

NEW LOOK

SPECIAL CHRISTMAS ISSUE

NEW IDEAS FOR LEFTOVERS \* TESTED SMOKED SALMON & ROASTING KIT

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EXCLUSIVE

## Rick Stein's Christmas

His genius, your cooking... Yum!

### LET'S PARTY

- Bring & share New Year – less work, more fun
- Easy canapés and cocktails
- Christmas Eve Scandi-style

### FESTIVE PLAN B

Big-day roasts with a difference

### How to be a better cook

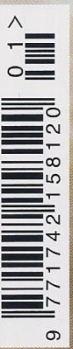
- Step-by-step cake icing
- Cheeseboard etiquette
- Beetroot-cured gravadlax
- Foolproof ham hock terrine



## Cake heaven

LAST-MINUTE FESTIVE BAKING

Red velvet chocolate layer cake... Stunning and simple!



SMART VEGGIE MAINS \* 10 BEST PLACES FOR CHRISTMAS LUNCH \* 20-MINUTE SUPPERS

# LOOSE ENDS

Don't let this month's special ingredients linger in your kitchen – make the most of them with these smart and speedy ideas

## Molasses sugar

### ● BOSTON-STYLE BAKED BEANS

The slightly bitter flavour of this sugar works brilliantly in savoury as well as sweet recipes. Stir a good spoonful into your baked beans to deepen the flavours in the sauce.

### ● DUCK MARINADE

Mix 2 tbsp molasses sugar, 1 tsp ground ginger and 2 tbsp sherry vinegar in a small bowl. Whisk in 6 tbsp olive oil and some seasoning. Pour over 4 duck breasts, skin slashed, and set aside to marinate for 1-2 hours before cooking.

From steamed rice cakes p48

2 minutes. Stir in a glass of dry white wine and turn up the heat. Add 1.5 litres vegetable stock and simmer until the rice is almost tender. Add 100g frozen peas, season, bring back to a simmer, then stir in 50g grated parmesan and serve.

### ● NO-FUSS SUSHI

Put 200g pudding rice in a pan with 450ml water. Bring it to the boil, then simmer until almost all the water has been absorbed. Take off the heat, cover with a lid, then leave to stand for 10 minutes. Put the rice in a bowl, then fold in 30ml mirin rice wine, 30ml rice wine vinegar and a generous pinch of sugar and salt. Leave to cool, then shape, roll tightly in nori sheets or top with fresh sashimi.

## Puff pastry

### ● SPEEDY CHEESE STRAWS

Preheat the oven to 200°C/fan180°C/gas 6. Roll out the puff pastry, spread thinly with sun-dried tomato pesto, scatter with parmesan, then slice into long strips and twist. Place on a lined baking tray and pop into the oven for 15 minutes. Serve with drinks before dinner.

### ● PEAR PUDDING

Cut leftover puff pastry into 12cm squares and top with half a cored pear, flesh-side down. Brush the pastry with beaten egg, then bake for 15 minutes in a hot oven. Dust with icing sugar and serve with a glug of cream.

From ham and spinach pie p116

## Soft goat's cheese

### ● WINTRY SIDE

Crumble soft goat's cheese over red wine-braised radicchio, then sprinkle with fresh parsley.

### ● ROASTED PEPPER DIP

Whizz soft goat's cheese with the contents of a jar of roasted red peppers. Season and drizzle with olive oil for the perfect dip.

From pearl barley and squash p53

## Umami paste

### ● GRAVY GLORY

Deglaze your roasting tin or frying pan by adding a good splash of red wine, 200ml boiling water and 1-2 tbsp umami paste. Season, then reduce, stirring, for a rich, flavoursome gravy.

### ● WELSH RAREBIT

In a pan, mix 2 tsp umami paste with 2 tbsp stout or other

From meatballs and tagliatelle p125



dark ale and 25g melted butter. Put over a medium heat and add 200g grated cheddar. Stir until melted and mixed, then pour onto slices of toast on a baking tray. Bake at 180°C/fan160°C/gas 4 for 10 minutes until golden. A great pick-me-up snack for New Year's Day.

## Fresh tarragon

### ● BEARNAISE SAUCE

Bring 50ml white wine vinegar, 50ml white wine and 1 finely chopped shallot to the boil, then reduce by two thirds. Cool, then pour into a heatproof bowl. Put over a pan of simmering water (don't let the bowl touch the water) and whisk in 2 free-range egg

From pearl barley and squash p53

yolks until pale. Take off the heat and slowly trickle in 100g melted butter, whisking vigorously until thick and combined. Stir through finely chopped tarragon leaves, then serve with steak and chips.

### ● FISH PIE WITH A DIFFERENCE

Add some finely chopped tarragon to your fish pie sauce for a touch of sweet aniseed – it's a great herb with seafood.

## Ground mixed spice

### ● FESTIVE BREAKFAST

Start the day by stirring ½ tsp mixed spice into hot porridge. Enjoy with a drizzle of golden syrup. It's how Santa keeps warm. **A**

From mince pies p79

## Pudding rice

### ● EASY RISI E BISI

Fry 5 chopped shallots in butter until soft, add 200g pudding rice and stir for

From rice pudding p28