



Gary Maclean

Christmas Demo

28/09/2021

Finger Foods:

Cranberry & Sage Sausage Rolls

Short Rib & Beef Pasties

Turkey, Bacon & Cranberry Spring Rolls

Meal Options

Pulled Pork Pantofola (Tear & Share)

Turkey Wellington

Cranberry and Sage Sausage Rolls

Ingredients:

1 x 375g	Pre rolled Puff pastry
400g	Sausage meat
100g	Dried cranberries
2	Shallots, chopped
6	Sage, leaves, shredded
1	Egg Yolk
10g	Oil
10g	poppy seeds, optional

Method:

1. Your first task is to cook the chopped shallots, in a small pan add a little oil and heat up, add the chopped shallots to the pan and slowly cook. Once the shallots have gone translucent add the shredded sage leaves and cook for another 60 seconds, remove from the heat.
2. Meanwhile, pop the sausage meat into a bowl with the dried cranberries, once the shallot mix has cooled add to the sausage meat and cranberries and mix well.
3. Next break your egg and separate the yolk from the white.
4. Now you are onto the fun part, remove the pastry from the packaging and carefully roll out using the baking paper to assist.
5. Cut three sections of pastry about 10cm long each from the roll.
6. Next lay out the pastry, weight out roughly 3 x 150g of your sausage mix and shape into a long cylinder and place lengthwise at the closest edge of the pastry.
7. Brush the exposed part of the pastry with the egg yolk, next roll the pastry over the sausage meat and roll up, making sure you create a tight roll. Repeat for the other sheets of pastry.
8. Next chill and set your sausages rolls.
9. Remove your tray from the fridge, brush your sausage rolls with the egg yolk.
10. Using a sharp knife score the top your sausage rolls, sprinkle with seeds.
11. Put the back in the fridge.
12. Once cold cut the logs into bite size pieces.
13. To cook bake in the oven for 15 to 20 minutes until golden brown.

Short Rib of Beef Pastries

Ingredients:

300g	Puff Pastry
500g	Beef short ribs
1	Onion , roughly chopped
1 tbsp	Chipotle paste
½ tsp	Smoked paprika
¼ tsp	Cayenne pepper
100g	Chopped tined tomato
25g	Tomato ketchup
25g	Barbecue sauce
25ml	Malt vinegar
25g	Brown sugar

Method:

1. The day before, put everything but the ribs into a food processor and blitz to a sauce.
2. Put the ribs in a food bag, pour over the sauce and rub all over. Marinate in the fridge overnight.
3. Pre-heat your oven to 160°C/140°C fan. Tip the ribs and marinade into deep tray, top with enough water to cover the ribs and then cover with foil. Cook for 4 hrs until tender.
4. Once cooked, remove the ribs from the tray, pour the cooking liquor into a pot boil until the sauce is thick and reduced.
5. Once the beef is cool enough to handle, pull the meat off, you should be able to pull it apart if not dice into even chunks and mix with some of the sauce.
6. You are now ready to build your pastries, you can do this in a few different ways, the simplest way is to make a Cornish pasty style or you could make a Pithivier style pie.
7. To do this dust the work surface with flour. Roll out the pastry to a thickness of 0.5cm.
8. Cut circles out of the pastry that is 10cm in diameter or whatever size you wish. You will need two circles of pastry per pie.
9. Place half of your circles of pastry onto the table, add the filling in layer then mould them into a dome with your hands.
10. Wet the edge of the base with a little egg yolk to help the pastry stick.
11. Place the second piece of pastry on top and seal with the back of another cutter that is the same size as the dome of filling.
12. Next using a fluted cutter cut an frilly edge. This cut also helps seal the pie.
13. Put the pithiviers into the fridge to rest for an hour.
14. After an hour, remove it from the fridge and brush the pastry with egg yolk to glaze.

15. Put it back into the fridge for 15 minutes.
16. Preheat the oven to 200°C.
17. Use a small knife to make a small hole in the centre of the pastry and to score curved lines from the top to the bottom.
18. Bake in the oven for 15 to 20 minutes.

Turkey, Bacon and Cranberry Spring Rolls

Ingredients:

200g	Cooked Turkey, leg and thigh meat is better
50g	Cooked crispy bacon
1	Stick Celery
½	Red Onion
50g	Bean sprouts
50g	Cranberry sauce
8	Mange Tout
½	Carrot
2TbIs	Light Soya Sauce
1tsp	Toasted sesame oil
8 Sheets	Spring Roll wrappers
1	Egg
	Good Oil
	Salt

Method:

1. Cut all the vegetables into fine strips, known as julliene and mix together.
2. Heat a non-stick frying pan, add a tablespoon of oil then sauté the vegetables on a high heat for 2-3 mins.
3. Pour veg into a colander over a bowl to drain off fat then repeat with the other half of the veg. Mix turkey, crispy bacon and vegetables together then season with cranberry sauce.
4. Place a pastry sheet on a clean work surface.
5. Spoon 2tbs of turkey mixture diagonally across the centre of the pastry sheet, leaving a border at each end.
6. Brush the corners and sides with egg wash. Fold in the ends and roll up firmly to enclose filling.
7. Repeat with the remaining pastry and turkey mixture.
8. To cook shallow fry in a little oil until the pastry is crisp and golden

