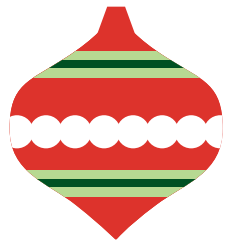
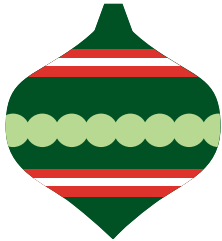
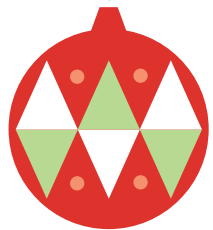




 **A TRADITIONAL CHRISTMAS FEAST**





FROM US TO YOU

A very Merry Christmas from everyone at HelloFresh!

You have all the ingredients for a truly fabulous festive feast this year and now here are the recipes to make sure everything goes to plan. Relax, pull a cracker and enjoy yourself.





How to Create the Perfect Traditional Christmas Feast with All The Trimmings



CHRISTMAS 10 People • The Night Before: 3 hours • The Morning of: 5 hours 50 minutes



HOW TO USE THIS RECIPE BOOKLET

In this booklet you'll find an **ingredient checklist**, **step-by-step recipe** for each dish and a **timing plan**.

To help make cooking dinner as stress-free as possible, we'd recommend you:

- 1 Tick off everything on the ingredients list (see back of booklet) and get the pantry items together in advance.
- 2 Tear off the timing plan at the back of the booklet. We've left space so you can add notes.
- 3 Check you have all the utensils you need and make space in your fridge.



HINTS AND TIPS

Chef Mimi has put together some top tips that will help you throughout the day.

- Have a bowl next to the chopping board to put all your food scraps in.
- Put a damp cloth under your chopping board to stop it moving.
- Don't panic if some dishes are ready before others – you can just keep them warm or warm them back up at the end.

OVEN TEMPERATURE GUIDE

We've created our Christmas recipes using a fan oven, but if you are using a conventional electric or gas oven, please see below for conversions.

There are 2 temperatures you'll need across the whole meal.

Fan	Conventional	Gas
180°C	200°C	6
200°C	220°C	7



THINGS TO PREP THE NIGHT BEFORE

Getting a few jobs out of the way the night before will make life so much easier!

Have a read through the timeline at the back and make a plan for Christmas morning.

Our fruit and veggies need a little wash before you use them!

MAKE SURE YOU'VE GOT:

- x2 Chopping Boards
- Large Saucepan
- Sieve
- Large Frying Pan
- Ovenproof Dish
- Large Saucepan (with a Lid)
- x2 Large Mixing Bowls
- x2 Plates
- Clingfilm
- x2 Large Spoon
- Measuring Jug



Make the Festive Gravy

1 Brown the Veggies

Ingredients: Onion, Carrot, Rosemary, Thyme.

Preheat your oven to **200°C**. Halve, peel and chop the **onion** into quarters. Roughly chop the **carrot** into thick rounds (use a **carrot** from the bag we sent you). Heat a splash of **oil** in a large saucepan over medium-high heat. Once hot, add the **thyme** and **rosemary** (see ingredient list for the amount you need, you need some of the rosemary later on). Add the **onion** and **carrot** and fry until nicely browned, **20-25 mins**, stirring occasionally.

2 Simmer the Gravy

Ingredients: Flour, Water, Turkey Stock Powder.

Once brown all over, add the **flour** (see ingredient list for amount - you need some of the flour for the potatoes) and stir until all the **veg** is well coated. Cook for **30 seconds** then slowly pour in the **water**. Stirring continuously to avoid any lumps! Stir in the **turkey stock powder** until dissolved. Bring to the boil, then reduce the heat to medium. Simmer gently for **30-40 mins**, or until reduced and nicely thickened. **TIP:** Add a splash of water if it gets a little too thick for your liking.

