



delicious. countdown to the best and easiest Christmas

It may seem old-fashioned, but you'll save a bundle of money, lots of space, and eliminate a lot of stress if you're not doing all the cooking at once. Follow this plan and shopping list for a complete Christmas. For the recipes, get a copy of the December 2009 issue of delicious. magazine.

CHRISTMAS PLAN

END OF NOVEMBER

Stir up Sunday 22 November
Make the Christmas puddings (p.59)
Make the Mincemeat (p.60)

FIRST WEEK IN DECEMBER

Bake the Christmas cake (p.92)
Make and freeze the Fruit loaf for Christmas morning (p.129)

A FEW WEEKS BEFORE CHRISTMAS

Make the freeze ahead menu for an easy Christmas (p.40)

A FEW DAYS BEFORE CHRISTMAS

Freeze the Mince pies (p.134)
Make the Fruit compote (p.129)
Freeze Christmas trimmings and sides (p.133-134)

CHRISTMAS EVE

Pick up your turkey and fresh ingredients for Christmas lunch and Boxing Day!
Ice and decorate the Christmas cake (p.92)
Make the Boozy chocolate and cherry trifle (p.137)
Make the Brandy butter (p.137)
Cook the Glazed ham (p.141)



December 09 Christmas shopping list

END OF NOVEMBER

Stir up Sunday 22 November

Make the Christmas pudding (p.59)

Make the mincemeat (p.60)

Make the mincemeat (p.60) and store in jars. Make your Christmas puddings (p.59) so they're nicely matured on Christmas Day.

Shopping list for the mincemeat and pudding

8 cooking apples

2 lemons

3 oranges

2 carrots

500g dried apricots

725g sultanas

575g raisins

225g currants

250g dried dates or figs

100g natural glace cherries

50g crystallised stem ginger

150g candied peel

100g chopped and toasted hazelnuts

50g flaked almonds

Small tin of black treacle

350g soft dark brown sugar

225g Demerara sugar

Ground mixed spice

Ground cinnamon

Whole nutmeg

75cl bottle of brandy

100g self-raising flour

475g suet or vegetable suet

4 large free-range eggs

300g fresh white breadcrumbs



December 09 Christmas shopping list

FIRST WEEK IN DECEMBER

Bake the Christmas cake (p.92)

Make and freeze the Fruit loaf for Christmas morning (p.129)

Make the Primrose Bakery Christmas cake on p.92. Once cooled, wrap and store in a cool place until ready to ice. Make the cinnamon and raisin loaf on p.129. Cool completely and freeze in a freezer bag. Defrost at room temperature before serving.

Shopping list for the cake and loaf

- 1 orange
- 1 lemon
- 30g dried cherries
- 475g mixed golden sultanas and raisins
- 50g dried apricots
- 175g pitted dates
- 175g currants
- 45g mixed peel
- 200ml ginger ale
- 100ml brandy
- Lady Grey tea bags
- 450g strong white bread flour
- Sachets of active dried yeast
- 250g plain flour
- 245g caster sugar
- Baking powder
- Vanilla extract
- Almond extract
- Ground cinnamon

- 150ml full-fat milk
- 415g butter
- 4 large free-range eggs
- 1 medium free-range egg



December 09 Christmas shopping list

A FEW WEEKS BEFORE CHRISTMAS

Make the freeze ahead menu for an easy Christmas (p.40)

Put together a great freeze ahead menu from our feature on p.40. Follow the recipes and freeze for a meal that's ready and waiting for when you don't want to cook:

- Sage sausage rolls
- Goulash
- Olive and rosemary focaccia
- Plum, marzipan and almond sponge cake

Shopping list for freeze ahead menu

2 red onions

1 garlic bulb

1-2 red chillies

3 beetroots

1 large bunches of flat-leaf parsley

Large handful of sage leaves

300g waxy potatoes

1 eating apple

510g (about 12) ripe plums

2 small lemons

1 small bunch of rosemary

500g puff pastry

4 large free-range eggs

1 medium free-range egg

50g fresh breadcrumbs

150g mixed olives, pitted

80g semi-dried tomatoes in oil

200g softened butter, plus extra for greasing

1 small pot of soured cream

200ml of double cream

1.4 kg pork shoulder on the bone

450g sausage meat

400ml beef stock

350ml red wine

50ml real ale

2 x 400g cans plum tomatoes

190g jar drained roasted peppers

Cumin seeds

Caraway seeds

Sweet smoked paprika

Hot smoked paprika

Extra virgin olive oil

2 x 7g fast-action dried yeast; we like McDougalls

175g plain flour

500g strong bread flour, plus extra for dusting

Baking powder

60g icing sugar

200g golden caster sugar

130g ground almonds

50g chopped hazelnuts

20g toasted flaked almonds

Olive oil

120g golden marzipan



December 09 Christmas shopping list

A FEW DAYS BEFORE CHRISTMAS

Freeze the mince pies (p.134)

Make the fruit compote (p.129)

Freeze Christmas trimmings and sides (p.133-134)

Remember to shop for the rest of the Christmas food a few days before so you don't have to scrabble around in an empty supermarket fighting for the last bag of spuds! Lighten the load for Christmas day by getting ahead and freezing these extras:

Mince pies: recipe p.134. Make up 24 and freeze raw in their tins. Once solid transfer to a sealed plastic bag. To cook, place back in their tins and cook from frozen adding a few more minutes to the cooking time. See p.134 for our brilliant pastry recipe and cooking temperatures.

Winter fruit compote: recipe p.129. Make and set aside, preferably in the fridge, covered.

