



 **HELLO FRESH** YOUR TRADITIONAL CHRISTMAS FEAST





## FROM US TO YOU

A very Merry Christmas from everyone at HelloFresh!

You now have all the ingredients for a cracker of a Christmas feast. To make cooking it simple, here's all the step-by-step recipes you'll need. Cook, eat, drink and be merry.



# Creating the Perfect Traditional Christmas Feast with All The Trimmings



**CHRISTMAS** 4 People • The Night Before: Approx 3 Hours • The Morning of: Approx 4 Hours 5 Minutes



# HOW TO USE THIS RECIPE BOOKLET

In this booklet you'll find an **ingredients checklist**, **step-by-step recipes** for each dish and a **timing plan**.

To make cooking dinner as stress-free as possible, we recommend that you:

- 1 Tick everything off the ingredients list (see back of booklet) and get the pantry items together in advance.
- 2 Tear off the timing plan at the back of this booklet. We've left space so you can add notes.
- 3 Check you have all the utensils you need and enough space in your fridge.



## HINTS AND TIPS

Our chef Mimi has put together some top tips that will help you throughout the day:

- Have a bowl next to the chopping board to put all your food scraps in.
- Place a damp cloth under your chopping board to stop it from slipping.
- Don't worry if some dishes are ready before others – you can just keep them warm by putting foil or a cloth over them and, if you need to, warm them back up at the end.

## OVEN TEMPERATURE GUIDE

We've created our Christmas recipes using a fan oven, but if you are using a conventional electric or gas oven, please see below for conversions.

There are 2 temperatures you'll need across the whole meal:

Fan	Conventional	Gas
160°C	180°C	4
200°C	220°C	7



# THINGS TO PREP THE NIGHT BEFORE

Getting a few jobs out of the way the night before will make life easier.

Have a read through the timeline at the back and make a plan for Christmas morning.

Just a note: our fruit and veggies need a little wash before you use them!

## MAKE SURE YOU HAVE:

- 2x Chopping boards
- Vegetable peeler
- 3x Large saucepans (1x Lid)
- Sieve
- Large frying pan
- Ovenproof dish
- Coarse grater
- 2x Large mixing bowls
- 2x Plates
- Cling Film
- 2x Large spoons
- Measuring jug

## DON'T FORGET THE DESSERT

The dessert should be prepped the night before and kept in the fridge. Please refer to the dessert recipe card.



## Make the Festive Gravy

### 1 Brown the Veggies

Ingredients: Onion, Carrot, Rosemary, Thyme.

Preheat your oven to **200°C** (fan). Fill and boil your kettle. Halve, peel and chop the **onion** into quarters. Roughly chop the **carrot** into thick rounds (use a **carrot** from the bag we sent you, no need to peel). Heat the **oil** (see ingredients for amount) in a large saucepan on medium-high heat. Once hot, add the whole **thyme** and **rosemary sprigs** (see ingredients for amounts - some herbs are used later on too). Add the **onion** and **carrot** and fry until browned, **15-20 mins**, stirring occasionally.

### 2 Simmer the Gravy

Ingredients: Flour, Water, Turkey Stock Powder.

Once the veg is browned all over, add the **plain flour** (see ingredients for amount - you will need some flour for the potatoes) and stir until well coated. Cook for **30 secs** then slowly pour in the **boiling water** (see ingredients for amount). Stir continuously to avoid any lumps. Stir in the **turkey stock powder** until dissolved. Bring to the boil, then reduce the heat to medium. Simmer gently for **25-30 mins**, or until reduced and thickened. **TIP:** Add a splash of water or simmer for longer to get the gravy to your liking.

### 3 Finish the Gravy

Once thick and glossy, drain your **gravy** through a sieve into a large mixing bowl. Use a large spoon to squeeze out all the **liquid** from the **veggies**, then discard the **veg**. Allow the **gravy** to cool, then cover and refrigerate until tomorrow.



