

ESTD



1954

JUS-ROL™

PASTRY TO BE PROUD OF™

*Merry
Christmas*
EVERYONE



Merry
Christmas
EVERYONE



Mini Goats Cheese Tartlets

Stylish canapés, or can be made larger to serve as a starter or even a light meal! Quick to prepare, so perfect for the busy festive season!



Easy



20 minutes prep time



12 Tartlets



20 minutes bake time



Ingredients

- 320g ready-rolled Jus-Rol™ Shortcrust Pastry
- Flour, for dusting
- 150g goat's cheese
- 4 tbsps cranberry sauce
- Small bunch fresh parsley, finely chopped

Equipment required

8cm cutter
12 hole bun tin
Baking beans

Method

Preheat the oven to 200°C (180°C fan assisted), Gas Mark 6.

- Unroll the pastry on a lightly floured, clean surface. Using an 8cm (3.5 inch) cutter, stamp out 12 rounds and press into a lightly greased 12-hole bun tin.
- Prick each base with a fork and line with a small piece of kitchen foil and fill with baking beans. Bake for 8-10 minutes, until the pastry is lightly golden.
- Remove the foil and baking beans and return to the oven for 2-3 minutes.
- Turn down the oven to 180°C (Fan 160°C) Gas 4.
- Place a slice of goat's cheese in the base of each pastry case.
- Return to the oven for 2-3 minutes, until the cheese is slightly melted. Allow to cool for a minute before removing from the tin.
- Top with teaspoon of cranberry sauce and decorate with the chopped parsley - serve warm.





The Ultimate Party Sausage Roll

Can be made and frozen before baking, so perfect to stock up the freezer for unexpected Xmas guests!



Easy



20 minutes prep time



12 servings



20 minutes bake time



Ingredients

- 1 x 320g pack ready-rolled Jus-Rol™ puff pastry
- 10 (approx 600g) good quality Cumberland sausages (or similar)
- 1 tblsp red onion marmalade
- 1 egg yolk
- 1tblsp milk
- A handful of sesame seeds

Equipment required

Mixing bowl
Pastry brush
Baking tray

Method

Preheat the oven to 220°C(200°C fan assisted), Gas Mark 7.

- 1 Unroll the pastry and cut down the middle lengthways.
- 2 Remove the skin from the sausages and place in a bowl with the onion marmalade and mix well.
- 3 Divide the sausage meat in half and place down the middle of each length of pastry.
- 4 Mix the yolk and milk in a small bowl with a fork and brush down one side of the pastry. Roll the pastry around the sausage meat using the egg to seal the edges.
- 5 Chill for 20 minutes, or at this stage they can be kept covered in the fridge for up to 2 days or placed in a sealed container and stored in the freezer for up to a month (defrost completely in the fridge before cooking).
- 6 Cut each piece into approximately 6 sausage rolls and place on a lightly oiled baking tray.
- 7 Brush the tops with the rest of the egg mixture and sprinkle some sesame seeds on top. Bake for 20 mins or until golden and cooked through.
- 8 Allow to stand for 5-10 minutes before serving.

Merry
Christmas
EVERYONE



Wild Mushroom & Camembert Parcels

Perfect for a dinner party



Medium



30 minutes prep time



6 parcels



30 minutes bake time



Ingredients

- 1 x 320g pack Jus-Rol™ Ready Rolled Puff Pastry
- 15g dried porcini mushrooms
- 1-2 tbsps olive oil
- 200g wild mushrooms, wiped clean with kitchen paper and sliced
- 1 shallot, finely chopped
- Few sprigs of thyme, leaves picked
- 1 clove garlic, finely chopped
- 2 tbsps cranberry sauce
- 150g Camembert, sliced
- 1 small free-range egg, beaten
- Salt and freshly ground black pepper

Equipment required

Large frying pan
Baking trays
Pastry brush

Method

Preheat oven to 220°C (200°C fan assisted), Gas Mark 7.

