



# Leftover Christmas Parcels



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## Ingredients

- 6 tsp mayonnaise
- 1 tbsp Dijon mustard (½ tbsp if using English mustard)
- ½ tsp freshly ground black pepper
- 150g cooked, skinless, white and dark turkey
- 1 stick celery or 50g Brussels sprouts
- 3 tbsp chopped parsley (optional for colour)
- 85g dried or fresh cranberries or 2 tsp cranberry sauce
- 85g hard, strong cheese
- 1 packet of 500g puff pastry
- 1 egg beaten
- 20g chopped chestnuts
- 50g roast potatoes
- 50g stuffing

## Method

1. Preheat the oven to 180°C
2. Roughly chop the turkey, stuffing, roast potatoes, and sprouts/celery. Put into a large bowl
3. Finely chop the parsley (if wanted) and cranberries
4. Add all the remaining ingredients into the bowl (mayonnaise, mustard, pepper, cranberries, parsley, cheese). Carefully mix all the ingredients together
5. Divide pastry pack into 2
6. Sprinkle flour onto a clean surface and roll out one half of the pastry to roughly the size of a piece of A4 paper. Cut into 6 equal squares
7. Repeat for second half of pastry. You should now have 12 equal squares
8. Divide the mixture equally between the squares. Fold over into a triangle shape and firmly press the sides together to seal
9. Cut a tiny slit in the top, then brush with beaten egg
10. Place on a baking sheet and sprinkle chopped chestnuts on the top
11. Bake in the oven until pastry is crisp on the bottom and golden brown. Serve warm with a side salad of green leaves (may also be eaten cold)



# The Festive Burger



Dorset  
Council



# The Festive Burger

## Ingredients

- Cooked minced turkey
- Cooked mashed potato
- Cooked sprouts
- Cooked carrots
- Red onion, finely chopped
- Salt and pepper to taste

## Method

1. Mash the sprouts and carrots and mix with the mashed potato, minced turkey, onion and salt and pepper
2. Divide the mixture into burger-sized shapes
3. Gently fry in a pan until golden brown
4. Serve in a bun with ketchup/ mayonnaise and salad



# Christmas Bread and Butter Pudding

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## Ingredients

- 4 slices bread
- 100g Christmas pudding
- 10 -15 chocolates with a mixture of fillings plus milk chocolate
- 300ml custard
- 100ml milk
- 50g butter
- 50g brown sugar
- Pinch of cinnamon

## Method

1. Preheat the oven to 180°C
2. Use the butter to grease an ovenproof dish
3. Butter the bread and cut into slices
4. Put a layer of bread on the bottom of the dish
5. Chop up the Christmas pudding, chocolates and milk chocolate
6. Sprinkle the chocolates, cinnamon, Christmas pudding, chocolate and sugar on the bread
7. Do another layer of bread and repeat
8. Mix the custard with the milk and pour on, to cover the whole dish
9. Bake in the oven for 25 mins



# The Christmas Pasty



Dorset  
Council



# The Christmas Pasty

## Ingredients

For the pastry:

- 125g chilled and diced butter
- 125g lard
- 500g plain flour, plus a little for dusting
- 1 egg

For the filling:

- Chicken or turkey
- Pigs in blankets
- Potatoes
- Vegetables (broccoli, carrots, parsnips, Brussels sprouts)

## Method

1. Preheat the oven to 190°C
2. Rub the butter and lard into the flour with a pinch of salt using your fingertips then blend in 6 tbsp of water to make a firm dough. Chill for 30 mins
3. Cut up the leftovers into small chunks and season with salt and pepper
4. Roll out the dough onto a lightly-floured surface and use a plate to cut it into circles
5. Put some filling onto the dough and add a few shavings of butter before folding it over. Gently squeeze the edges together
6. Crimp the edges using a triangular folding technique, partially overlapping each triangle
7. Beat an egg and generously brush over pastry
8. Bake for 10mins, then reduce the oven temperature to 160°C, and cook for 45 mins until golden
8. Serve with freshly-made gravy



# **Creamy Turkey and Gammon with Winter Vegetables and Rice**



# Creamy Turkey and Gammon with Winter Vegetables and Rice

## Ingredients

- 300g cooked turkey, cubed
- 330g cooked gammon, cubed
- 100ml double cream
- 1 medium onion
- 3 medium carrots, thinly sliced
- 1 medium head of broccoli, cut into small pieces
- 1 pint chicken stock
- 1 heaped tbsp butter
- 1 small handful flat leaf parsley
- 1 heaped tbsp plain flour
- 400g long grain rice
- Salt and pepper (optional)

## Method

1. Melt the butter in a large pan. Add the onion and cook until soft
2. Add the flour, stir and cook for about 30 seconds
3. Add the stock and stir. The stock should thicken slightly
4. Add the sliced carrots and simmer for 3 mins
5. Add the broccoli. Cook for a further 5 mins
6. Add the cooked turkey and ham, stir and pour in the cream. Stir and leave on a low heat for 10 - 15 mins (uncovered)
7. In another medium-sized saucepan, boil some water, add the rice, stir and turn the heat down low and cover for about 10 mins, stirring half way
8. After 10 mins drain your rice
9. Rip a small handful of parsley and add to your creamy turkey and gammon. Stir. Add salt and pepper



# Recycle Rocky



# Recycle Rocky

## Ingredients

- 150g chocolate/fudge bars/toffees
- 100g biscuits
- 2 tbsp golden syrup
- 2 tbsp custard
- 40g butter
- 50g marshmallows
- Raisins, cranberries, nuts (you may need to adjust other ingredients so that the mixture covers everything)

## Method

1. Line square baking tray with baking paper
2. Put biscuits in a freezer bag and bash with a rolling pin until they have been broken into different sizes
3. Melt the butter, chocolate, golden syrup and custard in a saucepan over a low heat until the chocolate has melted
4. Put biscuits, marshmallows and any other "leftover" ingredients into the pan. Stir until everything is covered
5. Put mixture into the lined baking tray
6. Put in fridge overnight, or until firm



# Christmas Cranberry Surprise Pastry



# Christmas Cranberry Surprise Pastry

## Ingredients

- 2 cooking apples
- 7 tsp brown sugar
- 1 handful dried cranberries
- 1 handful dried berries
- Pinch of cinnamon
- Small bar of milk/white chocolate
- 2 blocks shortcrust pastry
- Milk

## Method

1. Preheat the oven to 180°C
2. Peel apple and core
3. Place in a saucepan with ½ a cup of water and all the other ingredients, except chocolate
4. Put on a low heat and allow apple to soften. Mix occasionally
5. Allow cooling time. Then add chunks of chocolate
6. Roll out the pastry. Cut out circles approximately 15cm diameter
7. Place a dollop of mixture onto the circles and fold over
8. Seal the edges together with a bit of milk and then brush the top with milk
9. Place on a greased tray
10. Fill the leftover circles and decorate with leftover pastry
11. Bake in oven until crisp and brown