## Make the Gratin

### 1 Brussels Prep

Ingredients: Brussels Sprouts, Shallot, Hazelnuts.

Chop any tough bottoms off the **Brussels sprouts**. Cut each **sprout** in half through the root and then in half again to make quarters. Halve, peel and thinly slice the **shallots**. Roughly chop the **hazelnuts**.

### 2 Start the Gratin

Ingredients: Bacon Lardons, Shallot, Brussels Sprouts, Hazelnuts.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **bacon lardons** and fry until golden, **4-5 mins**. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly. Reduce the heat, then stir in the **shallots**, **Brussels sprouts** and **hazelnuts**. Add a pinch of **salt** and cook until the **shallots** are soft and the **sprouts** are tender, **4-5 mins**, stirring occasionally.



### 3 Make the Topping

Ingredients: Grated Hard Italian Style Cheese, Panko Breadcrumbs, Olive Oil.

In the meantime, combine the **grated hard Italian style cheese** and **panko breadcrumbs** in a small bowl and season with **salt** and **pepper**. Add the **olive oil for the crumb** (see ingredients for amount) and mix well until all the **crumbs** are coated in the **oil**.

### 4 Cook the Gratin

Ingredients: Crème Fraiche, Chicken Stock Paste., Water.

When the **shallots** and **sprouts** have softened, add the **creme fraiche**, **chicken stock paste** and **water for the sauce** (see ingredients for amount) to the pan and mix well. Bring to the boil, then transfer the **creamy sprouts** into an ovenproof dish and sprinkle over the **cheesy breadcrumbs**. Pop on the top shelf of the oven and bake until golden all over, **10-15 mins**. Remove from the oven and set aside to cool. Then cover and pop it into the fridge ready to be reheated on the big day.



## Make the Red Cabbage

### 1 Prep the Cabbage

Ingredients: Red Cabbage, Apple, Red Onion.

In the meantime, quarter the **red cabbage** and remove the tough white core. Slice as thinly as you can. Peel and core the **apple**, then grate on the coarse side of your grater. Halve, peel and chop the **red onion** into small pieces.

### 2 Cook the Cabbage

Ingredients: Butter, Red Onion, Cabbage, Apple, Sugar, Cinnamon, Apple Juice.

Melt the **butter for the red cabbage** (see ingredients for amount - you'll need some later on) in a wide bottomed saucepan on medium heat. Add the **red onion** and cook until softened, **4-5 mins**. Stir frequently to make sure it doesn't brown.

Add the **cabbage, apple, sugar** (see ingredients for amount), **cinnamon** and **apple juice** (see ingredients for amount). Stir and bring to the boil, then cover with a lid (or foil). Cook on medium-low heat until the **cabbage** has completely softened, around **45 mins**. Stir every now and then to make sure it doesn't catch.

Once softened, remove the lid. Increase the heat to medium-high and simmer until the **cabbage** is glossy, around **10-15 mins** - this is to evaporate any remaining liquid!

Season to taste with **salt** and **pepper** then set aside to cool. Cover and pop into the fridge ready to be reheated tomorrow.



## Root Veg Prep

### 1 Potatoes

Ingredients: Potatoes.

Peel the **potatoes** and chop them into 4cm chunks. Pop them in a saucepan of **water**, ensuring they're completely submerged, and cover with a lid or cling film. Leave overnight at room temperature.

### 2 Roots

Ingredients: Carrots, Parsnips.

Trim the **carrots** and **parsnips** (no need to peel). Quarter lengthways and then chop into batons the size of your index finger. Pop into a large mixing bowl, then cover and refrigerate until tomorrow.



## Piggy Prep

### 1 Wrap The Pigs

Ingredients: Bacon, Cocktail Sausages.

