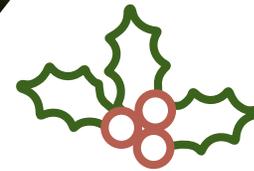




Hello FRESH

# A TRADITIONAL CHRISTMAS FEAST





## MESSAGE FROM

A Very Merry Christmas from everyone at HelloFresh!

You have all the ingredients for a truly fabulous festive feast this year and now here are the recipes to make sure everything goes to plan. Relax, pull a cracker and enjoy yourself.



# A TRADITIONAL CHRISTMAS FEAST

with all the trimmings



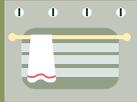
 The night before: **3** hours  
The morning of: **4** hours

 **4** People

Deck the halls, turn up the carols and let the mulled wine flow, the most delicious day of the year is finally here and we can't wait to make this your best and most delicious Christmas yet. Our step-by-step, easy to follow recipe cards will be your saving grace, helping you to get your traditional festive feast on the table as effortlessly as possible. On the subject of saving time, we'd recommend doing a little bit of prep the day before. All the information you need is in the cards below, so make sure you read them in advance to get the most out of your Christmas box. Wishing you a very Happy Christmas from all at HelloFresh.

# CHRISTMAS DAY TIMINGS

We have written this time plan with a Christmas dinner serving time of 2pm. Simply adjust the times according to what time you wish to eat! Have a couple of pre-turkey mince pies, select your most festive apron and get ready to cook Christmas!



**10AM**

First things first, preheat your oven to 180°C.



**10AM**

Get the turkey out of your fridge 30 mins before you cook it. You'll get less shrinkage when it goes into a hot oven. Also remove all other ingredients from the fridge to bring up to room temperature. Prep and season the turkey with our deliciously festive flavours.



**10.30AM**

Pop the turkey in a large roasting tray, cover with foil and put in your oven to roast for 1 hour.



**10.35AM**

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



**10:50AM**

Prep the remaining red cabbage ingredients (apple, onion). Slow cook the red cabbage with our delicious flavours and spices for about 1 hour. Set aside when done.



**12.50PM**

Add the potatoes to the hot oil in the tray, reduce the temperature back to 200°C and roast for 1 hour - 1 hour 15 mins until golden and crispy, turning halfway through cooking. You will be adding the cooked pigs in blankets and stuffing balls for the last 10 minutes to reheat!



**12.35PM**

Increase the oven temperature to 220°C, ready for the potatoes. Add a good glug of oil to another large roasting tray and heat in your oven for 15 mins. You want the oil to be really hot so the potatoes get nice and crispy.



**12:30PM**

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

**12.10PM**

Baste the turkey. Add the stuffing balls to the turkey tray to cook for the remaining 20 mins.



**11.50AM**

Baste the turkey. Add the pigs in blankets to the turkey tray to cook for the remaining 40 mins.

**11.30AM**

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



**12.55PM**

Mix the parsnips and carrots with seasoning and oil. Spread them out on a large baking tray.



**1.10PM**

Roast the parsnips and carrots for 35 mins.

**1.35PM**

Mix the sprouts and pancetta with seasoning and oil. Spread them out on a baking tray and roast for 20 mins.

**1.45PM**

Add the topping to the roasted roots and return to the oven for 15-20 mins.



**1.50PM**

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



**1.50PM**

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



**2.00PM**

Remove everything from your oven. Add some final flavourings to the root veggies and sprouts. Transfer the turkey to a chopping board. Carve up the turkey and assemble the feast!  
**Happy Christmas!**

# INGREDIENTS

## FESTIVE GRAVY



1  
Onion



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



4  
Turkey Wings



1 sachet  
Chicken Stock  
Powder



1.5ltr  
Boiling Water  
for the stock



1/2 pot  
Plain Flour **13)**  
(use half of what  
we sent you)

## BALSAMIC ROASTED SPROUTS



2 small packs  
Brussels Sprouts



1 small pack  
Pancetta Lardons



3 sachets  
Balsamic Vinegar **14)**



2 sachets  
Honey



1 small bag  
Pecans **2)**



1 bag  
Dried Cranberries

## SLOW-COOKED SPICED RED CABBAGE



1 small  
Red Cabbage



1  
Apple



1  
Red Onion



30g  
Unsalted Butter **7)**



75g  
Caster Sugar



1 pot  
Ground  
Cinnamon



1  
Star Anise



200ml  
Apple Juice

## STUFFING



240g  
Pork and Cranberry  
Stuffing **9) 14)**

## PERFECT ROAST POTATOES



2 medium packs  
Potato



1 bunch  
Rosemary



1/2 pot  
Plain Flour **13)**  
(use half of what  
we sent you)

