

White Chocolate Parfait with a Raspberry Sorbet

- For the parfaits**
- 150g good quality white chocolate
 - 500ml double cream
 - 1000ml water
 - 115g caster sugar
 - 6 free-range eggs yolks

For the parfait, melt the chocolate in a bowl set over a pan of simmering water, taking care that the bottom of the bowl does not touch the water. Whip the cream until it holds soft peaks and set aside. Bring the water and sugar to the boil in a small pan.

In a large bowl, whisk the egg yolks in a bowl and thicken. Pour in the chocolate and continue to whisk for a minimum of two hours. Once frozen remove the parfait from the mould and slice with a hot knife.

- For the sorbet**
- 50g granulated sugar
 - 400ml water
 - 400g raspberries
 - ½ lemon, juice only

Method
For the raspberry sorbet, place the sugar and water into a saucepan and bring to the boil. Cook for 4-5 minutes, stirring occasionally, until the sugar has dissolved. Remove from the heat and set aside to cool. Meanwhile, blend the raspberries and lemon juice in a food processor until smooth, then pass the mixture through a fine sieve. Mix in the sugar and water. Churn the mixture according to the manufacturer's instructions.

Homemade Mince Pies

- Ingredients**
For the pastry
- 250g chilled and diced butter
 - 500g plain flour, plus extra for dusting
 - 1 egg, beaten
 - 6tbsps of water

- For the filling**
- 175g of white pudding diced
 - 175g of pork sausage diced
 - 100g of smoked streaky bacon diced



Rub the butter into the flour with a pinch of salt using your fingertips or a food processor, then mix in 6tbsps of water to form a dough. Make 4 equal portions of the dough and chill. Preheat your oven to 200°C. Mix together the filling ingredients with 1 tsp salt. Roll out each portion of dough making it larger than the mince pie cutter. Pack in quarter of the filling into the centre of each round. Brush the pastry all the way round the edge with beaten egg, now bring both ends together so they meet and pinch them together to seal. Place them onto a tray lined with parchment paper. Bake for 10mins, then lower oven to 180°C and cook for 45mins more until golden. Best served warm.

Cheese and Drinks

Christmas Cheese Board

Local Cheeses will ensure you round off the meal with a tempting choice of flavours!

- **The Crowd Pleaser:** Gubben, Hegarty's Cheddar and Cooleeney.
- **The Subtle Board:** Triskel or St Tola, Glebe Brethan and Durrus.
- **The Strong Board:** Coolea, Millicens and Bellingham Blue.

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Great Food Deserves Great Wine at Christmas

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Alternative Dinner Suggestions

Goose, Duck, Rib of Beef, Wild Game, Smoked Salmon, Pork Belly, Spiced Beef.

For starters
Antipasti Meat Platter

Turkey and ham - Tips for a delicious Christmas Dinner

What Kind of Turkey?
Traditional Free Range Turkeys on the bone ranging from 10 - 22 LB.

Boned and Rolled Turkeys, Stuffed or Unstuffed. - This is the whole Turkey taken off the bone and rolled and tied into a nice joint - it contains the white breast meat as well as the darker leg meat.

Other options are - the Turkey Crown (White Breast meat still on the bone) or do boneless Turkey Breast (just the white meat) - Perfect for smaller gatherings.

What size Turkey do I need?

| Guide for making that decision | |
|--------------------------------|--------------|
| 10-12 LB | 5-6 people |
| 12-14 LB | 6-7 people |
| 14-16 LB | 7-8 people |
| 16-18 LB | 8-9 people |
| 18-20 LB | 9-10 people |
| 20-22 LB | 10-11 people |

Turkey Talk - Tips

Having a smaller gathering this year? Smaller Turkey Breast portions and Turkey Crowns available - Not sure of what size to go for just ask your local craft butcher.

Turkey breast can be lean so covering the breast with strips of bacon or prosciutto will help keep the moisture in and add extra flavour.

Always baste the turkey during the cooking process.

Sit the Bird on a trivet of veg - such as carrots, celery & onion. This creates a wonderful base for making gravy.

Keep the cooking juices from the roasting tin use to make your gravy!

Always allow the turkey to rest before you serve. Do this by covering with tin foil. Then with a couple of tea towels. This will ensure the bird can rest without losing too much heat. This also allows all the juice back into the bird for a moist Turkey.



Anyone for Dubs?

Alternative Dinner Suggestions

Kids Recipes

Mixed Berry and Greek Yoghurt Mocktail

Make sure you are accompanied by an adult when using the food processor.

- Half a bag of frozen fruit
- 1 tub of 500g of Greek yoghurt
- 2tbsps of sugar

Method

Place all the ingredients into the food processor and blend them all together. Ensure you place the lid on the top. This cocktail is best when the berries are frozen.

Snowball Truffles

- 200ml of double cream
- 200g of good quality chocolate (70% cocoa solids)
- 200g of desiccated coconut

Method

Pour the cream into a saucepan and bring just up to the boil. Chop the chocolate into small pieces and place in a large bowl. Pour over the boiling cream, then stir until the chocolate and cream are well blended and smooth.

Eton Mess

I used to love making this for all my family... I still make it every Christmas for the perfect dessert.

- 500g/1lb 2oz strawberries, hulls removed
- 400ml/14fl oz double cream
- 3 x 7.5cm/3in ready-made meringue nests, crushed
- Sprigs of fresh mint, to garnish

Method

Craft Butchers Christmas Cracker Figs in Blankets

- 8 pork sausages
- 8 pieces of streaky bacon
- Tin foil



Competition Time!

Win a family trip to the ZOO with €500 spending money. Return entry to your local Craft Butcher. All local winners will then be entered into National competition sponsored by ACBI & judged by Chef Adrian.

**Craft Butchers
Christmas Brochures
Place your order by
Tuesday November 26th
no later than 5pm!
Call Julie in the office on
01 - 868 2820**