Lay a **rasher of bacon** on a chopping board. Place a **cocktail sausage** on top and roll it up. Repeat with the other **sausages** and **rashers**. Place them onto a plate, cover with cling film and pop into your fridge (you'll cook them with the turkey tomorrow). **IMPORTANT:** Wash your hands and equipment after handling raw meat.

## Prep the Stuffing

### 2 Stuffing

Ingredients: Stuffing.

Roll the **stuffing** into 2 balls per person. Place them onto a plate, cover them with cling film and pop into your fridge (you'll cook them with the turkey tomorrow.) **IMPORTANT:** Wash your hands and equipment after handling raw meat.



## YOU'RE DONE FOR THE DAY!

*Time for bed – we're sure you'll sleep well knowing that a good part of the prep for your Christmas feast is out of the way already. Remember to leave some snacks out for Father Christmas and his reindeer - they're in for a long night!*

# IN THE MORNING

Merry Christmas! Hopefully everyone managed to get some sleep despite the excitement. Remember to take all the ingredients out of the fridge before you start cooking to bring them up to room temperature, especially the turkey. You'll need to start your preparation about **4 hours, 5 minutes** before you want to eat - don't worry, there'll be time for some breaks in between. Remember to refer to our timing plan to keep things on schedule. **Happy Cooking!**

## MAKE SURE YOU HAVE:

- Chopping board
- 2x Fine grater (and/or garlic press)
- 4x Large baking tray
- Foil
- Large spoon
- Colander
- Large saucepan (with a lid)
- Saucepan
- Frying pan



## Cook the Turkey, Pigs in Blankets and Stuffing

### 1 Turkey Prep Time

Ingredients: Rosemary, Lemon, Olive Oil.

Preheat your oven to **160°C** (fan). Pick the remaining **rosemary leaves** (for both the turkey and potatoes) from their stalks and finely chop (discard the stalks). Zest and halve the **lemon** (you will use the juice later). In a small bowl, mix together the **lemon zest, olive oil** (see ingredients for amount) and **half the rosemary** - you'll use the remaining **rosemary** for the **potatoes**.

### 2 Time for a Massage

Ingredients: Lemon and Rosemary Oil, Turkey, Salt, Pepper.

Drizzle the **lemon and rosemary oil** over the **turkey** (you can cook it in the tray it came in, or use your own tray if you prefer). Massage the **oil** over the skin and season with a generous pinch of **salt** and **pepper**. Cover the **turkey** with foil and then pop onto the middle shelf of your oven. **IMPORTANT:** Wash your hands after handling raw poultry and its packaging.

### 3 Roast your Bird

Ingredients: Butter, Turkey.

Roast the **turkey** for **1 hour** with the foil on. After **1 hour**, increase the oven temperature to **200°C** (fan), remove the foil and pop the **butter** on top of the **turkey** (make sure you only use the amount of butter specified in the ingredients list). Return to the oven for **20 mins** so the **butter** melts.



### 4 Basting Time

After **20 mins**, remove the **turkey** from the oven (close the oven door to keep the heat in). Baste the **turkey** by tilting the roasting tray and using a large spoon to spoon the **melted butter and juices** over the **turkey skin**. Pop it back into the oven for another **20 mins**. After **20 mins**, remove the **turkey** again and baste once more. Add the **pigs in blankets** and **stuffing balls** to the tray and return to the oven for the final **20 mins**. Use another lightly oiled baking tray for the **pigs in blankets** and **stuffing** if needed. **IMPORTANT:** The pigs in blankets and stuffing are cooked when no longer pink in the middle.

### 5 Finish and Rest

Once cooked, remove the **turkey** from your oven. **IMPORTANT:** The turkey is cooked when you stick a knife into the thickest part of the breast and the juices that run out are clear and the meat is no longer pink.

Leave it to rest on the side for **1½ hours**, covered tightly with foil. **TIP:** This will make the turkey more moist and will allow you to get everything else cooked stress-free. Don't worry, it won't go cold - trust us! **Total turkey cooking time: 2 hours.**

Leave the **pigs in blankets** and **stuffing balls** in the tray - you'll reheat them later!



