



A Taste of Lincolnshire at Christmas



Cheese Soufflé

Serves 5-6

50g butter
30g walnuts, lightly crushed
300g British asparagus (optional)
200g fresh British peas (optional)
200ml whole milk,
2tbs flour, 3 eggs
100g goats cheese, such as Capricorn
Sea salt & freshly ground black pepper

1 Preheat the oven to 200°C/gas 6. Melt the ½ of the butter and use it to brush the inside of 6 ramekin dishes. Sprinkle the walnuts into the dishes and tap around the edge so they stick to the butter. Arrange on a baking sheet and set aside.

2 Cut the asparagus into 1cm pieces, leaving the tips a little longer. Cook with the peas (if used) in plenty of boiling salted water until tender. Drain and, reserving the asparagus tips, puree the stems and peas to a coarse paste using a hand blender or food processor. Set aside. Melt the rest of the butter in a heavy bottomed saucepan. Add the flour to make a roux and cook for a minute before whisking in the milk. Cook the sauce for a few minutes until thickened and remove from the heat.

3 Chop the cheese into cubes and stir through the sauce along with the puréed asparagus or peas, if you don't mind using frozen or non-Lincolnshire ingredients. Separate the eggs carefully, tipping the yolks into the asparagus sauce and the whites into a really clean metal bowl. Stir the yolks through the sauce to mix well. Whisk the egg whites until stiff and fluffy. Don't over whisk as they will be too dry to fold through the asparagus sauce. Take a large spoon of the egg white and stir it vigorously in the sauce, then pour the sauce into the bowl of eggs whites. Using a large metal spoon fold the sauce gently through the whites.

4 Spoon the mixture very gently into the prepared ramekins and bake in the oven for 20 minutes. Try to resist opening the oven door whilst they are cooking as they will collapse. ■

A very Happy Christmas from Lincolnshire's celebrity Chef Rachel Green who has this month compiled an exclusive selection of recipes to create a very special and very 'Lincolnshire' Christmas Lunch...

Words: Rachel Green. Photos: Mike Powell.

MERRY CHRISTMAS! This year, make sure you put Lincolnshire on your plate with our three course Christmas lunch that's designed to ensure you enjoy the very best produce from around the county.

Lincolnshire Chef Rachel Green says she's really looking forward to a family Christmas, and has some great tips for ensuring seasonal success.

"Keep your turkey covered in foil until the final 30 minutes; ensure you baste the turkey throughout the

cooking, rub in rapeseed oil." says Rachel. "Don't neglect your turkey, give it some TLC, you'll be rewarded with unbelievable crispy turkey skin."

"And for the very best roasties, I use King Edwards, a traditional variety, grown extensively in Lincolnshire. Make sure you boil the potatoes for five minutes so they are slightly soft on the outside and floury, drain well. Heat some rapeseed oil in a roasting tin and coat the spuds with the oil, and season well!" ■



Lincolnshire Turkey

with Pork, Almond & Apple Stuffing

Serves 5-6

5kg free-range Totally Traditional Turkey

1 lemon, quartered
6 Thyme sprigs
1 onion, peeled and coarsely chopped
1 large carrot, peeled and coarsely chopped
1 stick of celery, coarsely chopped
1 bay leaf
2 tbsp plain flour
150ml dry marsala
500ml Turkey stock
2 tbsp redcurrant jelly
4 tbsp rapeseed oil
Sea salt and black pepper

350g breadcrumbs, made from ciabatta bread
500g good quality sausage meat
2 Cox's apples, peeled and coarsely grated
4 cloves garlic, peeled and finely chopped
100g chopped almonds
150g parmesan
4 tbsp Flat leaf parsley, chopped
2 tbsp fresh thyme, finely chopped
5 eggs, lightly beaten
100g butter, melted
6 Cox's Apples
Sea salt & black pepper

1 Preheat oven to 230°C/Gas Mark 8. Remove turkey giblets and reserve. Rinse the turkey inside and out and dry well.

For the stuffing, combine the breadcrumbs, sausage meat, apple, garlic, almonds, parmesan, chopped herbs, sea salt and black pepper. Stir in the eggs and half of the butter and bind together well.

