



The Christmas Recipe

eBook Cook Book

Turkey Fry

Ingredients

1/2 kg turkey breast	1/4 tsp garlic paste
2 cups broccoli florets	1 tsp grated ginger paste
1 capsicum, thinly stripped	3 tbsp soy sauce
1 tbsp cornstarch	2 cups chicken broth
2 tbsp butter	1/2 tsp red chilli powder
3 tbsp sesame oil	1/8 tsp black pepper powder
2 sprig spring onion chopped finely	1 tbsp lemon juice
1/2 onion, chopped finely	salt as per taste

Method

Cut the turkey, into thin strips .heat one tbsp butter in skillet .put turkey pieces .simmer till pieces are pink and tender

Remove and keep aside .in pan put 1 cup water and broccoli florets .boil and let it cook (approx 5 mins.) .drain and keep aside .add remaining 1 tbsp butter in a skillet

Heat it .add onion, capsicum, ginger and garlic .simmer for a minute .add turkey strips and 1 cup chicken broth

Cook for 5 mins .in a separate pan mix 1 cup chicken stock, pepper, salt, chilli powder and soy sauce for sauce

In 1 tbsp water dissolve cornstarch .add to above mixed sauce .cook the sauce till thickened

Add broccoli .cook for 2 mins .pour the sauce over turkey .serve hot over rice

Chicken Curry

Ingredients

1/2 chicken breasts, skinned and bonned
3 garlic, cloves, crushed
1/4 tsp ginger
1 cup low sodium chicken broth
1 onion, chopped finely
1 tsp olive oil
1 cup water
1/2 tsp cummin seeds powder

1 tsp corriander seeds powder
1/4 tsp garam masala
1/2 tsp turmeric powder
1 green chilli, finely chopped
2 tbsp coconut milk
3 tbsp finely chopped corrinader leaves

Method

Make pieces of chicken breasts

Heat oil in a pan

Saute chicken pieces untill golden from both sides

Remove and drain

Add onion and ginger-garlic and fry till golden brown

Add all the powders, and saute for a minute

Add chicken broth and water

Let it boil for 2 minutes

Add chicken pieces

Cover the pan and let it cook for approx 30 mins.

Then add coconut milk

Cook for another 1 min.

Serve with rice

Chicken Masala

Ingredients

chicken sliced into medium pieces - 1 kg

sliced big onions - 1 cup

split green chillies - 4

sliced tomatoes - 3

oil - 1/2 cup

grind together:

turmeric powder - 1/2 tsp

cinnamon - 1"piece

clove - 4

garlic - 1 pod

ginger - 2" pieces

dry chillies - 10

pepper - 1/2 tsp

aniseeds - 1/2 tsp

salt to taste

curry leaves - 2 sprigs

Method

Heat oil in a pan.

Saute onions, tomatoes and green chillies separately and keep aside.

Saute the ground masala in the remaining oil.

When it is done, add chicken pieces and salt.

Add sufficient water to cook the chicken and close the pan.

When it is done, add the sauted onions, tomatoes, green chillies and curry leaves.

Remove from fire.

Serve with rice

Turkey Biryani

Ingredients

1 lb. turkey (cut in medium pieces)
cardamom to taste
cinnamon to taste
5 tbsps. clarified butter
cloves to taste
1 tsp. all spice powder
1 tbsp. garlic (paste)
1 tbsp. ginger (paste)
5 onion

salt to taste
5 tomato
1/2 cup yoghurt
3 tbsps. vegetable oil
10 green chillies
2 tbsps. red chili powder
2 1/2 cups rice (basmati)
2 tbsps. coriander powder

Method

Marinate turkey with yoghurt, chillipowder, corainder powder, garam masala powder and salt.

Set aside for atleast 4 hours. Add 3 tablespoons of oil to the frying pan. Add ginger garlic paste when oil is hot and fry till golden brown.

Now add cut onions, green chillies and fry till onion is transparent. Add tomatos and fry well. Add mint and corainder leaves and set aside to cool.

Once cooled, blend all this in a blender till the mixture becomes finely grinded. Add ghee and oil to a frying pan, when heated add cloves, cardamon and cinnamon.

Fry till brown. Now add salt, the blended and the marinated mixtures and mix well. You can also add mint and corainder leaves while cooking.

If you are using pressure cooker let the mixture with turkey cook for 2 whistles. Otherwise for frying pan cook the mixture for 30-40 minutes, till the meat is half cooked.

Meanwhile wash the basmati rice well and drain the water. Once the meat is ready, add water and basmati rice.

Rice to water ratio should be 1:2(the water includes the gravy from cooking the meat) add salt to the mixture.

Let the rice cook.

Once done serve hot with curd raita.

Potato Dumplings

Ingredients

4 potatoes
2 eggs, beaten
salt as per taste
1 cup dry bread crumbs
1 tsp pepper powder
1 cup plain flour
6 cups water

Method

Boil the unpeeled potatoes till tender (approx 15 mins)

Peel it and mash with potato smasher

Add all the remaining ingredients except salt and water

Make a dough of the mixture, soft

Make round balls of dough approx 1-1/2"

Boil water and salt

Add potato dumplings

Let it cook till they float, approx 10 mins

Drain

Serve hot

Baked Seafood Au Gratin

Ingredients

1/2 onion, chopped	1-1/2 cups milk
1/2 green bell pepper, chopped	1/2 cup shredded sharp cheddar cheese
1/2 cup butter	1/2 tablespoon distilled white vinegar
1/2 cup all-purpose flour	1/2 teaspoon worcestershire sauce
1/4 kilo fresh crab meat	1/4 teaspoon salt
4 cups water	1 pinch ground black pepper
1/4 kilo medium shrimp	1 dash hot pepper sauce
1/4 kilo shelled fish and pomfret fillets (in the ratio of 50:50)	1/4 cup grated parmesan cheese

Method

In a heavy pan, saute the onion and the pepper in 1/4 cup of the butter or margarine. cook until tender. Stir in 1/4 cup of the flour and cook over medium heat for 10 minutes, stirring frequently. Add the crabmeat and stir well.

