

 **LE CREUSET®**

CELEBRATE & SHINE





ANTIPASTI WREATH WITH BAKED CAMEMBERT

PREPARATION TIME: 5 minutes

COOKING TIME: 15 minutes

SERVES: 6



INGREDIENTS

250g Camembert round
4 Tbsp (60ml) honey
A generous pinch of sea salt flakes

FOR THE ANTIPASTI WREATH:

2 red onions, thinly sliced
Juice of 1 lemon
2 baby marrows, shaved with a peeler

2 sticks celery, shaved, leaves saved
15 ml olive oil
2 Tbsp (30ml) chopped rosemary
Sea salt
12 mini flatbreads
100g Prosciutto
100g salami
100g baby spinach



METHOD

Preheat the oven to 200°C. Score the top of the cheese. Place into the Le Creuset Camembert Baker and drizzle with honey. Cover with the lid and bake for 10 minutes, then remove the lid and turn on the grill. Grill for 4-5 minutes until gooey and delicious. Serve warm surrounded by a festive antipasti wreath.

TO MAKE THE WREATH:

Prepare the pickled onion by peeling and thinly slicing it and placing it into a bowl. Add a generous pinch of sea salt flakes and the juice of 1 lemon. Massage using your fingers and set aside for 10 minutes. Shave the celery and baby marrows and place them into a bowl of iced water. Set aside. Heat a frying pan with a drizzle of olive oil and add the rosemary and salt. Place the flatbread into the fragrant oil and pan-fry until golden.

Fun, easy, and festive, this antipasti wreath is the ideal appetizer at your next party. The centrepiece of the wreath is an oozy camembert round, perfect for sharing.

Assemble all the prepared vegetables, prosciutto, salami, and flatbreads around the Le Creuset Oval Serving Platter. Place the Camembert Baker in the centre of the dish. Garnish with celery leaves and baby spinach. Serve with chilled white wine.

CARAMELISED RED ONION AND CHESTNUT TARTE TATIN

PREPARATION TIME: 30 minutes

COOKING TIME: 1 hour 15 minutes

SERVES: 6



INGREDIENTS

- 3 large red onions, peeled
- 15ml olive oil
- 30g caster sugar
- 45ml white wine vinegar
- 15ml plant-based butter
- Sea salt and freshly ground black pepper, to season
- 400g ready-made vegan puff pastry, thawed
- 6 whole cooked chestnuts, chopped



METHOD

Slice the onions into 3cm thick rounds. Alternatively, use 4 – 6 small onions, halved with the roots and tops cut off.

Pour the olive oil into the Le Creuset 25cm Cast Iron Tatin Dish and place it on medium heat. Place the onions cut side down into the dish and slowly caramelize for about 20 minutes turning over halfway through. Remove the onions from the dish and place them on one side. Remove the dish from the heat and wipe it out with a kitchen towel. Sprinkle the sugar over the base in an even layer and place it back on medium heat. Slowly caramelize the sugar without stirring it to avoid lumps. Once it starts to turn golden, add the vinegar and plant-based butter. Stir gently with a plastic spatula. Turn off the heat. Add the onions and season with salt and black pepper. Allow the dish to completely cool. Preheat the oven to 180°C.

Meanwhile, roll out the puff pastry on a lightly floured surface and cut out a 30cm disc using a dinner plate. Place back in the fridge to chill for

This tart is a delicious meat-free option to serve at your festive feast. The inverted handles of the Tatin Dish make it easy to flip the dish to release its contents.

20 minutes, do not skip this step; otherwise, the pastry will not puff and cook evenly.

Once the pastry has chilled, and the onions are cool, sprinkle the chopped chestnuts over the onions, place the round of pastry on top of the onions, and gently tuck the side in like a lid. Score a small criss-cross in the middle to allow the steam to escape, and bake for 40-45 minutes until the pastry is golden and puffy.

Remove the Tarte Tatin from the oven and allow it to sit for 5 minutes. This ensures that the caramel cools and enables the tart to release from the dish naturally. Take a large dinner plate and place it on top of the dish. Using oven mitts, as the dish will still be warm, carefully and quickly flip the dish over, and the Tarte Tatin should release onto the plate. If any onions remain in the dish, remove them with a spoon and fit them back where any are missing in the pastry.

