

Wiggly Christmas Lunch Shopping List (Prices correct from 5th December 2023) Items sourced from Tesco and Lidl



Shopping list

1x 400g Button Mushrooms -- £1.19	1 x 250g Butter- £1.69
1 x bulb of Garlic- £0.95	6x Eggs- £1.35
1x white onion- £0.12	1 x Golden syrup- £1.19
1 x 14 packet of Streaky Smoked Bacon- £2.29	200g Dark Chocolate- £1.98
1x 300ml Double Cream - £1.05	250g Digestive Biscuits- £0.55
1x Mozzarella- £0.69	1 x175g Dried mixed fruits- £1.25.
1x 500g Turkey Mince - £2.49	1x 175g Glace Cherries- £1.39
2x 12 Pork Sausages- £3.58	1x Mini Marshmallows- £1.10
1 x Sage and Onion Stuffing Mix- £0.49	1x 100g White chocolate
1kg Potatoes- £0.95	Reindeer sprinkles- £2.60 (Optional Cake decoration)
500g Parsnips- £0.60	
500g Carrots-£0.33	
200g-Sprouts- £0.95	
1 x Gravy Granules- £1.15	
1 x Cranberry sauce- £1.49	
1x Puff pastry- £1.19	
1 x Jar of Mince- £1.50	

Total cost- £32.51
£8.12 per person for a family of 4



Garlic Mushroom- Starter



Ingredients

- 1x 400g Button Mushrooms
- 1 x bulb of Garlic
- 1 x 14 packet of Streaky Smoked Bacon
- 1x 300ml Double Cream
- 1x Mozzarella

Method

Finely chop your onion and crush 2-3 cloves of garlic.

Slice up half the packet of smoked bacon- the other half will be used for your pigs in blankets.

If the mushrooms are large cut into half.

Gently fry off the garlic and onions for 2-3 minutes.

Then add your bacon and mushrooms and cook for a further 3-4 minutes.

Once all the vegetables are soft add in your double cream. Simmer and reduce the cream until thickened.

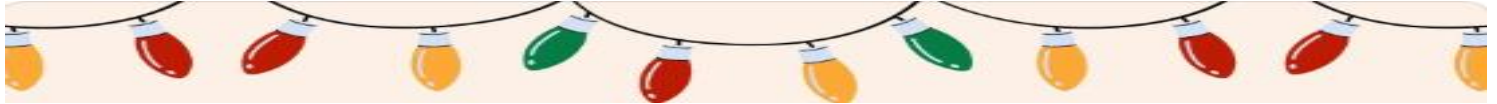
Once thickened add the mushrooms to ramekins and top with a slice of mozzarella cheese.

Place in the oven or under the grill to glaze and melt the cheese.

Serve with toasted bread.



Turkey Loaf - Main



Method

Pre-heat the oven to 160-170c.

Rehydrate the stuffing mix with boiling hot water. Leave to the side to cool.

Take the sausages out of their skins. Remember only use one packet of sausages as the other packet can be used for your pigs in blankets!

Once the skin of the sausage is removed, add the meat to the bowl with your stuffing mix and throw away the skins.

Ingredients

1 x 500g turkey mince

1 x pack 12 pork sausages

1 x sage and onion stuffing mix

Salt and Pepper

Add the turkey mince to the bowl and combine all the ingredients.

Season with salt and pepper and make sure all the ingredients are well combined.

Then place the turkey mix into a well-greased loaf tin. Or shape into a loaf and place onto a tray.

Place into the oven and cook for 30-35 minutes until it has reached 70c and above or is fully cooked in the middle.

Allow to rest slightly before cutting and serving with the other elements of your lunch.





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Nut Roast



Ingredients

1 tbsp of olive oil

15g butter

1 large onion finely chopped.

2 sticks of celery finely chopped.

2 garlic cloves finely chopped.

200g chestnut mushrooms, finely chopped.

1 red pepper finely diced.

1 large carrot finely grated.

1tsp mixed herbs

1 tsp smoked paprika.

100g red lentils.

2tbsp tomato puree

300ml veg stock.

100g fresh breadcrumbs

150g mixed nuts

3; large eggs

100g cheddar, grated.

Handful flat leaf parsley.

Method

Line your tin with baking parchment to stop it from sticking.

Heat your oil and butter in a pan. Cook off the onion, garlic, celery, and mushrooms. - cook for 5-6 minutes in a pan.