Pulled Pork Pantofola

For the pork:

Ingredients:

1 .8kg	Boneless pork shoulder
3 tbsp.	Brown sugar
1 tbsp.	Salt
1 tbsp.	Smoked paprika
1 tsp.	Garlic powder
1 tsp.	Onion powder
1 tsp.	Ground cumin
2 tbsp.	Good oil
350 ml	Lager
	Freshly ground black pepper

Method:

1. Preheat oven 140°C fan.
2. Mix together the brown sugar, salt, paprika, garlic powder, onion powder, and cumin, then season with black pepper. Rub all over pork.
3. In a large pot over medium high heat, heat oil. Add pork and sear on all sides.
4. Pour beer around pork and cover with lid.
5. Transfer to oven and cook until pork is beginning to turn tender, about 2½ to 3 hours. Remove lid and cook until pork is very tender and pulls apart easily with a fork.
6. Remove pork from the pot and let rest while you prepare the sauce.
7. You will have loads of cooking liquor in the pot, whisk in ketchup, apple cider vinegar, mustard, brown sugar and Worcestershire. Over medium-high heat, bring mixture to a boil. Reduce heat, and simmer until thickened slightly, about 5 minutes.
8. Shred pork using two forks. Toss shredded meat with about half of the sauce.

For the Dough

450g	Strong flour
28g	Fresh yeast
1 tbsp	Castor sugar
Tsp	Salt
350ml	Warm water (between 28°C - 37°C)

To flavour

6	Banana shallots caramelized & cooled
100g	Parmesan
Small bunch	Thyme

50ml
Sprinkle

Good oil
Sea salt flakes

1. Place flour and salt into a bowl and mix well and make a well in the centre.
2. Add the yeast and sugar into the lukewarm water and mix until all dissolved.
3. Slowly incorporate the flour and yeast solution together until you have a rough dough.
4. At this stage the flour has basically absorbed the water but we have not developed the gluten protein to make it a smooth firm dough.
5. Lightly flour a work surface and tip the dough out of the bowl and begin to knead the more you work the dough the firmer and smoother it becomes.
6. A good way to check it is to take you're index finger and gently press the dough if it springs back its ready, if the indentation stays work the dough longer.
7. When ready place back in bowl cover with either cling film and allow to rest at room temperature until doubled in size (normally 35 -45 minutes).
8. Again tip out of bowl and knock the dough back just for a minute or two then roll out to approximately 3 cm thickness, place on a flat non-stick baking tray, lining the centre of the dough with some of your pulled pork your cooled caramelized shallots and a scatter of parmesan cheese.
9. To shape the bread fold in the top corner to meet the centre and fold the opposite corner on top, repeat this process for the other corners you should be left with a diamond in the middle of the bread where the pork onions and cheese is exposed.
10. Drizzle with oil and a good pinch of sea salt crystals and sprinkle of fresh thyme.
11. Cover with cling film again and prove the bread for 15-20 minutes or until the bread has again just under doubled in size. (Proving should be quicker this time as yeast has been activated in the resting stage.)
12. Bake in a pre-heated oven 190c °C for 18 minutes.

Turkey Wellington

Ingredients:

4 x 150g	Turkey escallops
600g	Pork sausage meat
500g	Puff pastry
100g	Slices streaky bacon or Pancetta
2	Banana shallots, chopped
2	Cloves of garlic
50g	Dried Cranberries
50g	Panko bread crumbs
Sm bunch	Sage
Sm bunch	Thyme
25g	Butter
25g	Good oil
2	Eggs + 1 for Salt and Pepper

Method:

1. Your first task is to make the stuffing, add a little oil to a medium hot pan and cook until they have softened.
2. Add your thyme leaves and your shredded sage and garlic.
3. Remove from the heat and add your butter and mix in until melted.
4. Place you sausage meat into a mixing bowl, add your bread crumbs, one egg and cold shallot mixture. Mix well and season with salt and pepper.
5. Next lay four sheets of cling film onto the table, place your 4 escallops of turkey onto each of the sheets.
6. Season the turkey with a little salt and pepper, next split the stuffing mix into four lots, spread the stuffing mix onto the turkey escallops.
7. Using the cling film roll the turkey escallop and stuffing up into a spiral shape and roll into a tight cylinder by twisting the ends of the film in opposite directions. Pop these into the fridge to set.
8. Next lay four sheets of tinfoil onto your surface, next lay your streaky bacon, onto the foil the same width as the turkey parcels.
9. Remove your turkey parcels from the cling film and place onto your bacon, roll the bacon around the turkey and then rewrap the whole lot in the foil.
10. Twist the ends of the foil in opposite directions to tighten up and makes a perfect cylinder.
11. Next pop a large frying pan onto the stove, place each of the parcels into the pan, (still in the foil) the idea is that you are trying to cook the bacon.
12. Remove from the heat, and allow to cool.
13. Meanwhile roll your puff pastry large enough to wrap around each of your parcels.
14. Once you parcels has cooled remove it from the tin foil, and wrap in the puff pastry, using the egg yolk from the remaining egg.
15. Preheat your oven to 210°C.