Lightly grease the baking dish. Press this mixture into the bottom of the baking dish and set aside. In a large vessel, bring the water to a boil. Add the shrimp, shellfish and pomfret. Simmer for 3 minutes.

Drain and reserve 1 cup of the cooking liquid and set the seafood aside. Preheat oven to 350 degrees f (175 degrees c). In a heavy saucepan, melt the remaining 1/4 cup butter over low heat. Stir in the remaining 1/4 cup flour.

Cook and stir constantly for 1 minute. Gradually add the milk plus the 1 cup reserved cooking liquid. Raise heat to medium and cook, stirring constantly, until the mixture is thickened and bubbly.

Stir in the shredded cheddar cheese, vinegar, worcestershire sauce, salt, pepper, and hot sauce. Add the cooked seafood and stir gently. Spoon the seafood mixture over the crabmeat crust and sprinkle with the parmesan cheese.

Bake in the preheated oven for 30 minutes or until lightly browned. Serve immediately.

Lamb Pepper Steak

Ingredients

12 black peppercorns
coarsely ground
2 tablespoons tomato puree
1 clove garlic
minced

1 pinch white sugar
1 pinch salt
1/2 kg lamb filet
2 tablespoons butter

Method

In a small vessel combine the peppercorns, tomato puree, garlic, sugar and salt.

Add the lamb filet and coat well on all sides.

Prick lightly with a sharp fork.

Cover and marinate in the refrigerator for 1 hour.

Melt butter in a medium saucepan over medium high heat.

Place the lamb filet in the pan and saute for 6 to 8 minutes per side, or until cooked.

Serve with salad, tomatoes and french fries.

Potato And Mushroom Gratin

Ingredients

2-3 cups of preboiled shredded chicken	ground black pepper to taste
6 tablespoons butter	2 cups chicken broth
1 kg mushrooms, chopped	1-1/2 kg baking potatoes scrubbed
8-10 pods of garlic, chopped fine	2 cups parmesan cheese
2 teaspoons dried thyme	2 cups heavy whipping cream
1 teaspoon dried rosemary crushed	1 1/4 teaspoons salt
salt to taste	1 teaspoon freshly ground black pepper

Method

Melt butter in a large vessel over high heat and saute mushrooms, until liquid evaporates (about 10 minutes). Add garlic, thyme, and rosemary; saute; 1 minute. Add chicken and chicken broth.

Simmer until liquid evaporates, stirring often, about 15 minutes. Season with salt and pepper. Cool. Preheat to 375 degrees f (190 degrees c). Prepare the baking dish by buttering the inner surface well.

Peel potatoes, and cut into thin slices. Arrange a third of the potatoes in prepared dish, overlapping slightly. Pour half of the chicken-mushroom mixture over the potatoes. Sprinkle a third of the cheese over mushrooms.

Repeat layering a third of the potatoes, remaining chicken-mushroom mixture, and a third of the cheese.

Arrange remaining potatoes atop cheese. Whip together the cream, salt, and pepper in a large bowl. Blend well and pour mixture over potatoes. Cover loosely with foil. Position 1 rack in middle of the oven, and another rack in bottom third of oven

Bake in oven until potatoes are tender and liquid thickens (approx. 1 hour and 15 minutes). Uncover. Make sure potatoes are submerged. Sprinkle remaining cheese over potatoes.

Bake until cheese melts and gratin is golden at edges, about 15 minutes longer. Let it stand 10 minutes before serving. Serve with garlic bread.

Turkey With Chestnut Dressing

Ingredients

1 turkey	2/3 cup dry bread or cracker crumbs
6 cups chestnuts boiling salted water	3 tablespoons chopped parsley
1 cup melted butter	1 cup chopped celery
2 teaspoons salt	2 tablespoons grated onion broiled sausages (for garnish)
1/4 teaspoon pepper	
1/2 cup cream	

Method

Shell and skin the chestnuts and drop them into boiling salted water. Cook them until they are soft.

Put them through a potato ricer and combine them with the remaining ingredients.

Fill cleaned turkey with the dressing.

Roast the turkey uncovered in a slow over 300o f until tender.

Season with salt and pepper when it is half cooked.

Serve on hot platter and garnish with broiled sausages.

Fish Molee

Ingredients

pearlspot or pomfret - 1 kg
grated coconut - 1
cumin seeds - 1/2 tsp
turmeric powder a pinch
sliced onions - 3
chopped ginger -2" piece

sliced tomatoes - 4
split green chillies - 6
ghee - 3 tbs
salt to taste
vinegar -1 tbs

Method

Grind the coconut with the cumin seeds and turmeric and extract milk twice. Use 1 cup of hot water for the first extraction and 1-1/2 cups of water for the second extraction.

Keep the two milks separate. Heat ghee in a pan. Add the onions, ginger and green chillies. Saute well and fry for 5 minutes.

Add tomatoes and saute for a while. Add the second extraction of coconut milk. Let it boil for 5 minutes.

Put salt and fish. Cook till done. Add the first extraction of the coconut milk. Boil for 2 minutes on low heat.

Finely add the vinegar and mix well. Remove from fire. Serve hot with rotis

Cheese Cookies

Ingredients

3/4 cup crumbled soft paneer
1/2 tsp salt
1/2 tsp baking powder
1 cup plain flour
1 tbsp lemon juice
1/8 tsp nutmeg powder

1/8 tsp cardamom powder
1 egg, lightly beaten
3/4 sugar
5 tbsp butter, softened
1/4 cup crushed almonds

Method

Beat butter and sugar, till light and fluffy add egg and lemon juice, beat well add flour, baking powder, salt, nutmeg and cardamom

Add paneer .beat till it well blended .add almond, mix it well .form small flattish rounds .preheat oven

Place some biscuits at a time on a baking sheet .place far apart enough to allow the biscuits to expand .

Bake at 150oc for 15 minutes or till light brown .cool well before removing. Store in air-tight jars

Fudgy Brownie Cookies

Ingredients

100 gms unsweetened chocolate
(chopped)
2 large eggs
1 cup sugar
1/2 cup sweet chocolate chips

3/4 cup flour
1/2 cup butter
1 tsp vanilla essence
1/4 tsp baking powder
1/4 tsp salt

Method

Preheat oven to 350 f. Sift flour, baking powder & salt together. Melt the butter. Add unsweetened chocolate to melted butter, stir in sugar vanilla & eggs.