2 Grease a loaf tin and line the bottom of it with baking parchment paper. Loosely place some of the stuffing into the loaf tin, press down a little, then cover and place in fridge until ready to cook. Take the apples and cut the top off, a third of the way from the top. Remove the core, and fill each apple with the remaining stuffing and replace the lid. Brush well with rapeseed oil or melted butter and place in the fridge.

3 Place two tablespoons of the stuffing into the small cavity (neck end) of the turkey, pull excess skin over stuffing and secure to underside of turkey with a wooden skewer. Place the turkey in a large roasting pan; fill the large cavity with lemon and thyme sprigs. Brush the turkey generously with rapeseed oil and season with sea salt and black pepper and cover with foil.

4 To make the turkey stock, place the turkey giblets, chopped onion, carrot, celery and bay leaf in a heavy based saucepan, cover with water and bring to the boil. Simmer for 2

hours, then strain. Cool and store in the fridge until needed, this can be done the night before.

5 Place the prepared turkey in the pre-heated oven and cook at this temperature for the first 30 minutes. Then, lower the oven temperature to 180°C/Gas Mark 4 and cook for approximately 30 minutes per kilo, basting every hour. Meanwhile cook the stuffing in the loaf tin for 40 - 45 minutes or until golden brown.

6 Approximately 35 minutes before the end of cooking, remove the foil, drain off any of the excess fat and place the stuffed apples around the turkey and cook for a further 35 minutes or until golden brown. Transfer the turkey to a platter, placing the apples around it, cover loosely with foil and leave to rest for 20-30 minutes.

7 For the marsala gravy, place the roasting pan over a medium heat, sprinkle over the flour, then gradually stir in the marsala, followed by the turkey stock and bring to the boil. Strain the mixture through a sieve into a saucepan. Add the redcurrant jelly and any juices that have collected on the platter. Stir over a medium heat until the mixture boils; simmer for 10 minutes and season with sea salt and black pepper.

8 Serve the turkey carved with slices of stuffing, stuffed apples and warm marsala gravy.



Chef's Tip: Whisk lumpy gravy with a super-duper stick blender or grab the nearest sieve and push through into another pan for really quick, lump-free gravy... then just smile sweetly and serve!

Roasted Root Vegetables

Carrots with Parsnip, Celeriac, Lemon & Coriander Seeds

Serves 6-8

1 celeriac
2 parsnips
500g carrots cut in half
Sea salt and black pepper
8 tbsp olive oil
4 cloves garlic
6 sprigs fresh thyme
3 sprigs fresh rosemary
12 whole sage leaves
2 lemons
2 tsp coarsely crushed coriander seeds



1 Heat the oven to 200°C Gas Mark 7. Lightly crush the garlic with the flat blade of a knife, but leave whole. Crush all the herbs with the flat of the knife and tear the sage leaves. Place the garlic and herbs in a bowl and squeeze the lemon juice from the two lemons, then add the lemon halves, coriander seeds and olive oil.

2 Cut the celeriac and parsnips in chunks depending on the size, add them and the carrots to the mixture in the bowl and toss to mix. Place in a large roasting tin. Season well with salt and pepper and cook for 30 minutes stirring once. This can be garnished with some fresh coriander. ■

Roasted Shallots

with Apples and Cranberries

Serves 6-8

500g (17 ½oz) shallots, peeled and left whole
2 eating apples, peeled, cored and cut into large pieces
75g (2 ½oz) dried cranberries
2tbsp olive oil
½tbsp soft light brown sugar
1tbsp balsamic vinegar
1tsp cinnamon



1 Preheat the oven to 190°C / 375°F / Gas Mark 5.

2 Place the shallots in a roasting tin and sprinkle over the olive oil, sugar, balsamic vinegar and cinnamon. Season with sea salt and black pepper and toss together so that the shallots are well coated. Roast in

the preheated oven for 20 minutes.

