175 g dark muscovado sugar
85 g golden syrup
100 g salted butter
350 g plain flour (plus extra for dusting)
1 tsp bicarbonate soda
1 tbsp ground ginger
1 tsp ground cinnamon
1 egg
Icing pens



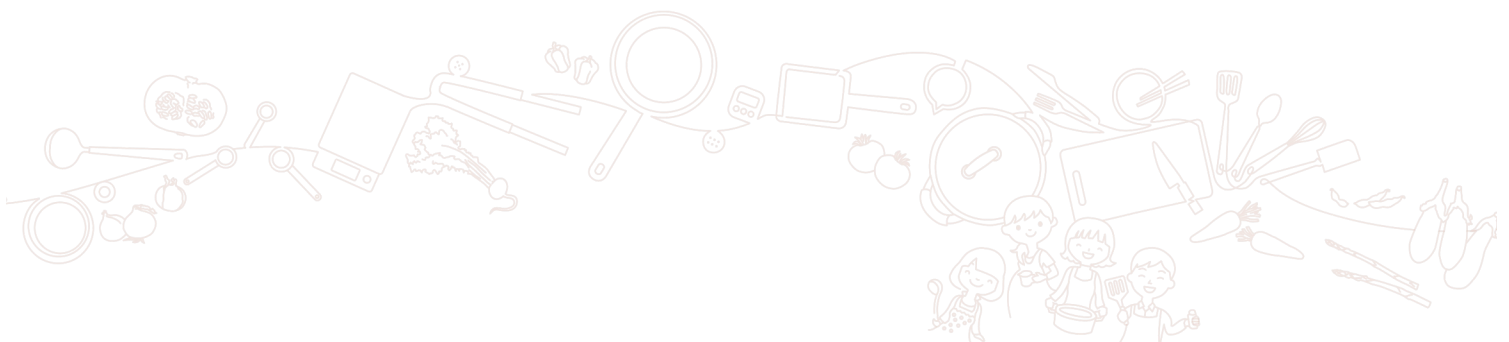
Kate Carless

Servings: Makes 60-70 mini people

Time: 10 min prep/ 10 min cook / 30 min chill

Method

1. Put the sugar, syrup and butter in a pan. Melt over a medium heat and bubble for 2 min. Remove from the heat and set aside to cool.
2. Mix the flour, bicarbonate soda, ginger and cinnamon in a bowl. Add the cooled sugar mixture and the egg. Stir into the flour and form a dough. Knead for 2-3 minutes and then wrap in cling film and chill for 30 mins or more.
3. Preheat the oven to 180 degrees. Roll out the dough to a 3mm thickness. Then use a cookie cutter to cut out your gingerbread. I decided to use a mini cutter (5cm x 4cm) to get bite size biscuits but you could use any shape or size. This picture below shows the scale.
4. Line a large baking tray with baking paper and place your gingerbread people on it. The dough will expand when cooking so be sure to leave a good gap between each one. You'll have to cook multiple batches.
5. If making small people, bake in the oven for 5-6 minutes. For larger people, bake for 8-9 minutes. You want them to bake until golden. Be careful not to burn them - they can turn very quickly.
6. Once cooked, remove from the tray from the oven and transfer the gingerbread to a cooling rack. Once cool, decorate and enjoy!



Stained Glass Cookies:



Lubna's Kitchen

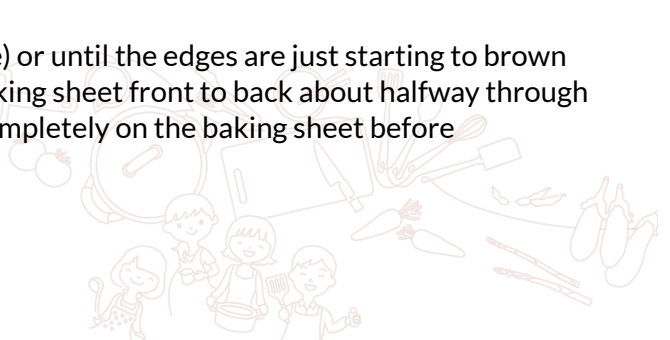
Ingredients

☀️ Stained Glass Cookies:

- 1 & 1/2 cup all purpose flour
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, at room temperature
- 1/2 cup (100 grams) granulated white sugar
- 3/4 tsp pure vanilla extract
- 1 large egg at room temperature
- 1/2 cup hard candy (crushed or whole)

Method

1. Stained Glass Cookies:
2. In a bowl, whisk the flour with the baking powder and salt.
3. In the bowl beat the butter until smooth. Add the sugar and vanilla extract and beat until light and fluffy. Scrape down the sides and bottom of your bowl as needed. Add the egg and beat until combined. Add the flour mixture and beat until you have a smooth dough.
4. Divide the dough in half and then roll each half between two sheets of parchment or wax paper until it is about 1/8 - 1/4 inch thick. As you roll, periodically check the top and bottom sheets of parchment and smooth out any wrinkles. Place the dough on a baking sheet (along with the parchment paper) and place in the refrigerator until firm (about 30-60 minutes).
5. Meanwhile, preheat your oven to 180°C / 350°F and place the oven rack in the center of the oven.
6. Once chilled, remove one half of the dough from the refrigerator and peel off the top piece of parchment paper. Using a 3 inch (7 cm) Heart ❤️ shaped cookie cutter, cut out the cookies.
7. Place the cookies on a baking sheet, lined with parchment paper, spacing the cookies about 3 inches (7.5 cm) apart. Then use a smaller Heart ❤️ shaped cookie cutter to cut out the centers of the cookies. (Gather up the scraps and again, roll out the dough, chill, and then cut out the cookies.)
8. Separate the hard candies by color. Unwrap and place each color of candy Fill the entire cut out of each cookie, (See in pics).
9. Bake cookies for about 10 minutes (depending on size) or until the edges are just starting to brown and the candy has completely melted. Rotate your baking sheet front to back about halfway through baking. Remove from oven and let the cookies cool completely on the baking sheet before transferring to a wire rack.
10. ✔️ Especially made for Christmas 😊😍🎄



Chocolate cake



Ingredients

- 100 g 🥜 peanut
- 20 g Nutella
- 100 chocolate powder or Nesquik
- 50 g bonbon ❤️ heart
- 100 g halva turque
- 1 tablet of chocolate "maruja"
- 100 g heavy Cream
- 100 g apricot jelly
- 50 g a white seed

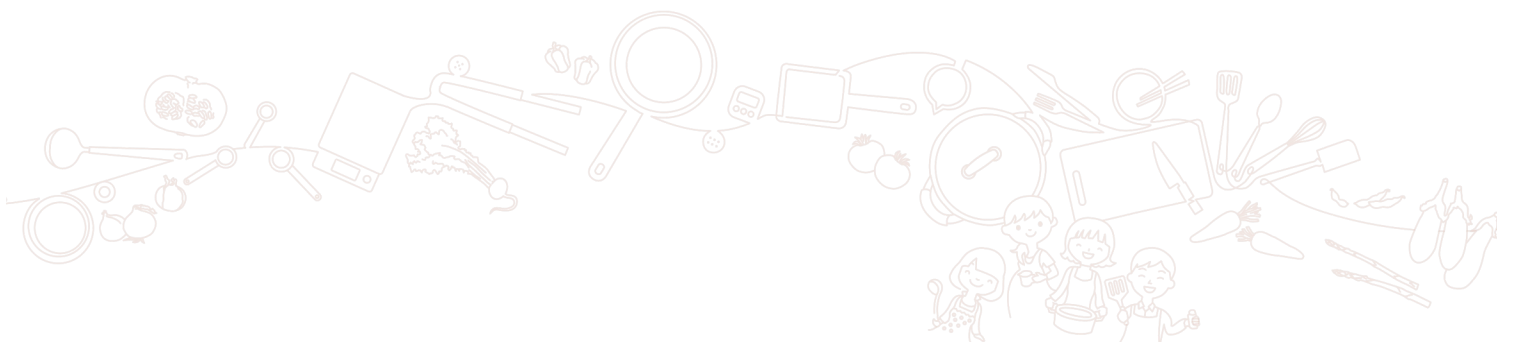


Culinary art 2021

Servings: 4 servings

Method

1. In y'r robot put a peanut then put a powder in y'r bowel next add "halva turque or tahina"add a jelly and Nutella cream mixed all this ingredients
2. Form balls
3. Prepare y'r icing chocolate:
4. Put your chocolate in a micro wave just 2 minutes then add heaving cream
5. Then cover y'r balls with this icing and with chocolate powder,white seed,peanut,candy...can you choosing any models
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
12. And happy Christmas & happy new year



Mimosa egg salad made with vegetables, tuna.



isabel maloum

Servings: 2 servings

Time: 20minutes

Ingredients

50 g green beans cut into small cubes steamed

1 carrot cut into small cubes steamed
cubes tomato cut small

tablespoon mayonnaise

tablespoon cottage cheese

vinaigrette :tablespoon of lemon juice

tablespoon orange juice

salt pinch of black pepper and thyme

pinch garlic powder

a few of lettuce leaves

50 g green olives

50 g steamed rice

can tuna

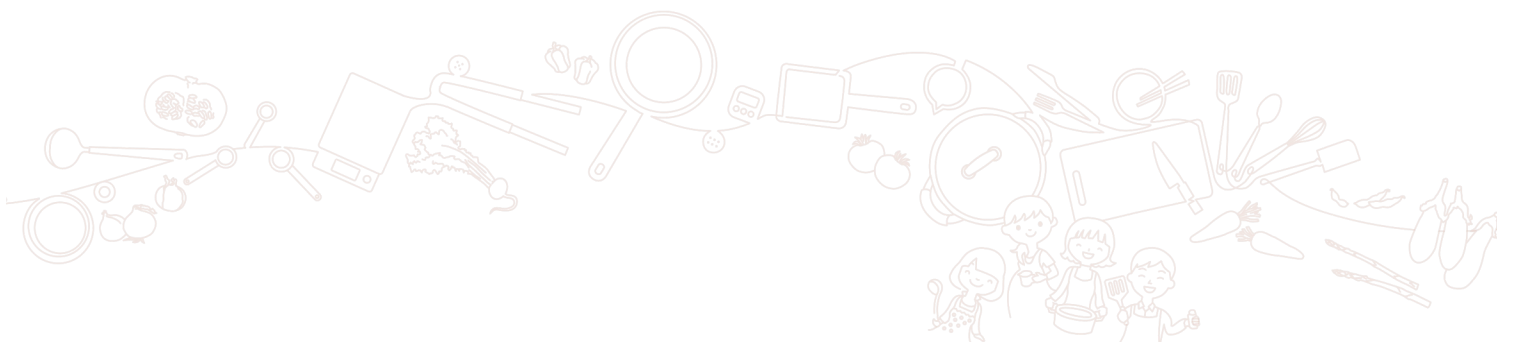
2 hard boiled eggs finely diced eggs whites

grated egg yolk

Parsley of garnish

Method

1. Mix the cut and cooked vegetables with lemon and orange juice and a pinch of salt and pepper zest and a pinch of thyme and garlic add the cooked rice then add the mayonnaise and cottage cheese mix well and let cool.
2. Mix the cut egg whites and mayonnaise and let cool. mix the chopped tomato with salt, lemon juice and olive oil and set aside.
3. Wash the lettuce and put the leaves on a flat plate and put a round cookie cutter in the middle of the plate and put the first layer of vegetables, rice with mayonnaise and cheese then the second layer of diced tomatoes then the chopped egg whites with mayonnaise then the third layer the tuna season with salt and pepper and the juice of a lemon and zest then the last layer the grated egg yolks.
4. Garinish with the green olives, diced tomatoes and parsley.



Houmous



Ingredients

- 1 quarter of cup Olive oil
- 800 g Chickpeas
- 1/2 spoon salt
- 1/2 spoon cumin
- 1 pince of black pepper
- 1 spoon cream
- 1 spoon 🍋 lemon juice
- 1 spoon oil
- 20 g peanut

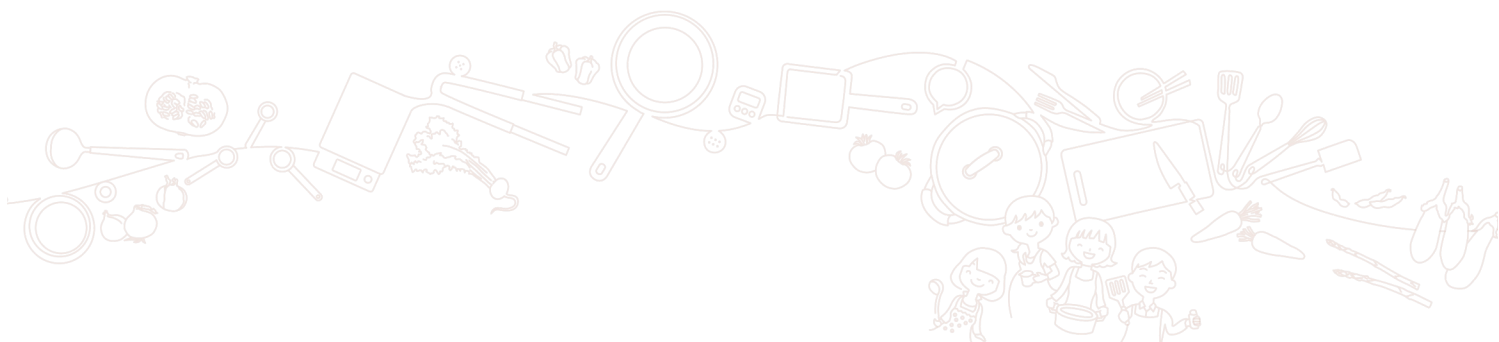


Culinary art 2021

Servings: 4 servings

Method

1. In your robot you put a chickpeas you add oil, lemon, salt, black pepper and cumin
2. You mixed all this ingredients then you serve your recipe in plate with olive oil and cream and 🥜 peanut



Tagine olive



Ingredients

250 g green olive
1 c à c of salt
1 pince of black pepper
1 onion
Half cup of oil
50 g red pepper
100 g minced meat
1 liter water