3 Finish the Gravy

Once thick and glossy, drain through a sieve into a large mixing bowl. Use a large spoon to squeeze out all the liquid from the veggies. Allow to cool, then cover and refrigerate.



Make the Gratin

1 Brussels

Ingredients: Brussels Sprouts, Shallot, Hazelnuts.

Chop any tough bottoms off the **Brussels sprouts**, cut each **sprout** in half through the root and then in half again to make quarters. Half, peel and thinly slice the **shallot**. Roughly chop the **hazelnuts**.

2 Start the Gratin

Ingredients: Pancetta Lardons, Shallot, Brussels Sprouts, Hazelnuts.

Heat a drizzle of **oil** in a large frying pan over medium-high heat. Once hot, add the **pancetta lardons** to the pan and fry until golden, **4-5 mins**. **IMPORTANT:** *The pancetta lardons are cooked when they are no longer pink in the middle.* Reduce the heat, then stir in the **shallot**, **Brussels sprouts** and **hazelnuts**. Add a pinch of **salt** and cook until the **shallots** are soft and the **sprouts** are tender, **3-4 mins**, stirring occasionally.



3 Make the Topping

Ingredients: Hard Italian Style Grated Cheese, Panko Breadcrumbs, Olive Oil.

In the meantime, combine the **hard Italian style cheese** and **panko breadcrumbs** together in a small bowl and season with **salt** and **pepper**. Add the **olive oil** for topping (see ingredients for amount) and mix together well, until all the **crumbs** are coated in the **oil**.

4 Cook the Gratin

Ingredients: Creme Fraiche, chicken Stock Powder.

When the **shallot** is soft, add the **creme fraiche** and **chicken stock powder** to the pan. Mix together well. Bring to the boil, then transfer the **creamy sprouts** into an ovenproof dish and sprinkle over the **cheesy breadcrumbs**. Pop on the top shelf of the oven and cook until golden all over, **10-15 mins**. Remove from the oven and set to one side to cool. Pop into the fridge ready to be reheated tomorrow.



Veggie Prep

1 Red Cabbage

Ingredients: Red Cabbage.

Quarter the **red cabbage** and remove the tough white core (see photo). Slice as thinly as you can. Pop in another bowl, cover and refrigerate.

2 Potatoes

Ingredients: Potatoes.

Peel the **potatoes** and chop them into 4cm chunks. Pop them in a saucepan of **water**, ensuring the **potatoes** are completely submerged, and cover with a lid or clingfilm. Leave overnight at room temperature.

3 Roots and Beans

Ingredients: Carrots, Parsnips, Green Beans.

Remove and discard the tops and bottoms from the **carrots** and **parsnips**. Quarter lengthways and then chop into lengths the size of your index finger. You should be left with batons! Pop in a large mixing bowl, cover and refrigerate. Trim the **green beans**, pop them into another bowl, cover and refrigerate.



Piggy Prep

1 Wrap The Pigs

Ingredients: Bacon, Cocktail Sausage.

Lay a **rasher of bacon** on a chopping board then roll a **cocktail sausage** up in the **bacon**. Repeat with the other **sausages** and **rashers**. Put them on a plate, cover with clingfilm and pop into your fridge (you'll cook them with the turkey tomorrow). **IMPORTANT: Don't forget to wash your hands and equipment after handling raw meat!**



Prep the Stuffing

1 Stuffing

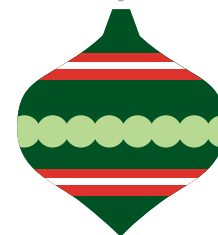
Ingredients: Stuffing.

Roll the **stuffing** into 2 balls per person and put them on a plate. Cover with clingfilm and pop in your fridge (you'll cook them with the turkey tomorrow). **IMPORTANT: Don't forget to wash your hands and equipment after handling raw meat!**



YOU'RE DONE FOR THE DAY!

Time for bed – we're sure you'll sleep well knowing that a good part of the prep for your Christmas feast is out of the way already! Remember to leave some snacks out for Father Christmas and his reindeer, they're having a long night!



