



Merry Christmas!

We hope you are looking forward to your Christmas veg prep. Below we have comprised a 'how to' guide with cooking instructions, please use these as a guide and not set in stone, feel free to adjust to your requirements, all ovens are different. Remove all packaging before any cooking/baking, DO NOT microwave food in the bags.

Please refrigerate ALL food until it is required to be cooked/re heated. This prep is not suitable for home freezing,

BEST BEFORE DATE FOR ALL ITEMS IS 25/12/2020

Roast potatoes

Ingredients: Potatoes, Duck fat, Beef dripping, Vegetable oil. Allergies: N/A

These have already been par boiled for you and have been packed in the duck fat (unless stated) , remove them from the bag (careful theyre fragile)! Put on a pre heated oven tray and season, 180'c for 30-40mins– depending how crispy you like your roasties.

Honey and Rosemary Carrots

Ingredients: Carrots, Butter, Honey, Rosemary, Golden syrup. Allergies: Dairy

Remove contents from bag and put onto roasting tray roast at 180' for 25-30 mins or until soft and golden brown, keep an eye on these as the honey will burn, turn half way through cooking.

Sage and Onion Stuffing

Ingredients: White bread, White onion, Butter, sage, Rapeseed oil. Allergies: Gluten, Dairy

This can be left in the foil cup and baked in the oven until piping hot, if you like your stuffing crispy leave in a little longer. Turn out and serve

Braised red Cabbage

Ingredients: Red Cabbage, Red wine, White wine vinegar, sugar, spices. Allergies: Sulphites

Good to go– this can be reheated in a sauce pan with a little water and a nob of butter or in a microwaveable container again with a splash of water and butter and covered in cling film, heat untill piping hot.



Swede and celeriac mash

Ingredients: Swede, Celeriac, Butter. Allergies: Celery, Dairy

Good to go– pretty much same process as red cabbage, if you are reheating in a pan add a knob of butter, be cautious the mash may start to stick to the saucepan if left unattended.

Brussel Sprouts

Allergies: N/A

These can either be cooked in water until tender or pan fried until crispy and golden.

Turkey Gravy

Ingredients: Turkey, Chicken, Carrot, Onion, Celery, Garlic. Allergies: Celery

Reheat in a saucepan until boiling, if you like your gravy thicker add a little cornflour or bisto, if you like it thinner add a little hot water.

PLEASE MAKE SURE ALL FOOD IS PIPING HOT BEFORE SERVING.

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