

🌲~Christmas Dinner Recipes 2017~🌲



Photo by: Trendenser

The Christmas Day Menu

Appetizers:

Cheese Board with an assortment of cheese, crackers, aged salami and
olives

Tomato Bisque with Fresh Goat Cheese by NYT Cooking

Side Dishes:

Pork, Apricot and Pistachio Stuffing with Spicy Sausage by Gordon Ramsay

Caramelized Cranberry and Apple sauce by Gordon Ramsay

“The Fluffiest Mashed Potatoes” by Martha Stewart

Creamed Spinach by Lawry’s Prime Rib

Creamy Garlic Parmesan Mushrooms by The Recipe Critic

Mains:

Roast Turkey with lemon, parsley, and garlic by Gordon Ramsay

Dessert:

Japanese Christmas Cake by Cooking with Dog

Beverages:

Apple Cider

Green Tea

Choice of Red or White wine

*Comes with Savory, Buttery Dinner Rolls by Martha Stewart and

The Most Amazing Gravy by Gordon Ramsay

All menu items serve 10 people

1.) Tomato Bisque with Fresh Goat Cheese

By Suzanne Lenzer of the New York Times

Ingredients:

- 5 tablespoons olive oil
- 2 1/2 tablespoon minced garlic
- 2 1/2 tablespoon grated ginger
- 2 1/2 cup diced onion
- 2 1/2 28-ounce can crushed Italian plum tomatoes
- 2 1/2 tablespoon sugar
- 2 1/2 tablespoon fine sea salt, or to taste
- 1 1/4 teaspoon red chile flakes, more to taste
- Pinch of cayenne pepper
- 10 ounces good-quality fresh goat cheese, such as Vermont Creamery

1.) Put oil in a large saucepan over medium-high heat. When it shimmers, add garlic and ginger and sauté until just fragrant, 1 to 2 minutes. Add onion and continue cooking until soft and translucent, about 5 minutes.

2.) Add tomatoes, sugar, salt, chile flakes, cayenne and 1 cup water. Reduce heat to medium-low and simmer for 30 minutes or until flavors have melded. Using an immersion blender, purée soup until smooth. Add goat cheese and stir well until mixture is creamy but with a few evident crumbles of cheese. Ladle into bowls and serve.

2.) Pork, Apricot, and Pistachio Stuffing with Spicy Sausage

By Gordon Ramsay

Ingredients:

- 875 g pork mince (about 2 lbs.)
- 250 g (0.55 lbs.) spicy sausage (Merguez/Chorizo)
- handful finely chopped apricots
- handful finely chopped pistachios
- 2 1/2 grated apple
- grated lemon zest
- coarsely chopped parsley
- sage leaves
- salt and pepper

- 1.) Add grated apple, add chopped apricots, nuts, lemon zest and parsley. Mix thoroughly.
- 2.) On a sheet of tin foil (aluminum) drizzle olive oil, line with sage leaves and season with salt and pepper.
- 3.) Place half of the pork mince meat on top of the sage and make a groove down the center with your finger.
- 4.) Place the spicy sausage inside the groove and cover with remaining pork mince meat.
- 5.) Lift the edge of your foil and roll, being sure to roll it nice and tight. lift back foil to check sage is in right place! Roll and twist the ends while pushing in to make a perfect cylinder.
- 6.) Cook at 200 C/400 F for 40-45 minutes
- 7.) Although not recommended, if you choose to stuff the bird, ensure that the stuffing reaches an internal temperature of 180C/350F to kill any bacteria that may be present.

3.) Caramelized Cranberry and Apple Sauce

By Gordon Ramsay

Ingredients:

- 150 g castor sugar
- 2 cup fresh cranberries
- 2 apples
- zest and juice of 1 orange
- 1 oz port
- 2 star annisse
- 4 cardamon pods

- 1.) Place castor sugar, star annisse and cardamon in a heavy-bottom skillet and caramelize
- 2.) Add the cranberries and cook until they start to blister and pop
- 3.) Meanwhile, core, peel and thinly slice 2 apples. Add to pan once the cranberries blister.
- 4.) Deglaze with port and add orange zest and juice.
- 5.) Cook for 5 to 10 minutes to thicken.
- 6.) Cool and refrigerate until needed.
- 7.) Can be made 3-4 days in advance. Serve cold or room temperature.

