

# Let's Cook TOGETHER

Christmas Edition

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# Christmas Cooking

Dear Parent/Guardian,

We are delighted to bring you the second edition of 'Let's Cook Together', our recipe booklet for families, which we hope will help encourage a passion for food and cooking in our children.

Thank you for all your feedback on our first edition, which featured some spooky Halloween recipes.

Now, we turn our attention to Christmas and there really is no better time to get everyone in the kitchen than the festive season.

We have included three quick and easy recipe ideas here and we would love to see some of your culinary creations. You can use the hashtag #eacatering and share your pictures on social media.

Kind regards and happy cooking,

The EA Catering Team

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# Ham & Cheese Pinwheels

## Ingredients - Serves 12

- 350g (approx.) Pre- Rolled Puff Pastry Sheet - thawed
- 100g Sliced Ham
- 100g Cheddar Cheese grated
- 1tsp Dried Oregano
- Salt & Pepper to taste
- 1 Egg - beaten



## Method

This simple and easy starter for kids to make only has a few ingredients and is perfect for little hands. You can also change the filling to Sun-Dried Tomato & Basil Pesto so make sure you have fun with your own ideas too.

Pre-heat the oven to 180°C. Place parchment paper onto an oven proof tray.

Place the puff pastry sheet on a chopping board then layer on the ham and grated cheese. Season with oregano, salt and pepper.

Roll into a tight roll and slice into 12 even pieces. Pop in the freezer for 15mins to firm up. Place the pinwheels into a prepared oven tray, brush lightly with beaten egg and place into the oven.

Allow to bake for 15-20 minutes or until golden brown and cooked through.

Remove from the oven, gently lift from the oven tray and serve.

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# Turkey Curry

- 1 tablespoon Olive Oil
- 1 Medium Onion (sliced)
- 1 Red Pepper (sliced)
- 1 Green Pepper (sliced)
- 1 teaspoon Chilli Flakes
- 3 cloves Garlic (crushed or grated)
- 3 cm Fresh Ginger (grated) or ¼ Teaspoon of powered Ginger
- 3 teaspoons Garam Masala
- 2 teaspoons Turmeric (optional)
- 500g Turkey (leftover cooked, shredded or cubed)
- 350 ml Passata (or chopped tinned tomatoes)
- 200 ml Coconut Milk
- Salt and Pepper to taste.

## Method

This easy leftover Turkey Curry is great with brown or white rice & naan bread. What better way to use up leftover Turkey than with this kids favourite.

Place the oil, onions and peppers in a wide, deep pan and cook over a gentle heat (lid on) for about 5 minutes, or until softened but not brown.

Add the chilli, garlic, ginger, garam masala and turmeric and fry gently for 2 more minutes (add a very small splash of water if it gets to dry)

Add the turkey, passata, coconut milk, salt and pepper and bring to the boil. Turn down low and simmer for 10 minutes until the sauce has thickened slightly and the turkey is piping hot all the way through.

Serve with rice & naan bread.



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# Eton Mess

## Ingredients

- 600g Strawberries, hulled
- 2 tbsp Icing sugar
- 600ml Double cream - (This could be substituted for Plain Yoghurt. Just bind until you get the right consistency)
- 200g seasonal berries (such as raspberries, cherries, currants, or more strawberries)
- 5 readymade meringue nests



## Method

Classic Eton Mess is a quick, crowd-pleasing dessert when made with shop-bought meringue, and a great way to get the kids involved. You can add raspberries, bananas and pineapples, to put your own spin on it.

For the Strawberry purée, put 150g of the strawberries into a blender or food processor with  $\frac{1}{2}$  tablespoon of the icing sugar. Pulse to form a smooth purée. Halve or quarter the remaining strawberries into bite-size pieces.

Whip the double cream and remaining  $\frac{1}{2}$  tablespoon of icing sugar together until soft peaks form when you remove the whisk (they should almost hold their shape).

To assemble, crumble four of the meringues and add to the cream along with all the berries. Fold in lightly, then very briefly stir in the strawberry purée to make swirls in the cream (as you spoon the mess into bowls it will ripple more). Divide between 6 bowls or glasses, crush the final meringue over the top and eat immediately.

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