



McCARTHY STONE

Life, well lived

OUR TOP 10 CHRISTMAS RECIPES

We've rounded up the best of the best festive recipes from our fantastic on-site catering partners.

A top-down photograph of a rustic wooden bowl filled with a thick, golden-brown porridge. The porridge is topped with several chunks of bright yellow apple. To the right of the bowl, a whole green apple sits on a white surface. In the foreground, a bundle of cinnamon sticks is tied with a piece of twine. The background is a light blue, textured fabric. The overall lighting is soft and natural, creating a warm and inviting atmosphere.

**YOU'LL BE READY FOR
ANYTHING AFTER A
WARMING BOWLFUL OF
THIS DELICIOUS AND
HEALTHY PORRIDGE.**

SERVES: 4

READY IN: 15-20 MINS

SPICED APPLE PORRIDGE

INGREDIENTS

- 125g Bramley apples, peeled, cored and diced
- 50g frozen cranberries
- 0.5 tsp mixed spice
- Sugar to taste
- 50g Porridge oats
- 500 ml whole milk
- 0.5 tsp Vanilla extract

METHOD

1. Place apples in a pan with 25ml water.
2. Cook gently until soft but not completely mushy (be careful, Bramleys break down quite quickly).
3. Turn up the heat a little and add the cranberries, mixed spice and sugar.
4. To make the porridge tip the oats, sugar and the milk into a separate pan
5. Bring to a gentle simmer and cook for 5 mins or so stirring all the time until soft and creamy.
6. Top the porridge with the spiced apple mixture (hot or cold)

PUMPKIN, CHILLI, SPINACH & FETA PARCELS

INGREDIENTS

- 50g butter
- 1 tbsp Olive Oil
- 1 finely sliced red onions
- 2 chopped garlic cloves
- 0.5 red chilli - finely chopped
- 600g pumpkin or butternut squash
- 5 sage leaves
- 250g baby leaf spinach
- 500g puff pastry
- 200g small diced feta cheese
- Juice 1/4 lemon
- Salt and black pepper

METHOD

1. Melt butter and the olive oil and fry the onion.
2. Add the garlic, chilli, pumpkin, sage and a splash of veg stock or water.
3. Cook gently for about 10 minutes until the pumpkin is cooked.
4. Stir through the baby leaf spinach and set aside.
5. Add the feta and the lemon juice. Season to taste.
6. Roll out the puff pastry and cut into squares, about 12cm.
7. Place the filling in the middle and bring the corners to the middle and seal.
8. Brush with egg wash and bake until golden

PERFECT PARTY FOOD!



SERVES: 8

READY IN: 1 HOUR



**GET YOUR SAVOURY
FIX WITH THESE LITTLE
FLAVOUR SENSATIONS!**

SERVES: 20

READY IN: 2 HOURS

CHEDDAR & CRANBERRY SAVOURY SHORTBREAD

INGREDIENTS

- 100g plain flour
- 50g cornflour
- 2g baking powder
- 100g unsalted butter
- 150g grated mature cheddar cheese
- 30g dried cranberries

METHOD

1. Dice the butter into small cubes but keep chilled.
2. Place the plain flour, baking powder and cornflour into a mixer and add the butter and mix until the dough becomes breadcrumb like and starts to clump.
3. Add the finely grated cheddar and mix again for 30 seconds.
4. Finely add the chopped dried cranberries and mix again until fully combined.
5. Wrap in cling film and rest in the fridge for at least an hour.
6. Roll out to and cut into whatever shape you require to approx. 3-5mm about the thickness of a pound coin.
7. Rest again for 20 minutes prior to baking at 160°C for about 12-15 minutes until the edges are just turning golden brown.

