

HARRIS
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Christmas Cooked Books



Welcome to Harris Lipman's Cooked Books!

As the festive season of comfort and joy approaches, we are pleased to be sending you this short cook book as a token of our thanks and goodwill.

While we can't claim to be Delia or Jamie, or even one of the Hairy Bikers, this is a collection of our favourite recipes that we hope you will enjoy trying out this Christmas.

You'll find everything you need in here – from stuffing to garnish your turkey, through traditional mince pies and fruitcake, to stocking fillers for the kids (and grown ups!).

Wishing you a joyful Christmas and a happy and prosperous New Year,

The partners and team at Harris Lipman LLP





Reindeer Stew

800g / 28¼oz sliced reindeer
2 small onions
50g / 1¾oz butter
1½ tsp salt
½ tsp ground black or white pepper
3 tbs flour
300ml / 10½ fl oz beer, cream or water

Brown the sliced reindeer meat with the chopped onions in butter, preferably in a cast iron casserole pot. Season with salt and pepper and add the flour, then stir. Add the liquid and stir again.

Place the lid on top of the pot and allow to simmer over a low heat for approximately one hour.

Serve with mashed potatoes, cranberry sauce, pickled beetroots and pickled cucumbers.



Fiddle (Figgy) Pudding



175g / 6oz dried figs
100ml / 3½ fl oz brandy
50g / 2oz self-raising flour
1 tsp freshly grated nutmeg
175g / 6oz breadcrumbs
100g / 3½oz shredded vegetarian suet
225g / 8oz chopped dates
90g / 3¼oz golden raisins
1 orange, zest and juice only
5cm / 2in piece fresh root ginger, grated or juiced to retain only the juice
2 free-range eggs
butter, for greasing
custard, to serve

Place the figs into a bowl and pour over the brandy. Leave to soak overnight, then drain (reserving the brandy) and roughly chop the figs.

In a bowl, mix together the flour, nutmeg, breadcrumbs, suet, dates and raisins.

In a separate bowl, whisk together the reserved brandy, orange zest and juice, ginger juice and eggs until well combined.

Add the brandy mixture into the flour mixture and mix well to combine, until smooth and free of lumps. Spoon the mixture into a 1 litre/2 pint pudding dish, then cover with buttered greaseproof paper followed by cloth or kitchen foil. Secure well with kitchen string.

Steam in a large pan of water for four hours, topping up the water as necessary throughout, or until the pudding is cooked through and springy to the touch.

Unwrap the pudding basin and serve the pudding in slices with custard.





Currant Liability Fruitcake

Cake

200ml / 7 fl oz hot, strong black tea (use any type)

3 tbsp whisky

3 tbsp good-quality orange marmalade, thin/medium shred

700g / 24³/₄oz mixed dried fruits

100g / 3¹/₂oz mixed peel

100g / 3¹/₂oz glacé cherries (natural colour)

225g / 8oz butter

225g / 8oz golden caster sugar

4 eggs beaten

225g / 8oz plain flour

1 tsp ground mixed spice

1 tsp ground cinnamon

Finely grated zest 1 lemon

To feed the cake

2 tsp caster sugar

50ml / 2 fl oz hot black tea

1 tbsp whisky (or use orange juice if you prefer)



Mix the hot tea, whisky and marmalade in a large bowl until the marmalade melts. Stir in all of the dried fruit, peel and cherries, then cover and leave to soak overnight.

Next day, heat oven to 160C (fan), 140C, gas mark 3, and grease and double-line a 20cm round, deep cake tin with non-stick baking paper. Using an electric whisk, cream the butter and sugar together until fluffy. Add the eggs a little at a time, beating well after each addition, then fold in the flour and spices, followed by the lemon zest and soaked fruit. Add any liquid that hasn't been absorbed by the fruit, too. Spoon into the prepared tin, level the top, then bake for 1¹/₂ hrs. Turn the oven down to 140C (fan), 120C, gas mark 1 and bake for another 1¹/₂ hrs or until a skewer inserted into the centre of the cake comes out clean. Cool on a wire rack in the tin.

While the cake is still warm, use the skewer to pepper the cake with holes, poking it all the way down. Dissolve the sugar in the tea, add the whisky or orange juice, then spoon over the surface. If you're making the cake ahead of time, feed it with a fresh swig of hot toddy every week, but take care not to make the cake soggy. Can be kept for a month if well-wrapped in an airtight container in a cool, dry place. If short on time, the cake can be made the same day that you decorate it.

Goodwill to All Almond, Roast Garlic and Coriander Stuffing

1 medium egg, beaten
salt and freshly ground black pepper
1 pack fresh coriander, roughly chopped
115g / 4 oz stale bread made into very coarse crumbs
115g / 4 oz toasted blanched almonds, chopped
1 medium onion, finely chopped
1 tbsp olive oil
6 fat cloves of garlic, left whole with skins on



Preheat the oven to 200C, gas mark 6. Place the unpeeled garlic in a small roasting tin or ovenproof dish and roast for 20 minutes, until very soft. Remove from oven and leave to cool.

Meanwhile, heat the oil in a frying pan and fry the onion for 2-3 minutes until soft.

Add the almonds, breadcrumbs and coriander and mix well. Season. Squeeze the garlic purée out of their skins and mash with the back of a spoon. Add to the stuffing with the egg and mix well to bind.





High-yield Chilli Jam

150g / 5¼oz long fresh red chillies, each deseeded and cut into about 4 pieces.