IN THE MORNING

Merry Christmas! Hopefully everyone managed to get some sleep despite the excitement. Remember to take all the ingredients out of the fridge before you start cooking to bring up to room temperature – especially the turkey! You'll need to start your preparation about 5 hours, 50 minutes before you want to eat (but don't worry, there'll be time for some breaks in between the steps). Remember to refer to our timing plan to keep things on schedule. **Enjoy!**

MAKE SURE YOU'VE GOT:

- Chopping Board
- Fine Grater
- Large Baking Tray
- Some Foil
- Large Spoon
- Colander
- Peeler
- Coarse Grater
- Large Saucepan (with a Lid)
- x3 Large Baking Trays
- Saucepan
- Sieve

DON'T FORGET THE PUDDING

Before you start your **turkey**, get your **pudding** made (please refer to the pudding recipe card).



Cook the Turkey and Pigs in Blankets

1 Turkey Prep Time

Ingredients: Rosemary, Lemon, Olive Oil.

Preheat your oven to **180°C**. Pick the **rosemary leaves** (both the rosemary for the turkey and the rosemary for the potatoes) from their stalks and finely chop (discard the stalks). Zest the **lemon** on a fine grater. In a small bowl, mix together the **lemon zest**, **half the rosemary** and the **olive oil** (see ingredients for amount) - you'll use the remaining rosemary for the potatoes!

2 Time for a Massage

Ingredients: Turkey, Lemon & Rosemary Oil, Salt, Black Pepper.

Pop the **turkey** on a large baking tray. Drizzle the **lemon and rosemary oil** over the **turkey**. Massage the **oil** over the skin of the **turkey**. Season with a generous pinch of **salt** and **pepper**. Cover the **turkey** with foil and then pop onto the middle shelf of your oven. **IMPORTANT: Don't forget to wash your hands and equipment after handling raw meat!**

3 Roast Your Bird

Ingredients: Butter.

Roast the **turkey** for **2 hours** with the foil on. After **2 hours**, increase the oven temperature to **200°C**, remove and discard the foil and pop the **butter** on top of the **turkey** (make sure you only use the amount of butter specified in the ingredients list - you need the rest for the cabbage!). Return to the oven for **20 mins** to melt the **butter**.



4 Basting Time

After **20 mins**, remove the **turkey** from the oven (close the oven door to keep the heat in) and baste with the melted **butter**. Tilt the roasting tray and use a large spoon to drizzle the **butter** and **juices** over the turkey skin.

5 Finish the Roasting

Ingredients: Pigs in Blankets, Stuffing Balls.

Return your **turkey** to the oven and roast for another **1 hour and 10 mins** (baste it twice during this time). After **30 mins**, add the **pigs in blankets** to your baking tray. **20 minutes** later, add the **stuffing balls** to the tray and return to the oven for the final **20 mins**. **IMPORTANT: The pigs in blankets and stuffing are cooked when they are no longer pink in the middle. The turkey is cooked when you stick a knife into the thickest part of the breast and the juices that run out are clear and the meat is no longer pink.**

Total turkey cooking time: 3 hours 30 mins.

6 Rest Your Bird

Once cooked, remove the **turkey** from your oven and leave to rest on the side for **1½ hours**, covered tightly with foil. **TIP: This will make the turkey more moist and will allow you to get everything else cooked stress-free.** Leave the **pigs in blankets** and **stuffing balls** in the tray, we will reheat them later!



Prep the Potatoes

1 Parboil the Potatoes

Ingredients: Potatoes.

While the turkey cooks, pop the large saucepan of **potatoes** (keeping the water) on high heat with a generous pinch of **salt** and bring to the boil. Turn the heat to low and simmer for **10-15 mins**. **TIP: This is parboiling!**

2 Mix the Rosemary

Ingredients: Rosemary, Plain Flour.

Mix the rest of the **chopped rosemary** with the **plain flour** (see ingredient list for amount), and a large pinch of **salt** and **pepper**.