Serve warm with fresh thyme and pan-fried wild mushrooms and a cashew nut cream cheese of your choice.





STUFFED TURKEY BREAST WITH A CITRUS PORT GLAZE

PREPARATION TIME: 1 hour plus 30 minutes chilling time

COOKING TIME: 1 hour 30 minutes

SERVES: 8



INGREDIENTS

1 turkey breast 2.5 -3kg, skin removed
 30ml olive oil
 Sea salt and freshly ground black pepper, to season

CITRUS PORT GLAZE:

125g butter
 100ml maple syrup/honey
 100ml orange juice
 15ml port
 1 stick cinnamon
 2 springs rosemary



METHOD

Heat a frying pan on medium heat with a good splash of olive oil to make the stuffing. Depending on the size of your turkey breast, you will use 1/2 - 3/4 of the amount of stuffing for the actual bird (the rest is delicious fried and served warm on the side). Add the pancetta and fry until crispy, remove from the pan and in the remaining pork fat, fry the onions and garlic and sauté until fragrant and softened or translucent. Add the remaining ingredients to the pan, except for the egg and the spinach. Mix to combine and fry for about 10 minutes on medium to low heat to allow the flavours to mingle. Taste for seasoning and leave aside to cool. Squeeze out any excess water from the spinach and roughly chop it up (keep the stalks on). Only once it is cooled, add the beaten egg and spinach stir to combine; this will ensure that your stuffing stays together and does not fall apart when carving.

To prepare the rolled turkey breast, lay two layers of plastic wrap on your countertop, place the breast on top to butterfly it. To butterfly, cut the thick piece of the meat partially in half to form one large flatter piece. Next, place another two pieces of cling film on top of the turkey and, using a rolling pin or meat tenderizer, flatten the turkey to about an even layer of 2cm thickness, being careful not to tear the flesh.

Generously season the surface of the flattened turkey with salt and pepper. Place the stuffing down in the centre of the turkey and press it down on the flesh in an even layer. Leave a border around the stuffing in order to make it easier for rolling, in order to tie and secure without the stuffing falling out. Now roll the turkey from the short end, making sure it is tightly rolled. Roll tightly in

Savour the flavours of the season with this elegant festive main. The citrus port glaze provides another layer of depth to this dish and is so easy to prepare.

CHESTNUT AND PANCETTA STUFFING:

100g Pancetta or Parma Ham, chopped
 200g baby spinach, wilted
 10g rosemary, finely chopped
 80g candied chestnuts, finely chopped
 3 medium onions or shallots, finely chopped
 4 garlic cloves, minced
 145g breadcrumbs
 Olive oil
 Sea salt and freshly ground black pepper, to season
 2 x 25g sachets of mushroom stock concentrate
 15ml whole grain mustard
 1 free-range egg, beaten

the cling film twisting the ends of the cling film up like a sweet wrapper to secure and shape the breast into a perfect cylinder. Now do the same with tin foil, rolling up tightly. Place in the fridge for 30 minutes to set.

To make the glaze, combine all the ingredients in a sauce pan over a medium heat and whisk until the butter is melted. Bring to a simmer until slightly reduced and syrupy.

Fill a large Le Creuset 29cm Signature Oval Casserole (or a casserole big enough to hold the rolled turkey) with water and bring to a boil. Once boiling, turn down to a simmer. Place the turkey roll into the simmering water and gently simmer for 35 to 40 minutes. Ensure the turkey is completely submerged in the water for the entire cooking time; by poaching your turkey, you ensure it is evenly cooked, stays moist and tender, and retains that beautiful shape. Preheat the oven to 200°C. Remove the turkey from the water plunge into ice water to stop the cooking process. Once cool, remove the foil and plastic wrap from the ice water. Drizzle the Le Creuset 3-ply Stainless Steel Square Roaster with olive oil and place the turkey inside. Drizzle with more olive oil and season with salt. Roast for 20-30 minutes. Baste with the sweet basting sauce every 5 - 10 minutes to ensure it is sticky and delicious. Remove from the oven and allow to rest before plating and carving.