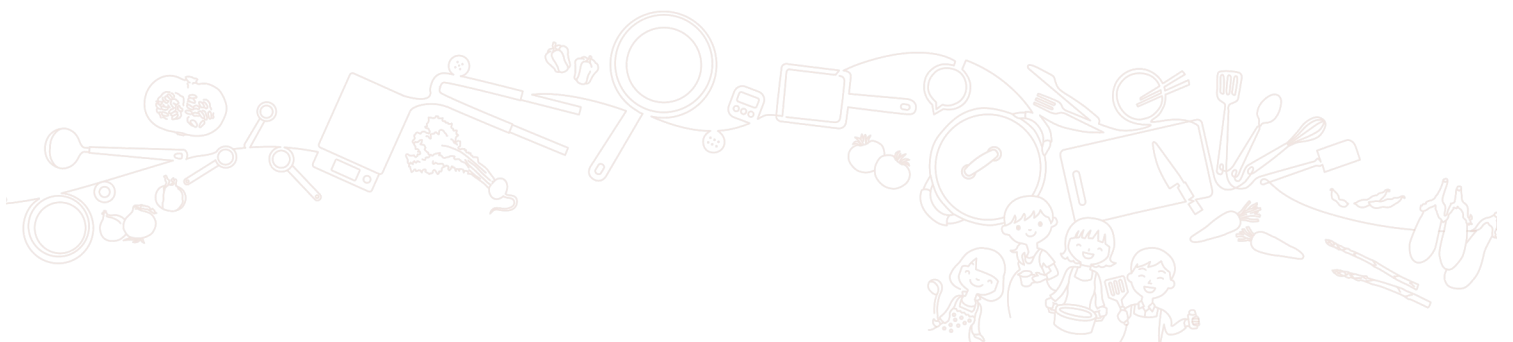
Culinary art 2021

Servings: 4 servings

Time: 30 mins

Method


1. In y'r cooker put firstly oil then clean and cut your onion, minced meat, olive add salt and black pepper after 5 minutes add water let cook 30 min and serve



Kiwi Juice



Ingredients

250 g du kiwi 
10 pieces sugar
1 liter cold water

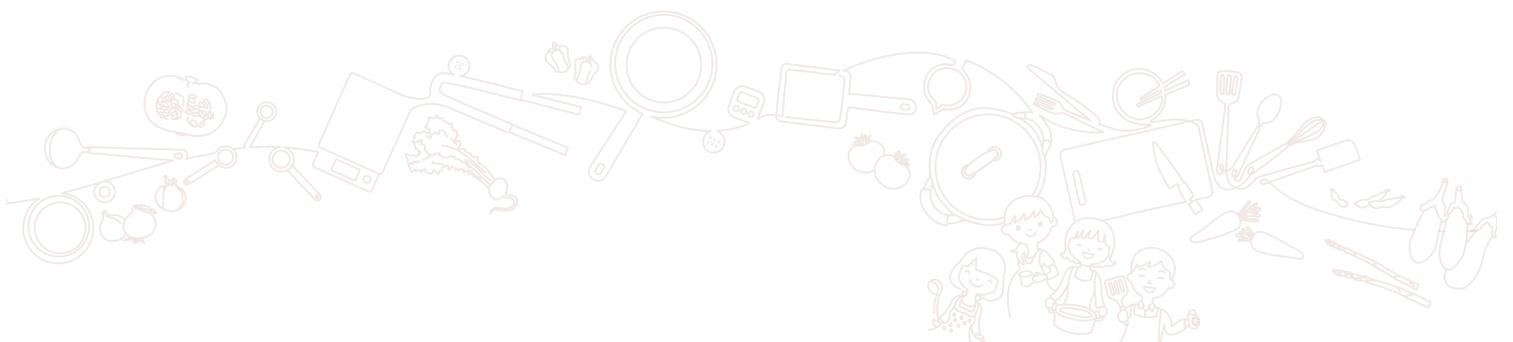


Culinary art 2021

Servings: Many

Method

1. Clean your  kiwi peel then mixed your fruit add a cold water and sugar



Potato frite



Ingredients

- 400 g potatoes frites
- Half spoon of salt
- 1 spoon oil

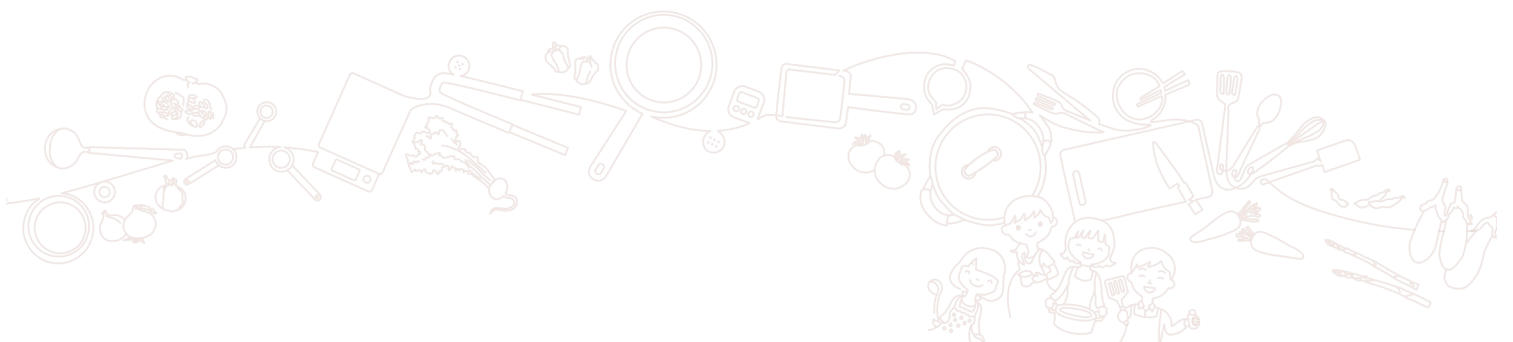


Culinary art 2021

Servings: 4 servings
Time: 20 mins

Method

1. Firstly clean peel and cut your potatoes then In y'r oven put your frites add oil and salt for twenty minutes at 180 degree's
2. Then can you serve with fruit bread anything you like salade.... 🥗



My Christmas cream cake



Eva Jones

Servings: 8 servings

Time: 30 min

Ingredients

For the sponge:

6 eggs separated

5 tbsp self raising flour

6 tbsp caster sugar

1 tsp grated lemon zest

For the pudding filling:

2 sachets instant strawberry pudding mix
(angel delight)

300 ml milk (full cream)

1 tbsp sugar

Butter cream:

60 g unsalted butter

2 tbsp icing sugar

200 ml double cream whipped

Strawberry jam

Method

1. Heat oven to 180C/160C fan/gas 4. Using your electric whisk whip the egg whites into medium peak. Combine sugar and egg yolk and whisk until creamy. Slowly fold in sieved flour into egg yolks then the egg whites.
2. Butter a 8" (20cm) cake tin add your cake mixture and bake in the center of the oven for 25-30 mins until a skewer inserted into the middle of each cake comes out clean. Let it cool on a wire rack before slicing it into 3 layers.
3. The pudding cream is very easy too, just boil milk and instant pudding mix until it thickens. While cooking makes sure to stir or whisk continuously to avoid forming lumps. Set aside to cool.
4. Cream butter with sugar and set aside, also whisk double cream.
5. When everything is cool and set, combine pudding cream with butter and finally the double cream and you are ready to assemble your beautiful cake. You will have 3 layers. On the 1st layer generously spread strawberry jam. Place second layer and spread pudding cream on top.
6. Place the top layer and cover the whole cake with the cream. Decorate your using your imagination. Enjoy.



Roasted Cashews



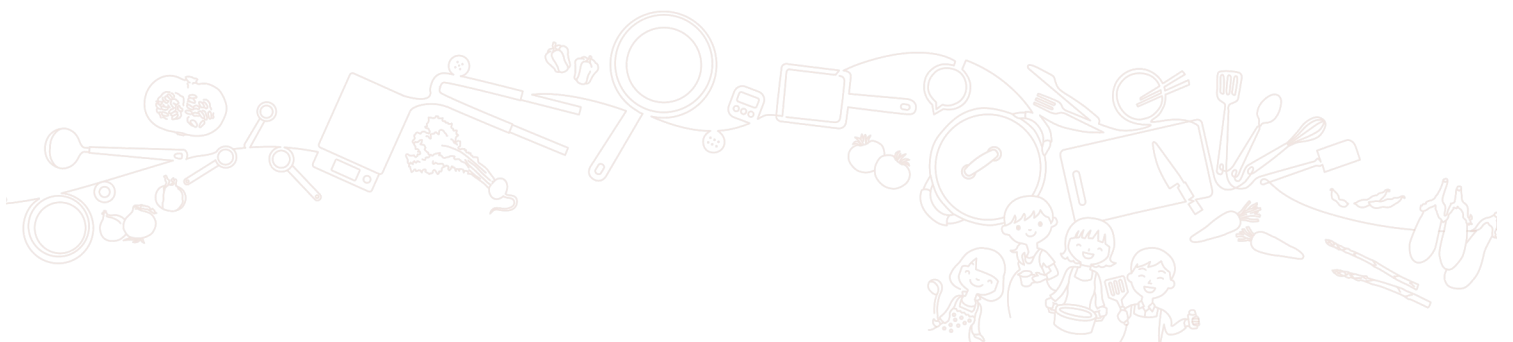
Rekha Bapodra

Ingredients

- 500 gram cashews
- 1 tablespoon butter
- 1 tablespoon sugar
- 1/2 teaspoon cinnamon powder
- 1/2 teaspoon salt
- 1/2 cup cranberries
- 1/2 cup M&M's

Method

1. In a small bowl add salt, sugar and cinnamon powder. Mix well and set aside.
2. In a microwave safe dish add the cashews and butter and microwave 1 minute. Remove and toss and microwave for 2 more minutes.
3. Remove and sprinkle the salt, sugar and cinnamon mixture and mix well. Let it cool down completely and add cranberries and M & M's.
4. Enjoy the festive season.



Roasted peanuts /Karanga



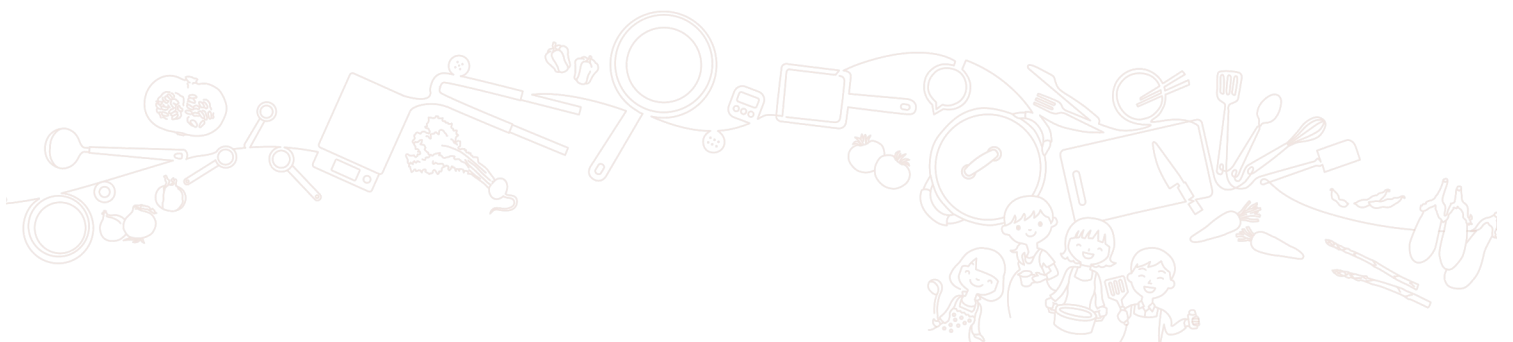
Rekha Bapodra

Ingredients

- 500 gram large peanuts
- 340 gram pink salt or normal salt
- 1 tablespoon salt
- 2 tablespoon water

Method

1. In a large bowl 1 tablespoon of salt and add 2 tablespoon of cold water. Mix thoroughly until all salt is absorbed. Add in peanuts and mix well until all peanuts are covered.
2. Soak for 15 minutes and strain all the excess water out and spread the peanuts on muslin cloth and let it dry for further 15 minutes.
3. In a heavy bottom pan add salt and let it heat for 5 minutes. Add peanuts and cook for 3 to 4 minutes and reduce the flame to low flame. Keep stirring for further 5 to 6 minutes. It will start fluttering and will change its colour. Once done use a sieve to remove the salt and let it cool completely. Keep in air tight container. Enjoy



A chocolate dessert in Grenada 🤩🤩



isabel maloum

Servings: 4 servings

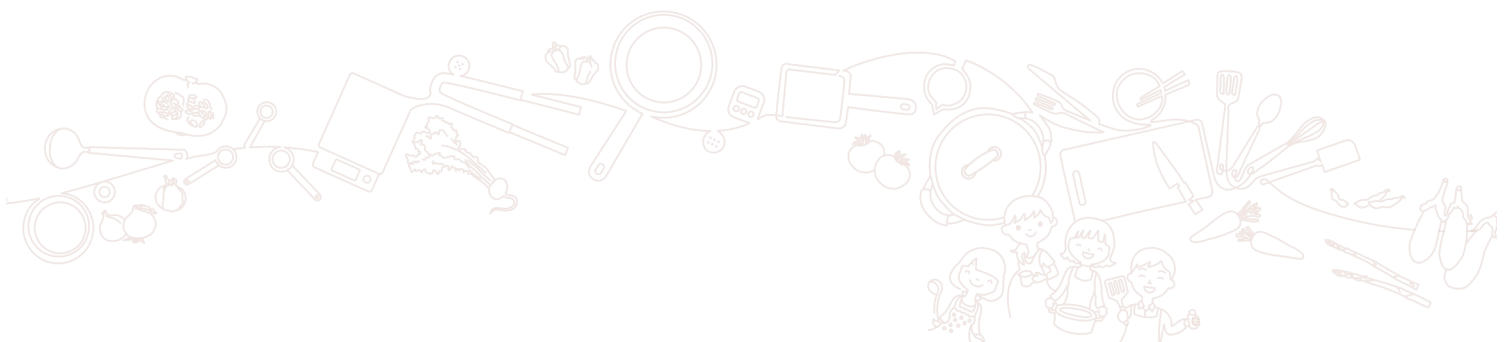
Time: 20minutes

Ingredients

cup 240 g milk
1 tablespoon cornflour
tablespoon sugar
1/4 teaspoon orange zest
1 drop chocolate flavor
1 bar milk chocolate 10g
1 teaspoon butter
for the pomegranate flan ●●●
1 Grenade
1 tbsp grenadine syrup
1 grenadine flan or a 50g strawberry flan
240 g glass of pomegranate juice or water
with pomegranate flavor
some cookies of your choice

Method

1. Take a saucepan put in milk and cornstarch and Sugar and orange zest and mix everything well and put it on a medium heat without stopping stirring until the mixture thickens and remove from heat and add chocolate and the butter and a drop of chocolate flavoring and mix well until the chocolate is melted then put the cookies at the bottom of the glasses then pour the chocolate flan on the cookies until half the cups and let cool.
2. Take a saucepan put the water and the flan and the grenadine syrup and mix well and put it on the heat and mix without stopping stirring until it is a little thick and remove from heat.
3. Put the pomegranate seeds on the chocolate flan and pour the pomegranate flan over the seeds and let cool.



