



# Christmas meals - by Jamie Oliver

## +++ Smoked Salmon & Horseradish Canapes

<https://www.youtube.com/watch?v=UclJEMuTqqw>



## I. Fail-Safe Stuffing with Pork & Sage

<https://www.youtube.com/watch?v=hbsNoHnYKSU>

onions (2 or 3)

bread

herbs (20 leaves of sage)

minced pork shoulder (500 g+)

chestnuts, apricots, nuts, dried cranberries, dried chili, cinnamon, nutmeg (half)

Pour about 15g of butter in a hot pan and place the chili, cinnamon, grinded nutmeg, cut sage leaves, onions. Season generously with salt and pepper, and take it off the hob in a deep plate before the onions get brown.



In a separate bowl, mix up the meat, shredded bread, chestnuts, apricots, cranberries, and then add the previous mixture, seasoning with salt and pepper.

500 g of the mixture can go into the turkey, and the rest in the oven: after placing it in an oven dish, press it down, add sage leaves on top, chestnuts, cranberries, and pour olive oil. Bake it in the oven for 50-60 min at 190°C.



## II. Roast Turkey

[https://www.youtube.com/watch?v=4oh\\_tJdRz\\_c](https://www.youtube.com/watch?v=4oh_tJdRz_c)

onions (3-4)

carrots, celery

rosemary, bay leaves, thyme

giblets

butter (half a pack)

nutmeg

clementines



Build a trivet under the turkey, made out of the onions (cut in 4, with skin on) and all of the above.



Grease the turkey with the butter all over, and season generously with sea salt, pepper and half a grinded nutmeg. Place the stuffing (500 g) in the neck cavity, and clementines halves in the other, with some rosemary and thyme. Wrap it with foil, and place it in the oven for 35 min/kg at 180°C. Half way through the cooking, pour some juices on top. Remove the foil 30 min before the end of the cooking.

Pick up the bird and cover with the foil and a towel.

Using the content of the tray, prepare the gravy.

### III. Gravy for Christmas Dinner

<https://www.youtube.com/watch?v=FNII42vExkc>

stock

corn or plain flour

jams (e.g. quince jelly)

acids (e.g. vinegar, Worcester sauce, port, beer...)

Take off the fat from the tray (what floats to the surface), bring it to the boil in a deep pan on the hob, adding acids, 3-4 tea spoons of jam, 3 tea spoons of flour, stock, and water to the top.

Let it simmer for 30 min, leaving it to reduce and go thick.

Use a colander to collect the resting juices, bring it to the boil on the hob in a deep pan, and collect the foam (taking the pan to the side of the heat source so as to push the scum to one side).



### IV. Roast potatoes with sage & orange

<https://www.jamieoliver.com/features/how-to-make-roast-potatoes/>

2kg potatoes (King Edward / Maris Piper)

2 oranges

sage / rosemary / thyme / bay leaves

6 tablespoons goose fat or olive oil

8 cloves of garlic



Preheat the oven to 220°C. Peel and chop the potatoes into chunks, roughly the size of golf balls. Parboil the potatoes in a pan of boiling, salted water for 10 minutes, then drain in a colander, tossing them to 'chuff' up the edges – this will allow more fat to crisp up around the surface.

Meanwhile, peel long strips of peel from the oranges using a speed-peeler, and pick the sage leaves.



Place the goose fat or oil into a large roasting tray on the hob over a low heat, add the unpeeled garlic, orange peel and sage leaves, then fry for 30 seconds.

Add the potatoes and toss them together until well coated, getting them in a single layer in the tray – even if this means roasting a second batch – as they won't crisp up if they're layered on top of each other.

Place the tray in the oven and cook at 190°C for 35 minutes, or until golden and crisp.

Take the potatoes out of the oven 10 minutes early and slightly flatten them, before putting back in the oven to finish – this expands their surface area, for even more of a crunch.

Add a dash of balsamic or red wine vinegar in the final few minutes of roasting, to deepen the flavour and add a deliciously subtle tang.

## V. Cheat's cranberry sauce

<https://www.jamieoliver.com/recipes/fruit-recipes/cheat-s-cranberry-sauce/>

- 1 apple
- 1 bay leaf
- 1 cinnamon stick, or ground cinnamon
- 1 x 250 g jar of cranberry sauce

Peel, core and chop the apple into 1cm cubes.

Place a pan on a medium heat with a knob of butter, cinnamon and bay. Cook for just 30 to 40 seconds, or until the cinnamon starts to catch and burn – this will bring out all those lovely, toasty flavours. Stir in the apple and a good splash of water, shake well to coat it and leave to soften for a few min.

Pour in the cranberry sauce and warm through, letting all the flavours mingle.



## VI. Boozy pears & chocolate

<https://www.jamieoliver.com/recipes/fruit-recipes/boozy-pears-chocolate/>

- 40 g blanched hazelnuts
- 1 x 410 g tin of pear halves in juice
- 50 ml Armagnac
- 50 g dark chocolate (70%)
- vanilla ice cream



Toast the hazelnuts in a frying pan on a high heat for 2 minutes, until lightly golden, tossing regularly, then tip into a pestle and mortar (don't crush them yet).

Pour in the pears (with the juice), let them get hot, then add the Armagnac. Set light to the liquor with a match. Let it flame, then leave to bubble and reduce to a lovely syrup.

Meanwhile, crush the hazelnuts and distribute them between the plates, making a pile on each one.

Spoon the pears on to the plates, cup side up.

Snap most of the chocolate into the pan; while it melts, top each hazelnut pile with a nice round scoop of ice cream, and then shave over the last bit of chocolate.

Mix up the chocolate syrup, and drizzle it into the pear cups.

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*Next day*

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### Turkey risotto

<https://www.jamieoliver.com/recipes/turkey-recipes/turkey-risotto/>

leftover from turkey, incl. skin and gravy

fresh thyme

1 onion

1 leek

2 sticks of celery

1.4 litres organic chicken or veg stock

300 g Arborio rice

125 ml Prosecco

50 g Parmesan cheese

1 tablespoon mascarpone cheese



Place the turkey skin into a cold casserole pan, then put it on a medium heat so the fat naturally renders out and it becomes super-crisp, like crackling, turning halfway. When it's golden, strip in the thyme leaves to crisp up for just 10 seconds, then scoop the crispy skin and thyme on to a plate.

Return the pan of fat to a medium heat, then add the chopped onion, leek and celery and fry for 10 minutes, or until soft but not coloured, stirring occasionally, and adding a splash of oil.

Stir the rice into the veg for a couple of minutes, then pour in the Prosecco. Let it cook away, then start adding the stock, a ladleful at a time, letting each one cook away before adding more. Keep a close eye on it and stir constantly for 17 minutes, or until the rice is cooked but still retains its shape.

Meanwhile, finely chop the turkey meat, stirring it into the pan halfway through the 17 minutes.

When the risotto is done, add enough extra stock to make it oozy, then remove from the heat.

Finely grate over most of the Parmesan and beat it in with the butter and mascarpone, then taste and season to perfection. Put the lid on and take to the table.

Reheat your gravy, then sieve it into a pre-warmed jug ready to pour at the table.

Divide between your hot plates, make a well in the middle of each portion and flamboyantly pour in the hot gravy, then crack and crumble the crispy skin and thyme over the top.

Finish with a tiny extra grating of Parmesan, and a thimble of new season's extra virgin olive oil.