

Cook with Stanley!

Festive Greetings

It's the highlight of Christmas day - a succulent roast turkey with all the trimmings, however for many cooking this time of year can be a stressful event. The key to Christmas is attempting to be organized! If you have all your prep work done in advance, you will be free to enjoy Christmas with the rest of your family.

For Stanley owners, this is the time of year when their Stanley cooker comes into its own. With double ovens and hotplates that offer a range of cooking temperatures from rapid boiling to a gentle simmer, the Stanley will perform every function you need to indulge your passion for good food over the holidays.

Wishing you and your family a very Happy Christmas and peaceful New Year from all at Waterford Stanley!



Talking turkey

The best way of cooking your turkey is to have 2 large pieces of tin foil - one going north to south and - one going east to west in a large roasting tin. Place 2 carrots cut down the centre and 2 sticks of celery on top of the tin foil. Lay your turkey on top of the vegetables. Get 150g butter and paint all over stuffed turkey. Pour over a glass of white wine. Add some salt and pepper to season. Take north to south piece of foil and fold it. Take east to west piece of foil and fold it.

Halfway through the cooking time, take out the turkey and turn it (for cast iron cookers only!). Half an hour before recommended cooking time, fold back tin foil in order for turkey to brown a little more. Always have turkey cooked 30 minutes to 1 hour before serving. Ensure to keep it warm.

When cooking your Turkey, allow 20 minutes per lb and 20 minutes over. We recommend that you buy yourself a probe to ensure your turkey is cooked through.

Stuffing for turkey

Sweat the onions gently in the butter until soft. Transfer to a large bowl and stir in the rest of the ingredients. Season well. Allow to cool. Dry the cavity of the bird with some kitchen paper.

We recommend that you stuff your turkey the night before! Put grease proof paper in to cavity of the turkey. Add the stuffing to the paper in the breast. Follow on with the tinfoil as outlined above. If you are stuck for space in your fridge, we recommend using the boot of your car as it will be just as cold. Just don't forget where you put or lose your car keys!"

Ingredients

12oz/350g onions finely chopped
6oz/175g butter
1lb/450g soft white breadcrumbs
2oz/50g freshly chopped herbs such as thyme, parsley,

marjoram and sage
3oz/75g crispy bacon
Grated rind of one orange
Salt and freshly milled pepper

Serves 12

Frangipane mince pies

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

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.

Ingredients Pastry

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

Ingredients 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
A few flaked almonds
Whipped cream to serve



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