My winter hotpot



Eva Jones

Servings: 4 servings

Time: 30 minutes

Ingredients

4 slice pork shoulder steaks
1 Spanish onion (red)
2 cloves garlic
Mixed spice: 1/2 tsp of each, smoked paprika, paprika, cumin, meat seasoning, garlic salt, pepper, chilly powder (optional), sage
2 tbsp olive oil
1 handful frozen peas and chopped carrots
4 sweet potatoes chopped to chunks
1/2 tin chopped tomato
2 bay leaves
300 ml chicken stock
chopped parsley

Method

1. I started with marinating the meat overnight. Rub each slice of meat with your mixed spice, cover and keep it in the fridge. Sear meat on both side in hot oil to seal in flavor and set aside. In the same oil saute onion until soft, add chopped garlic and remove from heat.
2. Sprinkle a teaspoon of paprika, add chopped tomato, stir then place the meat steaks, frozen vegetables, bay leaves and chicken stock. Salt to taste. Cover and cook for approximately 15 minutes, (half cooked). Add sweet potatoes, chopped parsley and let it simmer until meat is tender and soft. Serve with freshly baked bread, enjoy your meal.



Two Ingredient Chocolate Orange Christmas Fudge 🍊



Ingredients

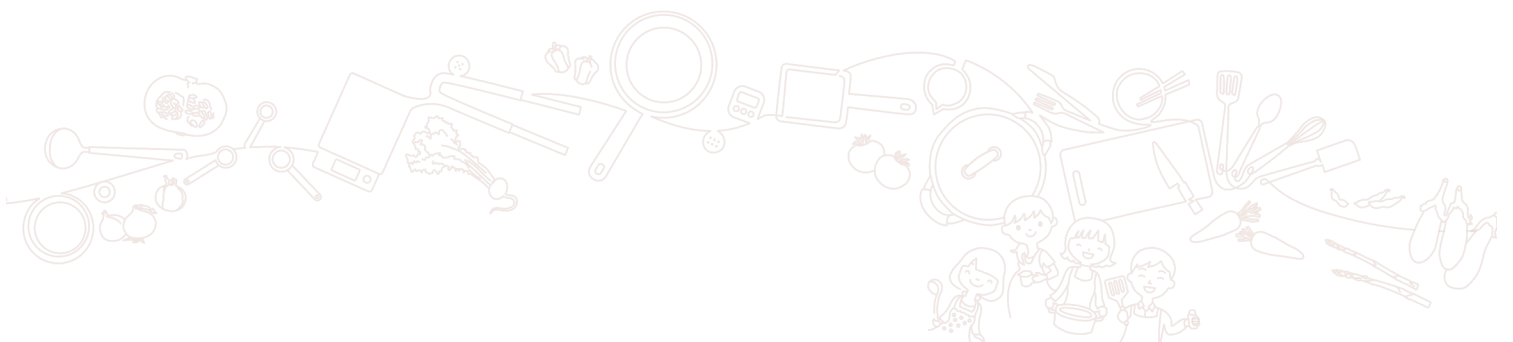
200 mls vegan condensed coconut milk
300 g dark chocolate orange



Sonia

Method

1. I used dark chocolate orange from Tesco and this coconut condensed milk from Nature's Charm.
2. Break the chocolate into a microwave proof bowl and spoon the condensed milk over the top.
3. Heat until it's melted together, stirring it every 30 seconds. Mine too 1 1/2 mins to melt at 900 W. Don't over cook it!
4. Stir well then pour into a tray lined with parchment paper. You can prepare a small square tin for a neater finish but I've gone rustic (lazy) and just poured it into a large tin.
5. Leave to set then cut into squares.



Sesame brittle



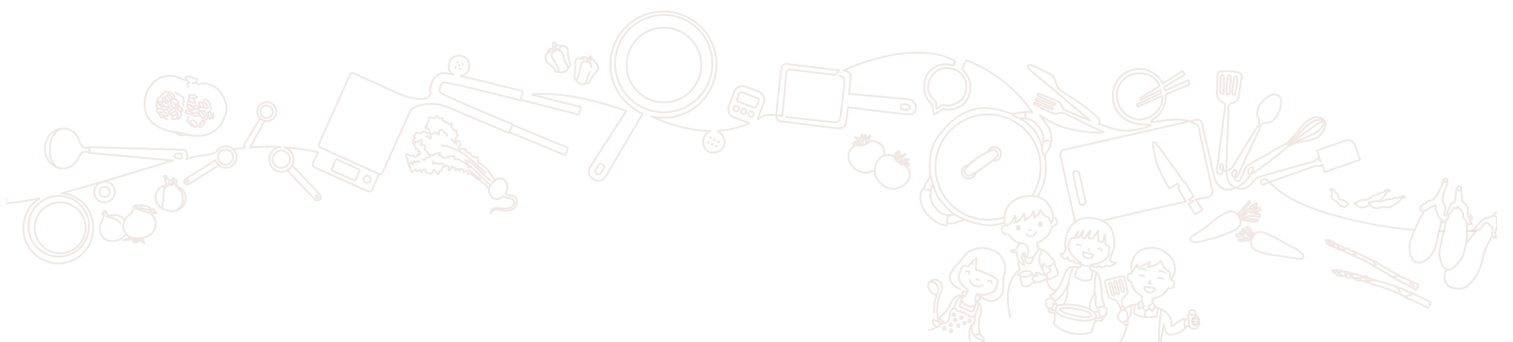
Rekha Bapodra

Ingredients

- 1 cup sugar
- 1 cup sesame seeds
- as needed Christmas sprinkles
- 1/2 teaspoon cardamom powder

Method

1. You will need a mat, rolling pin and greaseproof paper.
2. In a pan on medium heat add sugar and let it melt until its light golden brown and sugar has melted completely.
3. Add cardamom powder and sesame seeds and mix well. This process is done at as quickly as possible. Transfer on the baking mat and spread Christmas sprinkle and cover with greaseproof paper and quickly roll.
4. Make as thin as possible.
5. Rolling process must be done quickly. Let it cool for a minute and cut with a pizza cutter and let it cool completely. Break and store in airtight and enjoy.
- 6.



Festive Thai Chicken wing wreath



Yui Miles

Servings: Sharing platter

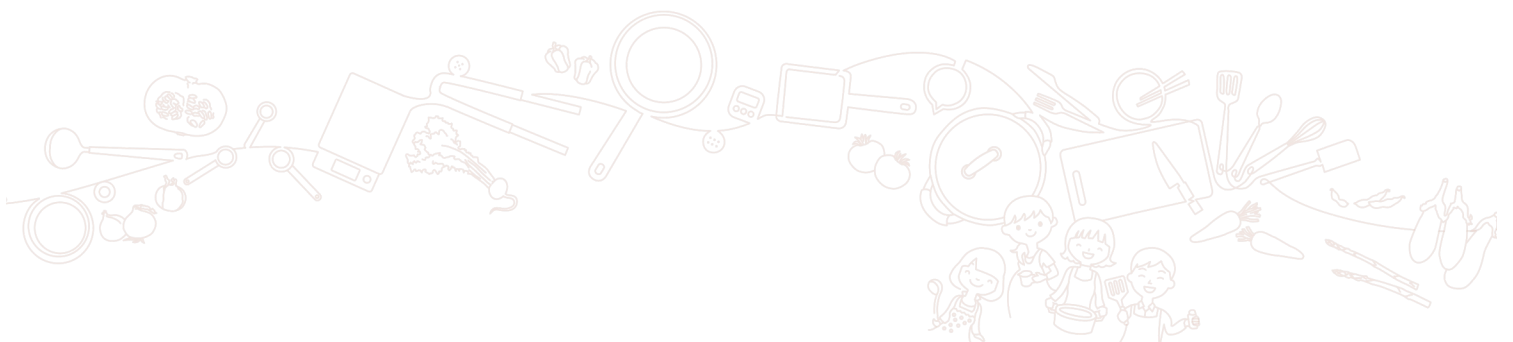
Time: 30min

Ingredients

- 500 g chicken wings
- 2 tbsp soysauce
- 1 tbsp fishsauce
- 1 tbsp sugar
- Black pepper
- 1 tbsp sriracha sauce
- Handful coriander
- 1 big red chilli, finely sliced
- 1 tbsp vegetable cooking oil
- Paste
- 3-4 coriander roots or you can use a handful of coriander stalk
- 4 clove garlic, finely chopped
- 1 tbsp white pepper corn (can use ground pepper)
- 1 tsp corn flour

Method

1. Pound coriander, White pepper corn and garlic together in pestle and mortar once become paste add it in a bowl of chicken wings along with a little bit of corn flour, add some soysauce, oyster sauce, fish sauce and sriracha sauce, mix them all up.
2. Hand mix them for a few minutes to get all the sauce in the chicken then transfer to a big zip locked bag leave it for at least half an hour. Best result is to marinated them over night.
3. Drizzle some vegetable cooking oil in a pan and fry those yummy chicken wings on both side until the outside caramelised nicely for about 10-15 min.
4. Pop them in the oven for about 10 min. Roughly time to cook is about 20-30 min. One cooked plate up and coriander, red chilli. Serve with Thai sticky rice and chilli dipping sauce (Nam jim jeaw)
5. Check out my chilli dipping sauce recipe;
<https://cookpad.com/uk/recipes/12653199-nam-jim-jeaw-thai-chilli-dipping-sauce>



Nonalcoholic Cranberry & Rosemary

"Christmas" Sangria:



Ingredients

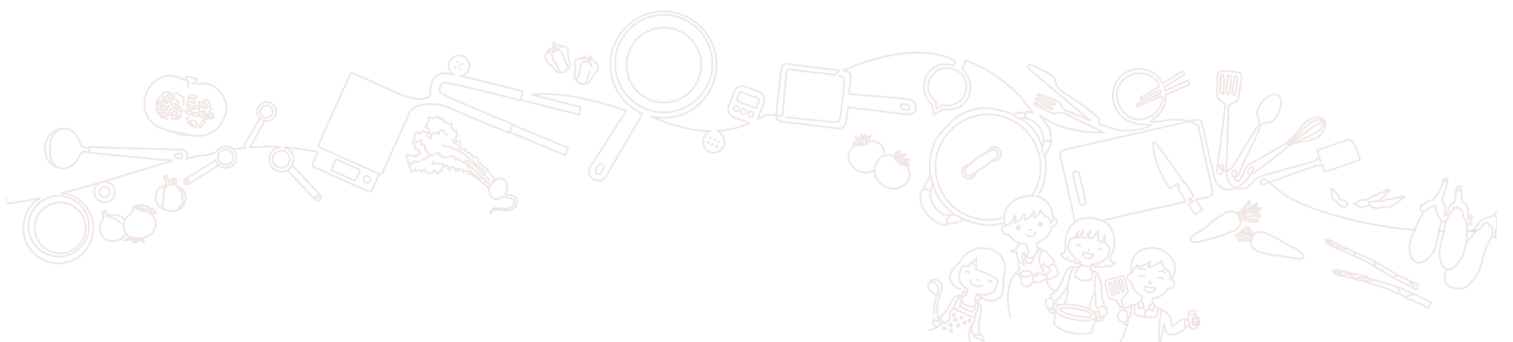
- 2 apples, red and green colour cut into small cubes
- 1 heaping cup of fresh cranberries
- 2 large sprig of fresh rosemary, extra for garnish
- 1/2 cup white grape and elderflower juice
- 2 tsp sugar for garnish
- 1 can club soda / cream soda / 7up



Lubna's Kitchen

Method

1. In 2 large serving glasses combine all of the ingredients.
2. Set in refrigerator for about half an hour till all flavour has infused well in water.
3. Drink and Enjoy !!! 🍷 🍹 🍸



Chocolate Coconut truffles:



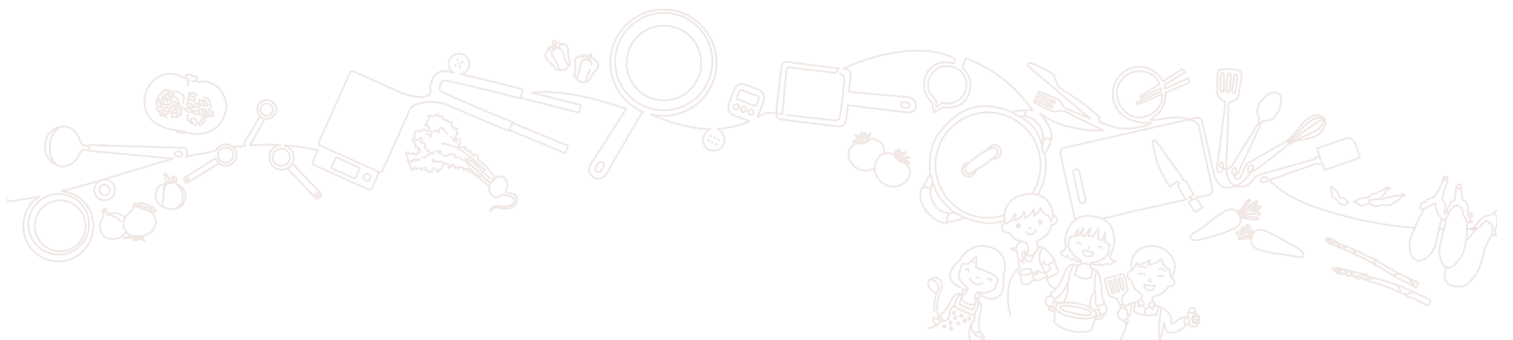
Lubna's Kitchen

Ingredients

1 x 400g can of condensed milk
250 g desiccated coconut
200 g chocolate (I used dark chocolate)
as needed White melted chocolate

Method

1. Place the coconut and condensed milk and mix until well combined and sticky.
2. Roll mixture into heaped teaspoon-sized balls and place onto a baking tray.
3. Place the tray into the freezer for 30 minutes to harden.
4. Place chocolate melts into the microwave.
5. Cook on 50% power in 30 second bursts until just melted (stirring each time with a dry metal spoon).
6. Using two forks, dip each of the coconut balls into the melted chocolate mixture, allowing any excess to drip off.
7. Place back onto the baking tray and drizzle with melted white chocolate if desired.
8. Repeat with remaining balls.
9. Keep refrigerated in an airtight container for up to 5 days.



