

Tomato & Basil Bruschetta

- · 2 nice ripe tomatoe
- 1 bunch of fresh basil picked Balsamic vinegar
- Sea salt, cracked black pepper
- Crispy ciabatta

Toast the ciabatta bread on a griddle pan. After that rub a cut garlic clove pan. After that run a cut gathe clove a few times over it and drizzle some olive oil and sea salt on. The only rule ourse on and sea sait on. The only same to bruschetta is to whatever goes on top should be fresh and cooked with

Make sure your tomatoes are really same sure your tomatoes are reasy ripe when making this topping. Give them a wash, remove their cores and carefully squeeze out the seeds.

Place in a bowl, tear in the basil, race in a pure, ear in the bann, seath and pepper, then toss seath a good glug of olive oil and a good pag of vinegar to balance the o your taste. You can serve

Starters



toes either chunky or finely the panasoes enner counsy or unery chopped, or you can scrunch them between your fingers before putting them on your basic bruschetta.



Favourite Christmas Turkey



and a half hours.

Tips for Cooking

Soak your ham in cold water for 12-24 hrs then drain before cooking.

Simmer for 20 mins per LB

Remove the outer layer of fat,

score and add cloves.

your Ham

 1 250g pack of butter 2 sprigs of thyme chopped 2 sprigs of sage chopped 4 cloves of garlic crushed

key Jus

Chef Adrian's Tip

Use year leftower ham with passa. Chop bars, add a tin of tomatous to a pass, hear, then though the passa, Chop berls from the auditing and do to the pass. Serve with some coaked drained passa and color-

gently up towards the breastbone

 Sea salt and ground black I always find that a smaller sized turkey at 6-8kg has way more flavour than cooking a big bird. If I am For the butter allow it to come to buying turkey I buy from my local Craft Butcher as quality is assured every time. Turkey should be cooked. room temperature and mix all your ingredients into it with a spoon. Get your turkey and use a spoon 30-40mins for every kilogram. So a
7kg turkey should be cooked for 4-4

and towards the back so you create a large cavity. Pick up half of your butter and push it into the cavity you've created. Use your hands to push it through the skin right to the back so it coats the breast meat as evenly as possible.

Do the same on the other side then rub any leftover butter all over the outside of the bird to use it up. You can do this the day before. Make a vegetable trivet with the carrots, onion, celery and leek by chopping them roughly and placing them on your roasting tray. Take your turkey out of the fridge at least an hour before cooking to come to room temperature. Now place your thyms rosemary or bay sprigs into the neck cavity. Season the turkey with salt

and black pepper.

eg of huby potatoes hab

r of goose or duck fat

h of sea salt and cracked

your oven to 180. Jon-assing tray pl-

rigs of rosemary chopped wes of gathe crushed

250g chilled and diced butter

500g plain flour, plus extra for dusting

175g of white pudding diced

· 1 egg, beaten

· 6thsps of water

Remember to preheat the oven for 10mins before cooking. Cook the turkey at 180oC using the guideline I have given above. Every 30mins take the turkey out and baste it with the beautiful juices to stop it from to work your way between the skin drying out. If you find the skin and the meat. Start at the side of the starting to colour too much don't be cavity just above the leg and work

gid to cover it in tin foil to preven this. Once cooked take the turkey out, cover in tin foil and allow to rest for 30mins so all the juices run back into the meat.

> Chef Adrian's Tip Rub butter all over the bird Rub butter all over the bard & under the skin - this will help flavour the Turkey and the skin. Remember to season with salt & pepper.

> > Chef Adrian's Tip A Turkey will cook more evenly if it is not over stuffed —consider loosely filling the cavity with garlic & thyme, or wedges of lemon or clementine.

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Chef Adrian

ig ham from your

Balsamic, Honey and Soya Glazed ham



· 1 jar of honey 2tbsps of balsamic vinegar 5tbsps of soya sauce

Place the ham and vegetables in a saucepan and cover with water. Bring it to the boil and simmer for 2-2 and at to the oost and summer for 2-2and half hours depending on the size of the ham. Rever we have an and keep the liquid as it is perfect for a soup as long as you skim off the frost from the top. Score the ham lightly with, song as you skim off the frosh from the top. Score the ham lightly with a sharp knife and place onto a roasting starp knife and place onto a roasting tray. Brush over the glaze and allow to glaze slowly in the oven at 160oC for 30min. Every finins check the ham and spoon over the glaze that goes

at for 30mins

Then roast in the oven for the last 30 mins with a glaze. Try a few of the following:

ity a few of the following: Cloves, Black peppercoms, a couple of Bay leaves, chopped Celery, Cartor & Onion, Thym-Sprigs, an orange studded cloves or an appli-

White Chocolate Parfait

mum of two hours. Once frozen a minimum of two hours. Once frozen remove the parfait from the mould and slice with a hot kmfe. with a Raspberry Sorbet

150g good quality white chocolate
 500ml double cream.

100ml water 115g caster sugar

6 free-range eggs yolks

For the parisis, made the chocolate in a board set over a pain of airmenting a board set over a pain of airmenting a board sake pain age to their board does not consider the board does not consider the water. Which the consumeral is holds soft opposes and were associated, being the water peaks and we associate being the water and sugar to the hold in a small pain. In a large bowl, whish the egg yells until pale and thickerned. Pour in the sugar syste and continue to whish for one minuse. Whish the nalited choo-ches into this matter, then quickly of the hash when our country.

fold in the whipped cream. Carefully pour the mistrare into four moulds, each form/2/sin wide and form/2/sin wide and form/1/sin deep placed on a place timed with greaternoof paper. Place the moulds in the freezer and leave for the moulds in the freezer and leave for

 50g granulated sugar
 400ml water 400g raspberries . 1/2 lemon, juice only

For the supherry surber, place the super and water into a summer and being on the bold. Cook for 45 minutes, the surface occasionally surface the best bad stimuled. Been found the best had the surface of the surface of the surface to cook for the surface the surface respective surface and surface respective surface and surface supperfers and surface. He surface respective surface surface respective surface surface respective surface superfers and surface hours, or until set.

ne Christmas Turkey - The Trimmings!