## TRUFFLE ROOT VEGETABLES



1 small pack  
Carrot



1 small pack  
Parsnip



40g  
Polenta



1 pack  
Italian Style Grated  
Hard Cheese **7) 8)**



1 pot  
Dried Thyme



2  
Garlic Cloves



1 sachet  
Truffle Powder

## BUTTER-BASTED TURKEY WITH PIGS IN BLANKETS



1/2 bunch  
Rosemary



1/2  
Lemon



2 tbsp  
Olive Oil



1  
Turkey Crown



30g  
Unsalted Butter **7)**



10  
Pigs with their  
Blankets **14)**

NUTRITION	PER SERVING	PER 100G
Energy (kcal)/(kJ)	1556 / 6510	102 / 428
Fat (g)	47	3
Sat. Fat (g)	18	1
Carbohydrate (g)	208	14
Sugars (g)	84	6
Protein (g)	84	6
Salt (g)	3.19	0.21

### ALLERGENS:

**2) Nut** (Pecans), **7) Milk** (Butter, Italian Style Grated Hard Cheese), **8) Egg** (Italian Style Grated Hard Cheese) **9) Mustard** (Pork and Cranberry Stuffing) **13) Gluten** (Plain Flour), **14) Sulphites** (Balsamic Vinegar, Pork and Cranberry Stuffing, Pigs with their Blankets).

Nutrition is for uncooked ingredients based on 150g of turkey per person. Does not include optional extras such as the Christmas Pudding and Cheese Board.

# THE NIGHT BEFORE

Getting a few jobs out of the way the night before your Christmas feast will make life so much easier!

Our fruit and veggies need a little wash before you use them! Make sure you've got two **Chopping Boards**, a **Roasting Tray**, **Measuring Jug**, **Potato Masher**, **Sieve**, **Large Mixing Bowl**, a **Large Spoon**, some **Clingfilm**, three **Large Bowls**, a **Peeler**, **Large Saucepan** (with a Lid), **Small Bowl** and two **Plates**.



## MAKE THE FESTIVE GRAVY

### 1 ROAST THE VEGGIES

**Ingredients:** Onion, Carrot, Turkey Wings, Olive Oil, Salt, Pepper.

Preheat your oven to **200°C**. Boil your kettle. Halve, peel and chop the **onion** into quarters. Chop the **carrot** (no need to peel) into five chunks - use one of the carrots from the bag we've sent you. Pop the **veggies** in a deep roasting tray with the **turkey wings**. Drizzle it all with **olive oil** and season with a pinch of **salt** and **pepper**. **❗IMPORTANT:** *Don't forget to wash your hands and equipment after handling raw meat!* Roast on the middle shelf of your oven until everything is nicely browned and crispy, about **45 mins - 1 hour**.

### 2 MAKE THE STOCK

**Ingredients:** Chicken Stock Powder, Water. In a measuring jug or large bowl, mix the **stock powder** with the boiling **water** (see ingredients for amount). Stir to dissolve the **stock powder** and set the stock aside for later.

### 3 COOK THE GRAVY

**Ingredients:** Plain Flour, Stock. When the **veggies** are browned and crispy, remove the tray from your oven. Use a potato masher to slightly break up the **veggies** and **turkey wings**, then stir through the **flour** (Just use **half** of what we sent you; the other half is for the potatoes tomorrow!). Stir in the **stock** you made in step 2 a little at a time. Pop back onto the middle shelf of your oven for another **45 mins - 1 hour**, or until the **gravy** has reduced and thickened nicely. **❗IMPORTANT:** *The turkey wings are cooked when they are no longer pink in the middle.*

### 4 STRAIN THE GRAVY

Once nice and thick, strain through a sieve into a large mixing bowl. Use a large spoon to squeeze out all the **juices** from the **turkey** and **veggies**. Allow to cool then cover with clingfilm and refrigerate. Either reserve the **veggies** and **turkey**

## PREP THE VEGGIES

### 1 BRUSSELS!

**Ingredients:** Brussels Sprouts. Trim any tough bottoms off the **Brussels sprouts** then chop in half (quarter any particularly large ones!) Pop in a large bowl, cover with clingfilm and refrigerate, ready for tomorrow.