Honey, I baked a cake



Eva Jones

Servings: 12 servings
Time: 5-6 minutes for each layer.
Prep. 40 minutes

Ingredients

For the cake dough:

150 g caster sugar
350 plain flour
pinch salt
1 egg
3 tbsp honey
50 ml milk
1/2 tsp bicarbonate of soda
30 g butter

For the filling:

350 ml milk
1/2 tsp vanilla extract
3 tbsp semolina
50 g unsalted butter
50 g caster sugar
150 g apricot jam
Zest of 1 lemon

For the walnut filling:

100 ml milk
150 g ground walnut
100 g caster sugar
1 tbs apricot jam

For the glaze:

150 g cooking chocolate
20 g butter

Method

1. We start with the semolina filling. Pour the milk into a saucepan, add the vanilla extract and semolina bring to a boil while stirring with a whisk continuously until it thickens. Add lemon zest and leave it to cool but stir occasionally to prevent skin forming.
2. Next, in a separate bowl and using a hand held mixer beat the softened butter and sugar until pale and fluffy.
3. Walnut filling: place, caster sugar, walnut milk and jam into a saucepan and let it cook for a few minutes until nice and creamy, then set aside to cool.
4. While all the fillings are resting, we continue to work and make the dough: Using a "double boiler", fill the lower saucepan with a couple of inches of water, but make sure the water does not touch the bottom of the upper pan and let it simmer. Place the sugar, honey, egg, milk and butter in another saucepan and mix until thickens slightly (5 minutes). Set aside and let it cool down.
5. Add the flour, baking soda and salt. Knead into a smooth dough and then divide into four equal parts. Cover with tea towel or cling film for 15 - 20 minutes and make yourself a cup of coffee, you need a rest too.



Honey, I baked a cake continued

6. Preheat the oven to 180 °C. The dough is quite sticky, be patient. On a well floured surface roll out the first ball to a thin rectangle shape. Place grease paper on the back of baking tray size 30 x 20 cm and bake it about for 5-6 minutes. Repeat with the three remaining balls of dough and let all 4 layers to cool. They will be quite hard but do not worry, the longer you leave it the softer they will get.
7. Now we assemble the cake, I know it is time consuming but it worth the effort, you will see. Next, beat the creamy butter filling with the semolina mixture. On first layer of cake spread half of the apricot jam then add half of the filling mixture. Place the second layer on top and repeat (jam & cream). On the third layer you will spread the walnut mixture then cover with the last layer of cake.
8. Now we melt the chocolate: Using a "double boiler", fill the lower saucepan with a couple of inches of water, but make sure the water does not touch the bottom of the upper pan and let it simmer. Slowly melt the chocolate but make do not cook it, and add the butter this will give it a shine.
9. Spread the chocolate on top of the cake and refrigerate your yummy cake overnight but at least 12-16 hours before slicing. Use a hot knife to slice as the chocolate may crack. Enjoy and don't forget to share.



My Homemade Cranberry Sauce



Ingredients

300 g Cranberries whole
200 g. Demeter's Sugar
1 Star Anise
1 Cinnamon stick
1/2 Cup Brandy
1 little squeeze of a lemon

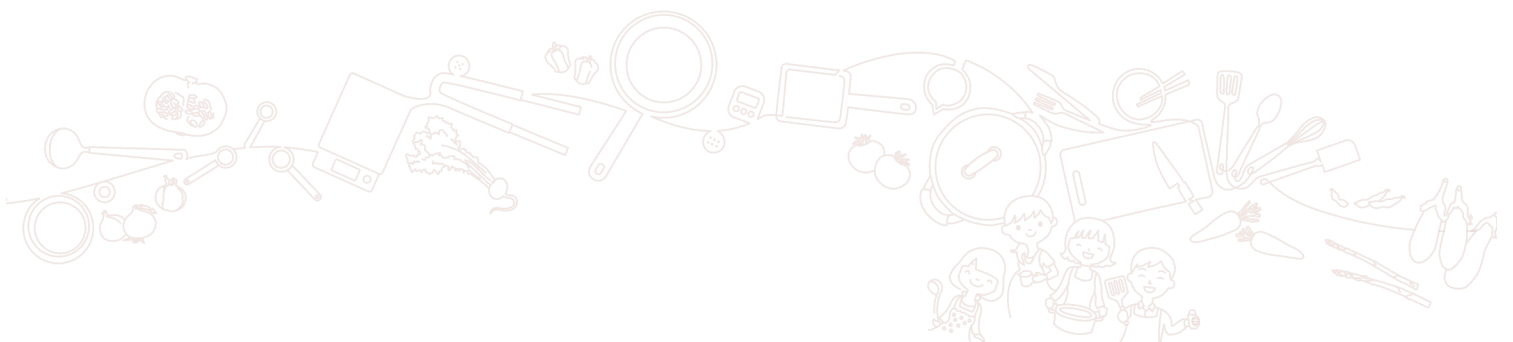


Maureen 😊

Time: 45 minutes

Method

1. Prepare the ingredients then add them to a saucepan bring to the boil then turn down and simmer until they have all popped and gone into a jam texture. Take out the cinnamon stick and star anise.
2. Add it to a bowl until it cools down then it's ready to serve or to add to a air tight jar



Warming Squash & Chilli Soup



Ingredients

650 g butternut squash
500 mls veg stock
200 mls coconut cream
1 tsp hot chilli powder
Salt

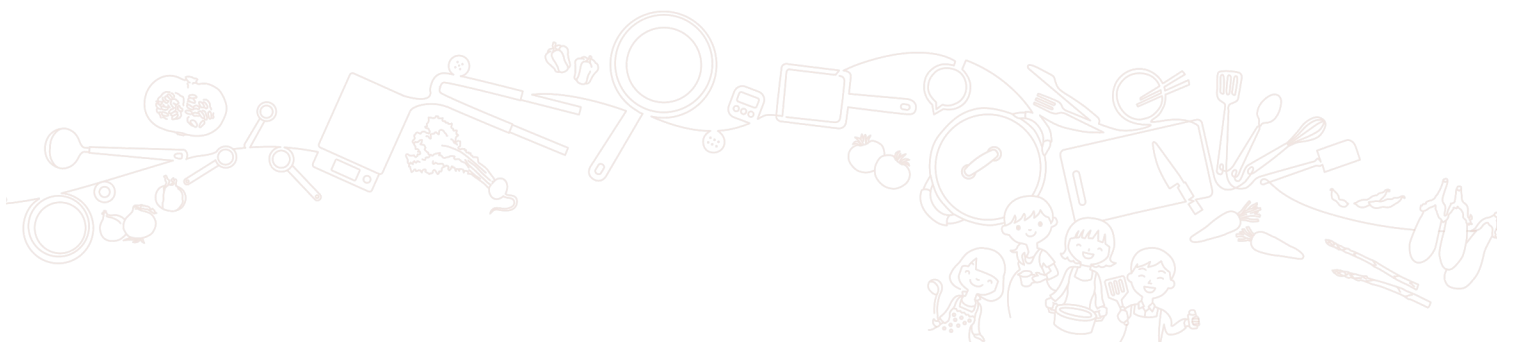


Sonia

Servings: 4 servings

Method

1. Peel and dice the squash. Place in a large soup pan and pour in the stock.
2. Simmer with the lid on until the squash is meltingly soft and tender.
3. Allow to cool a bit then blend. Then stir in the coconut cream and season to taste with chilli powder and salt.



Kue Sumprit Mawar Issy (Shaped Cookies with Cherry on Top)



Ingredients

500 grams any purpose plain flour
200 grams refined sugar
200 gr blueband cake & cookies (or margarine)

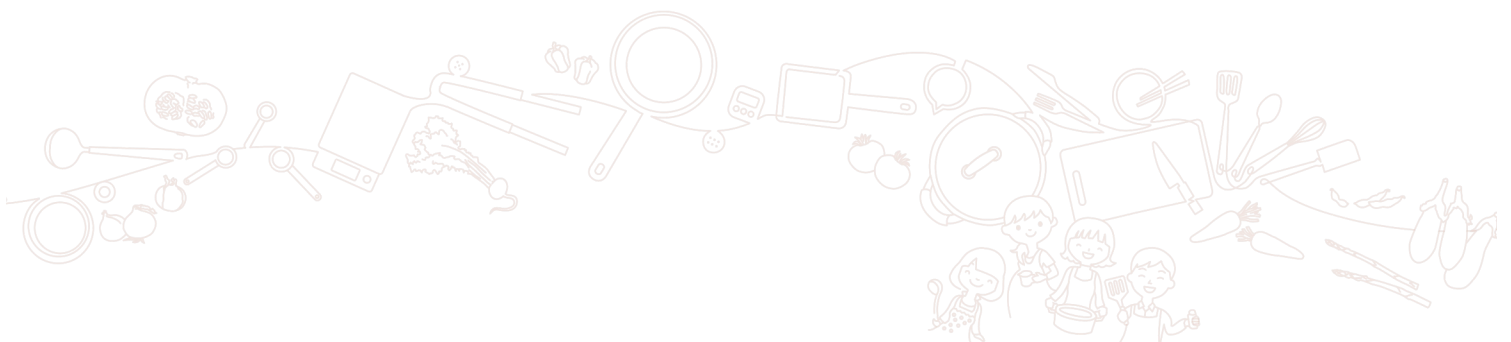
175 grams of butter
3 egg yolks
2 tablespoons cornstarch
1 tablespoon full cream powdered milk
1/2 teaspoon vanilla powder



Kezia's Kitchen 🍪

Method

1. Beat the margarine, butter and refined sugar until smooth with a mixer (not too long)
2. Enter the egg yolks one by one. Then the mixer returns briefly at low speed.
3. Then add cornstarch, and powdered milk. Finally, add the flour and simply stir with a spatula until well blended.
4. When finished, enter the sumprit rose mold into the piping bag, then enter the dough into it and cut the tip of the piping bag.
5. Print the dough onto a baking sheet that has been lightly spread with butter and give a base of baking paper, lay out and put a distance from each other.
6. Topping according to taste, I use a cherry in the middle.
7. Bake in the oven for 15-20 minutes at 160 ° C until cooked or the bottom of the cake is brown. Take it out and let it cool.
8. When it's cold ready to serve or store in an airtight jar.
9. And some of them i use choco chip for topping



Kimchi



DeanyEatsWorld

Servings: 4-6 servings

Ingredients

Salting the cabbage:

- 3 Chinese cabbages, each cut into half and then into quarters
- 2-3 cups coarse sea salt
- Water for rinsing Chinese cabbage

Kimchi paste:

- 1 brown onion, cut into quarters
- 5-6 whole cloves garlic (use more or less depending on preference)
- 1-2 slices ginger (add more or less depending on preference)
- 2-3 Chinese pear (or use sweet and juicy gala or fuji apples), peeled and cut into chunks
- 2-3 tablespoons honey or sugar (use more or less depending in preference)
- 1/4 cup fish sauce (use more or less depending on preference)
- 1/4 cup Korean chilli flakes (these flakes are finer, use more or less depending on preference)
- 3 tablespoons Gochujang Hot Pepper Paste (use more or less depending on preference)
- 1/4 cup water (may need to add more water)
- 4 spring onions finely sliced (to be added into paste at the end)

Method

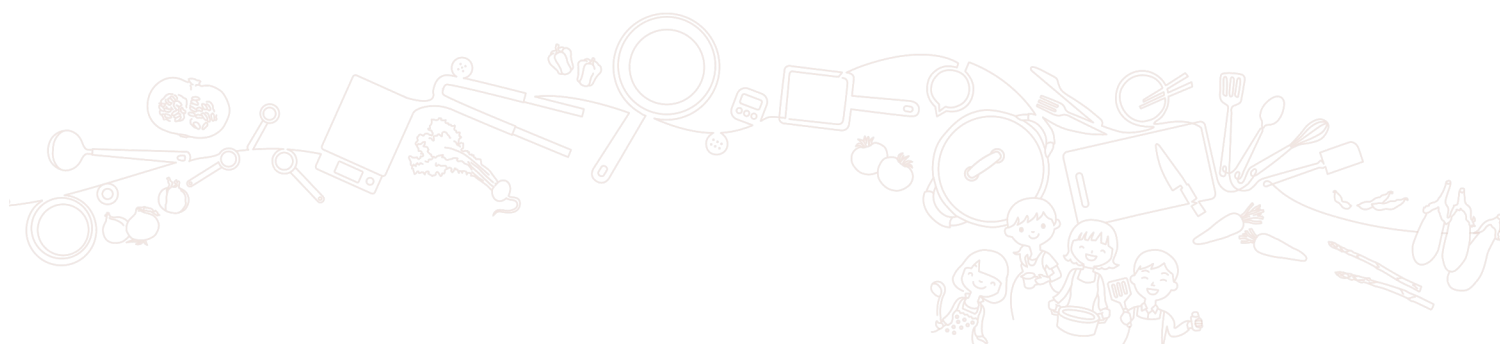
1. For the cabbage, salting is the first process. Wash the cabbage, cut the cabbage in half and then each half into half again. Sprinkle coarse sea salt between the leaves of each cabbage starting from the bottom of the leaves where the stem is and working towards the top.
2. Place salted cabbage in a large container with a lid and leave for 4 hours. Then turn the cabbage over and leave them for another 4 hours or over night. The cabbage are ready to be washed when you can bend the cabbage leaves without them snapping. Rinse the cabbage leaves a few times to wash of the salt properly and thoroughly.
3. Thoroughly wash the cabbage in water about 3-4 times. Tip: each time the cabbage is washed it should be with fresh water. Tear a tiny piece of the cabbage leave to taste how salty it is. If the cabbage still taste salt wash a few more times to get rid of the remaining salt.