150g / 5¼ oz red peppers, cored, deseeded and cut into rough chunks

1kg / 35¼ oz jam sugar

600ml / 21¼ fl oz cider vinegar

6 x 250ml / 8¾ fl oz sealable jars, with vinegar-proof lid

Makes approx. 1.5. Litres

Sterilize the jars and leave them to cool. Put the chilli pieces into a food processor and pulse until they are finely chopped. Add the red pepper and pulse again.

Dissolve the sugar in the vinegar in a wide, medium-sized pan over a low heat without stirring. Add the chilli-pepper mixture to the pan, and bring to the boil, then leave it to boil furiously for 10 minutes.

Take the pan off the heat and allow it cool. The liquid will become more syrupy, then from syrup to viscous and from viscous to jelly-like as it cools.

After about 40 minutes, or once the red flecks are more or less evenly dispersed in the jam, ladle into your jars. If you want to stir gently at this stage, it will do no harm. Then seal tightly.

merry
christmas

Mince (Finger in too many) Pies



1 quantity puff pastry
450g / 1 lb mincemeat
1 egg, beaten with a pinch of salt
55g / 2 oz caster sugar
60ml / 2 fl oz milk

Heat the oven to 200C, 400F, Gas mark 6.

Roll out the pastry until it is 2mm thick. Stamp out 24 7½cm / 3inch rounds with a pastry cutter and put in the base of 2 patty trays.

Fill each case with 2 tsp mincemeat and brush the edges with a little milk.

Stamp out 24 6cm / 2½ in rounds for the lids and put on top of the mincemeat, sealing to the edges of the bases. Brush the egg wash over the pies and sprinkle with the caster sugar.

Bake in the oven for 20 minutes until golden brown and cool or serve warm.

If you make them in advance, store in an air-tight tin and re-heat when needed.





Christmas Bread (and butter)

500g / 17½ oz strong bread flour, plus extra for dusting

100g / 3½ oz mincemeat

Grated zest and juice of 2 oranges

Grated zest and juice of 1 lemons

40g / 1½ oz Butter

12g / ½ oz Salt

25g / ¾ oz fresh Yeast

280 ml / 10 fl oz water



Place the flour, mincemeat, orange zest and juice, lemon zest and juice, butter, salt and yeast in a large bowl and mix together. Gradually add in the water, mixing to form a dough.

Place the dough on a lightly floured work surface and knead for 4 minutes, then shape into a rough sausage shape, around 15cm across. Place on a baking sheet lined with baking parchment and set aside to rise for 1 hour.

Preheat the oven to 220C, gas mark 7. Slash the top of the loaf with a knife and dust with flour. Bake for 25 minutes until risen, then cool on a wire rack.

Tax-free Gingerbread Employees/Men

200ml / 7 fl oz molasses
200g / 7 oz sugar
200g / 7 oz butter
2 tsp ground cinnamon
2 tsp ground ginger
2 tsp ground clove
1 tbs dried ground orange peel
2 eggs
3 tsp baking soda
approx. 500g / 17½ oz flour



Place the molasses, sugar, butter and spices in a saucepan and bring to boil. Set aside to cool. Add the eggs, one at a time. Mix the baking soda with flour and add to the mixture. Wrap the dough in a plastic wrap and store in the refrigerator overnight.

Roll out the dough, on a well-floured surface, into as thin a sheet as possible (approximately 3mm thick). Cut the dough into people shapes using special gingerbread biscuit cutters. Remove excess dough and roll it out again for the next batch of biscuits.

Bake at 200C for 5 – 8 minutes, until the biscuits begin to brown slightly around the edges. (Leave small spaces between the biscuits, as the dough will spread a bit in the oven).

Note: Watch the biscuits while baking, as they burn very quickly!





Chocolate marzipan coins

500g / 17½ oz whole blanched almonds

85g-95g / 3 oz - 3½ oz icing sugar

Small pinch salt

150g / 5¼ oz good-quality 70 percent chocolate



Put the almonds, icing sugar and a small pinch of salt in a food processor and blitz until as fine as possible. The almonds will stick to the side of the machine. Turn off and loosen the nuts. Continue the process several times until the almonds have formed a smooth paste.

The almonds should be fairly warm by now and will have released some of their oil, giving them a distinct marzipan aroma. Transfer to a bowl and leave in the fridge for an hour or two to cool and harden slightly.

Roll the paste into marble size balls, then flatten them slightly to make a coin shape and put on a tray lined with parchment paper. Melt the chocolate over a bain-marie and dip half the marzipan into the melted chocolate. Return to the tray and fridge to set the chocolate.

Inflation-linked Christmas muffins

200g / 7 oz self-raising flour, sifted
100g / 3½ oz golden caster sugar
100ml / 3½ fl oz sunflower oil
75ml / 2½ fl oz milk
1 large free-range egg
50g / 1¾ oz good quality dark chocolate, chopped
1 heaped tbsp high quality mincemeat
50g / 1¾ oz good quality white chocolate, chopped
50g / 1 ¾ oz dried (or fresh) cranberries

Preheat the oven to 190C, 375F, Gas mark 5 and put 24 mini-muffin cases inside a mini-muffin tin.

Mix the flour and sugar in a bowl, then make a well in the centre. Whisk together the oil, milk and egg and slowly pour into the bowl, stirring gently. Divide this mixture between two bowls. In one bowl add the dark chocolate and mincemeat. Add the white chocolate and cranberries to the other bowl. Stir very gently.

Divide the two mixtures among the 24 muffin cases and bake for 20 minutes or until golden brown and risen.

Remove the muffins to a wire rack and eat warm.



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- Implementation of accountancy software

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