Add your chopped pepper and grated carrots and the mixed herbs and paprika and cook for a further 5-6 minutes.

Add your lentils and tomato puree and cook the puree out for 2-3minutes before adding 300ml of vegetable stock. Allow to gently simmer- this will take 20-25 minutes.

Once the lentils are cooked add in the fresh breadcrumbs, mixed nuts, egg, cheese, and parsley. At this point season to taste.

Mix well and then add to your tin.

Cover with foil and cook for 30 minutes.

Once cooked allow to cool slightly before turning out and slicing.

Serve with selection of vegetables.



Pigs in blankets/ Sprouts/ Carrots/Parsnips/Roast Potatoes



Ingredients

- 1 x 12 pork sausages
- 7 rashers of streaky bacon
- Sprouts
- Carrots
- Parsnips
- Potatoes

Method

Pigs in blankets-

On a chopping board using the side of your hand, press firmly into the centre of your sausages to form an indent. Twist the sausage at the fold and then cut the sausage in half.

Part cook the sausages in the oven for 5-6 minutes.

Stretch out the bacon by placing a rasher on a solid work surface and stretch the bacon out using the back of a large knife. This will help stop the bacon from shrinking as much when it starts to cook.

Once the sausages are sealed wrap in the stretched bacon and place back in the oven to cook the bacon and finish off cooking the sausage. To check its fully cooked temperature probe to 70c.

Sprouts

Peel any loose leaves away from the sprouts.

Cut the bottom of the sprout and form a cross on the stalk. This will help evenly cook this part of the sprout.

Bring your water up to the boil in a saucepan and then place your sprouts in to cook. Cook to your liking 3-4 minutes will give you an al dente sprout. So if you like your sprouts cooked a little bit more continue to simmer in the water until they are tender.

Drain off the water and serve.



Pigs in blankets/ Sprouts/ Carrots/Parsnips/Roast Potatoes



Method

Carrots and Parsnips.

Top and tail the parsnips and carrots. Then cut into strips. Place onto a tray, season and drizzle with oil and roast for 20-25 minutes until golden. If you have some honey drizzle some honey on the vegetables to finish.

Potatoes

Peel your potatoes and cut into even size pieces.

Place into cold seasoned water and bring up to the simmer. Allow to simmer for 2-3 minutes. Whilst the potatoes are simmering place your oven tray into the oven with a good drizzle of oil in the tray.

Allow the pan to pre heat for 2-3 minutes.

Take the potatoes off the heat and drain well. Chuff up the sides of the potato by gently tossing in the colander. Place the potatoes into the preheated tray and place in the oven. After 20 minutes turn the potatoes over and cook for a further 20 minutes or until golden and crisp.



Chocolate Christmas Pudding Rocky Road



Ingredients

180g Butter

35g golden syrup

200g dark chocolate

250g digestive biscuit

1.75g dried mixed Christmas fruit

175g Glace Cherries

50g Mini Marshmallows

100g white chocolate

(Optional)

Christmas sprinkles to decorate.

Method

Melt the dark chocolate and golden syrup in a bowl over some boiling water.

In a separate bowl crush your biscuits into small pieces.

Add your fruit and Marshmallows into the biscuit mix.

Melt the butter and pour over the biscuit mix. Give a good stir to make sure the butter has been well absorbed.

Now add the melted dark chocolate and golden syrup to the biscuit mix.

In a pudding basin or a bowl line well with cling film and then place the biscuit mix into the bowl. Press well into the bowl, this will prevent it falling apart when you come to portion.

Place the cake into the fridge to allow the chocolate to harden off. Give it at least 2 hours to fully set.

Once set turn out the cake on a platter or a board.

Melt your white chocolate and spoon the chocolate on the top to make it look like icing on a Christmas pudding. Decorate the top with sprinkles and a few left-over cherries.





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Mince Pie Parcels



Method

Pre-heat the oven 160c-170c

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Roll the pastry out and cut into 4 equal rectangles.

Egg wash the edges of the pastry.

Place a spoonful of the mince into the centre of each rectangle.

Fold over the pastry to form a parcel.

Ingredients

1x Sheet Puff Pastry

1 Egg

1 Jar of Christmas Mince

Crimp the edges using a fork and trim the edges using a knife to seal.

Place on a tray lined with baking parchment- Egg wash the parcels and then place into an oven and bake for 12-15 minutes until golden brown.