PTO



Kimchi ... continued

4. Drain the cabbage using a colander and leave for an hour or so to get rid of any excess water on the leaves. In the meantime chop the spring onion sideways and place in a large mixing bowl and set aside.
5. In a blender or food processor place the garlic cloves, onion, ginger, pear and blend together. Tip: If it does not blend add a tiny bit of water to start the process. Once ingredients are blended, it should be a smooth paste like consistency.
6. Now add chilli flakes and fish sauce, honey, red pepper paste and water. Mix again until the paste now looks red. Give it a taste and adjust if needed (add more honey if you prefer it sweeter, chilli flakes or red pepper paste to make it hotter or fish sauce for saltiness etc). Tip: the paste should be a nice consistency so it's spreadable. Paste should not be too thick or thin (runny).
7. Pour the paste into the large mixing bowl with the finely cut spring onions. Mix everything well together and ensure everything is evenly distributed and coated.
8. Now it is time to coat each individual cabbage leaves with the paste. Tip: best for this part to wear some rubber gloves and an apron when applying paste as it stains and can get messy. On a large baking tray place a quarter cabbage quarter onto the tray and apply the paste mix in between each of the individual leaves. Generously applying the paste on each of the leaves.
9. Once it has been coated well place the that cabbage quarter into the large container or special kimchi boxes (that allow no air to escape). Or if making smaller portions cut the cabbage quarter across into two halves to fit better into the jar(s).
10. Repeat the process until there are no more cabbage quarters and leave left to be pasted. Once the jars or containers are full, cover the top with cling film (to prevent air escaping which allows it to ferment better) and place the lid on top of the containers or close the jars.
11. Leave the kimchi at room temperature in a cool place away from sunlight and heat. The fermentation process should begin 2 days later. Once it starts to ferment, bubbles will also appear (the bubble gives the taste of tanginess due to it making its own vinegar). Tip: It is ready in about a week and do not be tempted to open the jars or containers before then. Best not to open the kimchi before the week as it will affect the fermentation process.
12. After the week is up the kimchi is ready to eat. To eat the kimchi for serving, take one quarter out of the container. Cut once down the middle lengthwise. Then cut across both halves a few times for bite size pieces. Or if using the kimchi from the jar place the kimchi does not need to be cut. Tip: The cabbage end is not served.
13. Tip: Kimchi kept at room temperature, lasts 1 week after opening. In the fridge it stays fresh much longer and can be kept between 3 to 6 month as it continues to ferment, this can lead to a more sour taste. Fridge the kimchi after opening as warmer temperatures can spoil it quicker. Place kimchi on a serving plate. Eat and serve as a side dish with a bowl of steamed rice and other accompaniments. Or can even be eaten as a snack or make into a stew and soup.



Fresh Rosemary Salt



Ingredients

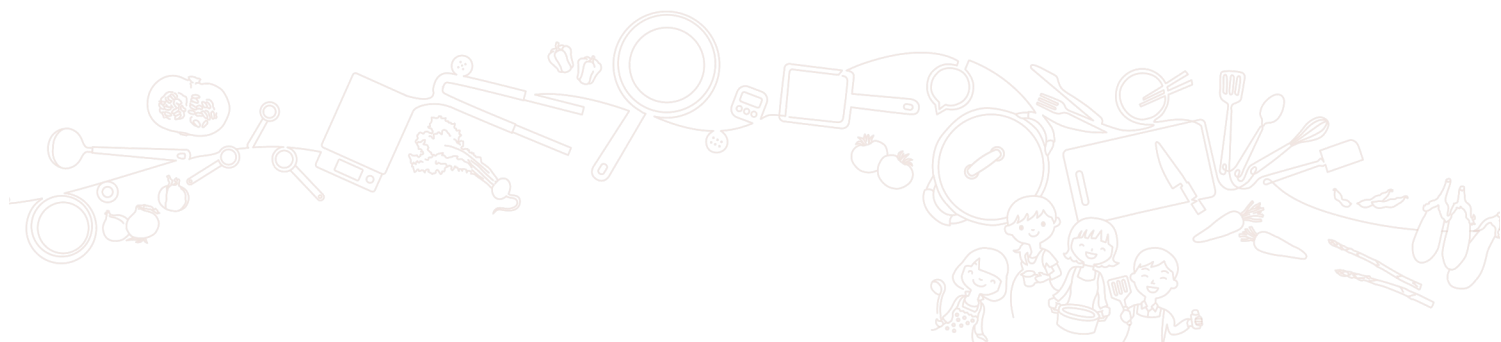
5 g fresh rosemary
40 g Himalayan pink salt



Sonia

Method

1. Allow the fresh rosemary to dry out for a day or so. Then carefully pick the leaves from the stalks, discarding the stalks.
2. I used my nutri bullet grinding blade to grind mine but you could also use a food processor or a pestle and mortar
3. If giving as a gift you can pour into an old spice jar and add a lovely homemade label.



Christmas Wreath Cupcakes



Rekha Bapodra

Ingredients

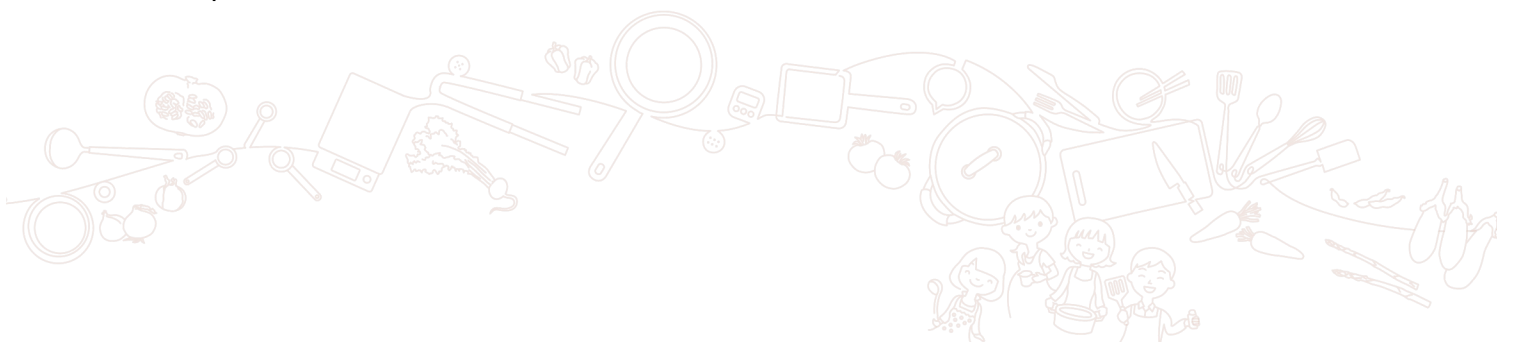
170 grams sponge flour
150 gram caster sugar
90 ml oil
240 ml warm milk
2 tablespoon milk powder
1 tablespoon corn flour
1/4 teaspoon baking powder
1 tablespoon vinegar
Pinch salt

Butter cream

250 gram butter at room temperature
375 gram icing sugar
1 teaspoon vanilla extract
2 tablespoon milk

Method

1. Line cup cake tray with cases.
2. Preheat oven to 160 degree Centigrade.
3. In a bowl add warm milk and vinegar and leave it aside for 10 minutes.
4. Leave it aside for 10 minutes.
5. In another bowl sieve flour, baking powder, sugar, salt, milk powder and corn flour. Sieve it 2 times.
6. Pour the vinegar and milk mixture, oil and vanilla extract into the flour mix. Mix until it smooth batter.
7. Using a scoop pour batter just above 1/2 way.
8. Bake in preheated oven for 15 to 20 minutes or until a toothpick comes out clean. Please check after 15 minutes as cake will become hard on top if over cooked. Let it cool completely before icing.
9. Add butter in a bowl and and beat the butter for 5 minutes or until it becomes light and airy and double in size. It will look more on the white side. Add icing sugar 1/2 cup at a time beating for about a minute in between each addition.
10. Add in 1 tablespoon of milk at a time and vanilla extract and mix. Add in colour at this stage. You can freeze this for 3 months or refrigerate for few weeks as well. Remove and bring it to room temperature when need to use.



Thai fried rice with crab meat



Yui Miles

Servings: 2 portions

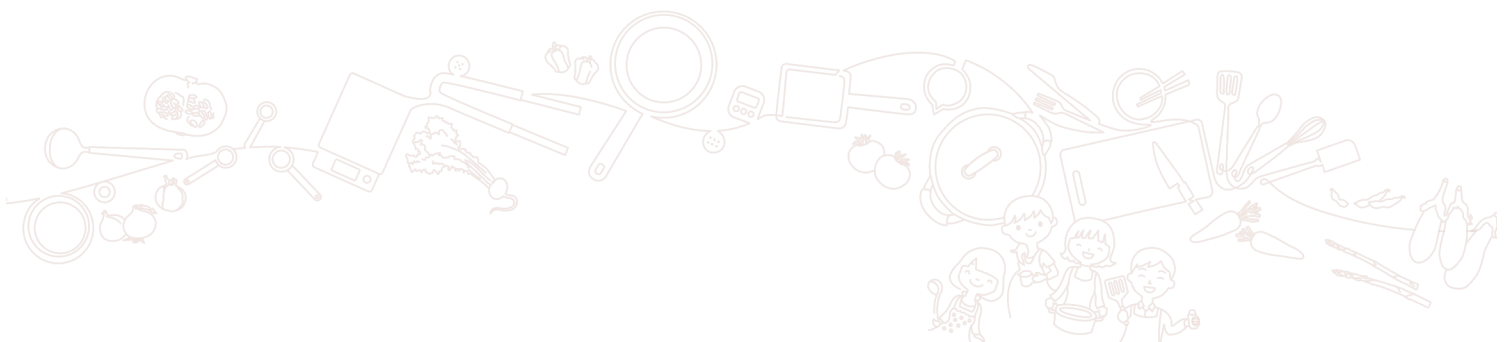
Time: 30 min

Ingredients

1 cup cooked rice
1 cup frozen vegetables
1/2 onion (finely chopped)
1 egg
2 spring onions, finely sliced
2 tbsp vegetable cooking oil
1 clove garlic (finely chopped)
1 portion crab meat
Sauce
1 tbsp soysauce
1 tbsp fishsauce
1 tbsp oyster sauce
1 tsp sugar
Pinch salt and pepper

Method

1. On a medium heat pan/wok, add vegetable cooking oil and garlic, stir until garlic become golden crisp. Add onion and your frozen vegetable in. Mix well.
2. Add some rice and stir well. Add some oyster sauce, soysauce, fishsauce and sugar then mix well.
3. Move your rice on one side and add egg in, leave it for a min then break the egg and start tossing your pan and mix your egg in to the rest of your stir fried rice. Add your cooked crab meat and seasoning with salt and pepper.
4. Plate it up and top with spring onions and ground pepper. Serve with a lime wedge and cucumber



Marmalade



Ingredients

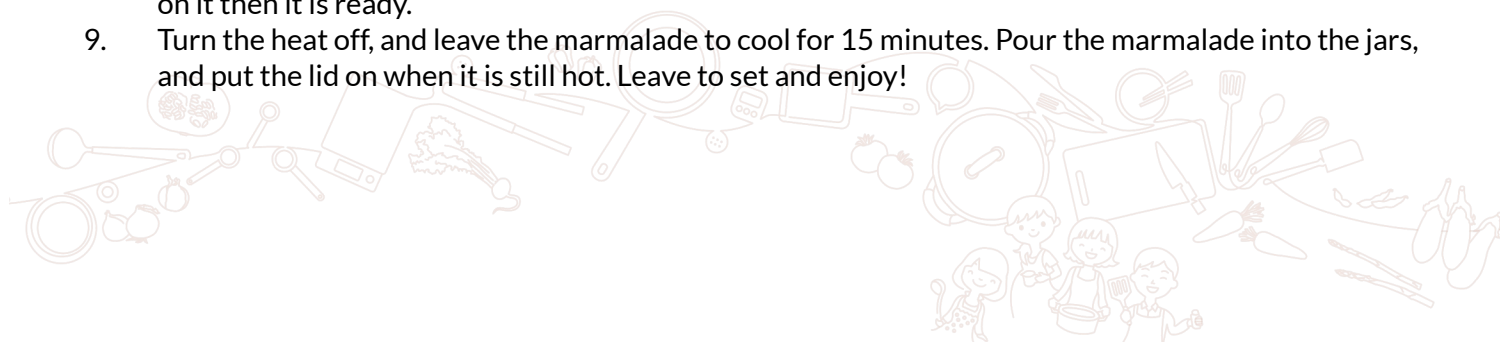
- 2 lb Oranges
- 2 lb Sugar
- 2.3 Litres Water
- 1 Lemon
- 1 square of muslin cloth
- Jars
- 1 Large, heavy-bottomed pan



Sally Strong

Method

1. Peel the oranges. I did this using a small, serrated knife and although you have to peel SO MANY, it is fun to try to challenge yourself to try to get the peel off in one long piece. Try not to get too much pith attached to the peel. Peel the lemon too.
2. Lay the orange peel out flat and chop them into thin strips. It helps to use a large, sharp knife for this. Chop the lemon peel with the oranges.
3. Chop the peeled oranges in half and squeeze them into the muslin cloth over the pan you intend to use (to catch the juice). When all of the orange is squeezed put the remaining pith into the cloth. Do this for all of the orange, don't throw the pith away but catch it in the cloth. When they are all juiced tie up the cloth, either with string or by taking opposite corners to the other and knotting them together. Squeeze the juice out of the muslin cloth. Leave in the pan with the juice.
4. Add the chopped peel to the pan. Top up with the water. Bring the pan to the boil, then simmer for 2 hours.
5. After 2 hours squeeze out the muslin bag. Try to get as much juice out of it as possible, as the pectin in this makes the marmalade set.
6. Add the sugar to the pan. Dissolve on a low heat (dissolving on a high heat risks the sugar burning) Once it is dissolved turn the heat up and let it simmer for about an hour. Be careful here not to overcrowd the pan, if it is too small the amount of sugar in the marmalade could over-boil and get all over the counter (a mess you don't want to clean up). If your pan is too small I recommend splitting it between 2 pans.
7. Place a plate in the freezer. Whilst the sugar is dissolving sterilise your jars. I do this by washing them in soapy water and placing them in the oven at a low heat for 15 minutes.
8. To tell if the marmalade has reached setting point place a small amount of it on a plate. If it has a skin on it then it is ready.
9. Turn the heat off, and leave the marmalade to cool for 15 minutes. Pour the marmalade into the jars, and put the lid on when it is still hot. Leave to set and enjoy!