Add flour mix & chocolate chips. Blend well. Bake for 20-25 mins & cool. Cut into christmas shapes with cookie cutters.

And decorate with coloured frosting(optional).

Microwave Chocolate Cake

Ingredients

eggs - 5

sugar -175 gms.

flour -90 gms.

cocoa powder - 40 gms.

melted butter -30 gms.

corn flour - 20 gms.

baking powder - 1 tsp.

Method

Sieve together the flour, cocoa powder, corn flour and baking powder.

Place the sugar and eggs in a mixing bowl.

Beat the eggs and sugar till it is light and fluffy.

Carefully fold in the sieved flour into this mixture.

Mix in the melted butter.

Grease a shallow bowl with an little oil and dust with flour, pour the mixture batter into this.

Cook on micro high for 8 min.

Carrot Cake

Ingredients

1 cup plain flour

2 cups shredded carrots

3/4 cup oil

2 eggs

2 tsp cinnamon powder

1 tsp cardamom powder

1/2 tbsp baking powder

3/4 tsp baking soda

1/2 tsp salt

3/4 cups sugar

few strands of saffron

1/8 tsp orange colour

1 tsp vanilla essence

1/4 cup walnuts, chopped

1/4 cup pistachios, chopped

For Icing:

1 cup fresh whipped cream

3 tbsp powdered sugar

1/2 tsp vanilla essence

Method

Beat the cream over a tray of icecubes with a hand beater.

Do not overbeat. It should form soft peaks.

Fold in the sugar and essence.

Mix gently.

Put in the refrigerator.

Date-nut Fruit Cake

Ingredients

4 eggs	2 cups dated
2 cups flour	1 cup sugar
1 1/2 cup broken walnuts	1/2 cup rum
1 1/2 cup broken almonds	2 tbsp vanilla essence
1 1/2 cup broken hazelnuts	2 tbsp baking powder
1 1/2 cup candied cherries halved	1/2 tbsp salt
1 1/2 cup candied pumpkin	

Method

Soak the fruits & nuts in the rum overnight. beat together eggs, gradually adding sugar & vanilla.

Mix thoroughly. Add flour, baking powder, salt, nuts & fruits one spoon at time & mixing well.

Line 2 cake tins with wax paper. Divide mixture between pans. You might want to save some of the nuts to sprinkle on the top.

To do this - first bake the for 5-7 minutes and then sprinkle the nuts on top. This prevents them from sinking into the cake.

Bake for 1 hour at 325o f or until knife inserted in the cake comes out dry.

Christmas Cake

Ingredients

120 gms margarine

2 eggs

120 gms sugar

1 tablespoon milk

175 gms refined flour

1 level teaspoon baking powder

50 gms mixed fruit

(currants sultanas, raisins)

gms almonds chopped

15 gms walnuts chopped.

Method

Cream margarine and sugar till light and fluffy. Beat the eggs and gradually add to the mixture.

Add the flour, sifted with baking powder. Blend the batter well and mix the fruits and the chopped almonds and walnuts.

Stir in the milk so that the mixture becomes even and smooth. Grease a round cake tin and grease it.

Pour the ready cake mixture. Cover with a grease-proof paper. Bake in a preheated oven at 350 degree f for 20 minutes.

When the top is golden in colour, take it out from the oven. If desired, spread some hot chocolate icing over it.

Decorate with cherries.

Luscious Apple Pie

Ingredients

pastry (recipe given below)

1 tablespoon flour

1 tablespoon sugar

3 1/2 cups diced apples

1/2 cup sugar

1/4 teaspoon nutmeg

5 tablespoons cream

1 cup shredded cheddar cheese
(use old chesse)

Method

Line a 9-inch pie pan with pastry and sprinkle the bottom with the flour and sugar mixed together.

Toss together the diced apples, sugar, and nutmeg, and place in the pastry-lined pan.

Pour the cream over them, cover with a lattice pastry top

Bake in a hot oven at 425° f., for 30 to 35 minutes, or until well done and lightly browned.

Remove from the oven and sprinkle with the shredded cheese.

Bebinca

Ingredients

200 gms maida (sieved)

10 egg yolks

500 gms sugar

1 coconut juice (thick)

1/4 nutmeg (powdered)

200 gms ghee

Method

Take the coconut milk, mix it with the maida, sugar and egg yolks. Stir thoroughly till sugar has dissolved, add nutmeg powder and keep aside.

Heat a little ghee in a pan and pour in one cup of batter. Bake till brown. And another spoonful of ghee and another cup of batter.

Bake, and repeat this till all the batter is used up in layers. Turn the bebinca upside down and cool before serving.

Note:

Baking of bebinca is done over slow fire and with coals on top of the lid of the pan.

Sweet Potato Pone

Ingredients

2 1/2 cups raw grated sweet potatoes
1 cup molasses (syrup from raw sugar)
2 eggs
2 cups rich milk
1 tablespoon melted butter
1 teaspoon ground ginger or grated orange rind
1 tablespoon brown sugar
1/2 teaspoon powdered cinnamon

Method

Add the molasses, well-beaten eggs, milk, melted butter and ginger or orange rind, in order, to the grated potatoes.

Turn into a well-greased baking pan and bake about 45 minutes in a moderate oven, sprinkling the brown sugar and cinnamon over the top at the end of the first 25 minutes.

Christmas Fudge

Ingredients

1 cup sugar
1 cup plain flour
1 cup chocolate syrup
1/2 cup butter
3 eggs whites
1 tsp vanilla essence
1/2 tsp salt
1/2 cup chopped nuts

Method

Beat butter and sugar till light .add eggs and beat well till fluffy .add chocolate syrup and vanilla essence .

