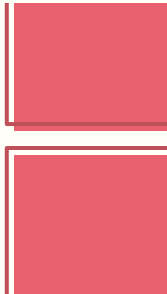
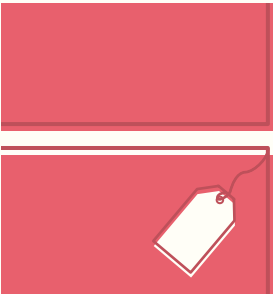
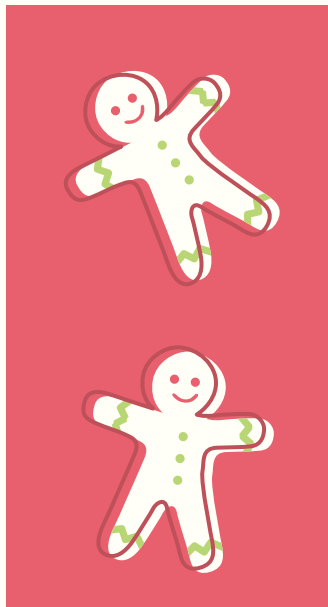
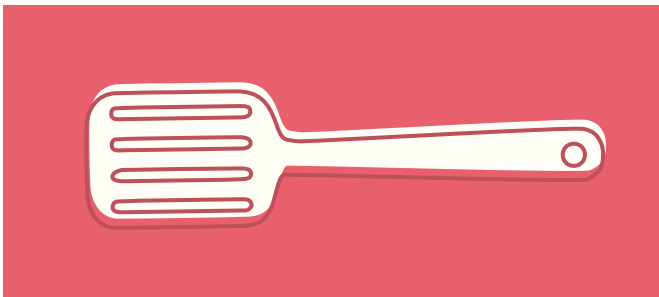
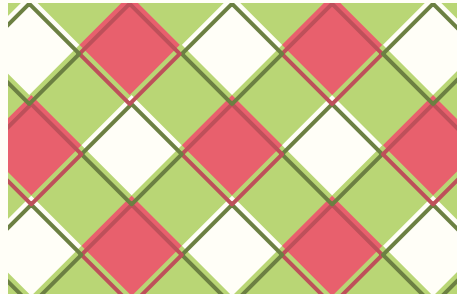


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Hello
FRESH

A TRADITIONAL CHRISTMAS FEAST





CHRISTMAS FEAST MENU

Butter-Basted Turkey with Pigs in Blankets

*

Perfect Rosemary Roast Potatoes

*

Creamy Brussels Sprouts with Pancetta

*

Honey & Thyme Roasted Root Veggies

*

Spiced Red Cabbage with Apples

*

'Next Level' Gravy

*

Chocolate Orange Pots with a Biscuit Base and Caramelised Nuts



CHRISTMAS FEAST MENU

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Spiced Red Cabbage with Apples

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'Next Level' Gravy


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Chocolate Orange Pots with a Biscuit Base and Caramelised Nuts

A TRADITIONAL CHRISTMAS FEAST

with all the trimmings



 The night before: **3** hours
The morning of: **4.05** hours

 **4** People

Deck the halls, turn up the carols and let the mulled wine flow, the most delicious day of the year is finally here and we can't wait to make this your best and most delicious Christmas yet. Our step-by-step, easy to follow recipe cards will be your saving grace, helping you to get your traditional festive feast on the table as effortlessly as possible. On the subject of saving time, we'd recommend doing a little bit of prep the day before. All the information you need is in the cards below, so make sure you read them in advance to get the most out of your Christmas box. Wishing you a very Happy Christmas from all at HelloFresh.

CHRISTMAS DAY TIMINGS

We've made it easier to know your cooking timings. Just add your time to the cheatsheet below depending on what time you'd like to serve your Christmas feast, cut it out and keep it as a guide throughout the day.

4h 5mins before
Pre-heat your oven to 180°C.
Your time here:

4h 5mins before
Get your turkey out of the fridge and massage in the flavourings.

3h 35mins before
Put the turkey in the oven.

3h 30mins before
Parboil the potatoes and fluff them up with the rosemary and flour.

3h 5mins before
Finish the red cabbage prep and slow cook it.

2h 35mins before
Increase the oven temperature and remove the foil from the turkey.