4.) The Fluffiest Mashed Potatoes

By Martha Stewart

Ingredients:

- Coarse salt
- 2 pounds Yukon Gold potatoes, peeled and cut into 2-inch pieces
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup milk
- Freshly ground white or black pepper

- 1.) Fill a large pot with about 2 inches of water and add a pinch of salt. Set steamer basket in pot, making sure water doesn't seep through holes. Bring to a boil, then reduce to a rapid simmer.
- 2.) Add potatoes to steamer basket and steam until tender when pierced with the tip of a paring knife, 25 to 30 minutes.
- 3.) Heat butter and milk in a small saucepan over medium heat until the milk is warm and the butter has melted. Remove potatoes from steamer basket. While potatoes are still hot, use a ricer to rice potatoes into a large bowl. Add milk mixture and gently combine with a spatula; season with salt and pepper. Serve immediately.

5.) Creamed Spinach

By Lawry's Prime Rib

Ingredients:

- 4 1/2 pkgs. (10 oz. each) frozen chopped spinach, thawed (0.88 lbs.)
- 9 slices bacon
- 2 1/4 small onion, minced
- 4 1/2 cloves garlic, minced
- 4 1/2 tablespoons flour
- 2 1/4 teaspoon Lawry's Seasoned Salt 1/2 teaspoon freshly ground black pepper,
- or to taste
- 4 1/2 cups milk

1.) Drain spinach well and squeeze out excess moisture with hands; chop finely and set aside.

2.) Fry bacon in heavy skillet until crisp; remove, drain and chop. Sauté onion and garlic in bacon drippings

3.) add flour, Lawry's Seasoned Salt and pepper and blend thoroughly. Slowly add milk, stirring constantly until thickened.

4.) Add spinach and bacon; heat.

6.) Creamy Garlic Parmesan Mushrooms

By Alyssa Rivers of the Recipe Critic

Ingredients:

- 4 Tablespoons Butter
- 2 Tablespoon olive oil
- 16 Ounces white mushrooms, whole or sliced to preference
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup grated parmesan cheese
- 4 ounces cream cheese, softened
- 2 teaspoon italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon pepper
- fresh chopped parsley for garnish

- 1.) In a medium sized skillet over medium high heat add the butter and olive oil. Add the mushrooms and garlic and saute until tender.
- 2.) Add the heavy cream, parmesan cheese, cream cheese, italian seasoning, salt and pepper. Stir with the mushrooms and heat until the sauce is bubbly and smooth.
- 3.) Serve immediately and garnish with fresh parsley.

7.) Roast Turkey with Lemon, Parsley and Garlic

By Gordon Ramsay

Ingredients: TURKEY

- 1 free-range turkey (ideally Norfolk Black or Bronze), about 5–5.5kg
- sea salt and freshly ground black pepper
- 2 onions, peeled and halved
- 1 lemon, halved
- 1 head of garlic, halved horizontally
- 6 bay leaves
- olive oil, to drizzle
- 8 rashers of smoked streaky bacon

Ingredients: Lemon, parsley and garlic butter

- 375g butter, at room temperature
- 1 tbsp olive oil
- finely grated zest and juice of 2 small lemons
- 3 garlic cloves, peeled and crushed
- small bunch of flat leaf parsley, leaves only, chopped

1.) Preheat the oven to 220° C/Gas 7. Meanwhile, prepare the herb butter. Put the butter into a large bowl and season with salt and pepper. Add the olive oil and mix well. Add the lemon zest and juice, crushed garlic and chopped parsley. Mix well to combine.

2.) Remove the giblets from the turkey cavity. Season the cavity well with salt and pepper, then stuff with the onions, lemon, garlic halves and 2 bay leaves

3.) With your hands, loosen the skin on the breast from both ends of the bird so that you will be able to stuff the flavoured butter underneath it, making sure you keep the skin intact. Repeat with the skin on the legs – from the lower side of the breast feel your way under the skin and out towards the leg, loosening the gap.

4.) Stuff half the butter mix into the opened spaces under the skin. From the outside of the skin, gently massage the butter around the breasts so that the meat is evenly covered. Finally, insert the rest of the bay leaves under the skin of the breasts.

5.) Place the bird in a large roasting tray, breast side up. Spread the rest of the butter all over the skin. Season well with salt and pepper, then drizzle with a little olive oil. (If preparing a day ahead, cover the turkey with foil and refrigerate at this stage.)

6.) Roast the turkey in the hot oven for 10–15 minutes. Take the tray out of the oven, baste the bird with the pan juices and lay the bacon rashers over the breast to keep it moist. Baste again. Lower the setting to 180° C/Gas 4 and cook for about 2 1/2 hours (calculating at 30 minutes per kg), basting occasionally.