Mix it well .mix flour and salt and beat well .preheat oven and 350of .pour the mixture in baking dish

Garnish with nuts .bake for 25 mins. (Till toothpick comes out clean when put in the center)

Cool .refrigerate before serving

Cheese Soup

Ingredients

1/4 cup small cooked chicken pieces
4 cups chicken stock
2 carrots, diced
1/4 cup chopped french beans
2 onion, chopped
1/2 kg shredded cheddar cheese
2 cups milk

salt as per taste
pepper as per taste
4 tbsp butter
2 tbsp plain flour
2 tbsp cornflour
3 tbsp chopped celery

Method

Heat butter in a pan .fry onion, carrots, french beans till tender .add flour, stir till it is blended with onion

Add chicken stock .stir continuously till it starts thickening .in 1/4 cup milk, mix cornflour, taking care no lumps are formed

Add in chicken stock, stirring continuously .after 2-3 mins, add remaining milk .stirring continuously, till milk comes to boil

Add milk, chicken piece, salt and pepper powder .cook till cheese melts .sprinkle celery and serve hot

Meatballs

Ingredients

For Meatballs:

1/2 kg ground meat
1 cup bread crumbs
2 tbsp chopped coriander leaves
1/4 tsp pepper powder
1 onion, grated
1/8 tsp garlic paste
salt as per taste
2 eggs, beaten

For Sauce:

1 tbsp lemon juice
1 cup tomato ketchup
1 tbsp soy sauce
3 tbsp vinegar
1/2 cup tomato sauce
4 tbsp brown sugar
1 tsp onion powder

Method

Mix together all the ingredients of meatballs .shape into 1" balls .put it in baking dish bake in preheated oven at 325°f for 20 mins

Mix all the ingredients of sauce .remove meat balls after 20 mins .pour sauce over the meat balls

Cover with foil .put back in oven .let it bake for another 1 hour at 325° f .serve hot or cold

Christmas Eggnog

Ingredients

6 eggs, separated
1/2 cup sugar
1/2 cup jamaica rum
1 pint brandy, rye or bourbon
2 teaspoons vanilla nutmeg
3 cups thick cream
1 pint (approx 500 ml) milk

Method

Beat egg yolks well, adding sugar gradually. Add rum while beating, then brandy, rye or bourbon.

Add vanilla and a pinch of nutmeg. Chill several hours, adding cream and milk from time to time and stirring. (The eggnog is ready)

Beat egg whites until stiff. Fold half into chilled mixture . Add 3 tablespoons more sugar to remaining egg whites and beat until very stiff.

Spread on top of eggnog and swirl. Sprinkle with nutmeg.

Neoris

Ingredients

1 scraped copra or grated fresh coconut

3 tbsp soji

1 sp khuskhus

1 sp til

half cup powdered sugar

1/8 tsp elichi powder

juice of 1/2 lime

1/2 cup cashewnuts (chopped fine)

1/2 cup dates (chopped fine)

1/2 cup raisins (chopped fine)

Method

If fresh coconut is used, it must be roasted on a warm tawa till dry.

Fry a little each of soji, khuskhus, til and add to the fried coconut.

Add powdered sugar, powdered elaichi, the juice of 1/2 a lemon, dates, raisins and cashewnuts.

Mix all together well and taste for sweetness.

Roll out the dough, very thin and cut into medium sized circles.

Fill with a little of the filling, fold over to form half-circles, bind the edges with water and deep fry.

Kulkuls

Ingredients

1/2 lb (250 gms) maida

1/2 lb suji

thick milk of 1 coconut

1 tsp baking powder

2 egg yolks well beaten

2 tbsp ghee

salt to taste

ghee for frying

Method

Rub ghee well into the flour and suji and baking powder.

Add yolks of eggs and salt.

Knead into a soft pliable dough with coconut milk.

Leave to rise overnight, covered with a cloth squeezed in water.

Form into small balls, press on a comb or fork, roll into traditional kul-kul shape

Deep fry

When completely drained of oil and cooled, dust with powdered sugar and store in air-tight container.

Rum Doughnuts

Ingredients

2 eggs
4 cups flour
1 cup sugar
1/2 tsp cream of tartar
3/4 tsp baking soda
1/2 tsp cinnamon powder
1/2 tsp nutmeg powder
2 tbsp butter or ghee
1 cup curd
1/2 cup (small) rum

Method

Cream the sugar, 1 egg, 1 yolk of egg and rum together.

Sift in the flour and dry ingredients and butter melted.

Then take the mixture and dredge with flour.

Roll out 1/4" thick and cut with doughnut forms.

Fry in ghee to a golden brown.

Nankaties

Ingredients

1 lb (500 gms) maida
1/2 lb butter or margarine or ghee
1/2 lb fine sugar
1 tsp baking powder
a little vanilla essence or elaichi powder

Method

Cream the butter only, for a long time, till it becomes light and frothy, either with a wooden spoon or with the fingers, in a round & round direction.

Add sugar after that, a handful at a time, and go on creaming till the sugar has melted.

When all the sugar is properly mixed with the ghee to become light and frothy, add the flour a teaspoon at a time till all is mixed.

Form balls and press and place it on a baking tray an inch distance apart.

Bake for approx. 12 minutes in the oven under 350 degrees fahrenheit (keep checking to see that it does not burn)

Crab Salad

Ingredients

1/2 green bell pepper, chopped
1 onion, chopped
3 tablespoons butter
250 gms crabmeat (pre-boiled)
1 cup mayonnaise

Method

In a medium skillet, saute the green pepper and onion in the 3 tablespoons of butter, for 3 minutes.

Stir in the crabmeat and saute for another 3 minutes. Remove from heat and put mixture into a mixing bowl.

Stir in mayonnaise. May be served warm or cold.

To make the salad even more interesting, you can add iceberg lettuce (tear into rough pieces), a cucumber chopped fine, and baby corn, boiled and chopped medium.

Pineapple Wine

Ingredients

pineapple - 1 kg

water - 5 bottles

sugar - 2 kg

yeast - 2 tbs

Method

Wash the pineapples and cut into small pieces. Don't remove its skin.

Boil it for about 5 minutes with water and 1 kg sugar.

When cool, add yeast and store in an air tight mud vessel for 20 days.

Stir the content daily with a wooden ladle.

After 21 days, filter the wine through a fine cloth.

Do not squeeze the contents.

Add the remaining sugar and store it for another 21 days without stirring.

