



Roast potatoes.

Christmas Eve.

Serves 5/6.

4/5 per person.

Roosters (peeled and cut to a bit bigger than a golf ball).

Method;

- Boil water in a steamer pot, when water is steaming add the potatoes in the steamer part of the pot cover with the lid and steam for 15mins.
- Place potatoes in a bowl and cover with a tea towel and allow to cool completely and place in the fridge overnight.

Christmas day.

Cold potatoes removed from fridge 1hr before cooking.

250g Duck fat

1/4tsp turmeric

Method;

- Place duck fat and turmeric in a roasting pan and mix well and place in the oven @ 165°c for 5 mins.
- Add potatoes and coat all sides with the duck fat and return to oven and cook for 45mins shaking pan every 15mins.



Brussel sprouts

Serves 5/6

2 bags	Brussel sprouts (quartered)
6	rashers (diced)
Pinch	chilli flakes (optional)
4tbsp	white wine vinegar
100ml	white wine

Method;

- Add rashers to pot and fry over a medium/high heat until foaming stops.
- Add chilli flakes, vinegar and wine and deglaze bottom of pot with a wooden spoon.
- Reduce heat to low/medium and add sprouts and mix well cover with lid and cook for 15 mins.



Honey glazed carrots & parsnips; balsamic beetroot cubes

Serves 5/6.

Carrots and parsnips (cut into batons, can be bought prepped)

4/5tbsp honey

Sprig thyme

Salt & cracked pepper

2 pouches cooked beetroot

4tbsp balsamic glaze

Method;

- Place carrots and parsnips in an ovenproof dish and coat with honey, add salt and pepper and sprig of thyme and roast at 165°C for 30mins.
- Place cubed beetroot in an oven proof dish, add balsamic glaze and pepper and mix well and roast in same oven for 20mins.