Roast for 35-45mins keeping an There is nothing nicer than must be cooked in goone or duck or can get goone or duck for a local craft burcher. The hing about duck or goone fat con studies of goone fat con studies of goone fat con studies of a form once. on the posterior of the take the potatoes out of the duck or goose fat and serve.

Sliced Brussel Sprouts with Red Onion, Soya and Sesame Seeds

I bag of Brussels sprov

2 red onions peeled and sliced 2 handfuls of sesame seed 6tbsps of soya sa-Pinch of -Homemade Mince Pies

3 mixed peppers roughly chopped 6thsps of sweet chilli sauce 3thsps of soya Some grated ginger some grated ganger ilt and cracked black pepper

soys and seame seed and cook down on a low hear for 10-15 mins, Finish off with the salt and cracked black

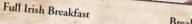
Festive veggies

2 courgettes toughly chopped

2 sed onions peeled and soughly chopped

who Mine Pas

 175g of write pudding diced
 175g of pork sausage diced
 100g of guoked streaky Rub the butter into the floar with a pinch of and traing your with a pinch of and traing your with a pinch of a chapse of warm of the pinch of the p



Full trah Breakfast

- · 250g caster sugar
- · 2 cinnamon sticks
- · 2 limes zested and juiced
- 100ml of crème de cassis (blackcurrant liquor)
- 2 bottles of a good red wine

Place all ingredients into a saucepan. Bring it to the boil and then simmer for 20-25mins. When it's warm ladle it into glasses and



Breakfast Cornish Pastie

- · 250g chilled and diced butter 500g plain flour, plus extra
- for dusting · 1 egg, beaten
- · 6tbsps of water

- 175g of white pudding diced 175g of pork sausage diced
- 100g of smoked streaky

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. Best made days in advance. Preheat our oven to 200oC. Mix together the filling ingredients with I tsp salt. Roll out each portion of dough making it around 25cm. Next use a plate to make a perfect shape or a large pastry cutter. Pack in quarter of the filling into the centre of each round. Brush



Breakfast Cornish Posta

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.

Christmas Breakfast



White Chocolate Parfait

with a Raspberry Sorbet

150g good quality white chocolate

500ml double cream

• 100ml 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 write the cream until a notes seed peaks and set aside. Bring the water peaks and set aside, pring use water and sugar to the boil in a small pan.

In a large bowl, whisk the egg yolks
and thickened. Pour in the

Mixed Berry and

accompanied by an adult when

Greek Yoghurt

Mocktail

Make sure you are

using the food processor.

Half a bag of frozen fruit

1 tub of 500g of Greek

Place all the ingredients into

the food processor and ble

them all together. Ensure yo place the lid on the top. This

easiest made when the berr

yoghurt

Method

2tbsps of sugar

a minimum of two hours. Once frozen remove the parfait from the mould and slice with a hot knife.

50g granulated sugar

• 400ml water 400g raspberries · 1/2 lemon, juice only

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 processor until smooth, then pass the processor until smooth, then pass the processor until smooth a fine sieve. Mix in the

Snowball Truffles

• 200ml of double cream

chocolate (70% cocoa solids)

200g of desiccated coconut

saucepan and bring just up to

the boil. Chop the chocolate

in a large bowl. Pour over the boiling cream, then stir until the

chocolate and cream are well-

into small pieces and place

200g of good quality

Pour the cream into a

Method

Kids Recipes

Competition Time!

Eton Mess

I used to love making this for all

my family... I still make it every

500g/1lb 2oz strawberries,

400ml/14fl oz double cream

made meringue nests, crushed

Sprigs of fresh mint, to garnish

• 3 x 7.5cm/3in ready-

hulls removed

Christmas for the perfect dessert.

 250g chilled and diced butter 500g plain flour, plus extra for dusting · 1 egg, beaten · 6tbsps of water

 175g of white pudding diced 175g of pork sausage diced 100g of smoked streaky

Homemade Mince Pies

bacon diced Rub the butter into the flour with a pinch of salt using your fingertips or a food processor, then mix in 6thsps of water to form a dough. Make 4 equal portions of the dough and chill. Best made days in advance. Preheat your oven to 200oC. Mix together the filling ingredients

istry cutter. Pack in quarter pastry currer, raca ar quarter of the filling into the centre of or the many 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 with 1 tsp salt. Roll out each h I tsp salt. Not taking it arion of dough making it Next use a plate

Craft Butchers

Christmas Cracker

Pigs in Blankets

8 pieces of streaky bacon

8 pork sausages

Tin foil

Chef Adriars

Cheese and Drinks

Christmas Cheese Board

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

The Crowd Pleaser: Gubbeen, Hegarty's Cheddar and Cooleeney

The Subtle Board: Triskel or St Tola, Glebe Brethan and Durrus,

The Strong Board: Coolea, Milleens and Bellingham Blue,

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,

Antipasti Meat Platter

Turkey and ham - Tips for a delicious Christmas Dinner

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 n	taking 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

Always baste the turkey during the cooking

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

Having a smaller gathering this year? Smaller

available - Not sure of what size to go for just ask

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.

Turkey Breast portions and Turkey Crowns

Adrian's Tip

Turkey Talk - Tips

your local craft butcher.

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.



Alternative Dinner Suggestions

blended and see DUBL 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