



Robert Welch®



For many of us, as Christmas approaches we begin to embrace the tradition, nostalgia, and recipes that make this time of year so memorable. With this in mind, we've combined a selection of exclusive Winter recipes to bring inspiration and flavour in abundance to any size of gathering, whilst offering some new recipes to add to your Christmas favourites.



square,
1872
to hand
Order
Taxing
allotted
lose no time
the matter

small is
that the
wing by re
of the
Contract
all sh
the Con



Print Club



WINTER RECIPES

MISO BEETROOT TARTE TATIN & CASHEW BREAD SAUCE

PREP TIME 15 MINS + SOAKING TIME COOK TIME 1 HR, 30 MINUTES
SERVES 6





WINTER RECIPES

APRICOT & HAZELNUT STUFFING BALLS

PREP TIME 10-15 MINS COOK TIME 35-40 MINUTES

MAKES APPROXIMATELY 10 BALLS

INGREDIENTS

150g breadcrumbs
100g dried apricots, roughly chopped
75g hazelnuts, roughly chopped
1 small onion, finely diced
1 stick of celery, finely diced
Zest of one lemon
1 egg, lightly beaten
5 fresh sage leaves
30g butter
½ tsp grated nutmeg
Seasoning
Olive oil

For decoration

10 fresh sage leaves

METHOD

- 1 Preheat oven to 200°C/180°C fan/400°F

Lightly grease a baking tray with the olive oil.
Melt the butter in a fry or saute pan. Saute the onion and celery until softened and just starting to turn golden. Add the 5 sage leaves and saute with the onions for a few minutes along with a grinding of pepper. Take off the heat.
- 2 Meanwhile, blitz the breadcrumbs, hazelnuts, zest, nutmeg and dried apricots in a food mixer. Add the onion mix to the mixer and continue mixing on high speed until all combined. Add the beaten egg. Pulse the mixer until a dough starts to form.
- 3 Divide the dough and start to roll into the same size balls, roughly making 10 balls. Place the stuffing balls on the greased tray. Brush a little oil over the top of the balls and lightly press a sage leaf over each with a little more oil brushed over the top.
- 4 Bake in the pre heated oven for 25- 30 minutes until just turning golden. Alternatively, they can be baked around the turkey for the last 30 minutes of cooking.
- 5 Serve straight away. Or leave to cool and serve later. Can be stored in an airtight container in the fridge for a couple of days.
- 6 Serve any leftover stuffing balls with cheese or dips.



WINTER RECIPES

CRISPY KALE

PREP TIME 10 MINS COOK TIME 20 MINUTES

SERVES 6

INGREDIENTS

250g Kale, tough stalks discarded
2-3 tbsp olive oil
Zest from 1 lemon
Sea salt and ground black pepper

METHOD

Preheat the oven to 200°C/180°C fan/400°F

Prepare the kale. Remove and discard the thick stems so that only the kale leaves remain.

Place the kale leaves into a deep baking tray. Pour over the olive oil and massage through the leaves so that they are all covered with the oil.

Scatter over the lemon zest, salt and pepper and stir through. Spread the kale out into one layer on the tray.

Place into the oven and bake until crispy, approximately 20 minutes or so. Keep an eye on the process to avoid burning,

When crisp, remove from the oven and tip the kale onto a clean dry tea towel or paper towel to cool and absorb any extra oil.

Serve with a little extra sea salt sprinkled over.

Notes

Although best eaten on the same day, the kale will keep for a day or so in an airtight container, stored in a cool dry place. For best results, line the base of the container with two paper towels and scatter a spoonful of dry rice in between the layers of paper - this will help absorb any extra moisture and keep the kale crisp.

Experiment with using flavoured salt mixes and spices to sprinkle over the kale. Ground cumin, chilli powder or cinnamon are good flavours to try.







WINTER RECIPES

GINGERBREAD ICE CREAM

PREP TIME 15 MINS INFUSING TIME 2 HOURS

CHILLING TIME 8 HOURS CHURNING TIME 20 MINUTES

SERVES 8

A spice infused custard, fiery with fresh ginger, forms the base of this ice cream which is perfect even on the snowiest and coldest of days. Intense with dark sugar and treacle and thickened with double cream for rich creaminess.