Lemon Cheesecake

Ingredients

For the biscuit base

1 cup digestive biscuits, crushed
1/3 cup butter, melted
for the filling
1/2 cup (100 grams) cream
juice of 1 1/2 lemons
1 teaspoon lemon rind, grated
1 cup cream cheese
1/2 cup powdered sugar
1/2 teaspoon lemon essence

For the lemon sauce

3 tablespoons sugar
1 teaspoon cornflour
3/4 tablespoon lemon juice
1/2 teaspoon lemon rind, grated
2 drops lemon essence
a drop of lemon yellow colour (optional)
1/2 teaspoon butter

Method

For the biscuit base. mix the biscuit crumbs with the melted butter and press the mixture into the base of a 175 mm. (7") loose bottomed pie dish, chill until firm.

For the filling. whisk the cream in a clean dry bowl till soft peaks form. Keep aside. Mix the lemon rind, lemon juice, cream cheese, sugar and lemon essence till it is smooth. Fold in the whipped cream gently so that it does not curdle or split.

How to proceed .spread the filling over the set biscuit base and chill until firm. For the lemon sauce .

Combine the sugar with 1/2 cup of water in a saucepan and heat till the sugar is dissolved dissolve the cornflour in 2 tablespoons of water and add it to the sugar syrup.

Heat stirring continuously till the mixture thickens and gets a coating consistency. Add the butter and mix well.

Cool and add the lemon juice, lemon rind, lemon essence and lemon yellow colour. mix well and keep aside.

Cool completely while stirring continuously. For the garnish un-mould the cheese cake and place on a serving plate. Pour the lemon sauce on top and refrigerate again. Serve chilled.

Christmas Fruitcake

Ingredients

cups packed brown sugar	2 tablespoons lemon zest
3 cups all-purpose flour	2 tablespoons vanilla extract
1 tablespoon baking soda	1/2 cup brandy
2 tablespoons ground cinnamon	1 1/2 cups raisins
2 tablespoons ground cloves	1 1/2 cups chopped nuts
2 tablespoons ground allspice	1 1/2 cups dried mixed fruit
2 tablespoons ground nutmeg	1 1/2 cups butter, melted
4 eggs	1 3/4 cups brandy

Method

Preheat oven to 225 degrees f (110 degrees c).

Grease and flour a tube pan.

In a large bowl, combine sugar, flour, soda, spices, eggs, lemon rind, vanilla, 1/2 cup brandy, fruit, nuts, and melted butter or margarine.

Mix thoroughly. Pour into prepared pan.

Bake for 1 hour, or until a tester inserted in the center comes out clean.

Cool on a wire rack.

Wrap cooled cake in foil.

Sprinkle 2 tablespoons brandy over the cake everyday for 2 weeks.

Strawberry Pie

Ingredients

1/2 cup sugar - to 1 cup

1/4 cup flour - all-purpose

1/8 teaspoon salt

4 cups strawberries - washed & hulled

2 tablespoon butter

pastry for single crust pie

whipped cream for decoration

Method

Combine sugar with flour and salt. toss lightly with the strawberries. Fill the baking dish with the fruit mixture and dot with butter.

Top with the pastry which has been rolled out on pastry cloth to size 1" larger all around than top of baking dish.

Fold edges of pastry under and press firmly to rim of dish. Flute edges and cut gashes in pastry to allow steam to escape.

Bake at 425 degrees for 25 minutes or until crust is browned. Serve slightly warm with whipped cream or ice cream.

Sugar Cookie

Ingredients

1 cup butter, softened

1 1/2 cups sugar

2 teaspoons cream of tartar

1 teaspoon baking soda

1/4 teaspoon salt

2 eggs

1 teaspoon pure vanilla extract

2 3/4 cups all-purpose flour

1/4 to 1/3 cup sugar

Method

In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add 1 1/2 cups sugar, cream of tartar, baking soda, and salt.

Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined.

Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.

Cover and chill in refrigerator for 2 to 3 hours or until dough is easy to handle. Shape dough into 1-inch balls. Roll balls in 1/4 to 1/3 cup sugar.

Place balls about 2 inches apart on an ungreased cookie sheet. Bake in a 375°f oven 7 to 8 minutes or until edges are lightly browned.

Transfer cookies to a wire rack, let cool.

Christmas Pudding Truffles

Ingredients

175g digestive biscuit crumbs
(or other vegan biscuits)
50g chopped raisins
50g roasted hazelnuts
chopped
50g ground almonds

75g blackcurrant jam
1 orange zest
very finely chopped
to taste dark rum or brandy
150g plain chocolate
to decorate glace cherries

Method

Mix the biscuit crumbs, raisins, nuts, jam and orange zest together in a bowl. Add sufficient rum or brandy to make a fairly stiff mixture.

Form the mixture into walnut sized balls. Melt the chocolate in a bowl over a pan of hot water.

Coat each truffle in the melted chocolate individually. Add bits of glace cherry to resemble berries and rest on a foil covered tray until set.

X-mas Porridge

Ingredients

1 cup rice
2 quarts boiling water
2 tbsps butter
1 tsp salt
2 tbsps granulated sugar
5 cups milk
1 blanched whole almond
cinnamon or grated almonds
granulated sugar
cold milk

Method

Add washed and drained rice to boiling water.

Again bring to a boil and cook,uncovered, 1 minute.

Drain rice thoroughly ; add butter.

Add rice, salt and sugar to milk in top of double boiler.

Cover and cook over gently boiling water until rice is tender and milk is absorbed, about 2 hours.

Crispy Cheese Rolls

Ingredients

2 tablespoon(s) grated cheese
½ cup(s) milk
2 small onion(s) finely chopped
2 green chilli(es) chopped fine
1 teaspoon(s) ginger finely chopped
8 bread slices
1 tablespoon(s) finely chopped coriander leaves
oil for deep frying
salt to taste

Method

Mix the milk, grated cheese, chopped onions, green chilli(es), ginger, coriander leaves and salt in a bowl.

Spoon the mixture on to each bread slice and roll it tight.heat the oil for deep frying on high flame.

Drop in the rolls slowly. Reduce the heat and fry on medium flame stirring frequently till the rolls are crisp and light brown in color.

Drain on a paper towel.serve hot with: Green chutney (hari chutney) and tomato ketchup.