- 1 Soak the porcini mushrooms in 100ml boiling water for 10 minutes. Drain the mushrooms and finely chop.
- 2 Heat the oil in a large frying pan over a high heat, add the mushrooms and cook for 4-5 minutes until golden and there is no moisture in the pan. Add the shallots, thyme and garlic, season well and fry for 3-4 minutes. Remove from the heat and allow to cool for 3-4 minutes.
- 3 Unroll the ready roll Jus-Rol™ Puff Pastry and cut into 6 squares. Divide the mushroom mixture between the squares, placing it in the middle. Top with a little cranberry sauce and a slice of camembert.
- 4 Brush two adjacent sides of the pastry with the beaten egg, take the opposite corners of the pastry to the middle and pinch together. Take the other two corners and bring to the middle, pinching all corners together and sealing the sides. Brush with egg wash and place on a lined baking tray.
- 5 Bake for 15-20 minutes until golden brown and puffed up, then allow to cool for a few minutes before serving.





Topsy Venison and Sweet Potato Pie

Use ready diced venison from the butchers, if not ask for some haunch of venison. The sweet potato goes extremely well with this combination of wine and game.



Easy



40 minutes prep time



8 servings



90 minutes bake time



Ingredients

- 1 Jus-Rol™ Puff Pastry Block Thawed
- 500g red onion roughly chopped
- 2 cloves garlic crushed
- 100g butter
- 4 bacon rashers streaky, chopped
- 1000g venison diced
- 25g flour plain flour
- 250ml red wine
- 1 orange juice and rind
- 150ml beef stock add enough stock to just cover
- 350g sweet potato peeled and diced
- 2-3tbsp cranberry sauce
- 225g mushrooms quartered
- 100g butter
- 4 tbsp oil

Equipment required

Cooling Rack
 Pastry Brush

Method

For the pie filling.

- 1 Heat the butter and half the oil in a large pan and gently fry the onions, garlic and bacon until onions are soft, remove from the pan and put to one side.
- 2 Add rest of oil and heat through to brown the venison.

- 3 Leave the venison in the pan and stir in the flour, wine and juice and rind of orange.
- 4 Return the onions and bacon to pan with the sweet potato and stir well, add sufficient stock to just cover and simmer for approx. 45 min. until meat is tender, stirring occasionally to prevent sticking.
- 5 At end of cooking time stir in mushrooms and allow to cool thoroughly, then place in an ovenproof dish approx. 10"x8". Place a pie funnel or upturned egg cup in centre to help support pastry.

Assembling the pie





- 1 Preheat oven to 220°C (200°C fan assisted), Gas Mark 7.
- 2 Roll out one pastry block to a rectangle approx. 12" x 12" and using a sharp knife, cut into strips about 1" wide.
- 3 Brush rim of dish with beaten egg, and use strips to form a pastry rim all round. Brush pastry rim and arrange pastry strips on top in a diagonal pattern.
- 4 Roll out second block of pastry as above, cut and continue to arrange over filling to give a lattice effect. Brush the first layer with beaten egg so the second layer sticks to it.
- 5 Trim off excess pastry, use trimmings to form a top rim, pressing edges of lid firmly all round, brush again with egg and bake for 40-45 min. until pastry is risen and golden.
- 6 Delicious served with parsley and garlic flavoured mash and red cabbage.

Janet's Top Tip - The filling is really easy to prepare in advance and store overnight in your fridge or freeze beforehand.



Spiced Orange Filo Flowers

These very attractive and easy to make cases need no special tins, just form on the baking sheet.

-  Easy-peasy
-  20 minutes prep time
-  8 Filo Flowers
-  20 minutes bake time



Ingredients

- 1 x Jus-Rol™ Filo Pastry Sheets Pack
- Butter melted for brushing
- 1 orange zested, skin & pith removed, halved & sliced
- 8 fresh dates - stones removed, cut into quarters

Equipment required

Pastry Brush
 Mini Muffin Tin

Method

Preheat oven to 180°C (160°C fan assisted), Gas Mark 4.
 Have ready a 12 hole muffin tin.