## Prep the Potatoes

### 1 Parboil the Potatoes

While the turkey cooks, pop the large saucepan of **potatoes** (keeping the water) on high heat with **2 tsp salt** and bring to the boil. Turn the heat to low and simmer until the edges have softened when you poke them with a knife, **10 mins**.

### 2 Make the Rosemary Flour

Ingredients: Rosemary, Plain Flour.

While the **potatoes** cook, mix the rest of the **chopped rosemary** with the **plain flour** (see ingredients for amount) and a large pinch of **salt** and **pepper**.

### 3 Drain the Potatoes

Once softened, drain the **potatoes** into a colander and leave for **2 mins** so they drain completely.

### 4 Fluff them Up!

Ingredients: Potatoes, Rosemary Flour.

Dry your large saucepan completely and return the **potatoes** to it, off the heat. Add the **rosemary flour**, hold a lid on and shake vigorously to "fluff up" the **potatoes** and evenly distribute the **flour**. **TIP:** By doing this you create more surface area on the potatoes so they go crispier in the oven. Set the **potatoes** aside in their pan with the lid off - you'll roast them later.



## Roast the Potatoes

### 1 Heat the Oil

Ingredients: Vegetable or Sunflower Oil.

Once the turkey is out of the oven, add a generous glug of **vegetable** or **sunflower oil** to another large baking tray. For best results, aim for 1cm of **oil** that completely covers the bottom of the tray (if you need to use the turkey tray, move the **turkey**, **pigs in blankets** and **stuffing** to a large plate or board). Pop the tray of **oil** into the oven - hot **oil** will ensure crispy potatoes. **TIP:** Use two baking trays if necessary so the potatoes will be in a single layer.

### 2 Crispy Potato Time

Ingredients: Potatoes.

Once the tray has been in the oven for at least **10 mins**, remove it and gently tip the **potatoes** in - be careful of the **hot oil!** Turn the **potatoes** in the **oil** and make sure they are in a single layer so they get crispy. Roast on the top shelf of your oven until golden, **1 hour - 1 hour 15 mins**, turning halfway. Roast them for a few more mins if not golden and crispy enough.



## Carrot and Parsnip Time

### 1 Season the Veggies

Ingredients: Thyme, Honey, Carrots, Parsnips.

Pick the remaining **thyme leaves** from their stalks (discard the stalks). Add the **honey**, **thyme**, a large pinch of **salt**, a good grind of **black pepper** and a generous glug of **oil** to the bowl of **carrots** and **parsnips**. Toss to combine. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

### 2 Roast Time

Ingredients: Veggies.

Spread the **veggies** onto a large roasting tray (or two) and roast in your oven on the shelf below the **potatoes** until sticky and caramelised, **35-40 mins**. Turn halfway through.



## Reheat your Sides

### 1 Warm the Sprout Gratin

**25 mins** before you are ready to eat, pop the **gratin** on the bottom shelf of your oven and heat it through again until it's piping hot. **TIP:** Cover with foil if it looks like it's browning too much.

### 2 Reheat the Cabbage

In the meantime, pop the **cooked red cabbage** into a saucepan and cover with a lid. Put on medium heat to warm through until piping hot, **15-18 mins**. Stir occasionally and add a splash of **water** if needed.

### 3 Warm the Pigs in Blankets and Stuffing

Pop the **pigs in blankets** and **stuffing balls** into the tray with the **potatoes** for the last **5 mins** of cooking time to reheat until piping hot.



## Last Job! Cook the Peas

### 1 Saute the Peas

Ingredients: Shallot, Garlic, Butter, Peas, Lemon

**10-15 mins** before you're ready to serve, halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press).

Put a large frying pan on medium-high heat and add the **butter** (see ingredients for amount). Allow it to melt, then add the **shallot** and cook until softened, **3-4 mins**, stirring.