INGREDIENTS

300ml single cream
8g peeled fresh ginger, grated
1 tsp ground ginger
1 tsp ground cinnamon
¼ tsp ground cloves
4 egg yolks, from medium sized eggs
1 tbsp cornflour
100g dark muscovado sugar
1 tbsp black treacle
300g double cream

METHOD

- 1 Pour the single cream into a saucepan and whisk in the fresh ginger, ground ginger, cinnamon and cloves.
- 2 Turn the heat on and bring to just below a boil. Turn off the heat and leave for a couple of hours to infuse then sieve the cream.
- 3 Make a custard by beating the egg yolks, cornflour, sugar and treacle until smooth. Heat the single cream again until just under a boil.
- 4 Pour the hot cream into the egg mixture, whisking continuously until all the cream has been added and the mixture has totally combined.
- 5 Pour the custard back into the saucepan and heat gently, whisk until thickened but not so the custard is boiling.
- 6 Remove from the heat, pour the custard into a bowl then cover and put in the fridge overnight to completely chill.
- 7 The following day whip the double cream until it reaches soft peaks then stir into the gingerbread custard until everything has completely combined. Pour this thick custard into an ice cream machine and churn per the machine's instructions.
- 8 You can eat the ice cream straight away from the ice cream machine but it's very soft serve. For a firmer texture pour into an airtight and freezer friendly container for 8 hours.
- 9 Delicious served with an extra drizzle of black treacle



WINTER RECIPE

FESTIVE FIG CHUTNEY

PREP TIME 30 MINS COOK TIME 1 HOUR

Made with easily accessible Autumnal ingredients this chutney is gently seasoned with warm festive flavours and a delight on any cheeseboard or buffet table.

INGREDIENTS

500g dried figs
500g bramley apples (2 apples),
peeled and diced
100g celery, finely diced
50g walnuts, finely diced
400g red onions (3 large onions)
peeled and finely diced
500ml cider vinegar
3 garlic cloves, peeled and crushed
20g fresh ginger, peeled and finely diced
1 tsp ground cinnamon
¼ tsp freshly ground nutmeg
¼ tsp ground cloves
2 tsp sea salt
½ tsp ground black pepper
450g soft light brown sugar

METHOD

- 1 Remove the stem from the figs and dice into six even pieces.
- 2 Pour the vinegar into a large stainless steel pan (fitted with a lid) then peel and dice the apples, adding them into the pan as you go to prevent them going brown.
- 3 Add all the rest of the ingredients into the pan, except for the brown sugar, and mix together.
- 4 Turn the heat on, place the lid on and bring up to a gentle boil.
- 5 When it begins to bubble, pour in the sugar, stirring well. Turn the heat down to a simmer, place the lid back on and cook for 1 hour. Stir the pan occasionally to ensure the chutney is not sticking to the bottom. Remove from the heat and divide the chutney into sterilised jars, secure with sterilised lids and store in a cool dark place until you are ready to use it.

NOTES

This recipe makes 8 x 190g jars chutney.
The chutney is ready to eat straightaway but the flavours will improve if allowed to mature for at least 2 weeks.
The chutney will keep for up to 6 months if stored in a cool dark place.
Once opened, store the chutney in the fridge.











WINTER RECIPES

CARROT PISTACHIO ALMOND CHRISTMAS PUDDING

COOKING TIME: 4 HOURS

SERVES: 6-8 PEOPLE

This Christmas Pudding is ideal to make ahead for the big day.
A light flavourful pudding which is bursting with juicy carrots, festive fruits, savoury pistachios, ground almonds and a spike of citrus.

INGREDIENTS

220g currants
150g sultanas
100g dried apricots, diced
300g carrots, (2 large carrots) peeled and
grated
Juice and zest of 1 orange
Juice and zest of 1 lemon
50ml orange liqueur
75g coconut oil, softened
3 eggs, medium, lightly beaten
150g ground almonds
125g pistachios kernels, unsalted,
roughly chopped
50g cornflour
80g light muscovado sugar
1 tsp ground cinnamon
1 tsp ground ginger
½ tsp ground nutmeg
½ tsp ground allspice
¼ tsp sea salt
3 tbsps apricot jam (optional)

Caramelised nut topping
60g caster sugar
80g mix of pistachios, flaked almonds
and whole almonds

METHOD

- 1 Mix together, in a large bowl, the currants, sultanas, dried apricots and the grated carrots.
- 2 Stir in the juice and zest of the orange and lemon followed by the orange liqueur, coconut oil and eggs. Set aside for a moment.
- 3 Whisk together, in another mixing bowl, the ground almonds, chopped pistachios, cornflour, light muscovado sugar and the spices and salt.
- 4 Pour the dry ingredients into the wet ingredients and stir until well combined.
- 5 Grease a 1 litre pudding basin with coconut oil and pour the Christmas pudding mixture into it, smoothing down the surface.
- 6 Prepare the basin for the steam by taking a piece of aluminium foil, wider and longer than the surface of the basin. Lie over it a same sized piece of baking parchment. Then carefully make a fold in the centre of both pieces. Grease the baking parchment with a little extra coconut oil.
- 7 Place the two sheets, greased baking parchment side down and cover over the surface of the pudding basin then secure with string around the lip of the basin. Trim off the excess paper and foil as they should not hang low into the water during the steam.



