



Make Christmas Special



www.popupchef.uk



Make Christmas Special

1st Cook along with PopUp Chef

Menu

Starter

Five Spiced Cod & Salmon Fritters with a
Tomato Salsa & Balsamic Glaze

Main Course

Roulade of Turkey Breast with a Apricot,
Chestnut & Sage Stuffing
Spiced Red Cabbage, Glazed Carrots & Sprouts
Turkey Gravy

Dessert

Lemon Posset with Raspberries & Christmas
Shortbread



Five Spiced Cod & Salmon Fritters

A RECIPE BY CHEF PAUL, AKA POPUP CHEF

Ingredients

Makes 2 Portions

Directions

Salmon & Cod Fritters

- 120g Salmon
- 120g Cod Loin
- 30g Plain flour
- 1/2 x whole egg
- 1 tbsp milk
- 40g Panko Breadcrumbs
- 10-20g Chinese 5 spice
- 1/2 pack of 2 Baby gem lettuce (optional)
- Sunflower or vegetable oil for deep/shallow frying. (approx 50-500g)

Tomato Salsa

- 150g Cherry tomatoes
- 1/2 x red chilli
- 1/4 red onion
- 1 clove garlic
- 1/2 lime
- Small bunch of fresh Parsley or Coriander 1 tbsp Extra virgin Olive oil
- Salt & Pepper

Balsamic Glaze

- 1/2 cup Quality Balsamic vinegar
- 1/4 cup brown sugar (optional)

1. For the Balsamic glaze, add the balsamic vinegar & sugar to a small saucepan, heat and reduce gently until a coating thickness, take off the heat and allow to cool.
2. To make your fritters, take out the salmon and cod and pat dry with a kitchen towel. Take off the skin from the salmon and dice both the cod and salmon into 1-inch cubes.
3. Next, set up your Pane mix to breadcrumb. In 1 bowl, mix the flour with the 5 spice. In another bowl add the egg and milk and mix together. In the 3rd bowl, add the panko breadcrumbs.
4. Now toss the fish in the flour and place onto a tray or sheet of cling film, now toss the floured fish in the egg wash and toss finally in the breadcrumb to coat fully.
5. Place the breaded fish in the fridge until needed.
6. For the salsa, finely dice the red onion, 1/2 chilli & garlic into a small bowl.
7. Dice the tomatoes into 4, add to the bowl, squeeze 1/2 of lime juice and add the olive oil and salt & pepper, mix together.

Assemble

1. Deep or shallow fry your breaded fish for 3-6 minutes until golden all over and drain.
2. On your plate, add the tomato salsa in the lettuce cups.
3. Add the 5 spiced salmon and cod.
4. Pour over some balsamic glaze.
5. Serve.



Turkey Roulade with an Apricot, chestnut & sage stuffing.

A RECIPE BY CHEF PAUL, AKA POPUP CHEF

Ingredients

Makes 2 Portions

- 240g, 2 x Turkey steaks/escalopes
- Zip lock or clingfilm (for wrapping)

Stuffing recipes

- 125g Pork or Turkey mince
- ¼ white onion
- 1 clove garlic
- Chilli flakes (optional)
- 1 spring of fresh sage
- 1 spring of fresh rosemary
- 1 spring of fresh thyme
- 40g Merchant whole chestnuts (pre-prepared)
- 30g dried apricot
- 25g dried cranberries
- 25g mixed salted nuts (consisting of almond, hazelnuts, peanuts)
- 1 x egg
- Pinch of ground nutmeg & cinnamon (optional)
- Salt & pepper
- 25g Butter

Directions

1. Finely dice the onion & garlic, heat a little oil in a frying pan and cook the onion & garlic until soft.
2. Add the chopped fresh herbs, nutmeg & cinnamon, cook for a further minute.
3. Add the chopped up dried fruit and chopped nuts.
4. Cook for another minute and turn off the heat.
5. In a separate bowl, add the mince, egg, salt & pepper and add the cooled onion, apricot and chestnut mix, mix all together well to combine.
6. Bat out the Turkey breast between a ziplock bag or sheets of cling film, being careful not to batten to thin.
7. Do this for all the turkey steaks/escalopes.
8. Layer 2 sheets of cling film on top of each other.
9. Add 1 Turkey steak/escalope on the clingfilm.
10. Add a sausage shape amount of stuffing in the middle of the turkey breast.
11. Roll the Turkey breast around and roll the cling film tightly around, roll & tie.
12. Heat water in a large pan and bring to simmer. Simmer the turkey rolls for 10 minutes.
13. Drain and slightly cool to handle. Snip the end of the clingfilm and pull out the turkey roulade.
14. In a frying pan, medium heat, add the butter and fry the turkey roulades around until all golden brown.
15. Let rest for a few minutes or keep warm in a low oven until needed to carve.
16. Carve the roulade and serve with Christmas trimming, cranberry sauce and/or bread sauce.



