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Kuhl Kooking Christmas Favourites

Andrew Kuhl
Kuhl Kooking

CRANBERRY SAUCE

Ingredients

100g dried cranberries

200g frozen cranberries

100g sugar

½ cup orange juice or water

Squeeze of lemon juice

Method

Place all ingredients in a microwave bowl, except for the lemon juice. Cover with a piece of grease-proof paper and microwave on high for 8 – 10 minutes (make sure skins have popped on the frozen berries). Remove and stir in lemon juice to taste.

Allow to cool and sauce will thicken on standing. For a smooth sauce, use a bamix or blender to process.



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APPLE SAUCE

Ingredients

4 granny smith apples, chopped
120g sugar
1 cinnamon stick
3–5 whole cloves
1 cup of water

Method

Place all the ingredients in a saucepan and bring to the boil. Simmer till apples are tender and starting to break down. If too thick, add some more water. With a spoon, stir to mash up some of the apples. For a smoother sauce, use a blender.



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BRANDY CUSTARD

Ingredients

250ml full cream milk

250ml cream

Vanilla essence

50g sugar

6 egg yolks

4 tsp corn flour

Method

In a saucepan, bring milk and cream to boil. In a separate bowl, mix sugar, egg yolks, vanilla and cornflour. Pour over milk and cream and whisk to combine.

Return mixture to saucepan and over low heat stir with wooden spoon till mixture thickens.

Remove from heat and put it in a bowl, covered with plastic wrap. Push down so that it meets with the custard to stop a skin from forming.

Add brandy to custard just before serving.

(Re-heating tip: re-heat in a microwave on medium and add a small amount of milk to thin if necessary)

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DRIED FIG, PISTACHIO AND THYME STUFFING

Ingredients

¾ loaf of day-old bread (approx. 4 cups)

200g dried figs (soaked for about 20 minutes in enough boiling water to just cover)

100g unsalted pistachio nuts

1 large onion, finely chopped

1 tsp chopped garlic

½ bunch parsley chopped

2–3 tbsp chopped fresh thyme

2 eggs

Salt and pepper

Method

In a saucepan, sauté the onion and garlic in olive oil. Place to the side and allow to cool. Drain figs from the water and roughly chop.

In a food processor add bread and parsley and process to coarse crumbs. Place into a large bowl. Mix in cooled onion/garlic mix, figs, pistachios, salt and pepper, fresh thyme and one egg. If more moisture is needed add the other egg. The mixture should not be too wet, just enough to stay together when squeezed.

On a bench, place a piece of alfoil (approx. 40cm long). On top of this place a piece of baking paper (approx. 30cm long) and lightly grease it with olive oil. Place stuffing down on the edge closest to you then carefully roll to make a sausage shape. Twist each end to seal and to firm up the mixture.

Bake in 180 degree oven for about 20 – 30 minutes. Remove from foil and allow to rest for about 10 minutes then slice into 2cm rounds. If made the day before, re-heat by placing on a baking tray, and place in the oven for about 5 minutes until heated through.