Ingredients

400 g (14 oz) bread flour
150 g (5 oz) butter
120 g (4 fl oz) lukewarm milk
115 g (4 oz) candied mixed peel
75 g (2 1/2 oz) raisins
75 g (2 1/2 oz) sugar
2 eggs, beaten
2 egg yolks, beaten
2 tsp dried yeast
1/2 tsp salt
Melted butter for glazing



Irum Zaidi Home Cooking

Servings: Makes: 1 loaf

Time: 45min

Method

1. Add the yeast to the milk and leave for 10 minutes to allow the yeast to get going.
2. Mix the flour and the salt in a large bowl. Make a pronounced well in the centre and pour in the milk/yeast and the two beaten eggs.
3. Slowly incorporate flour into the mixture to create a thick paste in the middle of the bowl which is surrounded by flour.
4. Flick some of the unmixed flour on top of the paste to cover it, then leave in a warm place for about 30 minutes.
5. Add the egg yolks and the sugar and mix to a smooth dough.
6. Add the butter to the dough and work to incorporate the butter fully.
7. Turn the dough out onto a lightly-floured surface and knead it for 10 minutes until the dough forms a smooth ball.
8. Place the dough in a lightly-oiled bowl, cover and leave it at room temperature or below until the dough has doubled in size.
9. Meanwhile, take a 15cm (6") cake tin, grease the inside and line the bottom with baking paper. Line the inside walls of the cake tin with two sheets of baking paper such that the total height of the baking paper is about 20cm (8").
10. Turn the risen dough out onto a lightly-floured surface and knock it back to de-gas it.
11. Sprinkle on the peel and raisins onto the flattened dough. Fold the dough up and knead it gently for about 2 minutes to incorporate the dried fruit.
12. Place the dough in the prepared tin, cover and leave at room temperature to allow the dough to rise.
13. Brush the top of the dough with melted butter and cut a cross in the top of the loaf.
14. Bake at 175°C/350°F fan oven, 190°C/375°F conventional oven for 20 minutes.
15. Remove from the oven and brush the top of the loaf with melted butter. Return to the oven at 165°C/330°F fan oven, 180°C/355°F conventional oven for 20-25 minutes.
16. Allow the panettone to cool for about 10 minutes before attempting to remove it from the tin.

Notes: The most important thing to bear in mind when making panettone is not to let the dough get too warm. If it does the resulting loaf will be greasy as the butter separates from the dough. If your initial dough refuses to come together simply put it in a bowl and place it in the fridge for about an hour.

Christmas Wreath Pizza:



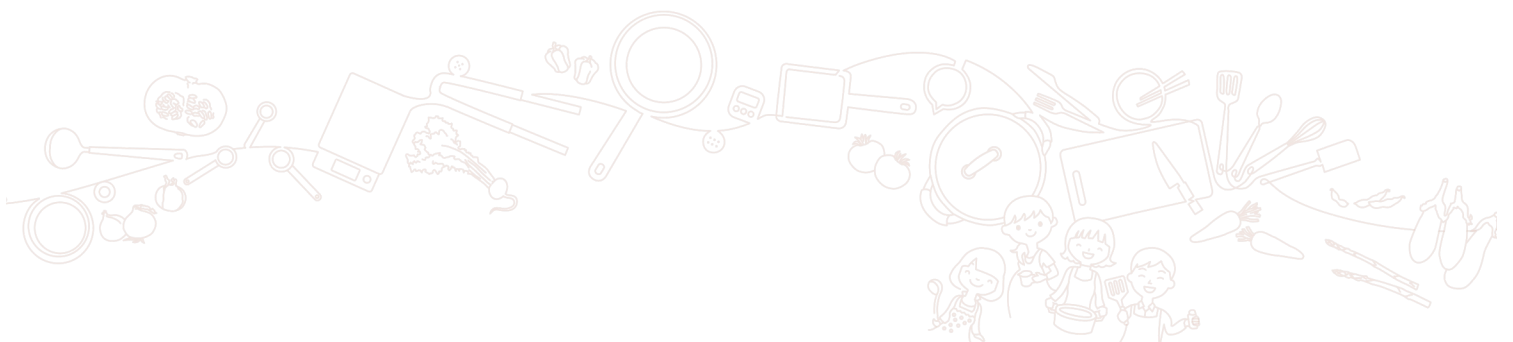
Lubna's Kitchen

Ingredients

1 pizza dough homemade or ready to use
(bought from shop)
1/2 cup tomato sauce
as needed mozzarella
as needed Cheddar cheese
as needed Cream cheese
as needed bell peppers multicolour
Some chilli flakes
Olive oil

Method

1. Place the pizza dough on a pizza pan and using your hands and one tsp of olive oil spread the dough in a large circle.
2. Place a small round bowl or plate in the center of the dough and cut out the inner circle of the dough to create a wreath.
3. Spread the cream cheese, tomato paste and both cheese on the pizza.
4. Decorate the pizza with bell peppers then sprinkle some chilli flakes.
5. Drizzle some extra virgin olive oil on top and bake in the preheated oven at 180°C / 400F for 20-25 minutes.
6. Serve hot 🔥



Whole lemon marmalade



Masuyo Newman

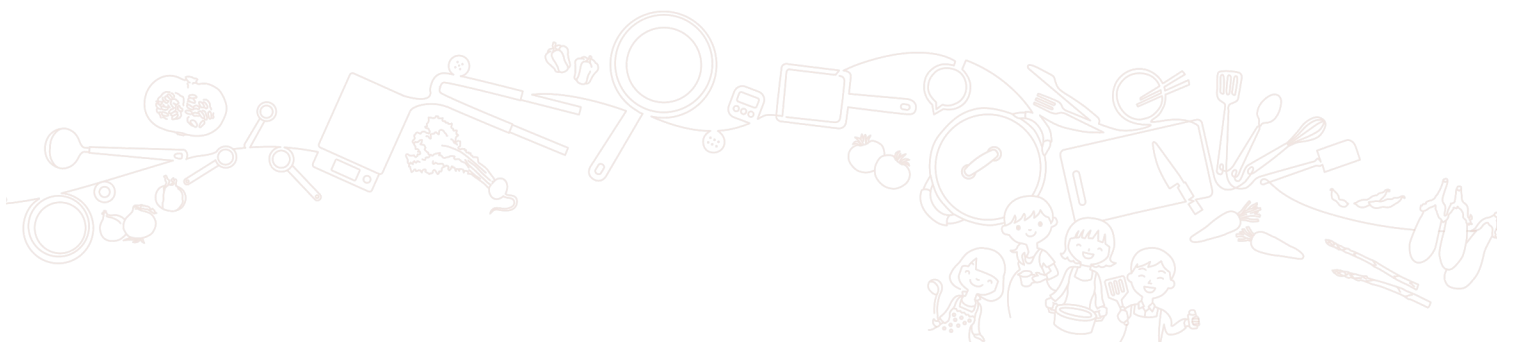
Ingredients

214 g (1 1/2) lemon, left on the table on my kitchen counter
1/2 tsp salt
220 g sugar - more sugar, if you like sweet one
600 ml water

Clean some jars, just pour the boiling water onto the jars and lids

Method

1. Cut out the top and bottom of lemons. Take out the seeds. I don't use them. Then shred the lemons into fine strips. Put all the ingredients except sugar in a large pan. Bring to the boil then reduce heat to medium. Simmering for 1 hr or until the skin is soft. Half lid (preferable) on and stir occasionally.
2. When it's cooked, pour the sugar and stir well. To a high heat nearly boiling point for 15 minutes or until set. Stir all the time. Careful for the volcano acts!!!!
3. When you think it's done, place a little of marmalade on a small plate. Put it in the fridge or freezer until cool, tilt or turn the plate upside down. If not running, it's done! But if still runny, a little bit more cooking. Remove from heat and rest for 10 minutes, then fill the marmalade in the jars. Lid on tightly.
4. I love, the peanut butter and marmalade, both on the top of my sourdough bread. And, this is really good idea for Christmas present this year. I will 🥰 If you want to make more jars for presents, you can double or triple the ingredients.



Chocolate Bowls with Cream cheese Mousse & Berries:



Lubna's Kitchen

Ingredients

☀️ Chocolate Bowls:

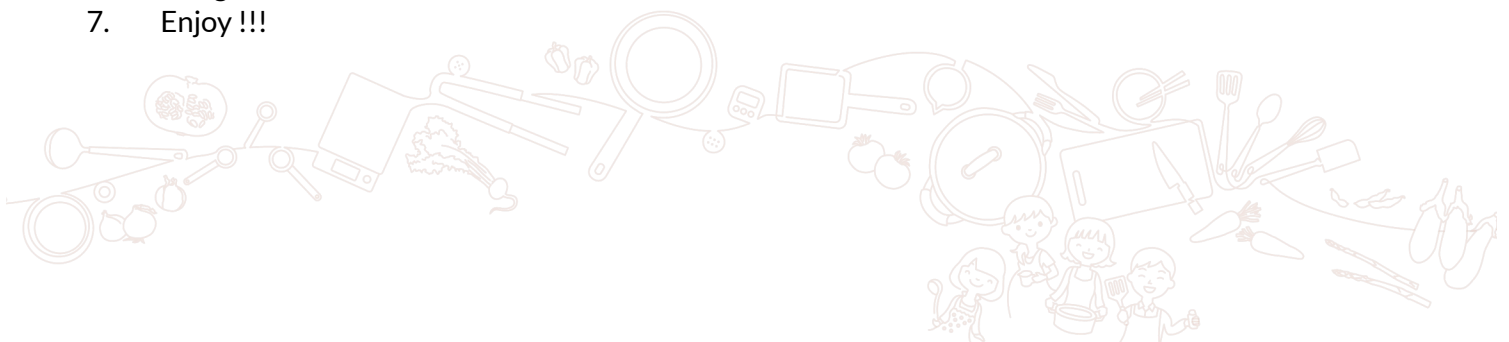
12 ounces dark chocolate
4 decorator balloons, inflated to a 5-inch diameter

☀️ Cream cheese Mousse:

3 ounces cream cheese, softened
2 Tbsp butter, softened
3/4 cup powdered sugar
1/2 tsp vanilla extract
1 cup heavy whipping cream
as needed fresh raspberries
leaves for garnish

Method

1. ☀️ Chocolate Bowls:
2. In a heavy saucepan, melt the chocolate over low heat, stirring, until smooth. Remove the chocolate from heat and let sit at room temperature for 5-7 minutes. Lay the foil on a baking sheet. Dip the bottom half of each balloon into the chocolate, transfer to the prepared baking sheet, and rest 3-4 minutes. Repeat one more time.
3. Chill in the refrigerator for 1 hour. Carefully pop one balloon at a time, trying to slowly release the air instead of a sharp pop. Peel the balloons away from the inside of the chocolate bowls. Loosely cover with plastic and set aside at cool room temperature.
4. ☀️ Chocolate Mousse:
5. In a large bowl with a mixer, cream together the cream cheese and butter on medium speed. Add the sugar, and vanilla extract. Continue to beat mixture until light and fluffy. In a separate bowl, beat the heavy cream on medium speed until stiff peaks form. Fold the whipped cream into the cream cheese mixture with a large silicone spatula. Spoon the mixture into a decorating bag.
6. Pipe into each chocolate bowl, leaving room for the berries. Chill the filled bowls in the refrigerator for about 2 hours. Before serving, add the fresh raspberries and strawberries to the chocolate bowls and garnish.
7. Enjoy !!!