Rosemary Roast Potatoes

Ingredients

10 medium potatoes

4 x 5ml spoons dried rosemary, crushed

1 wine glass of olive oil (extra virgin)

4 garlic cloves, crushed

Method

Scrub potatoes in their skins and cut into four.

Steam for ten minutes, then toss in olive oil, rosemary and crushed garlic.

Place the potatoes on a warmed baking tray and roast in hot oven for 30 minutes at 190°C/375°F/gas mark 5.

Serve immediately, the outside should be crunchy.

Almond Fried Fish

Ingredients

750 gm fish (cut into medium-sized pieces)
1 cup grated cheese
3 tbsp ground almond
2 eggs
1 tbsp milk
1/2 cup flour
1 cup dry breadcrumbs
2 tbsp ginger-garlic paste
2 tbsp sour curd
oil for deep frying the fish
salt to taste

For ginger sauce

1 tbsp finely grated ginger
4-5 black pepper
4-5 cloves
1/2 tsp mustard seeds
3-4 tbsp vegetable stock
1 tbsp vinegar
1 tsp soya sauce

Method

To make almond fry fish .mix the curd and ginger-garlic paste to prepare a marinate.
.Sprinkle salt over the fish pieces and rub the marinate, and leave aside for 15 mins.

Combine the cheese, breadcrumbs and almonds. Beat the eggs, add the milk and blend well.

Dip each of the fish pieces first in flour, then egg mixture and lastly the almond mixture and fry in oil over a medium flame till they are golden brown.

Drain on tissue papers and serve with ginger sauce. To make ginger sauce .crush the spices lightly in a mortar.

Heat the vegetables stock, add vinegar, soya sauce and crushed spices and add three tbsp water.

Bring this mixture to a boil and cook on low flame for 4-5 mins and then strain the sauce.
Cool and serve with the fried fish.

Nutty Top Chocolate Cake

Ingredients

butter - 10 tbsp

brown sugar - $\frac{1}{4}$ cup

golden syrup - $\frac{1}{2}$ cup

fresh cream - $\frac{1}{4}$ cup

walnuts - 1 cup, chopped

sifted maida - $1\frac{3}{4}$ cup

baking powder - 2 tsp

salt - $\frac{1}{4}$ tsp

powdered sugar - $1\frac{1}{2}$ cup

eggs - 2, separated

dark cooking chocolate - 75 gm

vanilla - 1 tsp

milk - 1 cup

Method

Preheat the oven to 180 degrees c .prepare a 10" square cake tin, lined with butter paper.

Melt 4 tbsp of butter. Stir in brown sugar and heat till bubbling. Stir in syrup and cream. Heat till it just begins to boil. Remove from fire. Mix in the nuts. Pour into the tin.

Melt chocolate in hot milk and allow to cool. Add vanilla. Cream remaining butter with sugar and egg yolks.

Mix flour with baking powder and salt. Fold it into the creamed mixture alternately with chocolate milk.

Fold in the stiffly beaten egg whites. Spread in the tin over the nut mixture.

Bake in till done.(about 45-50 minutes) cool in the tin for 5 minutes and turn out on a plate. Cool and cut into pieces.

Date Filled Cookies

Ingredients

maida - 1 ½ cup

powdered sugar - ¼ cup

butter - ½ cup

rose essence - ¼ tsp

water - 1 ½ tbsp, approx

for filling

copped dates - 1/2cup

butter - 1 tbsp

Method

Mix maida with powdered sugar. Rub in the butter. Add essence and knead the dough lightly.

If the dough is crumbly, add water, little at a time and make a smooth dough. Method for filling

Combine butter and dates. Sprinkle with very little water and heat gently till dates are softened. Cool. Preheat the oven to 170 degrees c.

Make lime size balls of dough. Fill with dates and bake in till pale brown in colour, about 15-20 minutes.

Cool and store in air tight container

Apricot Bars

Ingredients

For Base

maida - 1 $\frac{3}{4}$ cup

butter - 1/2 cup

powdered sugar - 4 tbsp

almond essence - 2-3 drops

for topping

dried apricots - 150 gm

maida - 4 $\frac{1}{2}$ tbsp

vanilla essence - 1 tsp

baking powder - $\frac{1}{2}$ tsp

salt - a pinch

almond essence - 2-3 drops

brown sugar - $\frac{3}{4}$ cup

eggs - 2

lime rind - 1 tsp

raisins - 2 tbsp

chopped nuts - 2 tbsp

Method

Soak apricots over night in just enough water to cover them completely.

Preheat the oven to 170 degrees c

Combine all the ingredients for the base. Press into a tray,(9"/ 12") greased and lined with butter paper.

Bake for about 20 minutes or till the mixture is firm.

Meanwhile, drain the apricots from water; remove the seeds and chop the fruit.

Return to the soaking liquid and simmer till soft. Allow to cool.

Mix the maida with baking powder and salt.

Beat brown sugar and eggs together. Mix in maida , dates, vanilla essence nuts and raisins.

Spread on the baked baser and bake further for 25-30 minutes or till the topping is set. Cool and cut into bars.

Christmas Pudding

Ingredients

maida - ½ cup	apple - 1 medium, grated
baking powder - ½ tsp	carrot - 1 small, grated
mixed spice powder - 2 tsp	raisins - 1 cup
candied peel - ½ cup, chopped	currants - ½ cup
blanched almonds - ½ cup, chopped	sultanas - ½ cup
golden syrup - 1 tbsp	grated rind and juice of one big lime
bread crumbs - ½ cup	eggs - 2
melted margarine - ½ cup	milk or beer - ¼ cup
jaggery powder - ½ cup	

Method

Mix all the ingredients well and keep covered over night.

Pour in greased individual moulds and seal with double layer of foil. Pressure cook for 45-60 minutes. If making in one big mould, pressure cook for 2 hours.

Open the cooker after 15 minutes.

Lift out the moulds. Cool slightly and turn out on a serving plate serve warm.