Add the **garlic** and stir-fry until fragrant, **1 min**. Then add the **peas** and cook, stirring, until piping hot, **2-3 mins**. Squeeze in a little **lemon juice**, season with **salt** and **pepper** and remove from the heat. Cover with a lid to keep warm.

## TIME TO EAT

It's coming up to the **feast time!** We hope everyone's hungry!

The last stage is always the busiest – grab a helping hand while you get everything ready for the table.

## MAKE SURE YOU HAVE:

- Chopping board
- Large saucepan
- Gravy jug
- Carving knife
- Serving dishes



## Assemble the Feast

### 1 Move your Bird

If you haven't already, carefully transfer the **turkey** to a board (still covered in foil), ready for carving.

### 2 Now for the Gravy

Pour the **gravy** into a saucepan and bring to a simmer. Bubble away for **3-5 mins**. **TIP:** *If you prefer a thinner gravy, add a splash of water if needed and bring back to the boil.* Season to taste. Once piping hot, carefully pour into a gravy jug.

### 3 Carving Time

When you're ready to carve, remove the foil and make sure you have a sharp knife (this is essential). You then have two options - you can either cut thin slices directly off the **turkey breast** or cut the **whole breast** off the carcass, pop it onto a board and thinly slice. **TIP:** *Don't forget to put a bit of damp kitchen paper or a tea towel under your chopping board to stop it slipping.*

### 4 Don't Forget the Dessert

When you're ready to serve dessert, refer to step 6 of the dessert recipe instructions for final touches.

## You're Ready to Serve!

### 1 Present your Feast!

Transfer all the different components of your **Christmas feast** into your best dishes (or just keep them in what they were cooked in), and either bring to the table or leave on the side for everyone to help themselves.



## Christmas is Served!

*Sit down to enjoy your meal. That's it! We hope you enjoy your feast. Happy Christmas from everyone at HelloFresh!*

# 'White Christmas' Chocolate Cheesecake Pots

## with Salted Caramel and Pistachios



### MAKE SURE YOU HAVE:

- 2x Small Saucepans
- Heatproof Bowl
- 2x Large Bowls
- Whisk

### INGREDIENTS



### ALLERGENS:

2) Nut 7) Milk 11) Soya  
13) Gluten

## 1 Melt the Choc

Ingredients: Philadelphia Cream Cheese, White Chocolate Chips

Remove the **Philadelphia cream cheese** from the fridge so that it reaches room temperature. Heat 2cm **water** in a small saucepan on medium heat until just simmering. Pop the **white chocolate chips** into a heatproof bowl and sit it snugly on top of the saucepan. **TIP: Make sure the bottom of the bowl isn't touching the water.** Stir the **chocolate** until melted, then remove from the heat and allow it to cool.

## 2 Make the Base

Ingredients: Butter, Speculoos Biscuit Crumb

Meanwhile, pop the **butter** into a small saucepan on medium-low heat and allow it to melt (see ingredients for amount - you'll need some of the butter later on). Remove from the heat when done. Add the **speculoos biscuit crumbs** to the melted **butter**, mixing well, then divide it equally between glasses, small serving bowls or ramekins (whichever you have to hand, 1 per person). Pat the crumbs down to make a firm base then set aside.

## 3 Make the Filling

Ingredients: Cream Cheese, Salt, White Chocolate, Sugar, Double Cream

In a large bowl, mix together the **cream cheese, salt** (see ingredients for amount), and **cooled white chocolate** until softened and well incorporated. In another bowl, combine the **sugar** (see ingredients for amount - you'll need some later) and **double cream** (see ingredients for amount). Whisk until light and fluffy. Gently fold the **whipped cream** into the **cream cheese mixture** until well combined, 1-2 mins.