Christmas Toast



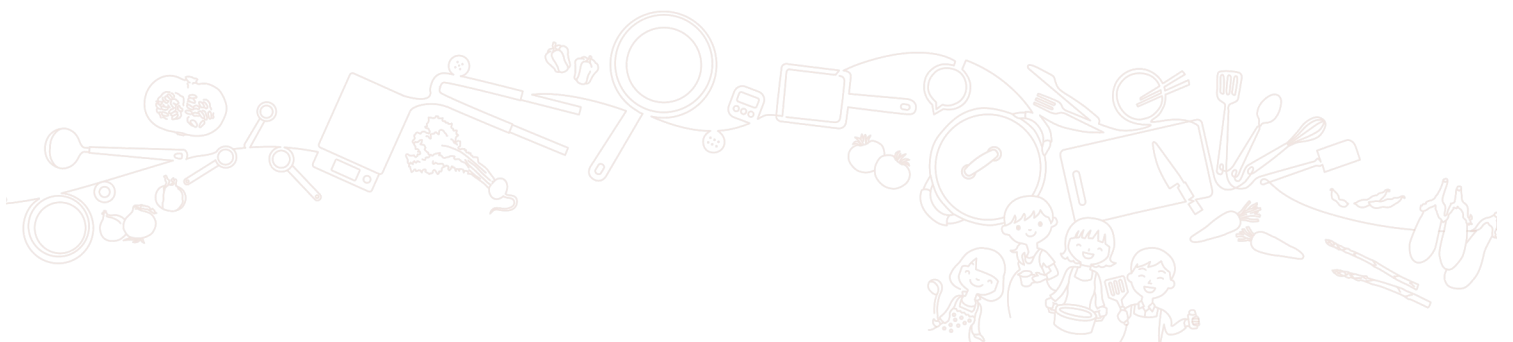
Auntie Eiko's international cuisine experience

Ingredients

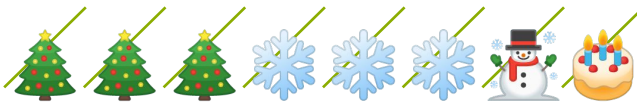
Bread
Cheese
egg white
food color
Ham (cut flowers shape)
something green (cut leaf shape)
mayonnaise

Method

1. Put cheese on bread and mix food color and egg white and draw messages on cheese.
2. Decorate with mayonnaise, ham, and vegetables. Today I used thin colored cookies dough.
3. Toast in grill.
4. Enjoy 🌲👴❤️



Dry Fruit Cake



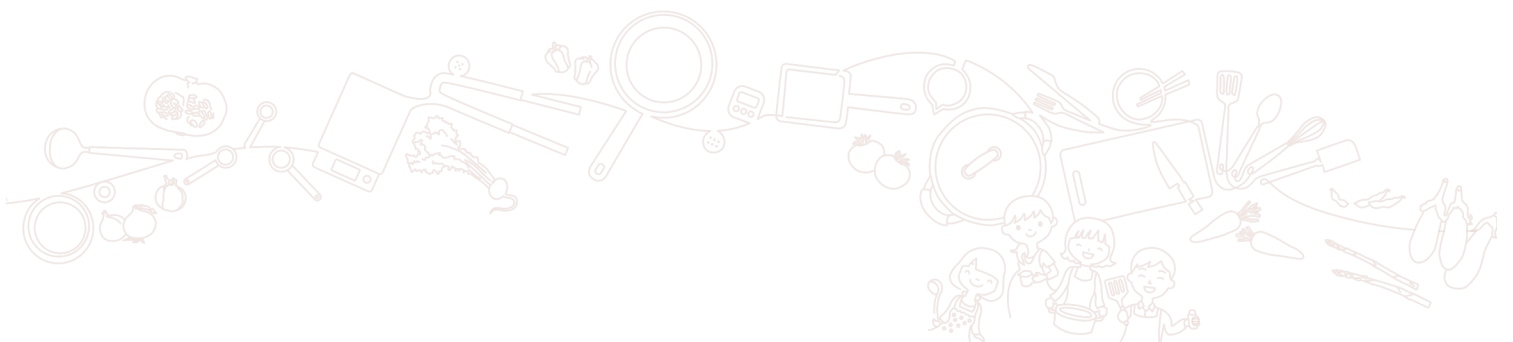
Lubna's Kitchen

Ingredients

100 g Self-raising flour
100 g Caster sugar
100 g Softened Butter (at room temperature)
3 Eggs
3 Tbsp Milk
1 tsp Baking powder
1 tsp Vanilla extract
as needed Honey
as needed Jam your favourite
Dry fruits Almonds, cashew nuts, pistachio
as needed or your choice of fruits (dry roasted in pan cool completely)
as needed desiccated coconut
Cake tin 20cm 8"
Greaseproof paper

Method

1. Heat oven to 190C/fan 170C. Butter 20cm sandwich tins and line with non-stick baking paper.
- 2.
3. Cream together the butter,sugar & vanilla extract until light and fluffy.
4. Add sifted flour and baking powder then mix well,add eggs beat well add in the milk and beat again.
5. Pour all cake batter into the cake tin that has the greaseproof paper in. Bake for 35-40 mins. Remove from oven and remove from cake tin. Allow to rest or cool down completely,
6. In a separate bowl add jam and heat up slightly in microwave only few seconds take it out mix well and spread it all over the cake top and sides.
7. Heat up honey in a separate bowl slightly so it is runny and coat them all with dry fruits. Spread this over the top of the cake or arranged as desired. cover all cake sides with desiccated coconut.
8. All fruits arrangement can See my cake pics.



Turkish Coffee



Duygu

Servings: 1 person

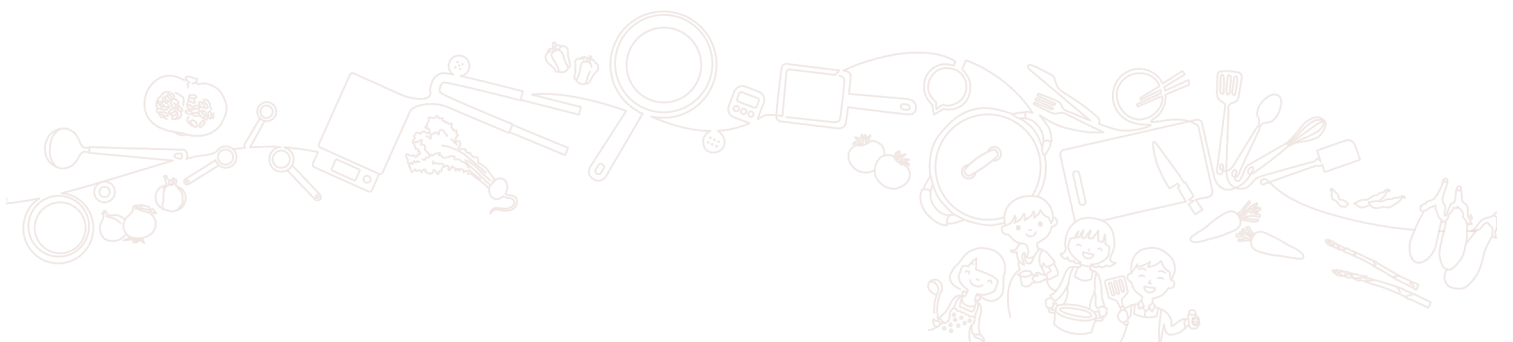
Time: 5 mins

Ingredients

1 tsp Turkish Coffee
1/2 tsp sugar (if you like)
50 ml cold water

Method

1. We make Turkish coffee in a special coffee pan called "cezve". Most of Turkish markets are selling it and very cheap. But if you don't have any you can use the smallest sauce pan to make Turkish coffee.
2. Put all ingredients in sauce pan, mix well and place it hob (very low heat)
3. Wait till getting creamy top, don't mix and don't boil. When it gets baubles on top replace from hob and put it in an espresso cup or if you have Turkish coffee cup. Enjoy 🥰🥰❤️



Bangers n mash with a twist



Ingredients

Good amount of left over mash or 3 good sized potatoes

250 g sausages - I get mine from my local butcher

1 onion

50 g Parmesan cheese

Olive oil

Sprinkle of breadcrumbs

1 egg

Salt to taste



Miss Fluffy's Cooking

Servings: 4 servings

Time: 1 hr 30 mins

Method

1. Peel, chop and boil potatoes. Drain when cooked, mash and set a side in a bowl to cool a bit. Remove sausage meat from the skin, set a side
2. Chop the onion and cook gently in olive oil until soft. Add the sausage meat and brown. Cook for about 10 mins on medium heat, set a side
3. Preheat oven to 200. Mix potatoes, sausage, Parmesan and egg.
4. Season to taste. Grease a round aluminum tray with olive oil and sprinkle with breadcrumbs. Add the mash mixture and spread evenly. Sprinkle with breadcrumbs and more Parmesan. Pop in the oven for about 25 mins. Leave to cool a bit before serving



Terry's Chocolate Christmas pudding



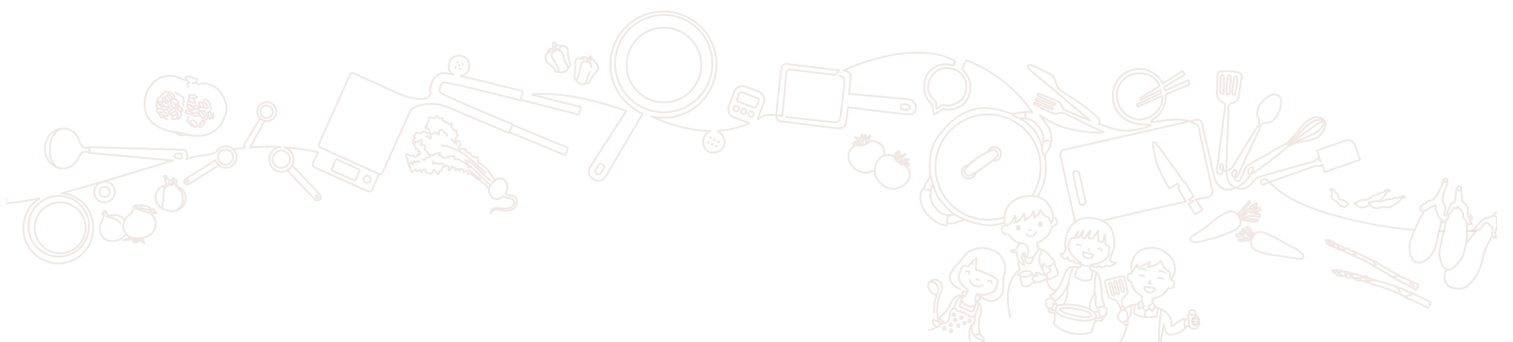
Rekha Bapodra

Ingredients

Terry's chocolate
1/4 cup milk chocolate
1 pack Maltesers
leaves Green fondant
Red edible balls
1/4 cup white chocolate

Method

1. Melt milk chocolate using double boiler or melt in microwave.
2. Remove packaging from Terry's chocolate and place in on a board. Stick maltesers
3. Dipping in the chocolate all over Terry's chocolate.
4. Melt white chocolate and drizzle from top.
5. Stick leaves and red berries.
6. Christmas pudding is ready.
- 7.
- 8.



Rudolf the Reindeer Christmas dessert



Ingredients

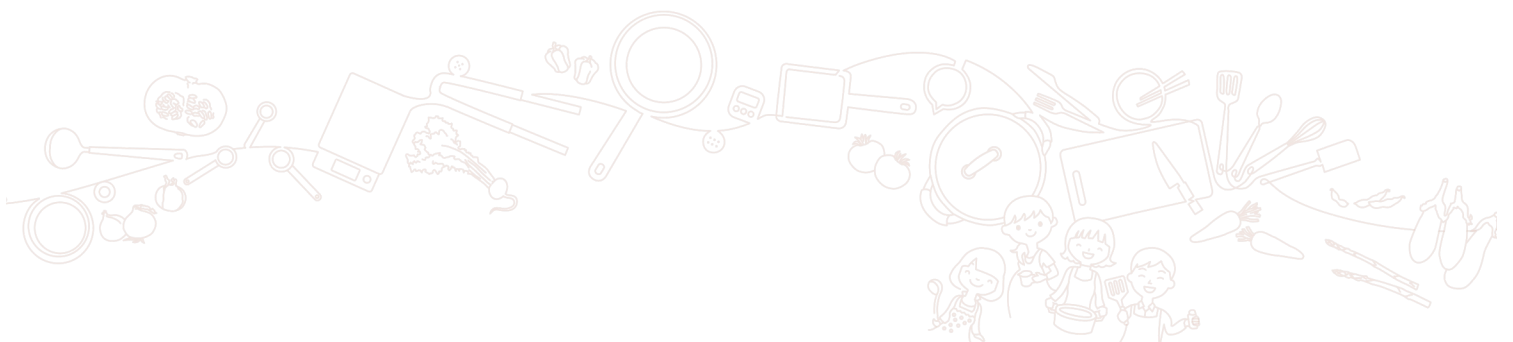
- 1 cup milk chocolate
- 1 packet Oreos
- Edible eyes
- Pretzel 2 for each Oreo
- Red sweet balls



Rekha Bapodra

Method

1. Line a tray with greaseproof paper.
2. Melt the chocolate in microwave or using double boiler.
3. Dip Oreo in chocolate and place it on lined tray. Stick pretzel, eyes and red sweets. Repeat for the rest of the Oreos.
4. Enjoy 😊
- 5.
- 6.



Turkey, Sage & Pigs in Blanket Traybake



Ingredients

Pack pigs in blankets
4 thick turkey fillets
2 tomatoes
1 bell peper
1 cold cooked potato (leave this out if you don't have leftovers to use up)
Olive oil
1/2 tsp dried sage
1/2 tsp dried basil
Salt and pepper

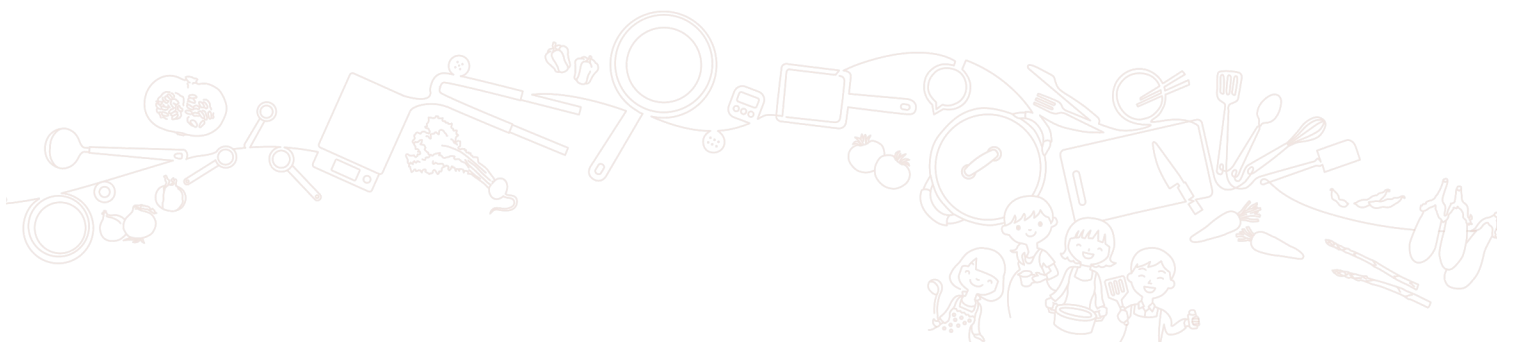


Sonia

Servings: 2 servings

Method

1. Cut the veg into large pieces and place in the tray. Add the sausages.
2. I used my hands to rub oil over the turkey, then put that int he tray too. Sprinkle the herbs over the turkey. Season it all with salt and pepper and add a drizzle of oil over the veg.