3 Drain the Potatoes

Drain the **potatoes** into a colander and leave for **2 mins** so they drain completely.

4 Fluff them Up

Ingredients: Potatoes, Rosemary Flour.

Dry your large saucepan completely and return the **potatoes** to it, off the heat. Add the **rosemary flour**, hold a lid on and shake vigorously to "fluff up" the **potatoes** and evenly distribute the **flour**. **TIP: By doing this you create more surface area on the potatoes so they go crispier in the oven.** Set the **potatoes** aside in their pan with the lid off - we'll roast them later.



Cook the Red Cabbage

1 Soften the Veggies

Ingredients: Apple, Red Onion, Butter.

Peel the **apple** then grate on a coarse grater. Halve, peel and chop the **red onion** into small pieces. Melt the **butter** for the red cabbage (see ingredients for amount) in a wide bottomed saucepan over medium heat. Add the **red onion** and cook until softened, **5 mins**. Stir frequently to make sure it doesn't brown.

2 Cook the Cabbage

Ingredients: Red Cabbage, Apple, Caster Sugar, Ground Cinamon, Star Anise, Apple Juice.

Add the **cabbage, apple, sugar** (see ingredients for amount), **cinnamon, star anise** and **apple juice** (see ingredients for amount) to the pan. Add a good pinch of **salt** and **pepper**, stir and bring to the boil, then cover with a lid (or foil). Cook on medium-low heat until the **cabbage** is completely soft, **50 mins - 1 hour**. Stir every now and then to make sure it is not catching on the bottom of the pan.

3 Finish Off

Once soft, remove the lid, increase the heat to medium-high and simmer until the **cabbage** is glossy, **10 - 15 mins** – this is to evaporate any remaining liquid! Remove the **star anise**, season with **salt** and **pepper** to taste and then remove from the heat (you'll reheat it later on!).



Roast the Potatoes

1 Heat the Oil

Ingredients: Vegetable or Sunflower Oil.

Once the turkey is out of the oven, add a really good glug of **vegetable** or **sunflower oil** to another large baking tray. For the best results, you need to cover the whole bottom of your baking tray with 1cm of **oil** (if you need to use the turkey tray, move the turkey, pigs in blankets and stuffing to a large plate or board reserving the turkey juices). Pop the baking tray in the oven - you want the **oil** to get really hot so the **potato** cooks best. **TIP: If your tray is small, use two trays as you want the potatoes to be in a single even layer to get crispy!**

2 Roast the Potatoes

Ingredients: Potatoes.

Once the baking tray has been in your oven for at least **10 mins**, remove it and gently tip the **potatoes** into it - careful not to burn yourself with any spitting oil! Make sure the **potatoes** are in an even layer (or they won't get crispy!). Roast on the top shelf of your oven until golden and crispy, **1 hour 15 mins - 1 hour 30 mins**, turning halfway. Just cook for a few more mins if they aren't golden in this time.

3 Warm the Pigs and Stuffing

Pop the cooked **pigs in blankets** and **stuffing balls** in the tray with the **potatoes** for the last **10 mins** of cooking time to reheat.



Carrot and Parsnip Time!

1 Season the Veggies

Ingredients: Honey, Dried Thyme, Carrots, Parsnips

Add the **honey, dried thyme**, a large pinch of **salt**, good grind of **black pepper** and really good glug of oil to the bowl of **carrots** and **parsnips**. Toss to combine.

2 Roast Time!

Ingredients: Veggies.

Spread the **veggies** on a large roasting tin (or two) and roast in your oven on the shelf below the potatoes until sticky and caramelised, **35-40 mins**. Turn halfway through cooking. **TIP: Spacing the veggies out makes them roast better.**



Last Job! Reheat the Veg!!

1 Reheat the Sprout Gratin

Ingredients: Gratin.