Before serving, glaze again with pan juices and serve with roasted potatoes, steamed green beans, tender stem broccoli, and creamy shallot gravy.

ETON MESS-INSPIRED CHRISTMAS TREE PAVLOVA

PREPARATION TIME: 1 hour

COOKING TIME: 3 hours 45 minutes

SERVES: 10-15

Pull out all the stops this festive season with this grand pavlova, shaped like a Christmas tree. The perfect dessert to bring to the table and impress your guests.



INGREDIENTS

FOR THE MERINGUE:

(two batches need to be made, the below-listed ingredients are for one batch)

250g free range egg whites (approximately 8)

500g castor sugar

2 tsp corn flour

2 tsp white wine vinegar

1 tsp vanilla extract



METHOD

Line the 3 x Le Creuset Insulated Cookie Sheets with baking paper, draw circles with the following radius on each: 24cm, 20cm, 18cm, 15cm, 8 cm, 2cm

MERINGUE:

In an electric mixer fitted with the whisk attachment, beat the egg whites to a soft peak. Gradually beat in the castor sugar a tablespoon at a time. Continue beating until the mixture is thick, smooth, and no longer grainy.

Sift the cornflour over the meringue and add the vinegar and vanilla. Whisk for a further 5-10 seconds to combine. Remove the meringue from the mixer, clean the bowl and whisk and repeat the process to make a second batch.

TO PIPE:

Pipe the bases with the round nozzle. They should be about 1cm thick; smooth the tops and repeat with the remaining rounds. The smallest one will be piped with the star nozzle. With the star nozzle, pipe little shell patterns around the border of each base. Bake the meringue at 120°C for 30 minutes, then reduce the temperature to 100°C and continue baking for 1 ½ - 2 hours until the meringue is completely dried out. Turn the oven off and allow the meringue to cool in the oven. Store disks in an airtight container for up to 1 week.

DIPLOMAT CREAM:

Sponge the gelatine in the cold water in a small

VANILLA-FLECKED DIPLOMAT CREAM:

10g gelatine or 3 leaves

50ml cold water

700ml full cream milk

1 vanilla pod, split and seeds scraped

112g castor sugar

5 free-range egg yolks

2 eggs

45g corn flour

Pinch salt

64g butter

190ml cream

microwavable container. Scald the milk with the vanilla pod and seeds. Whisk the sugar, egg yolks, whole egg, cornflour and salt together. Gradually incorporate the hot milk into the egg mixture, being careful not to add too much at once, which will split the mixture. Strain and discard the vanilla pod. Return to the saucepan over medium heat and cook, stirring continuously, until thickened. Melt the gelatine for 5-10 seconds in the microwave, be careful not to burn it. Then, quickly whisk it into the hot custard. Whisk in the butter. Cover with cling film on the surface of the custard and allow to cool to room temperature. Whisk the cream to a soft peak and fold into the cooled custard. Cover and chill until firm. The mixture can be stored in the fridge for 2-3 days.

TO ASSEMBLE:

Place the large base onto a Le Creuset 27cm Dinner Plate. Pipe or spread the diplomat cream on the base and repeat with the remaining layers. Top with the smallest one. Dot with berries and serve with a dust of icing sugar. It should be served immediately to avoid the meringue going too soggy.

TOP TIP: If you want to create a Pavlova stack that will last through the evening, pipe vanilla buttercream icing between each layer, this has more stability and can be used for the centrepiece of your dessert table. Make mini-Pavlova stacks with diplomat cream or deconstructed Eton mess for your guests to eat and enjoy.





SIGNATURE COCKTAIL

PREPARATION TIME: 5 minutes

SERVES: 6



INGREDIENTS

90ml pomegranate syrup or Cassis

750ml dry sparkling wine or non-alcoholic sparkling wine, chilled

Pomegranate aerals or rubies, to garnish

6 springs rosemary or basil buds, to garnish



METHOD

Divide the syrup between the 6 glasses (15ml per glass) and top with the chilled sparkling wine or non-alcoholic sparkling wine. Sprinkle each drink with pomegranate aerals and a sprig of rosemary, serve cold and enjoy.

This refreshing pomegranate rosemary cocktail will perk up any party. Serve in Le Creuset glassware for a festive toast.