- 8 Place a wire rack (or a folded up tea towel) into a large lidded pot, deep enough to cover the pudding. Then place the pudding on top of the rack.
- 9 Pour boiling water into the pot, avoiding the basin, until halfway up the pudding. The water should not touch the parchment or foil otherwise they will soak it up and the pudding will become soggy.
- 10 Place the lid on the pot and turn the heat on so the water is kept at a simmer.
- 11 Steam for four hours, checking the water level every half hour and topping up if necessary.
- 12 Remove the pudding from its pot then leave to cool. Once cool re-wrap the pudding in fresh baking parchment and foil and store in a cool dark place until Christmas Day.
- 13 On Christmas Day the puddings will need a final steam before serving so repeat steps 8-11. However your pudding will only need two hours to steam this time.
- 14 Turn your pudding out onto a plate and allow to sit whilst you make it look pretty.
- 15 Melt the apricot jam in a small saucepan then brush over the Christmas pudding with a pastry brush to create a glistening effect.
- 16 Make the nut topping by pouring the caster sugar into a medium sized saucepan in an even layer and gently turn on the heat.





DRINKS

CRANBERRY SPICED MULLED WINE

PREP TIME 5 MINS COOK TIME 10-15 MINUTES + STEEPING TIME 30 MINUTES

SERVES- 4-6

INGREDIENTS

750ml bottle of red wine
60ml brandy
3 tbsp honey
1 small orange cut into 4-5 slices
1 cinnamon stick
3-4 star anise
1 tsp juniper berries
1 tbsp dried cranberries
3-4 bay leaves

To decorate

Orange slices
Cinnamon sticks
Fresh cranberries

METHOD

- 1 Add all the ingredients to a large pan over a low heat. Heat gently for 10-15 minutes until steaming hot but not boiling.
- 2 Take off the heat and leave to steep for 30 minutes or more.
- 3 Before serving, strain the wine* into a clean pan. Warm through slightly over a low heat. When warm enough, pour into heat resistant cups or glasses.
- 4 Add a fresh orange slice, cinnamon stick and 3-5 fresh cranberries to the glass of mulled wine.

*Consider reserving the mulled wine soaked cranberries and orange slices to add to cake batter or to serve with yoghurt or meringue for a delicious pudding.



DRINKS

ORANGE CINNAMON OLD FASHIONED

PREP TIME 5 MINS COOK TIME 10 MINUTES + STEEPING TIME 30 MINUTES

SERVES- 1 PLUS EXTRA CINNAMON SYRUP

INGREDIENTS

50ml Bourbon whiskey
2 dashes Angostura bitters
2 tbsp orange cinnamon syrup (or
to taste)

For the orange cinnamon syrup

250ml water
250ml golden granulated sugar
1 tbsp maple syrup
2 cinnamon sticks
Orange peel from one orange or
blood orange

To serve

Orange slice,
Cinnamon stick
1-2 star anise

METHOD

- 1 First make the orange cinnamon syrup. Place the sugar, maple syrup and water in a pan over a medium heat. Stir until the sugar has dissolved.
- 2 Add the cinnamon sticks and orange peel (try to avoid the bitter white pith when peeling the orange) and bring slowly to the boil. When the syrup begins to boil, reduce the heat and simmer for 5 - 10 minutes until the syrup has begun to thicken slightly.
- 3 Turn off the heat and leave to cool, allowing the cinnamon and orange to continue steeping in the liquid for as long as possible and at least until the syrup has cooled.
- 4 Strain the syrup into a sterilised glass jar or bottle. To make the cocktail, add ice to a tumbler glass. Pour over the bourbon, along with the bitters and the syrup. Stir together. To garnish, add a slice of orange, a cinnamon stick and a star anise. Enjoy!

THE
CHRISTMAS
LOOKBOOK 2021



robertwelch.com

[@MyRobertWelchChristmas](https://www.instagram.com/MyRobertWelchChristmas)