1h 10mins before
Pop the carrots and parsnips on a tray with their seasonings and oil.

1h 10mins before
Add your potatoes to the hot oil.

1h 30mins before
Heat the oil for the potatoes.

1h 35mins before
Remove the turkey from the oven.

2h 15mins before
Add the pigs in blankets to the turkey tray.

1h 5mins before
Have a glass of something and relax.

40mins before
Roast the carrots and parsnips.

10mins before
Reheat the pigs in blankets with the root veggies.

10mins before
Reheat the gravy. Remove the pudding from the fridge.

10mins before
Reheat the pudding from the fridge.

Feast Time!
Enjoy.

INGREDIENTS

MAIN

'NEXT LEVEL' GRAVY

- 1 Onion, chopped
- 1 Carrot, chopped (use from the big bag we sent you)
- 2 Chicken Drumstick
- 2 Chicken Stock Pot
- 50g Plain Flour [13](#))
- 1 Celery Stick, chopped [10](#))
- 1.5 ltr Boiling Water for the stock

BRUSSELS SPROUTS

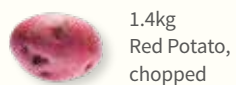
- 400g Brussels Sprouts, quartered
- 2 Garlic Clove, grated
- 60g Pancetta
- 150ml Double Cream [7](#))

RED CABBAGE

- 1 Red Cabbage, sliced
- 1 Bramley Apple, grated
- 1 Red Onion, chopped
- 30g Unsalted Butter [7](#)) (chop from the big block we sent you)
- 75g Caster Sugar (use from the big bag we sent you)
- 1 tsp Ground Cinnamon
- 1 Star Anise
- 200ml Apple Juice

MAIN

ROAST POTATOES



1.4kg
Red Potato,
chopped



1 bunch
Rosemary,
chopped



24g
Plain Flour **13**)

HONEY AND THYME ROASTED ROOT VEGGIES



1 bag
Carrot,
chopped



1 bag
Parsnip,
chopped



3 tbsp
Honey



½ tbsp
Dried Thyme

ROAST TURKEY WITH PIGS IN BLANKETS



1 bunch
Rosemary,
chopped



½
Lemon



2 tbsp
Olive Oil



1
Turkey Crown



45g
Unsalted Butter **7**)
(chop from the big
block we sent you)



10
Pigs with their
Blankets,
wrapped **14**)

DESSERT

CHRISTMAS CHOCOLATE ORANGE POTS



30g
Unsalted Butter **7**)
(chop from the big
block we sent you)



50g
Plain Flour **13**)



30g
Caster Sugar
(use from the big
bag we sent you)



100g
Chocolate **7**)



1
Orange



150ml
Double Cream,
for the Ganache **7**)



250ml
Double Cream,
to whip **7**)



25g
Pistachios **2**)



40g
Pecans **2**)



2 tbsp
Honey

NUTRITION	PER SERVING	PER 100G	NUTRITION	PER SERVING	PER 100G
Energy (kcal)/(kJ)	2274 / 9576	118 / 496	Energy (kcal)/(kJ)	859 / 3549	377 / 1558
Fat (g)	78	4	Fat (g)	75	33
Sat. Fat (g)	36	2	Sat. Fat (g)	44	19
Carbohydrate (g)	171	9	Carbohydrate (g)	37	16
Sugars (g)	76	4	Sugars (g)	26	11
Protein (g)	224	12	Protein (g)	8	3
Salt (g)	5.52	0.29	Salt (g)	0.11	0.05

ALLERGENS:

2) Nuts (Pistachios, Pecan Nuts), **7) Milk** (Double Cream, Butter, Chocolate), **10) Celery** (Celery), **13) Gluten** (Plain Flour), **14) Sulphites** (Pigs in Blankets).

THE NIGHT BEFORE



Getting a few jobs out of the way the night before your Christmas feast will make life so much easier!

Our fruit and veggies need a little wash before you use them! Make sure you've got two **Chopping Boards**, a **Roasting Tray**, **Measuring Jug**, **Potato Masher**, **Sieve**, two **Mixing Bowls**, two **Large Spoons**, some **Clingfilm**, four **Large Bowls**, a **Large Saucepan** (with a **Lid**), **Plate**, two **Baking Trays**, some **Baking Paper**, a **Fine Grater**, **Small Saucepan** and an **Airtight Container**.