3 Add the apple pieces, stir well and return to the oven for a further 10 - 15 minutes, until the shallots and apple are golden, sticky and caramelised. Scatter over the cranberries and return to the oven to heat through. ■

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Rachel Green is a Celebrity Chef and food author from Market Rasen. She has recently appeared on BBC Countryfile and ITV Countrywise and has produced two cookery books, Rachel Green's Chatsworth Cookery Book and Sausages, Making the Most of the Great British Sausage. www.rachel-green.co.uk

Chef's Tip: A great leftover recipe with Christmas pudding; fry it with bacon and eggs on Boxing Day morning...!

Lincolnshire Christmas Pudding

Serves 5-6

4oz plain flour
½ tsp bicarbonate of soda
1 tsp of mixed spice
4oz suet
4oz raisins
4oz currants
4oz Lincolnshire potato (grated)
4oz Lincolnshire carrots (grated)
4oz Demerara sugar
4oz fine breadcrumbs
1oz chopped glace cherries
1 large egg, beaten

1 Mix the flour, soda, spice well together. Add all the other ingredients except the egg, mix all ingredients well together and thoroughly. Then add the egg and bind well, if it is a little too stiff, add a little milk as well. Pour into a large greased pudding basin, leaving space at the top as the mixture will expand during cooking.

2 Cover with a double layer of grease-proof paper and tie with string. Steam for 3 hours.

3 Serves with loads of custard, brandy sauce or double cream. ■

*Even our
Christmas
pudding recipe
uses Lincolnshire
produce!*



And finally, if you've over-ordered on the turkey...
Make the best of what's left...

Turkey Pies with Stilton



50g butter
1 tbsp rapeseed oil
1 onion, peeled and finely chopped
250g chestnut mushrooms, sliced
400g leftover Totally Traditional Turkey, brown and white meat (cut into chunks)
2 garlic cloves, peeled and crushed
2 sprigs fresh thyme (leaves only)
1 tbsp of brandy
100ml turkey or chicken stock
150ml double cream
120g stilton cheese, crumbled
375g pack ready rolled puff pastry
1 egg beaten
Sea salt and black pepper

1 Preheat the oven to 180°C/350°F/Gas 4. Heat the butter and rapeseed oil in a large frying pan, add the onion mushrooms and cook over a low heat for 2-3 minutes or until soft. Then stir in the cooked turkey, garlic and thyme and cook for a further 3 minutes, pour over the brandy and allow to bubble for a minute, then add the stock and cream and warm through gently. Remove from the heat and stir in the stilton, season with sea salt and black pepper. Divide the turkey mixture between 4 individual pie dishes.

2 Unroll the pastry and cut into four pastry lids (slightly larger than the individual pie dishes). Then wet the rim of the dishes with water. Lay the pastry circles over the top and press to the rim firmly. Make a small slit with a knife to allow the steam to escape. Brush with beaten egg and place on a baking sheet and bake for 20 minutes until golden.

Turkey Sandwich with Brie & Cranberry

8 slices of free-range cooked turkey
8 slices of white or whole meal bread
100g softened butter
4 tbsp cranberry sauce
250g brie, sliced
Sea salt and black pepper

1 Butter each slice of bread on one side only. On the unbuttered side, spread with the cranberry sauce, top with the sliced turkey, (2 slices per sandwich) and sliced brie and season with sea salt and black pepper and place another piece of bread, unbuttered side, onto the filling.

2 Heat a frying pan, to a medium heat, with tablespoon of rapeseed oil. Place the sandwich in the frying pan and fry on a gently heat for approximately, 2-3 minutes, each side, until golden brown.

If you prefer the brie to be melted more, you can place the sandwiches on a baking sheet in a pre-heated oven at 180°C/Gas 4 for a further 5 minutes.

You can serve the sandwiches with home made potato wedges which you have cooked in the oven before melting the sandwich. Garnish with watercress.

Words:
Rachel Green.
Images:
Michael Powell.
Additional material:
www.british-asparagus.co.uk,
www.totally-traditionalturkeys.co.uk and
www.peas.org.uk.