25 minutes before you are ready to eat, pop the **gratin** on the bottom shelf of your oven to heat back through until piping hot! **TIP: Cover with kitchen foil if it looks like it's browning too much.**

2 Boil the Green Beans

Ingredients: Green Beans.

Bring a saucepan of **water** up to the boil with a pinch of **salt**. Once boiling and when everything is nearly ready, add the **green beans** into the **water** and boil until tender, **3-4 mins**. Once tender, drain in a sieve and return the saucepan. Cover with a lid until ready to serve (add a knob of **butter** here if you want to!).

TIME TO EAT

It's coming up to the **feast time** so we hope everyone's hungry!

The last stage is always the busiest – grab a helping hand while you get everything ready for the table!

MAKE SURE YOU'VE GOT:

- Chopping Board
- Large Saucepan
- Gravy Jug
- Carving Knife
- Serving Dishes



Assemble the Feast

1 Move your Bird

Carefully transfer the **turkey** to a chopping board if you haven't already (reserving any delicious **meaty juices** for the gravy) ready to carve.

2 Now for the Gravy

Pour the **gravy** into a saucepan and bring to a simmer. Bubble away for **3-5 mins**. **TIP:** *If you like a thinner gravy stir in a splash of the reserved turkey juices (and a splash of water if you feel it needs it, then bring to the boil.)* Season to taste. Once piping hot, carefully pour into a gravy jug.

3 Reheat the Veggies

You can also reheat the **red cabbage** on medium heat at this point.

4 Don't Forget the Pudding

It's time now to cook the **pudding** while everyone eats the main course - refer to the pudding recipe for instructions.

5 Carving Time

When you're ready to carve, remove the foil, and make sure you have a sharp knife. This is essential. Remove the **legs** and **wings**. You then have two options. You can either (using your sharp knife), cut thin slices directly off the **turkey breast** or cut the **whole breast** off the carcass, pop it on a board and thinly slice. **TIP:** *Pop a bit of damp kitchen paper or a tea towel under your chopping board (to stop it slipping).*

You're Ready to Serve!

1 Present your Feast!

Pop all the different components of your Christmas feast into your best dishes (or just keep them in what they were cooked in), and either bring to the table or leave on the side for everyone to help themselves.



Christmas is Served!

Sit down to enjoy your meal. That's it - we hope you enjoy your feast. Happy Christmas from everyone at HelloFresh!

CHRISTMAS PANETTONE BREAD AND BUTTER PUDDING

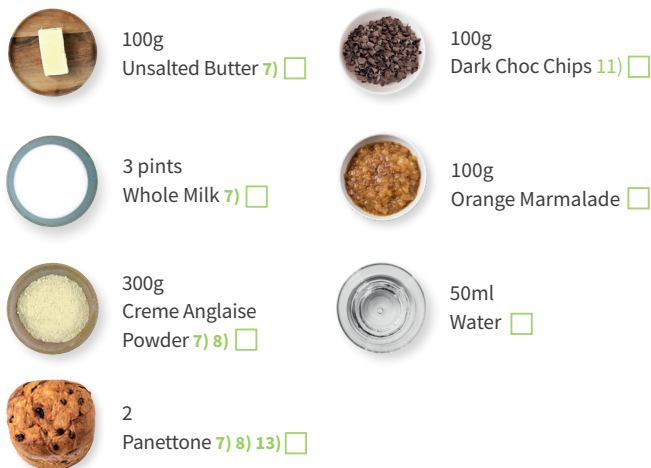


This panettone bread and butter pudding can be prepared anytime on Christmas morning and then popped into the oven before you tuck into your Christmas feast!

MAKE SURE YOU'VE GOT:

- Ovenproof Dish
- Measuring Jug
- Large Saucepan
- Whisk
- Small Saucepan
- Foil

INGREDIENTS



ALLERGENS:

7) Milk 8) Egg 11) Soya
13) Gluten



1 Boil the Milk

Ingredients: Butter, Milk, Creme Anglaise.