MAKE THE 'NEXT LEVEL' GRAVY

1 ROAST THE VEGGIES

Ingredients: Onion, Carrot, Celery Stick, Chicken Drumsticks, Olive Oil, Black Pepper, Salt.

Preheat your oven to **200°C**. Boil your kettle. Halve, peel and chop the **onion** into quarters. Chop the **carrot** into five chunks (no need to peel!) - use one of the carrots from the bag we've sent you. Chop the **celery** into four chunks. Pop the **veggies** in a deep roasting tray with the **chicken drumsticks**. Drizzle everything with **oil**, a pinch of **salt** and **black pepper**. Roast on the middle shelf of your oven until everything is nicely browned and crispy, about **45 mins - 1 hour**.

2 MAKE THE STOCK

Ingredients: Chicken Stock Pot, Water. In a measuring jug, mix the **chicken stock pots** with the boiling **water** (amount specified in the ingredient list), stir to dissolve the **stock pots** and set the **stock** aside for later.



3 COOK THE GRAVY

Ingredients: Plain Flour.

Remove the tray from your oven. Use a potato masher to slightly break up the **veggies** and **chicken drumsticks**, then stir through the **flour** (amount specified in the ingredient list) and pour over the **stock** you made in step 2. Mix together and pop back into your oven for **45 mins - 1 hour**, or until the **gravy** has reduced and thickened nicely.

4 DRAIN THE GRAVY

Once nice and thick, drain the **gravy** through a sieve or colander into a large mixing bowl. Use a large spoon to squeeze out all the meaty juices from the **chicken** and the **veggies**. Allow to cool, then cover with clingfilm and refrigerate. Either reserve the **veggies** and **chicken drumsticks** to cook our soup recipe later on, or discard.

Check out our recipe soup at blog.hellofresh.co.uk/boxing-day-soup-recipe/



PREP THE VEGGIES AND PIGGIES

1 BRUSSELS

Ingredients: Brussels Sprouts.

Chop any tough bottoms off the **Brussels sprouts**, cut each sprout in half through the root and then in half again to make quarters. Add to a bowl, cover and refrigerate ready for tomorrow.

2 RED CABBAGE

Ingredients: Red Cabbage.

Quarter the **red cabbage** and remove the tough white core (see photo). Slice as thinly as you can. Pop in another bowl, cover and refrigerate.

3 POTATOES

Ingredients: Potatoes.

Peel the **potatoes** and chop them into 3cm sized chunks. Pop them in a large saucepan of water, ensuring all the **potatoes** are completely submerged, and cover with a lid or clingfilm. Leave overnight at room temperature.

OVEN TEMPERATURE GUIDE

We've created our Christmas recipes using a fan oven, but if you are using a conventional or gas oven please see below for conversions:

These are the only 2 temperatures you'll need across the whole recipe.

FAN	CONVENTIONAL	GAS
180°C	200°C	6
200°C	220°C	7



4 CARROTS AND PARSNIPS

Ingredients: Carrots and Parsnips. Remove the tops and bottoms from the **carrots** and **parsnips**. Quarter lengthways and then chop into batons the size of your index finger. Pop in a third large bowl, cover and refrigerate.

5 WRAP THE PIGS

Ingredients: Bacon Rashers, Cocktail Sausages. Lay a **bacon rasher** on a chopping board and then roll a **cocktail sausage** up in your **bacon**. Repeat with the other **sausages**. Pop them on a plate, cover with clingfilm and put them in your fridge (you'll cook them with the turkey tomorrow).



PUDDING TIME

1 MAKE THE CRUMB

Ingredients: Butter, Plain Flour and Caster Sugar. Keep the oven at **200°C**. Chop the **butter** into ½cm pieces (amount specified in the ingredient list) and pop into a mixing bowl with the **flour** and **sugar** (amounts specified in the ingredient list). Use your fingers to rub the mixture until there are no big lumps of **butter** left and the whole thing has the texture of coarse breadcrumbs. Spread the **crumb mixture** out on a baking tray lined with baking paper and bake on the middle shelf of your oven until the mixture is golden, **12-18 mins**. Leave to the side to cool. Lower your oven temperature to **180°C**.