### 2 RED CABBAGE!

**Ingredients:** Red Cabbage. Quarter the **red cabbage** and remove the tough white core (see photo). Slice as thinly as you can. Pop in another large bowl, cover with clingfilm and refrigerate.

## OVEN TEMPERATURE GUIDE

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

These are 3 temperatures you'll need across the whole recipe.

FAN	CONVENTIONAL	GAS
180°C	200°C	6
200°C	220°C	7
220°C	240°C	8



Check out our soup recipe at [blog.hellofresh.co.uk/boxing-day-soup](http://blog.hellofresh.co.uk/boxing-day-soup)



### 3 POTATOES!

**Ingredients:** Potatoes.

Peel the **potatoes** and chop them into 3cm chunks. Pop them in a large saucepan with enough water to submerge them and cover with a lid or clingfilm. Leave overnight at room temperature.

### 4 CARROTS AND PARSNIPS!

**Ingredients:** Carrots and Parsnips.

Trim the **carrots** and **parsnips** (no need to peel). Cut in half lengthways, then in half again. Chop into roughly 3cm batons.

★ **TIP:** To ensure even cooking, you want the veggies to be about the same size! Pop in a third large bowl, cover with clingfilm and refrigerate.

### 5 ROOT TOPPING!

**Ingredients:** Polenta, Italian Style Hard Cheese, Dried Thyme.

In another mixing bowl stirW together the **polenta**, **half** the **Italian style hard cheese** and the **dried thyme**. Cover with clingfilm and refrigerate. Keep the other half of the cheese to use as a final flavouring tomorrow.

### PIGGY PREP!

### 6 WRAP THE PIGS

**Ingredients:** Pigs with their Blankets.

Lay a **rasher of bacon** on a chopping board then roll a **cocktail sausage** up in the **bacon**. Repeat with the other **sausages** and **rashers**. Put them on a plate, cover with clingfilm and pop into your fridge (you'll cook them with the turkey tomorrow). ⚠ **IMPORTANT:** Don't forget to wash your hands and equipment after handling raw meat!

### PREP THE STUFFING

### 7 STUFFING!

**Ingredients:** Stuffing.

Roll the **stuffing** into 2 balls per person and put them on a plate. Cover with clingfilm and pop into your fridge (you'll cook them with the turkey tomorrow).

⚠ **IMPORTANT:** Don't forget to 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 having 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 up to room temperature - especially the turkey! You'll need to start your preparation about 4 hours before you want to eat (but don't worry, there'll be time for some breaks in between the steps). Remember to refer to our time plan to help you with timings. Enjoy!

Make sure you've got a **Chopping Board**, **Fine Grater**, a **Large Roasting Tray**, some **Foil**, a **Large Spoon**, **Colander**, **Peeler**, **Coarse Grater**, **Large Saucepan** (with a **Lid**) and three **Large Baking Trays**.



## COOK THE TURKEY AND PIGS IN BLANKETS

### 1 TURKEY PREP TIME

**Ingredients:** Rosemary, Lemon, Olive Oil. Preheat your oven to 180°C. Pick the **rosemary leaves** (both the rosemary for the turkey and the rosemary for the potatoes) from their stalks and finely chop (discard the stalks). Zest the **lemon** on a fine grater. In a small bowl mix together the **lemon zest**, **half the rosemary** and the **olive oil** ( see ingredients for amount) - you'll use the remaining rosemary for the potatoes!

### 2 TIME FOR A MASSAGE!

**Ingredients:** Turkey, Lemon & Rosemary Oil, Salt, Black Pepper. Pop the **turkey** in a roasting tray and drizzle over the **lemon and rosemary oil**. Massage the **oil** over the **skin of the turkey**. Season with a generous pinch of **salt and pepper**. Cover the **turkey** loosely with foil and pop onto the middle shelf of your oven. **IMPORTANT:** *Don't forget to wash your hands and equipment after handling raw meat!*

### 3 ROAST YOUR BIRD

**Ingredients:** Butter. Roast the **turkey** for **1 hour** with the foil on. After **1 hour**, increase the oven temperature to **200°C**, remove and discard 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 - you need the rest for the cabbage!). Return to the oven for **20 mins** to melt the **butter**.