7.) To test whether your turkey is cooked, insert a skewer into the thickest part of the leg and check that the juices are running clear, rather than pink. As oven temperatures and turkey shapes and sizes vary, it is crucial to check your turkey about 30 minutes before the calculated roasting time. If the juices are pink, roast for another 15 minutes and check again. Repeat as necessary until the turkey is cooked.

8.) Transfer the turkey to a warmed platter and remove the parson's nose, wings and tips of the drumsticks; reserve these for the gravy. Leave the turkey to rest in a warm place for at least minutes; make the gravy in the meantime. Remove the bay leaves from under the skin before carving. Serve the turkey with the piping hot gravy, stuffing and accompaniments.

8.) Japanese Christmas Cake

By Cooking with Dog

Ingredients (sponge cake):

- 3 eggs
- 100 g sugar
- 90 g Flour
- 15 g unsalted butter
- 1 tablespoon milk

Ingredients (Soaking Syrup):

- 2 tbsp Sugar
- 3 tbsp Hot Water
- 1 tbsp Kirsch - a type of brandy made from fermented cherries, optional

Ingredients (Topping):

- 400ml Whipping Cream with 35% fat (1.7 cups)
- 3 tbsp Sugar
- 450g Strawberries (1.0 oz)
- Powdered Sugar

- 1.) Before you start to prepare the batter, preheat the conventional oven to 160° C (320° F). Line the bottom of the cake pan and the side with the parchment paper. Put the eggs in a large bowl and beat them with a hand mixer at low speed. Add the sugar at once and beat the mixture for about 30 seconds.
- 2.) Dip the bowl in hot water and beat the egg at high speed for 1~2 minutes. Temperature around 70~80° C (160~175° F) is ideal for the hot water. In this way, the egg mixture won't get too hot. Put your finger in the mixture. If it feels warm enough, take the bowl away from the hot water.
- 3.) Add the milk to the unsalted butter and warm it up in the hot water. Continue to beat the egg at high speed for 3~3.5 minutes until it forms a rippling pattern on the surface. As you lift the mixer, the mixture falls back slowly and seamlessly and the trail does not go away immediately. This stage is called soft peak.
- 4.) Swap the hand mixer with a balloon whisk and mix the egg evenly. Shift the pastry flour into the bowl. Gently mix the flour from the bottom with a rubber spatula. Try not to break the foam and scoop up the batter about 30 times.
- 5.) When all the flour is mixed in, pour the pre-heated butter mixture evenly over the batter. Scoop up the batter and gently let it fall from the spatula. Repeat this process about 50 times to mix. When the batter gets glossy and smooth, pour it into the cake pan at once. Drop the cake pan a few times to break any air bubbles in the batter.
- 6.) Place it in the preheated oven and bake at 160° C (320° F) for about 23 minutes. Remove the sponge cake from the oven. Pierce the cake with a bamboo stick and check if the batter isn't on it.
- 7.) Drop the cake pan a few times to prevent the sponge cake from shrinking. Cover the cake with wax paper, flip over and let it cool down on a cooling rack. When it becomes completely cool, lift and remove the cake pan. Flip over the sponge cake and remove the wax paper.
- 8.) Let's prepare the soaking syrup. Dissolve the sugar in the hot water and cool it down. Select 8 good-looking strawberries for topping and remove the stem ends. The rest of the

strawberries will go between the cake slices. Remove the stem ends and slice them lengthwise into half inch slices.