Preheat your oven to **140°C** and grease an ovenproof dish (we used a **4L** ovenproof dish) with a little **butter** (it needs to be quite soft for the next step). Bring **1.3L** of the **whole milk** to the boil in a large saucepan, stir to make sure it isn't burning to the bottom of the pan. Meanwhile, combine the **creme anglaise powder** with the remaining **200ml** of **milk** and whisk until completely combined. Add the **mixture** to the **milk** in the pan and bring to a rapid boil. Whisk continuously until it thickens, then remove from the heat.

2 Slice the Panettone

Ingredients: Panettone, Butter, Choc Chips, Creme Anglaise.

Slice the **panettone** into roughly 2cm wide slices, then halve the slices. Spread the remaining **butter** on the **panettone slices**. Arrange **half** the **panettone slices** butter side up in the bottom of your ovenproof dish - you may need to overlap them slightly. Sprinkle over **half** the **choc chips**, carefully pour **half** the **creme anglaise** over the top of the **panettone slices**, making sure to get it in all the nooks and crannies!



3 Layer the Panettone

Ingredients: Panettone, Choc Chips, Custard.

Arrange the remaining **slices** on top (again, overlapping them slightly if needs be). Pour the remaining **creme anglaise** over. You also need to make sure the top layer is nicely doused in the **mixture**. If you have any left at the end, you can serve it with the **pudding** at the end for anyone who loves **extra custard**! Sprinkle over the remaining **choc chips**.

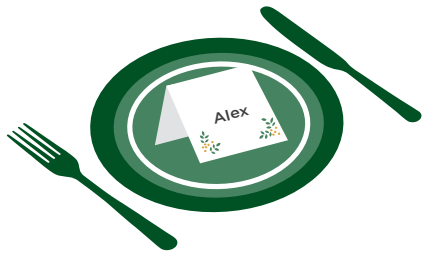
4 Heat the Marmalade

Ingredients: Marmalade, Water.

Meanwhile, put the **marmalade** and **water** (see ingredients for amount) in a small saucepan on medium heat and warm through until liquidy and easily pourable. Pour it evenly over the top of the **panettone bread and butter pudding**.

