

FESTIVE MENU

Starter

SALMON MOUSSE Serves 4-6

This salmon starter can be prepared in advance and frozen for up to a month. Defrost thoroughly in the fridge before using.

160g hot-smoked salmon
2 teaspoons horseradish sauce
Juice ½ lemon
200g full fat soft cheese
½ bunch chives, finely snipped
Freshly ground black pepper

To serve
200g bag mixed salad leaves
Salad dressing
Crusty bread

1. Flake the hot smoked salmon into a bowl. Add the horseradish, lemon juice, soft cheese and chives and mix well until combined to a rough mousse like texture. Season with black pepper to taste.
2. Serve the mousse in small ramekin dishes or in spoonfuls with salad leaves, a drizzle of dressing and crusty bread of your choice.

Gill Hooper, 2011



Main Course

COQ AU VIN Serves 4

This classic French dish has the added seasonal ingredient of whole chestnuts, but works just as well without. You can buy whole cooked chestnuts in cans or vacuum packed.

Delicious served with mashed potato, carrots and broccoli.

4 chicken legs
2 tablespoons plain flour, seasoned with pepper
1 tablespoon rapeseed oil
1 large red onion, cut into wedges
150g cubed pancetta or bacon lardons
500ml red wine
2 cloves garlic, finely chopped
2 teaspoons fresh thyme leaves
2 bay leaves
200g button mushrooms
100g whole cooked chestnuts – optional
Salt and freshly ground black pepper

1. Preheat the oven to 160°C, Gas 4.
2. Put the seasoned flour into a large polythene bag, add the chicken pieces and shake well to coat the chicken in the flour.
3. Heat the oil in a large flameproof casserole dish on the hob. Add the chicken legs and gently fry until golden brown on all sides. Remove with tongs and transfer to a plate. Add the pancetta and onions to the casserole dish and gently fry until lightly browned.
4. Slowly pour in the wine and stir well to remove any sediment from the bottom of the casserole.
5. Return the chicken to the casserole and add the garlic, thyme and bay leaves. Bring to the boil then transfer to the oven and cook for 1 hour.
6. Add the mushrooms and chestnuts (if using) and cook for another 30 minutes.
7. When the chicken is cooked, transfer to a serving dish with the onions, mushrooms and chestnuts, cover and keep warm.
8. Boil the pan juices on the hob for about 5 minutes until thickened and reduced by about a third. Season and pour over the chicken.



Dessert

CHOCOLATE ROULADE Serves 8-10

For the roulade

175g good quality plain chocolate
4 eggs, separated
100g caster sugar, plus a little extra for sprinkling

For the filling

300ml double cream
Blueberries, raspberries or other soft fruit
Icing sugar and berries to decorate

1. Preheat the oven to 180°C, Gas 4.
2. Line a greased 23x33cm swiss roll tin with baking parchment.
3. Break the chocolate into a large bowl and set it over a pan of hot, not boiling, water until melted. Leave to cool slightly.
4. Whisk the egg yolks with the caster sugar for 5 minutes until pale and thick (this is best done using an electric mixer).
5. Stir the cooled chocolate into the egg yolk mixture, then whisk the egg whites until stiff and carefully fold into the mixture.
6. Spread into the prepared tin and bake for 15-20 minutes until risen and firm.
7. Sprinkle a piece of baking parchment evenly with some caster sugar. When the roulade is cooked, turn it out on to the paper and carefully peel off the lining paper. Cover with a clean tea towel and leave to cool.
8. Whip the cream in a bowl until it forms soft peaks. Spread over the roulade to within 1cm of the edges. Sprinkle with blueberries or raspberries, reserve some for decoration.
9. From one short end roll the roulade, using the paper to help. Dust with icing sugar and decorate with reserved berries.

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