- 9.) Let's prepare the whipped cream. Add the sugar to the whipping cream. Dip the bowl in ice water and whip the cream with a balloon whisk. A hand mixer can easily over- whip the cream so we like to use the whisk. As shown in the video, whip the cream until in the 'soft peak stage'.
- 10.) Let's frost the sponge cake with the whipped cream. Peel off the parchment paper and place the cake on a cake turntable. Before you divide the cake in half, draw a line along the side while rotating the turntable. Slice the cake horizontally along the line so that you'll get a clean cut. Place the upper cake slice on the rack with the cutting surface facing up.
- 11.) Add the kirsch to the cold premade syrup. Brush the bottom cake slice with the soaking syrup. Repeat and let the other half soak the syrup. Drop the whipped cream on the bottom cake slice. Spread the cream on the surface with a frosting spatula. Cover the cream layer with the sliced strawberries. Drop the whipped cream on top and spread evenly. Add extra whipped cream to cover the strawberries completely.
- 12.) Stack the upper cake slice on top with the syrup-soaked side facing down. Apply the syrup to the very top of the sponge cake. Drop a generous amount of whipped cream on top. Spread evenly with the frosting spatula while rotating the turntable.
- 13.) Grip the spatula vertically and cover the side evenly with the cream. Slide the spatula across the cake while scooping up the cream. Move the spatula diagonally towards your upper right, creating a decorative surface on the side. Finally, slide the spatula on top from the rim to the center, trimming the shape of the round cake.
- 14.) Let's decorate the cake. Prepare the pastry bag with a star-shaped tip. Put the whipped cream in the bag. Give it a little squeeze to remove the air inside. As shown in the video, decorate the rim of the cake in a rippling pattern while rotating the turntable.
- 15.) Squeeze out the cream for the strawberries to go on top later. Put the tip of the frosting spatula on the cake turntable, rotate and scrape off the excess cream. Lift the cake with the spatula and serve it on a cake plate. Place the strawberries on top.
- 16.) Sprinkle on powdered sugar to create the look of snow. Finally, place the Christmas ornaments on top and it is ready to serve!

9.) “The Most Amazing Gravy” with Cider and Walnuts

By Gordon Ramsay

Ingredients:

- Bacon, onions, lemon and trimmings from the roast turkey
- 3 rosemary sprigs
- 3 tomatoes, chopped
- 1 litre good-quality dry cider
- 600ml good-quality chicken stock
- 2 tbsp walnut pieces, toasted
- Sea salt and freshly ground black pepper

1.) Once you've transferred the cooked turkey to a platter to rest, drain off most of the fat from the roasting tray and place on the hob

2.) Roughly chop the bacon, add to the tray and fry for a few minutes. Chop the onions and lemon and add to the tray with 2 rosemary sprigs and the tomatoes. Cook for 1–2 minutes, then add the turkey wings, parson's nose and drumstick tips and fry for a few more minutes.

3.) Pour in the cider and boil for a few minutes. Add the juices from the resting turkey and simmer to reduce the liquid by half. Pour in the stock, return to the boil, then reduce the heat slightly. Using a potato masher, crush the vegetables in the tray. Simmer for 15–20 minutes, stirring occasionally, until reduced again by a third. Take off the heat.

4.) Strain the gravy through a sieve into a saucepan, pressing down on the solids in the sieve with a ladle to extract as much of the flavourful juice as possible. Add a fresh sprig of rosemary to the pan, then turn off the heat and leave to infuse for a few minutes.

5.) Before serving, remove the rosemary and reheat the gravy. Coarsely crush the walnut pieces using a pestle and mortar and then tip into a warmed gravy jug. Pour the piping hot gravy on top and serve at once.

10.) Dinner Rolls

By Martha Stewart

Ingredients:

- ¼ cup warm water (115 degrees)
- 1 ½ cup of warm milk (115 degrees)
- ¼ cup of white sugar
- 3 large eggs
- 2/4 tsp. of active dry yeast
- 1 stick of unsalted butter, melted, plus more for bowl & pans
- 2 ¼ tsp. salt
- 6 to 6 1/2 cups all-purpose flour (spooned and leveled), plus more for work surface

1.) Place water in a small bowl; sprinkle with yeast, and let stand until foamy, about 5 minutes. In a large bowl, whisk together milk, butter, sugar, salt, and 2 eggs. Whisk in yeast mixture.

2.) Using a wooden spoon, stir in 6 cups flour, 1 cup at a time, until you have a soft, shaggy dough (if necessary, add up to 1/2 cup more flour). Turn dough out onto a floured work surface; knead until smooth and elastic, 5 to 10 minutes. Butter the inside of a large bowl; place dough in bowl, turning to coat. Cover bowl with plastic wrap; let stand in a warm spot until dough has doubled in size, about 1 1/4 hours.

3.) Butter two 13-by-9-inch baking pans. Divide dough in half. Roll each half into a 15-inch rope; cut each rope into 15 1-inch pieces. Press each piece into a disk, then shape into a ball. Arrange dough balls in prepared pans. (To make ahead: Wrap pans well, and freeze, up to 2 months.) Cover pans loosely with plastic; let stand in a warm spot until rolls have doubled in size, about 1 1/4 hours (2 hours more if frozen).

4.) Preheat oven to 375 degrees, with racks in upper and lower thirds. In a small bowl, beat remaining egg until blended; brush onto rolls. Bake until golden brown, about 20 minutes, rotating pans back to front and top to bottom

halfway through. Let rolls cool 15 minutes before serving