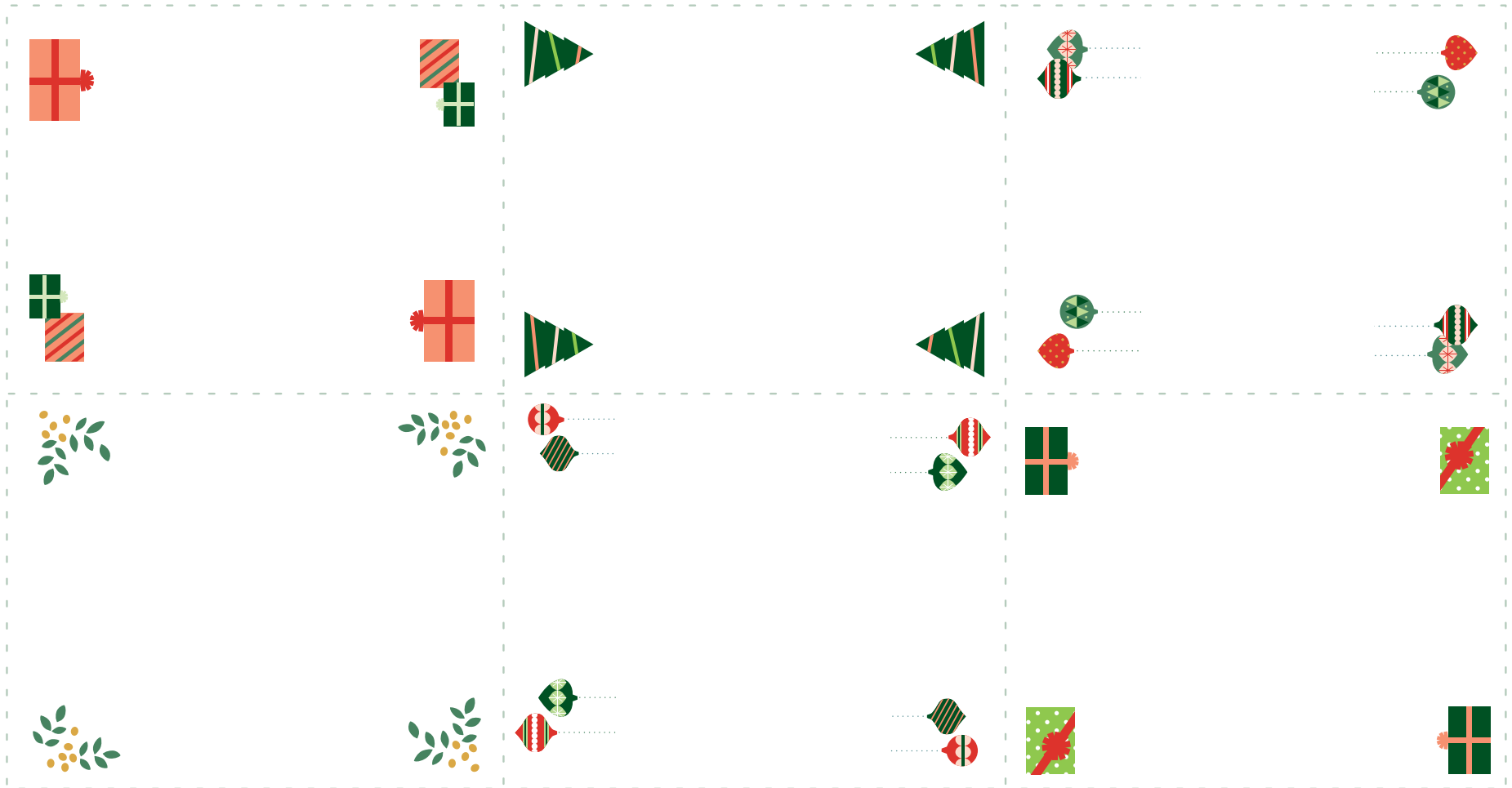
5 Bake!

Bake in your oven until nicely browned on top, **25-30 mins**. Then remove from the oven and set aside. Leave it covered in foil to keep warm until you've finished your turkey, then serve (with the remaining custard if you have it). **Enjoy!**



FESTIVE NAME TAG

Give your table a festive touch with these place cards.
Simply cut out along the dotted lines.





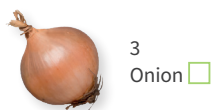
Share Your Christmas Photos

with friends and family show them
just how simple Christmas can be
#HelloFreshChristmas

HelloFresh.co.uk

INGREDIENTS

SUPER EASY GRAVY



3 Onions



2 Carrot
(use from the big bag we sent you)



1 bunch Rosemary



1 bunch Thyme



2 pots Turkey Stock Powder



3ltr Boiling Water for the stock*



75g Plain Flour **13**
(use half of what we sent you)

SPROUT GRATIN



800g Brussels Sprouts



120g Pancetta Lardons



2½ pouches Creme Fraiche **7**



2 packs Italian Style Grated Hard Cheese **7 8**



50g Panko Breadcrumbs **13**



4 tbsp Olive Oil*



2 sachets Chicken Stock Powder



3 Shallots



2 large pots Hazelnut **2**

RED CABBAGE



1 large Red Cabbage



3 Apple



2 Red Onion



60g Unsalted Butter **7**
(use from the big block we sent you)



150g Caster Sugar



2 tsp Ground Cinnamon



2 Star Anise



400ml Apple Juice

PERFECT ROAST POTATOES



2.70kg Potato



2 bunches Rosemary



75g Plain Flour **13**
(use half of what we sent you)