HAM HOCK & BARLEY SOUP

INGREDIENTS

- Ham hock (about 1.3kg)
- 2 carrots (small diced)
- 2 celery sticks (small diced)
- 1 large onion (small diced)
- 2 tablespoons of fresh thyme
- 2 bulbs of crushed garlic
- 50g pearl barley
- 1 litre of chicken stock

METHOD

1. Place the ham hock in a large, heavy-based saucepan, cover with cold water, then bring to the boil over a medium heat, skimming off any foam that collects on the surface.
2. Reduce the heat and simmer for 1 hour or until the meat can be pulled easily away from the bone.
3. Remove the pan from the heat and leave the ham to cool in the cooking liquid. Remove the meat from the pan when cool.
4. With a sharp knife, remove the skin from the ham hock. Shred the meat from the bone and reserve. Reserve the liquid the ham was cooked in.
5. In a pan, sweat down the vegetables with the thyme and garlic until coloured and softened, add the pearl barley, chicken stock and 2 ladles of the reserved ham hock liquid.
6. Simmer for 40-45 minutes until tender. Stir through the ham hock meat and serve in big bowls.

THIS HEARTY SOUP IS DELICIOUS, WARMING AND PERFECT ON A COLD WINTERY DAY MOPPED UP WITH SOME BUTTERED BREAD.



SERVES: 6-8

READY IN: 2-3 HOURS



**THIS IS ONE SAVORY,
SWEET AND VERY
SATISFYING DISH FOR
ALL OF THE FAMILY TO
ENJOY.**

SERVES: 16

READY IN: 30-40 MINS

CRANBERRY & SAUSAGE STUFFING WITH BACON

INGREDIENTS

- 455g sausage meat
- Bunch of spring onions, finely chopped
- 75g dried cranberries
- 2 Tbsp. chopped rosemary
- 150g fresh breadcrumbs
- 1 egg beaten
- 16 rashers of streaky bacon

METHOD

1. Preheat the oven To 180.C
2. Put all the ingredients, except the bacon into a large bowl and mix together with plenty of seasoning
3. Form 16 Balls from the mixture. TIP: Use an ice cream scoop to ensure each ball is of the same size
4. Wrap each stuffing ball with a piece of streaky bacon
5. Bake in the oven for 30 minutes.

CHOCOLATE & PANETTONE BREAD PUDDING

INGREDIENTS

- Butter for greasing
- 900g fruit panettone
- 5-6 tbsp Amaretto liqueur
- 100g dark chocolate, roughly chopped
- 4 large free-range eggs
- 30g caster sugar
- 800ml double cream, plus extra to serve

METHOD

1. Preheat the oven to 180°C/fan160°C/gas 4. Grease a large ovenproof dish.
2. Slice the panettone into thin wedges and arrange half in the dish, overlapping each piece.
3. Drizzle with half the amaretto, then scatter over half the chopped chocolate.
4. Repeat with the remaining panettone, amaretto and chocolate.
5. In a large bowl, mix the eggs and sugar, then whisk in the cream. Pour evenly over the top of the panettone, then let stand for at least 30 minutes.
6. Bake for 25 minutes until puffed up and golden.
7. Remove from the oven and allow to rest for 10 minutes before serving with more double cream.

**THIS IS A GREAT RECIPE FOR
LEFTOVER PANETTONE.**



SERVES: 10

READY IN: 1-2 HOURS



THESE LIGHTLY SPICED BISCUITS MAKE FOR A LOVELY WINTERY TREAT, ARE FUN TO MAKE WITH KIDS AND ALSO MAKE GREAT GIFTS FOR VEGAN, AND NON-VEGAN FRIENDS AND FAMILY.

SERVES: 12

READY IN: 30-45 MINS

VEGAN GINGERBREAD

INGREDIENTS

- 90g plain flour
- 45g soft brown sugar
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 0.5 tsp baking powder
- 30g dairy free baking butter
- 2 tsp vegetable oil
- 1 tbsp golden syrup
- Icing and decorations

METHOD

1. Preheat the oven to 170 C
2. Sieve the dry ingredients into a large mixing bowl.
3. Slowly add the vegan butter and use hands to make a breadcrumb consistency
4. In a separate bowl whisk the oil and golden syrup together
5. Mix the syrup into the flour mix and form a dough. Knead until soft.
6. Wrap in clingfilm and refrigerate for 15 mins
7. Roll out dough to 5 mm thickness and cut into any shapes you fancy
8. Place on a lined baking tray and bake for 10-12 minutes until golden brown
9. Once cool, decorate

GINGERBREAD CUPCAKES WITH TOFFEE FROSTING

INGREDIENTS

FOR THE CAKES

- 150g butter
- 150g soft brown sugar
- 3 eggs
- 125g self-raising flour
- 5g ground cinnamon
- 10g ginger
- 3g nutmeg
- 10 ml milk

