

stickywalnut

BURN
TRUFFLE

HISPI

WRECKFISH

PINION

KALA

THE WHITE HORSE

CHURTON



Merry
Christmas
from all of us

ELITE
BISTRO
AT HOME

Hello there,


Are you ready to make the tastiest, simplest
Christmas Dinner of your life?

Have a little read of this book before the big day
to familiarise yourself with the steps involved.

Our chefs have done the hard work for you so it will
(hopefully) be a doddle, meaning less time in the kitchen
and more time spent with your loved ones.

Which is what Christmas is all about, isn't it?

We hope you have a wonderful day,

all the Elite Bistros team


Before we begin

Firstly, grab yourself a cuppa and sit down to give this a read (preferably before Christmas morning!)

Every attempt has been made to make this process as simple as possible but a little foresight goes a long way. We want you to feel comfortable before getting stuck in. Understanding the recipe instructions in advance will help you achieve the best results and make for an all-round smooth-running kitchen.

For ideas on how to plate, please look at our photos online at elitebistroathome.com or on our Instagram [@elite_bistros](https://www.instagram.com/elite_bistros).

And of course, please ensure all hot food is piping hot before serving.

Checklist

What you'll need to have to hand!

- Oven, preheated to 200c
- 1 small saucepan
- 2 large saucepans
- 1 large roasting tray
- 3 small baking trays
- 1 colander
- A reliable timer
- Baking parchment or tin foil
- Salt, pepper and butter
- A glass of fizz (for you)
- Speakers to get the festivities started

Now's a good time to double check all the ingredients have arrived with you safely.

Make sure you have enough pots and pans. Our recommendations are for boxes of two so if you have a box for four, you might need a few extras. All timings are the same.

The order of play

You've got three courses to look forward to but we've actually split these instructions into four parts.

Because although most of the work has been done by our chefs, roast potatoes just aren't the same when sent through the post. We couldn't let you have Christmas without proper, crispy, fluffy roast potatoes though, so we've dedicated a whole section to our guide to making them at home.

After that it'll be plain sailing as the rest will just need time to be warmed through.

Timing your day

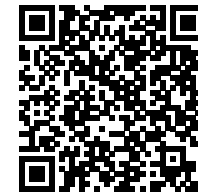
Use these time guides to help you plan your day.

There's space to write in your own timings depending on when you would prefer to be eating your main meal.

	Est time required	Start	End
Preparation and starters	30 minutes		
Roast potatoes	40 minutes		
The main event	30 minutes		
To finish	5-35 minutes <i>depending on method</i>		

Dancing in the kitchen

Scan to find our Spotify playlist with some chilled festive tunes for enjoying when cooking and dining.



Preparations & starter

Something easy to start, it's just a case of getting things ready.

Your starters have been prepared and just need to be brought up to room temperature, so we'd suggest taking them out of the fridge for 30 minutes whilst you get ahead with some preparations for your main meal.

This is a great time to set your table and make sure you have all the required pots and pans to hand too.

Required

- Paté en croûte and accompaniments
- Cauliflower cheese
- Devils on horseback
- Smoked honey and garlic
- Carrots
- Potatoes
- Stuffing
- 1 large saucepan
- 2 small baking trays
- Colander

Preparations & starter

Pork, pistachio and armagnac prune paté en croûte

1. Take out of the fridge around 30 minutes before serving.
2. Slice open the packet containing the paté en croûte and carefully lift it from the card and onto your plate
3. Serve alongside a spoon of the accompanying Sauternes jelly and pear and mustard seed chutney.

Preparing your trimmings for later

1. Peel your potatoes and cut each one into four.
2. Place them into a large saucepan, add a large pinch of salt and cover with cold water.
3. Place the pan onto your stove at a high heat and allow the water to come to the boil.
4. As the water reaches boiling point, turn the heat down so the water is gently simmering. Add the spuds and simmer for **5 minutes**.
5. Line two small baking trays with sheets of baking parchment or foil.
6. On one tray lay out the devils on horseback and stuffing, both in a single layer.
7. On one half of the second tray empty the contents of the carrots and drizzle over all the smoked garlic honey.
8. Remove the cardboard lid of the cauliflower cheese, sprinkle over the grated cheese and place on the tray containing the carrots. Keep to the side for later.
9. After the spuds have been boiling for 5 minutes, carefully strain the water away using a large sieve or colander. Spread the spuds out in the colander and allow them to steam off and dry out a little. Keep to the side for later.

Roast potatoes

Get's get this show on the road!

Here is our guide on how to achieve perfect roast potatoes at home.

Once the spuds are in the oven, this might be a good time to go ahead and enjoy your starters.