## 4 Layer it up

Ingredients: Cheesecake Filling, Salted Caramel

Divide **half** the **cheesecake filling** between your glasses/bowls/ramekins, smoothing the top with the back of a spoon. Drizzle over the **salted caramel sauce**, dividing it between each portion, then cover with the remaining **cheesecake filling**. Smooth the top again with the back of a spoon.

## 5 Chill the Cheesecakes

Cover and chill the **cheesecake pots** overnight until they have set.

## 6 Garnish and Serve

Ingredients: Pistachios

Before serving, roughly chop the **pistachios** and scatter over the **cheesecake pots**. Tuck in and enjoy your white Christmas!

NUTRITION	PER SERVING 165G	PER 100G
Energy (kcal)/(kJ)	669 / 2799	405 / 1696
Fat (g)	46	28
Sat. Fat (g)	26	16
Carbohydrate (g)	56	34
Sugars (g)	45	27
Protein (g)	8	5
Salt (g)	0.88	0.54



# Master your Christmas Table Setting

Make sure your table looks as good as your Christmas feast!



## Take Two

Plates are perfect for adding elegance to your table. A starter and a main plate work well, adding layers or different colours and textures. Use a bright main plate and a plain or white top one to make your table decor pop.

## The Table Runner

Nothing spruces up a table more than a table runner. Add warmth with a plain option, or go all out with a festive, sparkly version.



## Festive Napkins

For these, all you need are some napkins, cinnamon sticks and string. Simply roll your serviette and place a cinnamon stick onto it. Then use your string to attach them, by wrapping it around them both and tying it in a neat knot.



## The Centrepiece

Flowers can be expensive or just use up valuable table space. Keep it naturally small and beautiful. Buy plain glass baubles and then fill them with different festive greens like mistletoe, pine or berries.



## A Bright Idea

Getting the ambience right can be a real game changer and candles are great for this. As there's going to be lots of food passed around, we recommend avoiding long candles and using white tea lights in tea light holders instead - great for adding some warmth to the table.



## Place Cards

You can't go wrong with name cards. Just get an A4 sheet of white or cream card, measure it out into equal sizes and cut using a craft knife or scissors. Use a hole punch to create a small hole on the top left corner of each card and pop a nice sprig of rosemary into it. Got kids? Add to the fun by letting them create their own designs - if you're brave enough.





**HELLO  
FRESH**

# INGREDIENTS

## FESTIVE GRAVY



1  
Onion



1  
Carrot   
(use from the big bag we sent you)



¼ pack  
Rosemary



½ pack  
Thyme



1 sachet  
Turkey Stock Powder



1ltr  
Boiling Water for the stock\*



50g  
Plain Flour **13**   
(Remember you'll need some for the potatoes)



3 tbsp  
Olive Oil\*

## SPROUT GRATIN WITH CRUNCHY HAZELNUT CRUMB



400g  
Brussels Sprouts



60g  
Bacon Lardons



150g  
Creme Fraiche **7**



40g  
Grated Hard Italian Style Cheese **7 8**



25g  
Panko Breadcrumbs **13**



2 tbsp  
Olive Oil for the Crumb\*



15g  
Chicken Stock Paste



2  
Shallots



40g  
Hazelnut **2**



50ml  
Water for the Sauce\*

## SLOW BRAISED RED CABBAGE



500g  
Red Cabbage



1  
Apple



1  
Red Onion



30g  
Unsalted Butter **7**   
(use from the big block we sent you)



75g  
Caster Sugar



1 sachet  
Ground Cinnamon



200ml  
Apple Juice

## PERFECT FLUFFY ROASTIES



1.4kg  
Potato



½ pack  
Rosemary



25g  
Plain Flour **13**   
(Remember you'll need some for the gravy)

## HONEY AND THYME ROOT VEG



750g  
Carrots   
(Minus the carrot for the gravy)



500g  
Parsnips



2 Sachets  
Honey



½ pack  
Thyme

## BUTTERY SAUTEED PEAS



360g  
Peas



30g  
Unsalted Butter **7**   
(use from the big block we sent you)