FOR THE TOPPINGS

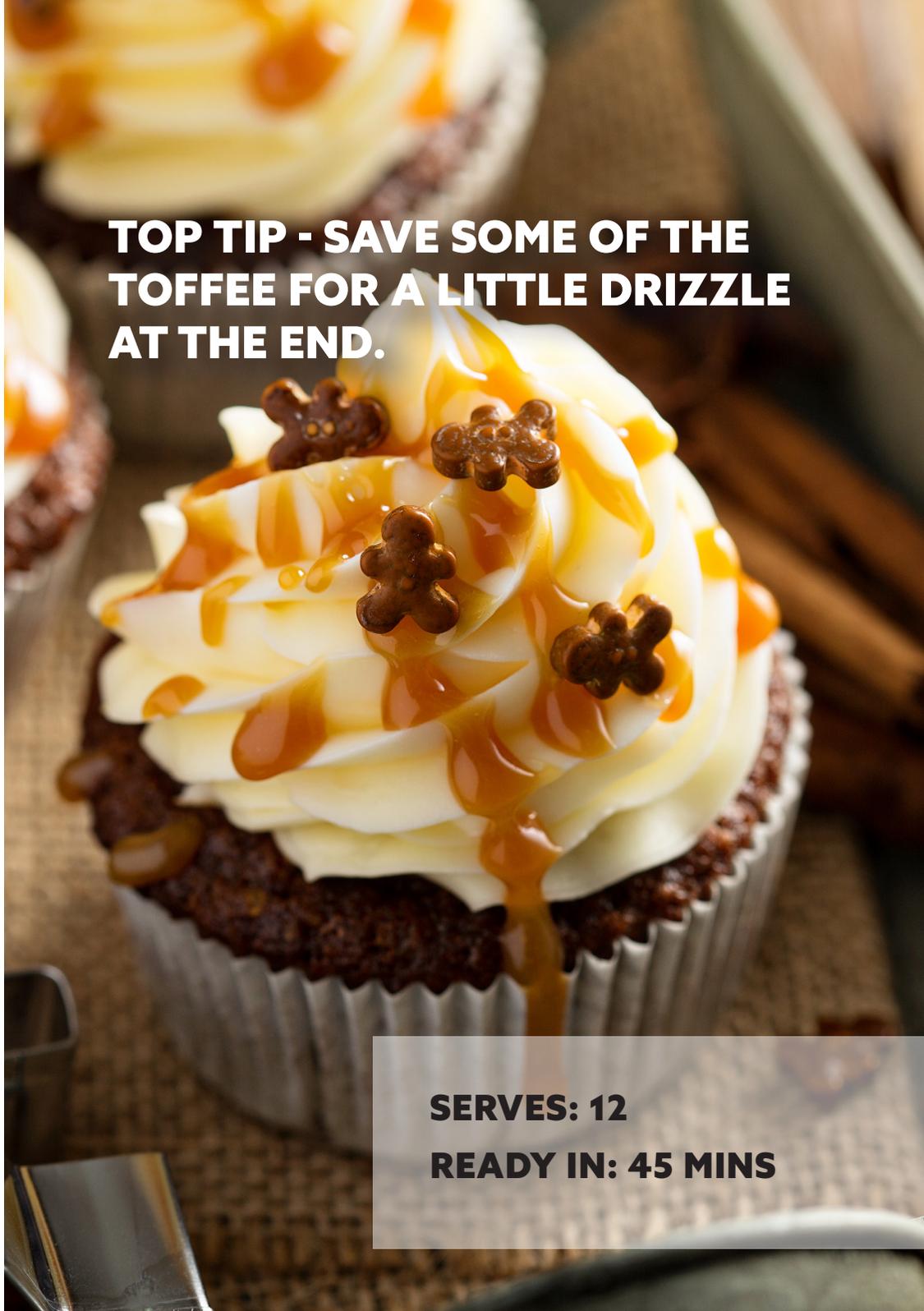
- 200g butter
- 50g soft brown
- 30ml milk
- 200g icing sugar
- 5g ground cinnamon

METHOD

1. Preheat the oven to 180 C
2. Cream the butter and sugar until light and fluffy and the sugar
3. Sift flour and cinnamon into the mixture fold in gently. Beat eggs with a fork. Gradually add the flour mix and the eggs to the butter and sugar mixture
4. Add to the 12 cup cake papers evenly. Cook for 10 - 15 mins until gold and springy.
5. Allow to cool on a wire rack.