Savoy Cabbage Chignon, with Pumpkin Puree & Chestnuts

A RECIPE BY CHEF PAUL, AKA POPUP CHEF

Ingredients

Directions

Cabbage Chignon

- 1 whole savoy cabbage
- ½ white onion
- 1 clove of garlic
- 250g Portabello mushrooms
- Pinch ground nutmeg

Butternut Squash Puree

- 1 small butternut squash
- 2 sprigs fresh thyme
- pinch of nutmeg
- salt & pepper
- Extra virgin olive oil
-

Basil Pesto

- 1 pack Fresh basil
- Extra virgin olive oil
- Pine nuts (optional)
- ½ clove of garlic
- Salt & Pepper

Merchant Chestnuts

Glazed Cooked Carrots

Butternut Squash Puree

1. Heat the oven to 180°C, Peel and cube the butternut squash.
2. Add to a non stick tray, season with salt & pepper, drizzle with olive oil and mix all together.
3. Roast the pumpkin for 30-45 minutes until soft, turn over during cooking a few times.
4. Puree in a small blender or mash with a fork.

Cabbage Chignon

1. Take off the outer green leaves of the savoy cabbage and wash.
2. Cut out the stalks leaving the whole green leaf together.
3. Cut the savoy cabbage in half and wash, thinly slice, set aside.
4. Heat a large pan with water, boil the outer prepared green leaves for 3-5 minutes until slightly soft.
5. Drain and stop the cooking in ice water.
6. Slice the onion into strips & dice the garlic.
7. In a pan, add a knob of butter & a little olive oil, add the onion, garlic and cook for a minute.
8. Chop the portabello mushrooms and add to the frying pan, cook for 3 minutes on a high heat until golden brown
9. Add the sliced inner savoy cabbage and sweat down for a few more minutes, season with a little nutmeg, salt & pepper, cool.
10. Lay 2 sheets of cling film on your board, add 2 green cabbage leaves in the middle to form a circle, add the mushroom & cabbage mix in the center. Wrap around and tie a knot.
11. To heat, either steam for 10 minutes in the cling film or microwave for 2 minutes until hot.
12. Serve on top of the pumpkin puree, place around the carrots & chestnuts and drizzle with pesto, serve.

Basil Pesto

1. Blanch the basil in a pan of water for 10 seconds, drain and cool in ice water.
2. Roast the pine nuts for 5 minutes at 180°C until golden brown.
3. Blitz all the ingredients together and set aside



Spiced Red Cabbage, Glazed carrots & Sprouts

A RECIPE BY CHEF PAUL, AKA POPUP CHEF

Ingredients

Makes 2 Portions

Spiced Red Cabbage

- ¼ white onion
- 1 clove of garlic
- ¼ Red Cabbage, thinly sliced
- ½ Orange, Peel & juice. (optional)
- 1-star anise
- 1 small stick of cinnamon
- 75 ml red wine
- 100 ml vegetable stock or water
- ½ tsp nutmeg
- ¼ tsp clove, ground (optional)
- salt & pepper

- 3 x carrots
- 10 x sprouts
- 100g butter
- 2 tbsp sugar
- salt & pepper

Directions

Spiced Red Cabbage

1. Thinly slice the onion and dice the garlic, cook in a saucepan with a little butter until soft.
2. Thinly slice the red cabbage and add to the pan, cook for a few more minutes.
3. Add the spices, cinnamon, wine, stock & season.
4. Turn down the heat to low and slowly braised for 1-2 hours until soft. (Keep stirring now and again throughout the cooking.)
5. Serve or cool for another day (see notes)

Glazed Carrots

1. Wash, peel & cut the carrots how you wish
2. Add to a saucepan and cover with half water & butter and a little salt and sugar.
3. Bring to simmer and cook until soft, reduced & glazed.

Sprouts

1. Trim the sprouts, peel a few layers off and make a criss-cross in the stem.
2. Bring a pan of water to boil with a little salt.
3. Add the sprouts and cook for 5 minutes max.
4. Strain, toss in a little butter and season with salt & pepper.
5. Serve.



Lemon Posset with raspberries & Christmas shortbread

A RECIPE BY CHEF PAUL, AKA POPUP CHEF

Ingredients

Makes 4 Portions

Directions

Lemon Posset

- 450ml Double cream
- 125g castor sugar
- Juice of 1 ½ lemon

Christmas Shortbread

- 112g Plain flour
- 37g Castor sugar
- 75g Butter
- ½ tsp ginger

Brandy Snap

- 25g Butter
- 25g Castor sugar
- 15ml golden syrup
- 25g plain flour
- 2g ground ginger
- 1 tsp brandy (optional)

- 50g Raspberries to decorate
- Fresh mint to decorate (optional)

Lemon Posset

1. For the posset, heat the cream & sugar in a small saucepan, bring to a simmer.
2. Squeeze the lemon juice and add the cream mix, take off the heat and allow to cool.
3. Add to dessert glasses and set in the fridge for a few hours or overnight.

Christmas Shortbread

1. For the shortbread, rub the butter, flour, sugar and ginger together.
2. Roll out the dough and cut into desired shapes.
3. Bake at 180°C for 15 minutes until golden brown.

