

Cook with Stanley!

The gentle heat that radiates from your Stanley creates a wonderfully warm and welcoming environment in your kitchen, and, as you begin your preparations for Christmas, the aromas of your festive baking along with this warmth

could mean you often end up with more guests at your table than you bargained for! Avoid the extra stress and enjoy the unexpected company with this week's easy to prepare recipes.



Spanish Omelette

A quick and tasty solution for using up leftover potatoes - the peppers can be substituted with ham or bacon pieces. Don't be afraid to experiment with any other leftovers in your kitchen.

Ingredients

- 12oz/300g cooked potatoes cut into 5mm slices
- 2 tablespoons olive oil
- 1 medium red onion, finely sliced
- 6 medium free range eggs
- 1 roast red and 1 roast yellow pepper deseeded and cut into strips
- Pinch of saffron, steeped in 1 tablespoon freshly boiled water
- Salt
- Black pepper

Heat 1 tablespoon of the oil in a frying pan over a medium heat. Add the potato slices and cook until golden. Remove from the pan, add the remaining oil and reduce the heat slightly. Add the onion and cook until soft but not coloured. Lightly beat the eggs, add the saffron strands along with the steeping liquid and season. Return the potato slices to the pan with the onions and peppers and stir to mix. Pour in the beaten eggs and cook over a low heat until set and golden on the base. Once set, loosen the tortilla around the edges with a spatula. Put a large plate over the pan and tip upside down so the omelette falls onto the plate, then slide the omelette back into the pan, uncooked side down and cook for a further few minutes. Transfer to a plate and cut into wedges. Serve warm with a salad.

One pot chicken casserole

Our one pot casserole is very easy to prepare and can be left to cook slowly while you get on with other things in your kitchen - it can be made the day before and reheated when needed or also freezes beautifully.

Ingredients

- 3 tablespoons olive oil
- 8 chicken pieces (a mixture of thighs and drumsticks)
- 3oz/90g streaky bacon, diced
- 1 large onion, finely chopped
- 2 sticks celery, finely chopped
- 2 garlic cloves, finely chopped
- 3 tablespoons plain flour
- 8 fl oz/250ml chicken stock
- 1 tin chopped tomatoes
- ½ teaspoon chilli powder
- 2 teaspoons chopped fresh rosemary
- Salt
- Black pepper

Put one tablespoon of the oil in a large, shallow, heavy bottomed pan and put on a high heat. When the oil is hot, brown the chicken well on all sides. You will need to do this in batches because if the pan is too full, the chicken will steam rather than fry. When all the chicken pieces are nicely golden brown, set aside. Discard the fat from the pan. Add the remaining oil to the pan over medium heat and, when it is hot, add the bacon, onion, celery, chilli powder and garlic. Cook, stirring occasionally until the onion is soft (about 10 minutes). Stir in the flour and cook for one minute. Return the chicken to the pan and pour in the wine, stock, tomatoes and rosemary. Bring to simmering point and put on the lid, move the pan to a low heat and leave to simmer for 30 minutes. Take off the lid, turn the chicken pieces and leave to simmer gently, uncovered for another half an hour - the sauce will thicken slightly. Season to taste with salt and pepper and serve with rice or mashed potato.



Frangipane mince pies

These freeze well so can be made well in advance of Christmas.

Ingredients

For the pastry

- 8oz/200g plain flour
- 4oz/100g butter chilled and cubed
- 1oz/25g icing sugar
- 1 egg, beaten

For the Frangipane

- 4oz/100g butter at room temperature
- 4oz/100g caster sugar
- 2 eggs
- 4oz/100g ground almonds
- ½ oz/15g plain flour
- ½ teaspoon almond extract
- 400g mincemeat - 1 jar
- A few flaked almonds
- Whipped cream to serve

To make the pastry place the butter, flour and icing sugar into a food processor and blend until the mixture resembles breadcrumbs. Add the beaten egg and pulse until the dough starts to form a ball. Knead lightly, wrap in cling film and chill for 1 hour.

To make the frangipane, cream the butter and caster sugar using an electric beater. Fold in the flour and ground almonds and then gradually beat in the eggs & almond extract. Beat until light and fluffy.

Roll out the pastry thinly and line 2 x 12 mince pie tins. Fill each tartlet with 1 teaspoon of mince meat and top with the frangipane mixture. Sprinkle a few flaked almonds on top. Bake at 200°C for 15 minutes until lightly golden. Leave to cool in the tins for 5 minutes before transferring to a wire rack.

Serve warm with a dollop of cream.



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