Fruit Cake

Ingredients

mixed dry fruits
(raisins, sultanas, black currents) - 2 cup
chopped candied peel - 1/2 cup
brandy or rum - 4-6 tbsp
dark caramel syrup - 3 tbsp
grape or mixed fruit jam - 2 tbsp
strong black coffee - 1 tbsp
cocoa - 2 tsp
lime juice - 2 tsp
almond essence - few drops
vanilla essence - 1 tsp

mixed spice powder - 1 tsp
chopped walnuts - 2 tbsp
chopped cashew nuts - 2 tbsp
maida (all purpose flour) - 2 cup
sodium bicarbonate - ½ tsp
salt - a pinch
butter - 1/2 cup
brown sugar - 1 cup
eggs - 4
caraway seeds to sprinkle on top
optional

Method

Mince the dry fruits, combine with peel and brandy. Place in an air tight container and allow to soak for a week. (Shake the container every day)

Grease a 10 inch square tin and line with two layers of butter paper. Grease the paper.

Combine all the ingredients from caramel syrup to cashew nuts together and mix with fruits.

Mix maida with soda and salt.

Cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Fold in the maida and fruit mixture.

Pour in a prepared tin, sprinkle with seeds if desired, and bake in a moderate oven (170 c) for 25 minutes. Reduce temperature to 150 c and bake till the cake is done.(about 45 minutes)

Goan Bibinca

Ingredients

maida - 2 cup

sugar - 1 ½ cup

egg yolks - 6

thick coconut milk - 1 cup

cardamom and nutmeg powder - ¼ tsp, each

melted ghee - 1/3 cup, approx

Method

Mix maida with, cardamom and nutmeg powder.

Combine sugar with ½ cup water. Dissolve over a low flame, simmer for two minutes and remove from fire and cool to room temperature.

Beat the yolks lightly and mix with coconut milk.

Add sugar syrup and coconut milk mixture to maida and make a smooth batter.

Pour 1 tbsp of ghee in a deep 8" square baking dish. Place the dish in a moderately hot oven. When the ghee gets hot, pour a thin layer of batter in it.

When it sets, pour some ghee again and then some batter. Use all the batter thus. Cool and cut bibinca into slices.

Kul Kul

Ingredients

chiroti rawa* - 1 ½ cup

butter - 1 tbsp

thick coconut milk - ¼ cup

powdered sugar - ½ cup

egg - 1

cardamom powder - ½ tsp

rose essence - few drops

maida - as needed

icing sugar - to dust.

* if chiroti rawa is is much finer than ordinary rawa.

If it is not available

lightly grind ordinary rawa in mixer till it is like fine sand and use in the recipe.

Method

Combine all the ingredients except the maida and mix well. Keep covered for ½ hour.

If the mixture is very sticky, mix in a little maida to make a soft, slightly sticky dough.

Dip your fingers in oil and take a small ball of dough.(size of a marble) flatten it on the back of a fork and roll up to form a small cylinder.

Shape all the dough thus and deep fry in moderately hot oil till crisp. Cool and roll in icing sugar. Store in a air tight container.

Pineapple with Mango Cream

Ingredients

pineapple* - 1

brown sugar - 2 to 3 tbsp

cinnamon powder - ½ tsp

rum or brandy - 1 tbsp

* tinned pineapple slices may be used instead of fresh pineapple.

mango cream

fresh curds - 4 cup

fresh or tinned mango pulp - 2 cups

fresh cream - 1 cup

sugar - to taste

orange liqueur - 2 tbsp

pistachio nuts to garnish

Method

Peel and cut pineapple into slices. Toss with remaining ingredients and refrigerate at least for one hour.

Line a deep strainer with a thin cloth. Place curds in it and let all the liquid drain till you have about 1 cup of thick curd cheese in the cloth.

Beat the curd cheese till smooth and mix with mango pulp.

Ad whipped cream, sugar and liquor.

Just before serving, place pineapple slices in individual pudding bowls and top with mango cream and sprinkle with chopped pistachio nuts.

Carrot Cake

Ingredients

1-1/2 cups plain flour	1/4 tsp. baking soda
1/2 cup brown sugar	1/4 cup walnuts chopped
1/2 cup sugar ground	2 cups grated carrot
1/2 cup cocoa powder	3/4 cup melted butter
1 tsp. baking powder	1/4 tsp. vanilla essence

Method

Grease a 9" square or rectangular cake tin, dust liberally with flour. Sift baking powder, cocoa and soda with flour.

Add flour, sugars, and beat till well blended. Fold in walnuts, carrot, etc., pour into a prepared tin.

Bake in preheat oven at 200°C for 10 minutes. Reduce to 160°C for further 25-30 minutes, till done.

Check if done by inserting a skewer. It should come out clean. Remove allow to cool for 10 minutes.

Invert and tap out gently. Let it cool and serve

Chocolate Spread

Ingredients

1 cup cream cheese
3 tbsp cocoa powder
1/4 cup cashewnuts powder, coarse
1/2 cup granulated sugar
1 tsp vanilla essence

Method

Blend all the ingredients well
Refrigerate till chill
Serves with crackers

Banana Salad

Ingredients

2 bananas, ripe and firm
2 cups seedless grapes, halved
1 1/2 cup whipping cream
1/2 tsp cardamom powder
1 cup halved roasted peanuts
1/4 tsp lemon juice

Method

Chill bananas before chopping
Chop bananas
Sprinkle lemon juice over bananas and toss to coat evenly
Beat cream till stiff peaks form
Gently toss in bananas and other ingredients
Serve chilled

Christmas Salad

Ingredients

1 bunch salad leaves	1 cup carrot grated
1 cup small cherry tomatoes	2 potatoes boiled
2 white radish grated	2 onions finely chopped
1 beetroot grated	1/4 tsp. garlic grated
3-4 tiny sprigs of mint (terminal leaves)	salt, sugar, pepper to taste
1/2 cup boiled noodles	1 tbsp. coriander chopped
2 tbsp. vinegar white	1 tsp. olive or other oil
2 green chillies crushed or finely chopped	

Method

Heat oil in a small saucepan. Add chillies, garlic and pour onto noodles. Add 1 tsp. Vinegar, chopped tomato, salt and pepper to taste.

Mix, keep aside. Clean and separate salad leaves whole. Wash and chop tomatoes in half, keep 8-10 whole for decoration.