Brandy Snap

1. For the brandy snap, melt the butter, golden syrup and add to the sugar to dissolve. mix well.
2. Add the ginger, brandy and fold in the flour.
3. Store in fridge until needed.
4. Take a tsp of brandy snap mix and roll into a ball on a non stick tray, flatten down slightly.
5. Bake at 180°C for 6-8 minutes until golden brown.
6. Bring the brandy snaps out of the oven and slightly cool, while still warm, wrap the brandy snap around the shortbread to set.

Assemble

1. Bring out the lemon possets and decorate with a few washed raspberries and add a sprig of mint for decoration.
2. Serve with the brandy snap shortbreads. sprinkle with icing sugar.



Christmas Shopping List

Date: From _____ to _____

FRUIT & VEGETABLES:

- | | | |
|--------------------------------|--------------------------------------|-----------|
| 1) <u>2x white onions</u> | 11) <u>3x Carrots</u> | 21) _____ |
| 2) <u>1x red onion</u> | 12) <u>10x sprouts.</u> | 22) _____ |
| 3) <u>bulb of Garlic</u> | 13) <u>1 punnet raspberries</u> | 23) _____ |
| 4) <u>1 baby Gem lettuce</u> | 14) <u>1x whole savoy cabbage</u> | 24) _____ |
| 5) <u>150g cherry tomatoes</u> | 15) _____ | 25) _____ |
| 6) <u>1x red chilli</u> | 16) <u>250g Portabello mushrooms</u> | 26) _____ |
| 7) <u>1x lime</u> | 17) _____ | 27) _____ |
| 8) <u>2x lemons</u> | 18) <u>1x small butternut squash</u> | 28) _____ |
| 9) <u>1/2 Red cabbage</u> | 19) _____ | 29) _____ |
| 10) <u>1x orange</u> | 20) _____ | 30) _____ |

MEAT ORDER:

- 1) 2x Turkey Steaks
- 2) 125g Pork mince
- 3) 500g chicken stock
- 4) _____
- 5) _____
- 6) _____
- 7) _____

FISH ORDER:

- 1) 120g Salmon
- 2) 120g cod
- 3) _____
- 4) _____
- 5) _____
- 6) _____
- 7) _____

DAIRY PRODUCTS:

- 1) 6x Eggs.
- 2) 2x Packs butter
- 3) Milk
- 4) 450ml Double cream.
- 5) _____
- 6) _____
- 7) _____

HERBS & SPICES:

- | | | |
|-------------------------------|------------------------------|--|
| 1) <u>chilli flakes (opt)</u> | 6) <u>1x cinnamon stick</u> | 11) <u>Sage - Fresh</u> |
| 2) <u>Nutmeg.</u> | 7) <u>Ground clove (opt)</u> | 12) <u>rosemary - Fresh</u> |
| 3) <u>cinnamon</u> | 8) <u>Ground Ginger</u> | 13) <u>thyme - Fresh.</u> |
| 4) <u>chinese 5 Spice</u> | 9) _____ | 14) <u>Parsley or coriander - Fresh.</u> |
| 5) <u>1x star anise</u> | 10) <u>Basil/x1 - Fresh.</u> | 15) <u>Mint - Fresh.</u> |



Christmas Shopping List

PANTRY PRODUCTS:

- | | | |
|--------------------------------------|---------------------|-------------------------|
| 1) Merchant chestnuts | 11) Golden Syrup | 21) _____ |
| 2) 30g Dried Apricots | 12) 100g Pine nuts. | 22) _____ |
| 3) 25g Dried cranberries | 13) _____ | 23) _____ |
| 4) 25g Mixed nuts | 14) _____ | 24) _____ |
| 5) Plain flour - 200g. | 15) _____ | 25) _____ |
| 6) 40g Panko breadcrumbs | 16) _____ | 26) Medium Zip locks or |
| 7) 50g Brown Sugar | 17) _____ | 27) Cling film . |
| 8) 1/2 cup balsamic vinegar. | 18) _____ | 28) Salt & Pepper. |
| 9) _____ | 19) _____ | 29) Olive oil |
| 10) 200g 200g White Sugar | 20) _____ | 30) cooking veg oil |

ASIAN PRODUCTS:

- | | |
|----------|-----------|
| 1) _____ | 8) _____ |
| 2) _____ | 9) _____ |
| 3) _____ | 10) _____ |
| 4) _____ | 11) _____ |
| 5) _____ | 12) _____ |
| 6) _____ | 13) _____ |
| 7) _____ | 14) _____ |

FROZEN PRODUCTS:

- | |
|----------|
| 1) _____ |
| 2) _____ |
| 3) _____ |
| 4) _____ |
| 5) _____ |
| 6) _____ |
| 7) _____ |

DRINKS / BEVERAGES:

- | | | |
|------------------|-----------|-----------|
| 1) 75ml red wine | 6) _____ | 11) _____ |
| 2) brandy (opt) | 7) _____ | 12) _____ |
| 3) _____ | 8) _____ | 13) _____ |
| 4) _____ | 9) _____ | 14) _____ |
| 5) _____ | 10) _____ | 15) _____ |