Sausages wrapped in bacon with rosemary: recipe p.133. Once assembled, open freeze until solid then place in a sealed plastic bag. Defrost overnight before cooking.

Classic roasties with garlic and rosemary: recipe p.133. Once you have par boiled and fluffed up your spuds lay them on a baking sheet to cool. Once cold, open freeze until solid then transfer to freezer bags. On the day simply add the frozen potatoes to the hot fat with the garlic and rosemary and cook until golden and crisp.

Sprouts with lemon parsley crumbs: recipe p.133. Par boil your sprouts in boiling water then refresh under cold running water. Pat dry and place in a freezer bag. To serve, heat through the sprouts in a pan with some olive oil and butter for about 10 minutes before adding the crumbs.

Carrots and parsnips with maple and orange glaze: recipe p.134 Par boil your prepared carrots and parsnips in boiling water for 2-3 minutes, drain and lay out in a single layer on a baking sheet until completely cool. Open freeze until solid then transfer to freezer bags. On the day place them in a roasting tin with a drizzle of oil and roast for 15 minutes before adding the maple and orange glaze.

Bread sauce: recipe p.134. Cool your finished bread sauce and freeze in a sealed container. Defrost fully before warming through to serve.

Cranberry sauce: p.134. Cool your finished cranberry sauce and freeze in a sealed container. Defrost fully before warming through to serve.

Shopping list follows...



December 09 Christmas shopping list

Shopping list for mince pies, compote, sausages, roasties, sprouts, carrots and parsnips, bread and cranberry sauces

- 1 garlic bulb
- 1.5kg floury potatoes, such as King Edward
- 2 lemons
- 3 large oranges
- 450g fresh cranberries
- 8 firm ripe pears
- 750g brussels sprouts
- 400g carrots
- 400g parsnips
- Small handful fresh flatleaf parsley
- 3 packs rosemary
- 3 packs thyme
- 1 large onion
- 2 bay leaves
- 1 vanilla pod
- Vanilla extract
- Jar of runny honey
- Bottle of maple syrup
- 1 cinnamon stick
- Cloves
- Black peppercorns
- Whole nutmeg
- 500g icing sugar
- 200g caster sugar
- 8 large handfuls dried fruit, such as apricots, figs, prunes, dried apple
- Bottle of elderflower cordial
- 125g good quality white chocolate
- Aprox. 680g home-made or bought mincemeat
- Small bottle of port
- 500g plain flour
- 200g fresh white breadcrumbs

- 8 rashers of streaky bacon
- 16 chipolatas
- Jar of goose fat
- 275g unsalted butter
- 95g lard
- 650ml full-fat milk
- 60ml semi-skimmed milk



December 09 Christmas shopping list

CHRISTMAS EVE

Pick up your turkey and fresh ingredients for Christmas lunch and Boxing Day!

Ice and decorate the Christmas cake (p.92)

Make the Boozy chocolate and cherry trifle (p.137)

Make the Brandy butter (p.137)

Cook the Glazed ham (p.141)

By now, you will have prepared and frozen some of your sides and trimmings. Here's the shopping list for the remaining dishes that need to be prepared or finished. For **Christmas lunch**: Crab and avocado tart (p.132), Classic turkey with stuffing and chestnuts (p.132), Roasted red onions (p.133), Home-made gravy (p.134), cake icing (p.92), Boozy trifle (p.137), and brandy butter (p.137). For your complete Christmas lunch menu, see ps.130-137. For **Boxing Day**: Glazed ham (p.141), Potato gratin (p.141), Coleslaw (p.141), Green salad with walnut dressing (p.143) and Cumberland sauce (p.143). For your complete Boxing Day menu, see ps.138-143.

Final shopping list

375g pack all-butter ready-rolled puff pastry

600g unsalted butter

3 x 586ml pots double cream

200ml fresh vanilla custard

15 large free-range eggs

85g Parmesan

100g Cheddar

125g fresh mayonnaise

150g crème fraîche

60ml semi-skimmed milk

400g fresh white crabmeat

24 raw king prawns, peeled

1 lime

Handful of fresh dill

3 small ripe avocados

2 bunches of chives

4 large bunches of flatleaf parsley

2 bunches of sage leaves

2 bunches of fresh thyme

Bay leaves

2 garlic bulbs

16 small red onions

4 carrots

4 onions

2 sticks of celery

1 orange

3 lemons

125g fresh cranberries

2.5 kg bag floury potatoes

1 red cabbage

1 white cabbage

2 small red apples

4 baby gems

Cont...



December 09 Christmas shopping list

Final shopping list continued...

200g peeled and cooked chestnuts (we like fresh, peeled, frozen from Waitrose)

600ml fresh turkey or chicken stock

600g sausage meat

600g pork mince

100g fresh white breadcrumbs

5kg smoked gammon joint, bone in

4 tbsp plain flour

75g self-raising flour

4 tbsp Demerara sugar

130g caster sugar, plus extra for sprinkling

250g soft light brown sugar

Baking powder

25g cocoa powder

2 x 350g jars of black cherries in kirsch

500g dark chocolate

225g white chocolate

Vanilla extract

500g icing sugar

Black peppercorns

Whole cloves

Ground ginger

Cayenne pepper

Whole nutmeg

Vanilla pod

English mustard powder

Dijon mustard

Grainy mustard

Jar of redcurrant jelly

3 tbsp thin-cut marmalade

Jar of stem ginger

A loaf of ciabatta

Small bottle of walnut oil

4 all-butter croissants

Extra virgin olive oil

Olive oil

150ml brandy

50ml port

1 litre dry cider

Bottle red wine

Bottle white wine

Have a delicious. Christmas!