½  
Lemon



1  
Shallot



1  
Garlic Cloves



240g  
Pork and Cranberry Stuffing **14**

## STUFFING

## BUTTER-BASTED TURKEY WITH PIGS IN BLANKETS



¼ pack  
Rosemary



½  
Lemon



2 tbsp  
Olive Oil\*



1  
Turkey Crown



30g  
Unsalted Butter **7**   
(use from the big block we sent you)



10  
Pigs in Blankets **14**

NUTRITION	PER SERVING 1745G	PER 100G	ALLERGENS:
Energy (kcal)/(kJ)	2009 /8402	111 / 465	<b>2) Nut</b> (Hazelnut), <b>7) Milk</b> (Creme Fraiche, Butter, Italian Style Grated Hard Cheese), <b>8) Egg</b> (Italian Style Grated Hard Cheese), <b>13) Gluten</b> (Plain Flour, Panko Breadcrumbs), <b>14) Sulphites</b> (Pork and Cranberry Stuffing, Pigs with their Blankets*).
Fat (g)	91	5	Nutrition is for uncooked ingredients based on 250g of turkey per person. Does not include optional extras such as Cheese Board and Pudding.
Sat. Fat (g)	32	2	
Carbohydrate (g)	202	11	
Sugars (g)	75	4	
Protein (g)	110	6	
Salt (g)	7.18	0.42	*Pantry Items, not included.

# CHRISTMAS DAY TIMELINE

We've created this Christmas timeline to help you throughout the day. Personalise your plan with your own Christmas Day timings. Choose your favourite Christmas playlist, put on your most festive apron and get ready to set Christmas in motion.



## 4 HOUR 5 MINS BEFORE:

First things first, preheat your oven to 160°C (fan).



## 4 HOUR 5 MINS BEFORE:

Get your turkey out of the fridge 30 minutes before you cook it. Prep and season your turkey with our deliciously festive flavours and cover with foil.



## 3 HOUR 35 MINS BEFORE:

Put the turkey in the oven and roast for 1 hour.



## 3 HOUR 30 MINS BEFORE:

Parboil the potatoes, then fluff them up ready for roasting!



## 2 HOUR 35 MINS BEFORE:

Increase the oven temperature to 200°C (fan). Remove the foil from the turkey, and pop the butter on top of the turkey. Roast for 1 hour more, basting every 20 mins.

Your time here...



## 1 HOUR 50 MINS BEFORE:

Add the pigs in blankets and stuffing balls to the turkey tray to cook for the remaining 20 mins.



## 1 HOUR 35 MINS BEFORE:

Remove the turkey from the oven, cover tightly with foil and allow to rest for 1½ hours.



## 1 HOUR 30 MINS BEFORE:

Pour enough oil into the bottom of a large roasting tray to completely cover it and heat in your oven for 10 mins. You want the oil to be really hot so the potatoes get nice and crispy.



## 1 HOUR 20 MINS BEFORE:

Add your potatoes to the hot oil in the tray and roast for 1 hour - 1 hour 15 mins until golden and crispy, turning halfway.



## 1 HOUR 10 MINS BEFORE:

Mix the parsnips and carrots with their seasonings and a good drizzle of oil. Spread them out onto a large baking tray.



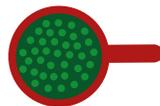
## 40 MINS BEFORE:

Roast the parsnips and carrots for 35-40 mins.



## 25 MINS BEFORE:

Reheat the gratin and cabbage.



## 15 MINS BEFORE:

Start the peas.



## 10 MINS BEFORE:

Pour the gravy into a saucepan and reheat. Reheat anything else that needs warming up.



## 5 MINS BEFORE:

Add the pigs in blankets and stuffing balls to the tray with the roast potatoes.



## FEAST TIME!

Carve up the turkey and assemble the feast!  
**Happy Christmas!**