Toss carrot, radish, onions, beetroot with salt, pepper, sugar and vinegar to taste. Keep each one separate. Keep aside for 10 minutes.

Slice potatoes into rounds, sprinkle salt, pepper. Take a large serving plate, with sloping rim.

Arrange salad leaves along rim to form an edge. Spread noodles on plate evenly, to hold leaves in place.

Sprinkle a line of radish, beetroot, carrot in a concentric manner. Leave a large central space empty.

Arrange the potato slices to cover this space. Spread small discs of chopped onion randomly over arranged vegetables.

Sprinkle chopped coriander all over. Place 2-3 tomatoes and a sprig of mint at the centre of each onion disc.

Chill well before serving.

Christmassy Sponge

Ingredients

1 recipe eggless sponge cake (refer cakes)	1/2 cup icing sugar
1/2 cup chopped nuts (walnut, almonds, cashews, raisins, etc)	1/4 cup water
1/4 cup tutti frutti bits	2 tbsp. sugar granulated
8-10 dried figs chopped	1/2 cup canned cherries
1 cup white butter icing (refer cakes)	10 -12 iced green leaves
1/2 cup cream fresh	5-6 glazed cherries
	green coloured sugar(optional)

Method

Follow the eggless cake recipe till making the batter. Once batter is ready, fold in the nuts and tutti frutti.

Bake in preheated oven at 200 for 7 minutes and 170 for 25 minutes. Alter as per individual ovens, if required.

Check if done by passing a skewer through the centre of cake. Cool tin well before unmoulding as for eggless sponge.

Warm water and granulated sugar till it dissolves. Halve or quarter figs and immerse in the water.

Soak for 10 minutes. Keep aside. Cut in half horizontally. Place cut sides up. Use the water in which figs were soaked or canned cherry syrup.

Sprinkle generously on both halves of cake till soaked. Beat chilled cream and icing sugar till thick and light.

Fold in drained cherries. Place lower half of cake in a cake plate. Pile on the whipped cream and spread.

Arrange the drained figs on cream. Put the upper half of cake on it. Cover the whole cake with white butter icing.

Smoothen with a knife. Decorate with piped icing, iced leaves, glazed cherries and coloured sugar.

Or use your choice of decorations. Cool in fridge for at least 1/2 hour before cutting.

Walnut Crunchies

Ingredients

1 cup plain flour

1/2 tsp. baking powder

1/2 cup brown sugar (or ground)

1/2 cup butter

3/4 cup crushed walnuts

15 walnut quarters

few drops vanilla essence

2-3 pinches salt

Method

Beat butter and sugar together till light. Sieve baking powder, salt and flour together. Add flour, essence to butter and mix to form a lump.

Fold in crushed walnuts. Form small flattish rounds. Press in a walnut quarter on top. preheat oven.

Place some biscuits at a time on a baking sheet. Place far apart enough to allow the biscuits to expand.

Bake at 150c for 6-7 minutes or till light brown. Cool well before removing. Store in air-tight jars.

Repeat for rest.

Note:

Preferably use two baking sheets to allow quicker baking. One cools while the other bakes. By baking sheet i mean a non stick oven tray, a greased flat tray or oven proof paper.

Variation:

You may use almonds, or cashews instead of walnuts.

Chocolate Goodie

Ingredients

1 packet glucose biscuits
1 tbsp. cocoa powder
1 tbsp. walnuts crushed
1/2 tin condensed milk
1 tsp. cornflour

1 tbsp. butter, softened
4-5 drops vanilla essence
1/2 cup milk
1/2 cup coconut fine white flakes

Method

Put glucose biscuits in a plastic bag, crushed coarsely with rolling pin .make a paste of cornflour, cocoa and half the milk.

Heat remaining milk to a boil, pour into cocoa paste, mix till well blended. Empty condensed milk, butter, essence into a large bowl

Beat till light and blended. Add cocoa milk mixture, mix again. Add crushed biscuits and walnuts, mix well.

On a clean dusted surface, press out mixture into a square. Mark out square piece with a knife.

Allow to cool completely. Cut pieces fully. Place in a tray on greaseproof paper and chill till well set.

Serve chilled. Store in refrigerator till required.

Party Sandwich

Ingredients

1 loaf slice bread (preferably round 12 slices)
2 tbsp. softened butter to apply on slices
1 capsicum
2 med. potatoes boiled, peeled
15-20 baby cherry tomatoes
1 cup prepared mayonnaise
a few toothpicks
1/4 cup all purpose green chutney (refer recipe)
1/2 cup grated cheese

Method

Cut capsicum into thin slivers or triangles. Pick off stalks of tomatoes if any. Slice potato into 8 round slices.

Apply butter to all slices on one side. Arrange on a clean surface in rows of 4, in three columns.

All slices must have buttered side up. Apply chutney on 4 slices, mayonnaise on 4 and tomato ketchup on 4

Pile one chutney slice over ketchuped slice, with applied side up. Now pile one mayonnaised slice over chutney slice, applied side down.

Now press gently, cut three layered round into 2 half semicircular sandwiches.

Break some toothpicks into 2 if desired or use whole. Place a slice of potato over sandwich on one side.

Arrange 2 tomatoes, a piece of capsicum in such a way over potato slice, that you can secure all by piercing the toothpick through sandwich.

Now sprinkle some grated cheese below this decoration on sandwich. Serve with ketchup and potato chips if desired.

Chocolate-cheese Balls

Ingredients

1 cup cream cheese (or soft fresh paneer)
1/2 cup butter, softened
1 cup sugar
2 tbsp. walnuts crushed coarsely
1 cup chocolate chips
1 tbsp. vanilla essence
1/2 cup almond powder
green and red tutti-frutti or angelica leaves and pieces

Method

Beat well butter and cream cheese till fluffy and light. Mix in sugar and vanilla essence, beat again till light.

Add chocolate chips, walnuts, mix well. Chill it for 3 hours in a clean polythene bag.

Remove mixture from refrigerator . Roll into balls, then roll in almond powder. Press in some green and red angelica bits to decorate.

Refrigerate on a tray for at least 1 hour. Wrap in individual pieces of see-through plastic wrappers.

Secure with a piece of string. Serve cold, and store in fridge.