HONEY AND THYME ROOTS



1.2kg Carrot



1.25kg Parsnip



8 sachets Honey



2 sachets Dried Thyme

STUFFING



600g Pork and Cranberry Stuffing **14**

GREEN BEANS



3 packs Green Beans

BUTTER-BASTED TURKEY WITH PIGS IN BLANKETS



1 bunch Rosemary



1 Lemon



5 tbsp Olive Oil*



1 Whole Turkey



60g Unsalted Butter **7**

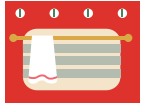


20 Pigs with their Blankets **14**

NUTRITION	PER SERVING 1652G	PER 100G	ALLERGENS:
Energy (kcal)/(kJ)	1975 /8277	120 / 501	2) Nut (Hazelnut), 7) Milk (Creme Fraiche, Butter, Italian Style Grated Hard Cheese), 8) Egg (Italian Style Grated Hard Cheese), 13) Gluten (Plain Flour, Panko Breadcrumbs), 14) Sulphites (Pork and Cranberry Stuffing, Pigs with their Blankets).
Fat (g)	93	6	Nutrition is for uncooked ingredients based on 150g of turkey per person. Does not include optional extras such as Cheese Board.
Sat. Fat (g)	41	2	
Carbohydrate (g)	193	12	
Sugars (g)	81	5	
Protein (g)	96	6	
Salt (g)	5.46	0.33	*Pantry Items, not included.

CHRISTMAS DAY TIMELINE

We've created this Christmas timeline to help you throughout the day. Personalise your time plan with your own Christmas Day timings. Choose your favourite Christmas playlist, pop on your most festive apron and get ready to set Christmas in motion.



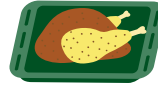
5 HOUR 50 MINS BEFORE:

First things first, preheat your oven to 180°C.



5 HOUR 50 MINS BEFORE:

Get your turkey out of the fridge 30 minutes before you cook it. Prep and season your turkey with our deliciously festive flavours and cover with foil.



5 HOUR 20 MINS BEFORE:

Put the turkey in the oven and roast for 2 hours.



5 HOUR 15 MINS BEFORE:

Par-boil the potatoes, then fluff them up ready for roasting!



4 HOUR 40 MINS BEFORE:

Prep the remaining red cabbage ingredients (apple, onion). Slow cook your red cabbage with our delicious flavours and spices for 60 minutes. Set aside when done.

Your time here...



3 HOUR 20 MINS BEFORE:

Increase the oven temperature to 200°C. Remove the foil from the turkey, and pop the butter on top of the turkey. Roast for 1 hour 30 mins more, baste every 20 mins.



2 HOUR 30 MINS BEFORE:

Add the pigs in blankets to the turkey tray to cook for the remaining 40 mins. After 20 mins add the stuffing balls.



1 HOUR 50 MINS BEFORE:

Remove the turkey from the oven, cover tightly with foil and allow to rest for 1½ hours.



1 HOUR 45 MINS BEFORE:

Pour enough oil into the bottom of a large roasting tray to completely cover it and heat in your oven for 10 minutes. You want the oil to be really hot so the potatoes get nice and crispy.



1 HOUR 35 MINS BEFORE:

Add your potatoes to the hot oil in the tray and roast for 1 hour 15 mins-1 hour 30 mins until golden and crispy, turn halfway. Remember to add the cooked pigs and blankets for the last 10 minutes to reheat!



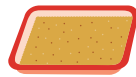
1 HOUR 10 MINS BEFORE:

Mix the parsnips and carrots with their seasonings and a good drizzle of oil. Spread them out on a large baking tray.



40 MINS BEFORE:

Roast the parsnips and carrots for 35-40 mins.



25 MINS BEFORE:

Reheat the gratin.



15 MINS BEFORE:

Start the beans.



10 MINS BEFORE:

Add the pigs in blankets and stuffing balls to the tray with the roast potatoes.



10 MINS BEFORE:

Pour the gravy into a saucepan and reheat. Reheat anything else that needs warming up.



FEAST TIME!

Carve up the turkey and assemble the feast! **Happy Christmas!**