Required

- Potatoes
- Garlic and thyme infused beef fat
- Roasting tray

1. Pre heat your oven to 200c.
2. Take a roasting tray (big enough to just accommodate the spuds in a single layer) empty the garlic and thyme infused beef fat into the tray. Pick out of any garlic cloves or twigs of thyme.
3. Place the tray into your oven to preheat for **5 minutes**.
4. Take the steamed off potatoes and gently toss them in the colander to fluff up the edges.
5. After 5 minutes, being very careful, take the roasting tray full of hot fat from the oven and gently pour the spuds into it.
6. Stir the potatoes around in the tray to ensure an even coating of fat, then spread them out into a single layer.
7. Roast the spuds for **10 minutes** before taking the tray from the oven and turning each one onto their other sides. Roast for another **10 minutes**.
8. Turn them again and then roast for a further **10 minutes**, turning halfway through at **5 minutes**. (30 minutes roasting time in total)
9. When the time is done, remove the tray and strain off any excess fat using a colander or sieve. Leave to one side for later.

The main event

Your Elite Bistro At Home Christmas dinner: Turkey

Tip: You will need a few small knobs of butter to heat the turkey through.

Required

- Turkey breast
- Cauliflower cheese
- Devils on horseback
- Smoked honey and garlic carrots
- Stuffing
- Brussels sprouts
- Crispy bacon and chestnuts
- Roast potatoes
- Red cabbage
- Sourdough bread sauce
- Red wine gravy
- Cranberry sauce
- 1 small saucepan
- 1 large saucepan
- 1 small baking tray

1. Turn your oven down to 180c.
2. Place your carrots, devils on horseback, cauliflower cheese and stuffing into the oven and set a timer for **30 minutes**.
3. Grab yourself a baking tray and line with parchment, carefully slice the bag containing the turkey and gently lay the slices flat onto the lined tray. Place a small knob of butter (around 5g) on each slice to prevent the turkey from drying out. Set aside for later. (If you want to minimise your dairy consumption, replace the butter with a small splash of cooking oil on each slice. It will work just as well; it is there to protect the turkey as it warms through and stop it from drying out.
4. Bring a large pan of water to simmer.
5. Carefully place your red wine gravy, bread sauce and red cabbage, in their bags, into the large saucepan to warm for the last **5 minutes** on the timer.
6. In a small saucepan add a knob of butter, pinch of salt and a table spoon of water, empty the contents of the Brussels sprouts on top and place on a medium heat. Stir continuously for **3-4 minutes** and then remove to plate. Scatter over the crispy bacon and chestnuts.
7. When the timer chimes, you can remove all the contents from the oven. The stuffing, devils on horseback and carrots will need transferring to suitable serving dishes with a pinch of salt on top. The cauliflower cheese can stay in the tray but do warn your guests it will be hot.
8. Once needed, carefully remove your gravy, bread sauce and cabbage from the water. Pour the contents of the gravy into a warm jug ready for your guests to share. Pour the bread sauce and cabbage into their respective serving dishes. Snip the corner of the cranberry sauce and squeeze into your desired serving dish.
9. Turn your oven back up to 200 and place the roast potatoes back in along with the tray of turkey. They'll just need **3 minutes** or so to warm through whilst you start placing everything on the table.
10. Serve and enjoy!

To finish

Whiskey and brandy soaked Christmas pudding

The pudding has already been steamed so you only need to heat it through.

Tip: Take the brandy butter out of the fridge to come up to room temperature

You can warm our pudding two different ways, set over large pan of water to slowly steam or in the microwave. We feel the end result of both methods is equally delicious, so please don't feel as though you are doing the pudding a disservice by putting it in the microwave.

1. Find a sauce pan that is large enough to fully accommodate the pudding dish.
2. Unwrap the pudding dish then cover the top of the bowl tightly with a layer of tin foil.
3. Carefully place the bowl into the centre of your saucepan and pour cold water into the pan until it reaches two thirds up the pudding.
4. Set the saucepan over a gentle heat. For a two portion pudding, steam it for at least **20 minutes**, for a four portion pudding steam for at least **35 minutes**.

To microwave:

Size	Power	Cooking time	Resting time	Then cook for
For 2	500w	1 min	1 min	1 min
For 4	500w	2 min	1.5 min	2 min

To serve:

Serve the pudding with the butter and the orange marmalade. If you feel like being extra indulgent, double cream, custard or a brandy sauce would be lovely too.

Toast to the New Year

Enjoy a bottle of wine on us with your next Elite Bistro At Home menu box.

Scan the code below and order our Winter Menu by 26th January. Don't forget to add your chosen wine to your basket from Viogner, Monastrell Rosado or Shiraz and use the code JANWINE at checkout!