2 MAKE THE GANACHE

Ingredients: Chocolate, Orange Zest, 150ml Double Cream. Break the **chocolate** up into small chunks and zest the **orange**. Pop both in a bowl together. Pour the **double cream** for the ganache (amount specified in the



ingredient list) into a small saucepan and bring to the boil over medium heat. Once the **cream** boils, remove from the heat and immediately pour into the bowl of **chocolate** and **orange**. Stir until you have a smooth and glossy chocolate mixture - this is your **ganache**!

3 WHIP THE CREAM

Ingredients: 250ml Double Cream. Pour the **double cream** for whipping into a large bowl and whisk by hand until the **cream** has slightly thickened to the consistency of a thick yoghurt. **TIP:** You can use an electric whisk but be careful not to make it too thick as this will make your **chocolate pot** very dense!

4 FOLD TOGETHER

Slowly pour the **ganache** into the **thickened cream** and gently fold the mixture together with a large spoon. Don't over mix, you don't want to knock all the air out of it. If the **cream** and **ganache** aren't completely combined, don't worry, you want it slightly marbled!

5 ASSEMBLE

Gently break up the **crumb mixture** using the back of a metal spoon or a rolling pin and divide between the bottom of some small glasses (use your nicest glasses for ultimate presentation points).



Spoon the **chocolate mixture** on top, cover with clingfilm and pop into your fridge (ready for the next day).

6 CARAMELISE YOUR NUTS

Ingredients: Pistachios, Pecans, Honey. Shell the **pistachios**. Spread your **pistachios** and **pecans** out on a baking tray lined with non stick baking paper. Drizzle over the **honey** and mix to thoroughly coat your **nuts**. Spread them out in an even layer and roast on the middle shelf of your oven until golden and sticky **7-10 mins**. **TIP:** Watch like a hawk to ensure they don't burn! When cooked, leave to one side to cool completely then roughly chop and store in an airtight container at room temperature. **TIP:** Don't be tempted to refrigerate your nuts or they will go soggy!

YOU'RE DONE FOR THE DAY!

Time for bed - we're sure you'll sleep well knowing that a good part of the prep for your Christmas feast is out of the way already! Remember to leave some snacks out for Father Christmas and his reindeer, they're having a long night!

IN THE MORNING



Merry Christmas! Hopefully everyone managed to get some sleep despite the excitement. You'll need to start your preparation about **4 hours 5 mins** before you want to eat (but don't worry, there'll be time for some breaks in between the steps). If you want some guidance on timings, refer to our timetable. Enjoy!

Make sure you've got a **Chopping Board**, **Fine Grater**, two **Roasting Trays**, some **Foil**, a **Large Spoon**, **Colander**, **Peeler**, **Coarse Grater**, **Wide Bottomed Saucepan (with a Lid)**, **Large Baking Tray** and **Frying Pan (with a Lid)**.



COOK THE TURKEY AND PIGS IN BLANKETS

1 TURKEY PREP TIME

Ingredients: Rosemary, Lemon, Olive Oil.

Preheat your oven to **180°C**. Pick the **rosemary leaves** (both the rosemary for the turkey and the rosemary for the potatoes) from their stalks. Discard the stalks and finely chop the **leaves**. Zest the **lemon** with a fine grater. In a small bowl, mix together the **lemon zest** with **half the rosemary** and the **olive oil** (amount specified in the ingredient list), you'll use the remaining rosemary for the potatoes.

2 TIME FOR A MASSAGE!

Ingredients: Turkey, Lemon & Rosemary Oil, Salt, Black Pepper.

Drizzle the **lemon and rosemary oil** over the **turkey** (you can cook it in the tray it came in). Massage the **oil** over the **skin** of the **turkey**. Season with a generous pinch of **salt** and **black pepper**. Cover the **turkey** with foil and then pop onto the middle shelf of your oven. **★ TIP:** *Don't forget to wash your hands after handling raw meat!*

3 ROAST THE BIRD

Ingredients: Butter.

Roast the **turkey** for **1 hour** with the foil on. After **1 hour**, increase the oven temperature to **200°C**, remove and discard the foil and pop the **butter** (amount specified in the ingredient list) on top of the **turkey**. Return to the oven for **20 mins** to melt the **butter**.



4 BASTING TIME!

Ingredients: Pigs in Blankets.