FOR THE TOFFEE ICING TOPPING

6. Place 50g of butter in a pan with the brown sugar and melt on a low heat.
7. Add 20ml milk and stir until it makes a thick glossy sauce. Put to one side and allow to cool.
8. Beat butter until soft the add in the sifted icing sugar. Once mixed add in the toffee sauce and combine.
9. Add more milk if too thick.
10. Use a piping bag to pipe the frosting onto each cake and sprinkle with cinnamon and any other festive decorations.



TOP TIP - SAVE SOME OF THE TOFFEE FOR A LITTLE DRIZZLE AT THE END.

SERVES: 12

READY IN: 45 MINS

LEMON & THYME PEAR TART WITH APRICOT GLAZE

**DELICATE, FRAGRANT,
FLAVOURFUL AND VERY
PRETTY TO LOOK AT**

SERVES: 12

READY IN: 2 HOURS

INGREDIENTS

- 1 lemon
- 1 cup plain flour
- 1/4 tsp. baking powder
- 1/2 cup unsalted butter, at room temp
- 1/4 tsp. salt
- 1/2 cup plus 1 tablespoon sugar
- 1 large egg
- 3 small Williams pears, peeled, halved and cored
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground ginger
- 2 tbsp. apricot jam
- 4 fresh thyme sprigs, torn into small pieces

METHOD

1. Heat oven to 180 C and lightly coat 14" by 4" tart tray with butter.
2. Grate 1/2 teaspoon of zest from the lemon and squeeze one tablespoon juice. Set the juice aside.
3. In a medium bowl, whisk together the flour, lemon zest, baking powder and salt.
4. In a large bowl, use an electric mixer on a medium speed to beat the butter and 1/2 cup sugar until light and fluffy. Reduce speed and beat in the egg.
5. Gradually add the flour mixture, transfer dough to prepared tart tray. With floured fingers, push dough evenly into bottom and up the sides of pan.
6. Arrange pear halves, cut sides down, alternating top-to-bottom. Sprinkle with cinnamon, ginger and the remaining one tablespoon sugar.
7. Bake 55 to 65 minutes until the crust is golden brown. Let it cool on the wire rack.
8. In a small microwave-safe bowl, combine the apricot jam and lemon juice. Microwave for 30 seconds or until bubbling. (You can also do this in a saucepan on the hob). Mix to combine. Brush gently over entire tart. Sprinkle with thyme to serve.

APPLE & MINCE PIE ROSES

INGREDIENTS

- 2 eating apples
- ½ lemon
- 30g butter
- 30g soft brown sugar
- 5g ground cinnamon
- 3g nutmeg
- 50g mincemeat
- 1 sheet of puff pastry
- Icing sugar

METHOD

1. Preheat the oven to 190 C and grease a muffin tin
2. Core the apples, cut in half and slice into paper thin slices with a sharp knife or mandolin and sprinkle with lemon juice to stop browning.
3. Melt the butter, sugar, cinnamon and nutmeg together. Toss the apples in the mixture.
4. Microwave the apples for 45 seconds until soft enough to mold into shape.
5. On a lightly floured table, roll the puff pastry into a 9 x 12-inch rectangle. Cut into six 2-inch strips of pastry.
6. Add two tablespoons of water to the mincemeat and then spread the mixture on the pastry strip. Arrange about 10 apple slices in overlapping rows onto each pastry strip.
7. Roll each strip from the bottom to form a rose shape. Seal the bottom and place in the muffin tin.
8. Bake for 40 minutes until golden and decorate with a sprinkling of icing sugar.



**AN ATTRACTIVE AND UNUSUAL
TWIST ON A TRADITIONAL
MINCE PIE – AND THEY TASTE
AMAZING TOO.**

SERVES: 6

READY IN: 1 HOUR