Easy Christmas Pecan and Almond Balls (Snowballs)



Irum Zaidi Home Cooking

Servings: Makes: 2 dozen

Time: 15min

Ingredients

- 1 stick butter (1/2 cup/ 4oz 113 g), softened (I use unsalted)
- 1/2 cup finely chopped toasted pecans (or coarsely ground)
- 1/2 cup finely chopped toasted almonds (or coarsely ground)
- 3 Tablespoons granulated sugar
- 1 teaspoon pure vanilla extract
- 1 cup powdered sugar for rolling

Method

- Put all ingredients except powdered sugar into a large bowl.
- Mix thoroughly by hand, cover with plastic wrap and refrigerate for 30 minutes.
- Preheat oven to 350° F. Roll cookies by hand into 1-inch balls.
- Place on ungreased or parchment-lined cookie sheet an inch apart.
- Bake for 15 minutes or until set but not brown.
- Let stand on cookie sheet about 2 minutes, then gently roll each one gently in powdered sugar. Let cookies cool.
- Once they cool (15-20 minutes), roll again (gently) in powdered sugar. Store loosely covered.
- #To_Toast_Nuts:**
- Place on ungreased baking pan and bake at 350° F for 8-10 minutes. Keep an eye so they don't burn. Cool, then chop.
- #How_To_Freeze_Pecan_and_Almond_Balls:**
- Guess what? There is no difference between frozen and freshly made pecan & almond balls. I tested them myself and asked two other people to do a blind taste test and no one could tell the difference.
- This is good news because anything you can make ahead for the holidays is helpful. I'm sure there is more than one way to freeze these delicate Christmas snowball cookies but here is how I did mine:
- Once they were completely cool and after the second roll in powdered sugar I gently placed them in a freezer bag so they were not touching.
- I removed as much air as possible from the bag and placed them gently in the freezer.
- To thaw I let them thaw overnight in the refrigerator and then brought them to room temperature.
- Then I gently rolled them in
- powdered sugar again to freshen them up.
- So there it is. This is how you can freeze your homemade pecan & almond balls.
- Recipe by Jenny Jones



PUTRI SALJU (SNOWBALL COOKIES)



Ingredients

240 gram all purpose flour
100 gram ground almond
230 unsalted butter
60 gram icing mixture sugar
1 1/2 teaspoon vanilla powder
1 teaspoon salt

Topping / Coating :

1-2 cup icing mixture sugar



Kezia's Kitchen 🍪

Method

1. Put all the ingredients into a food processor then mix to form a dough and all ingredients are well blended.
2. After that, remove it from the food processor and transfer it to a bowl, prepare a baking sheet that has been lined with baking paper and then shape it according to taste.
3. Bake in the oven with a temperature of 160 ° fan on, about 15 to 20 minutes or until browned.
4. When done, remove from oven and chill for 10-15 minutes, or until just a little warm to the touch before coating with icing mixture.
5. Pour powdered sugar into a bowl, and once the cookies are warm to the touch, can start coating them. Dip each cookie in powdered sugar, then transfer to a wire rack until cool.
6. Once completely cool, dip each cookie one more time in powdered sugar. Make sure the cookies are completely coated and snow white.



Wake Me Up Minty brew



Ingredients

leaves Fresh mint
Hot water
1 tsp honey (optional)

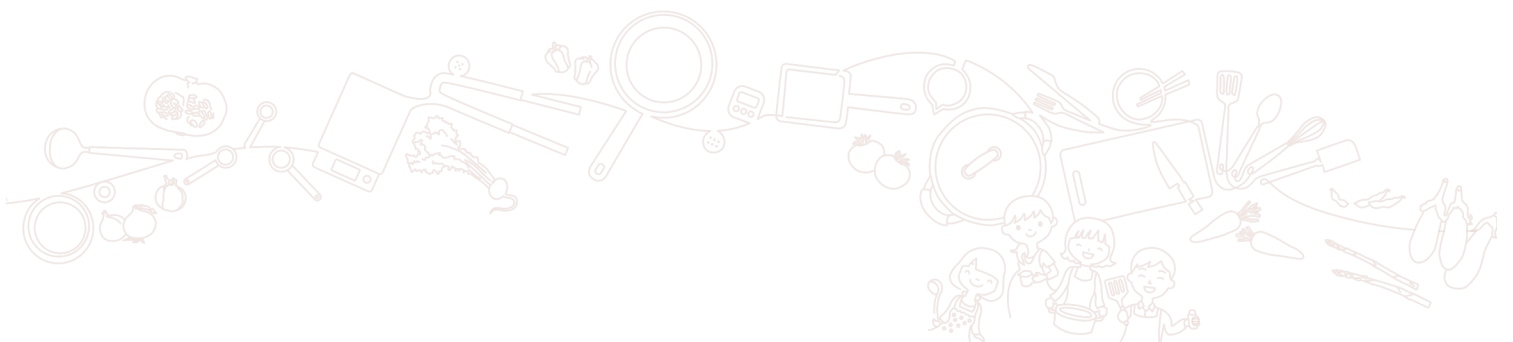


Yui Miles

Servings: 1 serving
Time: 2 minutes

Method

1. Mix fresh mint leaves with honey and hot water. Stir well and let it brew for 2-3 minutes.
2. Enjoy it first thing in the morning



Berry nice cuppa ☐ 🍓 🍷



Ingredients

Handful blueberries

2 strawberries

You can use any prefer fruits



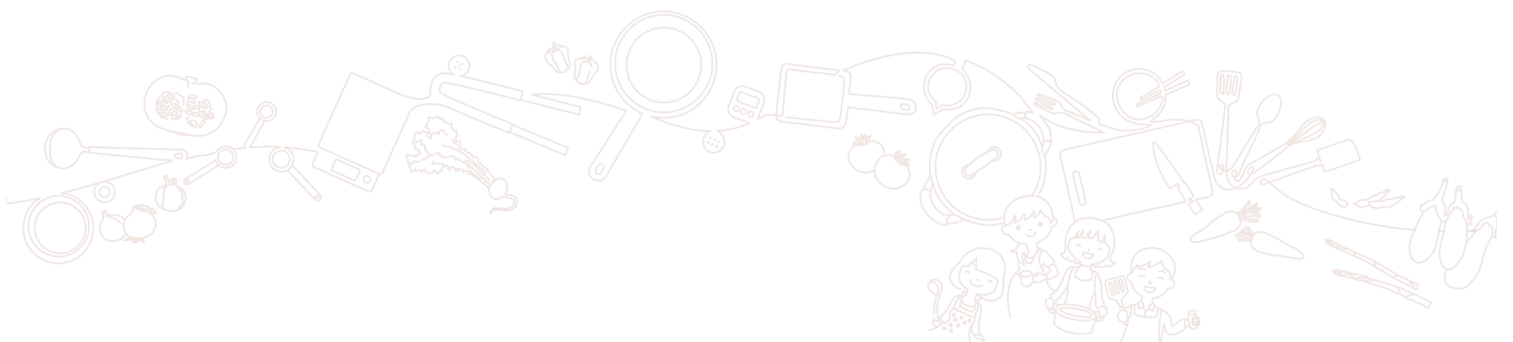
Yui Miles

Servings: 1 serving

Time: 2 min

Method

1. Add blueberry and strawberries in the cup and add hot water. Mix well and let it brew for 2 minutes
2. Enjoy it in the morning or anytime of day



Honey, Lemon and ginger morning boost 🍯 🍋



Ingredients

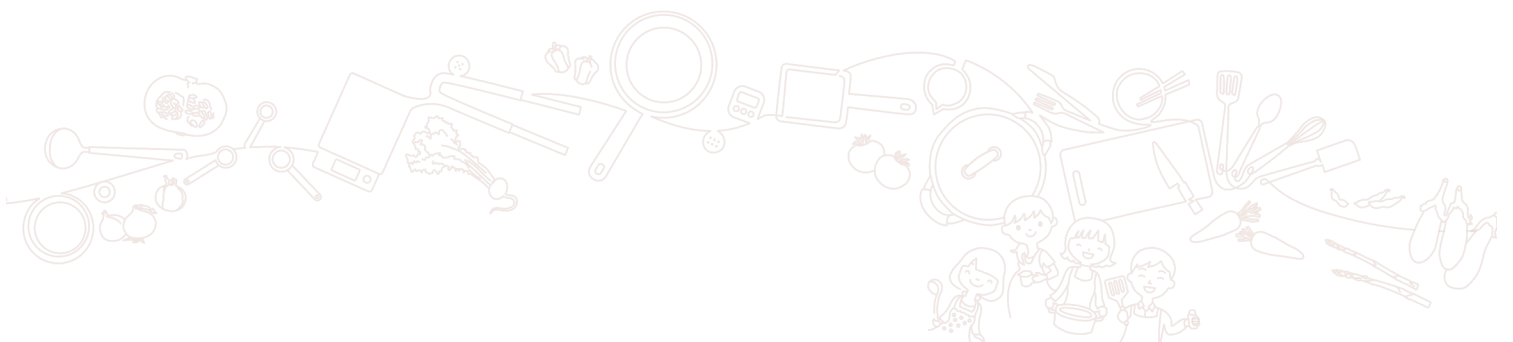
- 1 tsp manukau honey
- 2 sliced lemon
- 2 sliced ginger
- Hot water



Yui Miles

Method

1. Add honey, lemon and ginger in a mug or jar. Add hot water and stir well.
2. Drink it in the morning for a great morning booster or any time you prefer 🍋 🍯



Salmon tartare with diet cheeses, lemon, olive oil



isabel maloum

Servings: 1 serving

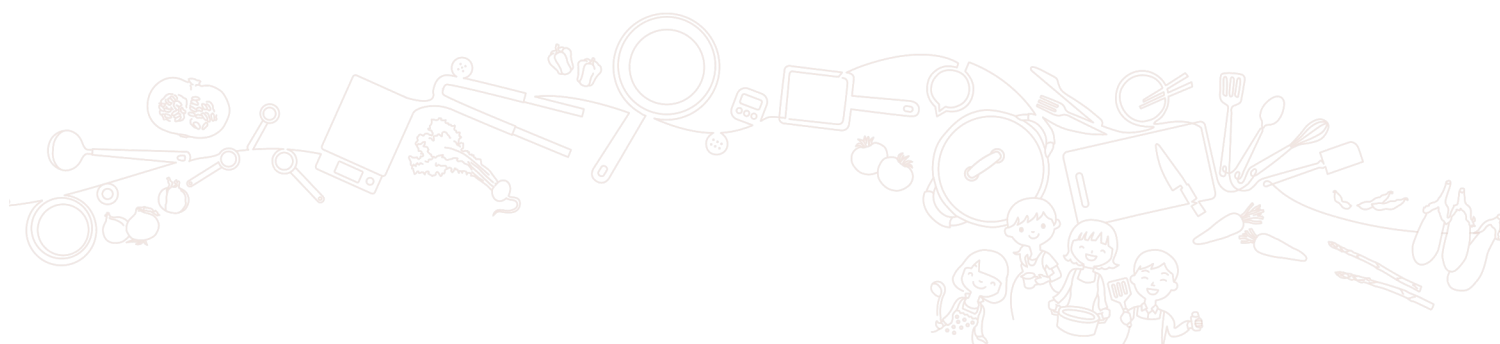
Time: 15mn

Ingredients

- 50 g fresh salmon
- 1 tablespoon diet cheese
- 1 teaspoon mayonnaise
- 1 teaspoon lemon juice
- 1/4 coffee lemon zest
- pinch salt
- pinch black pepper
- pinch thyme
- pinch garlic powder
- 1 teaspoon olive oil
- 1 lemon for decoration
- parsley
- 1 cherry tomato in the shape of a flower
- pinch green dill and finely chopped
- 3 green olives for decoration

Method

1. Cut the salmon into small cubes and season them with salt and pepper and lemon juice with the zest and olive oil and set aside in the fridge for an hour.
2. Put the cheese diet and the mayonnaise and dill season them with salt and black pepper and the thyme and mix well and put it in the fridge.
3. Mix the diced marinated salmon with the cheese and mayonnaise mixture, take a flat plate and with a round cookie cutter put the salmon and cheese and let cool.
4. Remove the cookie cutter and add the lemon slices and decorate it with parsley.
5. Serve it with a roast and sautéed vegetables.



Christmas Vanilla Biscuits



Mireya González

Ingredients

125 g unsalted butter room temperature
100 g caster sugar
1 egg
1 TSP Vanilla essence or paste
200 g self-rising flour
1 TSP baking powder
Writing icing to decorate
Flour for dusting

Method

1. In a bowl, beat the butter and sugar with an electric mixer. Add the egg and mix it again until the ingredients are integrated.
2. Add the flour, salt, and vanilla. Mix it until a ball of dough is formed.
3. Wrap it with cling film and leave it to rest in the fridge for one hour. Line a baking tray with parchment paper and set aside.
4. Dust a surface with flour and roll the dough until it is around 5 mm thick.
5. Cut the biscuits with the help of a cutter, put them in the baking tray, leaving a gap of at least 50 mm in between the biscuits.
6. Place them in the oven at 180 degrees until the edges of the biscuits are golden brown, around 10 minutes.
7. Once they are ready, let them cool down in a cooling tray and then decorate. Enjoy!