### 4 BASTING TIME!

**Ingredients:** Pigs in Blankets, Stuffing Balls. After **20 mins**, remove the **turkey** from the oven (close the oven door to keep the heat in) and baste with the melted **butter**. Tilt the roasting tray and use a large spoon to drizzle the **butter and juices** over the **turkey skin**. Add the **pigs in blankets** to the tray at this point to cook for the remaining **40 mins**. After another **20 mins**, baste again, add the **stuffing balls** to the tray and return to the oven for the final **20 mins**. **IMPORTANT:** *The pigs in blankets and stuffing balls are cooked when they are no longer pink in the middle.*

### 5 CHECK IT'S DONE

**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.*

**Total cooking time: 2 hours.**

### 6 REST YOUR BIRD

Once cooked, remove the **turkey** from your oven and leave 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!* Leave the **pigs in blankets** and **stuffing balls** where they are, we will reheat them later!



## PREP THE POTATOES

### 1 PARBOIL THE POTATOES

**Ingredients:** Potatoes, Salt. Pop the large saucepan of **potatoes** (keeping the water) on high heat with a generous pinch of **salt** and bring to the boil. Turn the heat to low and simmer for **10 mins**. **TIP:** *This is parboiling!*

### 2 MIX THE ROSEMARY

**Ingredients:** Remaining Rosemary, Plain Flour, Salt, Black Pepper. Meanwhile in a small bowl, mix the remaining **chopped rosemary** with the **plain flour** and a large pinch of **salt and pepper**.

### 3 DRAIN THE POTATOES

Tip 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 aside.



## COOK THE RED CABBAGE

### 1 SOFTEN THE VEGGIES

**Ingredients:** Apple, Red Onion, Butter.  
Peel the **apple** then grate on a coarse grater. ★ **TIP:** *Don't worry if it starts to go brown while you do the rest of the prep, it won't affect the taste!* Halve, peel and chop the **red onion** into small pieces. Melt the **butter** (the amount left after using some on the turkey) in a large saucepan over medium heat. Add the **red onion** and cook until softened, **5 mins**. Stir frequently to make sure it doesn't brown.

### 2 COOK THE CABBAGE

**Ingredients:** Red Cabbage, Apple, Caster Sugar, Ground Cinnamon, Star Anise, Apple Juice. Add the **cabbage, apple, sugar** (see ingredients for amount), **cinnamon, star anise** and **apple juice** (see ingredients for amount) to the pan. Stir and bring to the boil, then cover with a lid (or foil). Cook on medium-low heat until the **cabbage** is completely softened, **45 mins**. Stir every now and then to make sure it is not catching.

### 3 FINISH OFF

Remove the lid, increase the heat to medium-high and cook, stirring regularly to evaporate any remaining liquid, until the **cabbage** is glossy, **10-15 mins**. Remove from the heat, season with **salt and pepper** and remove the **star anise** (you'll reheat the cabbage later on!).



## ROAST THE POTATOES

### 1 HEAT THE OIL

**Ingredients:** Vegetable or Sunflower Oil. Once the turkey is out of your oven, increase the temperature to **220°C**. Add a really good glug of **vegetable** or **sunflower oil** to another large baking tray (you can move the turkey to a plate or board, reserve the juices and clean and use your turkey tray if necessary!) - you need to cover the whole bottom of the baking tray in a good layer of **oil**. Pop it onto the top shelf of your oven - you want the oil to get really hot so the potatoes cook better. ★ **TIP:** *If your tray is small, use two trays as you want the potatoes to be in a single even layer to get crispy!*

### 2 ROAST THE POTATOES!

**Ingredients:** Potatoes. Once the baking tray has been in your oven for at least **15 mins**, carefully remove it and gently tip the **potatoes** into it - careful not to burn yourself on any spitting oil! Make sure the **potatoes** are in an even layer (or they won't get crispy). Reduce the oven temperature to **200°C** and roast on the top shelf of your oven until golden and crispy, turning halfway through cooking, **1 hour - 1 hour 15 mins**. Just cook for a few more minutes if they aren't golden in this time.

### 3 WARM THE PIGS AND STUFFING

**Ingredients:** Pig in Blankets, Stuffing Balls. Pop the **pigs in blankets** and **stuffing balls** in the tray with the **potatoes** for the last **10 mins** of cooking time to reheat.