After **20 mins**, remove the **turkey** from the oven (close the oven door to keep the heat in) and baste the turkey with the **melted butter**. Tilt the roasting tray and use a large spoon to spoon the **butter** and juices over the **turkey skin**. Add the **pigs in blankets** to your roasting tray at this point to cook for the remaining **40 mins**. **★ TIP:** *The pigs in blankets are cooked when they are no longer pink in the middle.*

5 FINISH THE ROASTING

Repeat the basting process **every 20 mins**. **★ TIP:** *The turkey is cooked when you stick a knife into the thickest part of the breast and the juices that run out are clear. Total cooking time: 2 hours.*

6 REST THE BIRD

Once cooked, remove the **turkey** and the **pigs in blankets** from your oven and leave to rest on the side for **1½ hours**, covered tightly with foil. **★ TIP:** *This will make the turkey more moist and will allow you to get everything else cooked stress-free.*



PREPARE THE POTATOES

1 PARBOIL THE POTATOES

Ingredients: Potatoes, Salt.

While the turkey cooks, pop the large saucepan of **potatoes** (keeping the water) on high heat, with a generous pinch of **salt** and bring to the boil. Simmer for about **10 mins**.

2 MIX THE ROSEMARY

Ingredients: Remaining Rosemary, Plain Flour, Salt, Black Pepper.

Mix the remaining chopped **rosemary** with the **plain flour**, a large pinch of **salt** and **black pepper**.

3 DRAIN THE POTATOES

Pour the **potatoes** into a colander and leave for **2 mins** so they drain completely.

4 FLUFF THEM UP!

Ingredients: Rosemary Flour.

Dry your large saucepan completely and return the **potatoes** to it, off the heat. Add the **rosemary flour** and shake vigorously to 'fluff up' the **potatoes** and evenly distribute the **flour**. **★ TIP:** *By doing this you create more surface area on the potatoes so they go crispier in the oven. Leave to one side.*



COOK THE RED CABBAGE

1 SOFTEN THE ONION

Ingredients: Bramley Apple, Red Onion, Butter.

Peel the **apple** and then grate on the coarse side of your grater. Halve, peel and chop the **red onion** into small ½cm chunks. Melt the **butter** (amount specified in the ingredient list) in a wide bottomed saucepan over medium heat. Add the **red onion** and cook until softened, **5 mins**. Stir frequently to make sure it doesn't brown.

2 COOK THE CABBAGE

Ingredients: Red Cabbage, Bramley Apple, Caster Sugar, Ground Cinnamon, Star Anise, Apple Juice.

Add the **cabbage**, **apple**, **sugar** (amount specified in the ingredient list), **cinnamon**, **star anise** and **apple juice** (amount specified in the ingredient list - serve the leftover juice to the kids!) to the pan. Stir and bring to the boil, then cover with a lid (or foil). Cook on medium-low heat until the **cabbage** is completely softened, **45 mins**. Stir every now and then to make sure it is not catching.

3 FINISH OFF

Remove the lid, increase the heat to medium-high and cook to evaporate any remaining liquid until the **cabbage** is glossy, **10-15 mins**. Remove the **star anise**, season with **salt** and **black pepper** to taste and then remove from the heat (you'll reheat it later on).



ROAST THE POTATOES

1 HEAT THE OIL

Ingredients: Vegetable or Sunflower Oil.

Once the turkey is out of the oven, add a really good glug of **vegetable** or **sunflower oil** to a large roasting tray - you need the **oil** to cover the whole bottom of your roasting tray. Pop it in the oven - you want the **oil** to get really hot so the potatoes cook better. **★ TIP:** *If your tray is small, use two trays as you want the potatoes to be in a single even layer to get crispy!*

2 ROAST THE POTATOES

Ingredients: Potatoes.

Once the roasting tray has been in your oven for at least **10 mins**, remove it and gently tip the **potatoes** into it - careful not to burn yourself on any spitting oil! Make sure the **potatoes** are in an even layer (or they won't get crispy). Roast on the top shelf of your oven until golden and crispy, **1 hour - 1 hour 15 mins**. Turn the **potatoes** over halfway through cooking. Just cook for a few more mins if they aren't golden in this time.



CARROT AND PARSNIP TIME!