## CARROT AND PARSNIP TIME!

### 1 SEASON THE VEGGIES

**Ingredients:** Carrots, Parsnips, Garlic, Salt, Black Pepper, Olive/Sunflower Oil. Pop the **carrots, parsnips** and **garlic cloves** onto a large baking tray (or two) with a good pinch of **salt** and **pepper** and a generous glug of **olive/sunflower oil**. Toss well to make sure everything is evenly coated. ★ **TIP:** *Spacing the veggies out makes them roast better!*

### 2 ROAST TIME!

Pop the tray on the middle shelf of your oven to roast for **35 mins**, or until starting to brown and turn crispy.

### 3 CHEESE IT UP

**Ingredients:** Polenta, Cheese Topping. After **35 mins**, remove the tray from the oven. Sprinkle over **half** the **polenta and cheese topping**, give everything a toss, then sprinkle over the remainder of the topping. Return to the oven until the **polenta** is crisp, **15-20 mins**.

### 4 TRUFFLE TIME

**Ingredients:** Italian Style Hard Grated Cheese, Truffle Powder, Salt, Pepper. When the **root veggies** are cooked, remove the tray from the oven and sprinkle over the remaining **Italian style hard cheese** and a pinch of **truffle powder**. Season to taste with **salt and pepper** and a touch more **truffle powder** if needed.



## LAST JOB - BRUSSELS SPROUTS!

### 1 ROAST THE SPROUTS

**Ingredients:** Brussel Sprouts, Pancetta Lardons, Salt, Pepper. When the **roots** have been roasting for **25 mins**, pop the **sprouts** in a large baking tray along with the **pancetta lardons**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Toss to coat then spread out and roast on the bottom shelf of your oven until the **sprouts** are just starting to soften, **20 mins**.

### 2 GLAZE TIME

**Ingredients:** Balsamic Vinegar, Honey, Pecans. After 20 mins the tray from the oven and drizzle over **half** the **balsamic vinegar** and **half** the **honey**. Scatter over the **pecans** and toss everything together. Return to the top shelf of your oven for another **5 mins**, until glazed, golden and slightly crispy. (The **roasties** and **roots** should be done by now - if not just move them down to make room for the **sprouts!**)

### 3 FINISH UP

**Ingredients:** Balsamic Vinegar, Honey, Dried Cranberries. When the **sprouts** are cooked, remove the tray from the oven, drizzle with the remaining **balsamic vinegar** and **honey** and scatter over the **dried cranberries**.

# TIME TO EAT

It's coming up to the **feast time** so we hope everyone's hungry!  
The last part is always the busiest - grab a helping hand while you get everything ready for the table!

Make sure you've got a **Chopping Board**, **Large Saucepan**, **Gravy Jug**, **Carving Knife** and any **Serving Dishes** you want to use.



## ASSEMBLE THE FEAST

**1 MOVE YOUR BIRD**  
Carefully transfer the **turkey** to a chopping board if you haven't already (reserving any delicious meaty juices for the gravy if needed!) ready to carve.

**2 NOW FOR THE GRAVY**  
If there is any, the fat on the **gravy** should have all risen to the top and solidified, so carefully scrape it off and discard.

**3 WARM IT UP**  
Pour the **gravy** into a large saucepan and bring to a simmer. Bubble away gently for **3-5 mins**. **★ TIP:** *If you like a thinner gravy stir in a splash of the reserved turkey juices (and a splash of water if you feel it needs it).* Bring to the boil and season to taste. Once piping hot, carefully pour into a gravy jug.

**4 REHEAT THE VEGGIES**  
At the same time, warm your **red cabbage** through until piping hot.

**5 CARVING TIME**  
When you're ready to carve, remove the foil, and make sure you have a sharp knife! This is essential. Remove the legs and wings. You then have two options. You can either (using your sharp knife), cut thin slices directly off the turkey breast or cut the whole breast off the carcass, pop it on a board and thinly slice it. Do whichever you feel comfortable with. **★ TIP:** *Pop a bit of damp kitchen paper or a tea towel under your chopping board (to stop it slipping).*

## PRESENT YOUR FEAST

**1 PRESENT YOUR FEAST!**  
Pop all the different components of your Christmas feast into your best dishes (or just keep them in what they were cooked in if it's easier), 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 the Fresh Farm!*

# A LITTLE SOMETHING

Give your table a festive touch with these place cards. Simply cut along the dotted lines.





**SHARE  
YOUR CHRISTMAS PHOTOS**

with friends and show them just  
how simple Christmas can be  
**#HelloFreshChristmas**

**HelloFresh.co.uk**