1 SEASON THE VEG

Ingredients: Honey, Dried Thyme, Salt, Black Pepper, Olive Oil, Carrots, Parsnips.

Add the **honey**, **dried thyme**, a large pinch of **salt**, a good grind of **black pepper** and really a good glug of **olive oil** to the bowl of **carrots** and **parsnips**. Toss to combine.

2 ROAST TIME!

Spread out the **root veggies** on a large baking tray (or two) and roast in your oven on the middle shelf below the potatoes until sticky and caramelised, **35-40 mins**. Turn halfway through cooking. **★ TIP:** *Spacing the veggies out makes them roast better.*

3 WARM THE PIGS

Pop the **pigs in blankets** on the tray with the **veggies** for the last **10 mins** of cooking time to heat them up.



LAST JOB - BRUSSELS SPROUTS!

1 FRY THE PANCETTA

Ingredients: Garlic, Pancetta, Olive Oil.

Once the root veggies are in the oven, peel and grate the **garlic** (or use a garlic press). Add the **pancetta** to a frying pan with a good splash of **oil** and cook over a medium-high heat until golden, **8-10 mins**.

2 COOK THE SPROUTS

Ingredients: Brussels Sprouts, Water.

Reduce the heat in your pancetta pan to medium (pancetta still in the pan!), add the **Brussels sprouts** and fry for **5 mins**. Now add 3 tbsp of **water**, cover with a lid and steam-fry until the **sprouts** are just cooked, **6-8 mins**. **★ TIP:** *The Brussels sprouts should be tender but still a vibrant green colour with some bite.*

3 ADD THE CREAM

Ingredients: Garlic, Double Cream.

Add the **garlic** and cook for 1 minute. Add the **double cream** and bubble away for **3-4 mins**. Taste and add **salt** and **black pepper** if you feel it needs it, then remove from the heat (you'll reheat it just before serving).

TIME TO EAT



It's coming up to the **feast time** so we hope everyone's hungry!

Make sure you've got a **Chopping Board**, **Saucepan**, **Gravy Jug**, any **Serving Dishes** you want to use and a **Carving Knife**!



ASSEMBLE THE FEAST

1 MOVE THE BIRD

Carefully transfer the foil covered **turkey** to a chopping board if you haven't already (reserving any delicious meaty juices), ready to carve.

2 NOW FOR THE GRAVY

If there is any, the fat on the **gravy** should have all risen to the top and solidified in the cool, so carefully scrape it off the top and discard.

3 WARM IT UP

Pour the **gravy** into a saucepan and bring to a simmer. Bubble away for **3-5 mins**. ★ **TIP:** *If you like a thinner gravy stir in a splash of the reserved turkey juices (and a splash of water if you feel it needs it), then bring to the boil. Season to taste. Once piping hot, carefully pour into a gravy jug.*

4 REHEAT THE VEGGIES

You can also reheat the **red cabbage** at this point (and the **Brussels sprouts** as well if they are a little cold).

5 TAKE OUT YOUR PUD

Remove your **chocolate orange pots** from the fridge at this point so they aren't fridge cold when you eat them!

6 CARVING TIME

When you're ready to carve, remove the foil, and make sure you have a sharp knife! This is essential. You then have two options. You can either (using your sharp knife), cut thin slices directly off the turkey breasts or cut the whole breast off the carcass, pop it on a board and thinly slice it. Do whichever you feel comfortable with. ★ **TIP:** *Pop a bit of damp kitchen paper or a tea towel under your chopping board (to stop it slipping).*

PRESENT YOUR FEAST

1 PRESENT YOUR FEAST!

Pop all the different components of your Christmas feast into nice dishes (or just keep them in what they were cooked in if it's easier) and either bring to the table or leave on the side for everyone to help themselves!

2 PUDDING TIME!

If you have any space after your turkey, sprinkle your caramelised nuts over the mousse and serve!

CHRISTMAS IS SERVED!

Sit down to enjoy your meal. That's it - we hope you enjoy your feast. Happy Christmas from everyone at HelloFresh.

A LITTLE SOMETHING

Give your table a festive touch with these place cards. Simply cut along the dotted lines.





[HelloFresh.co.uk](https://www.hellofresh.co.uk)

Don't forget to share your Christmas photos with friends and show them just how simple Christmas can be **#hellofreshchristmas**