- 1 Unroll stack of filo sheets, cut in half widthways and in 4 lengthways to give 8 equal squares per sheet.
- 2 Layer up 3 filo squares at a time, with their points off set, brushing each lightly with melted butter as you layer. Press each 'stack' into a muffin form and proceed with remaining pastry.

- 3 Bake for 10 - 12 minutes until golden brown. Cool and store until required.

Filling – per case

- 1 1 orange slice
- 2 1 fresh date – stone removed and cut into quarters
- 3 1 dessertspoon ginger conserve

Method

- 1 Remove zest from orange and put to one side, then cut away all skin and pith and cut orange into half and then slice.
- 2 Gently heat together the orange with the dates and conserve until fruit is hot.
- 3 Place fruit into cases, return juices to heat and boil rapidly for 1-2 minutes then spoon the thickened juices over the fruit and garnish with a little of the orange zest. Serve immediately.





Turkey, Bacon & Cranberry Shortcrust Pies

This is a great way of using up leftover turkey and cranberry sauce. If you have some unused sausage meat then use that instead of the sausages.



Easy



30 minutes prep time



6 servings



30 minutes bake time



Ingredients

- 1 Jus-Rol™ Shortcrust Pastry Ready Rolled Sheet
- 200g cooked turkey meat - diced
- 4 good quality sausages (uncooked) skin removed
- 4-5 spring onions - chopped
- 3 bacon rashers - rind removed and chopped
- Seasonings
- A little cranberry sauce to serve

Equipment required

Pastry Brush

Method

Preheat oven to 200°C (180°C fan assisted) Gas Mark 6.

- 1 In a small pan gently fry the bacon and spring onion until just cooked, allow to cool.
- 2 Unroll the pastry sheet and cut into 6 equal squares, use squares to line a 6 hole muffin tin, pushing centres firmly down and allowing the corners to stand up in points.
- 3 Mix together the diced turkey, sausage meat, bacon and onion and season well. Divide between the pastry cases and press down lightly.
- 4 Bake for 18 – 20 minutes until filling is cooked and pastry is golden brown, serve warm or cold with cranberry sauce.







Turkey and Fennel Pie

Make this to use up turkey leftovers. The fennel and lemon give a lovely light taste to this pie.

 Easy

 30 minutes prep time

 1 Pie

 40 minutes bake time



Ingredients

- 1 x Jus-Rol™ Puff Pastry Block
- 2 tbsp olive oil
- 2 leeks washed, trimmed and cut into 2.5cm lengths
- 1 bulb fennel halved and sliced
- 1 lemon juice and rind
- 500g cooked turkey diced
- 4 tbsp creme fraiche
- 125ml white wine
- Beaten egg to glaze
- A few sprigs of thyme

Equipment required

Pie Dish
Rolling Pin

Method

- 1 Heat oil in pan and gently sauté leeks until just soft, add fennel and cook for further 5-8 minutes. Stir in juice and rind of lemon, then leaves from the thyme and the wine, bring to boil and then simmer for 2-3 mins. Add the turkey and crème fraiche, stir well and allow to cool.
- 2 Preheat oven to 220°C (200°C fan assisted), Gas Mark 7. Place cooled filling in a pie dish, roll out pastry large enough to cover the dish with some to spare. Trim strips from the edge of the pastry approx. 2 cm/1" wide, brush dish rim with beaten egg and place pastry strips on top to form a pastry rim.
- 3 Brush rim with beaten egg, carefully place large piece of pastry over dish, press edges together firmly and trim off excess with a sharp knife. Knock up edges and flute if desired, make a small hole in centre of lid to allow steam to escape. Brush with beaten egg and sprinkle with flaked almonds, bake for 25 minutes until pastry risen and golden.





Pork, Apple & Creamy Mustard Pie

A perfect pie for a delicious meal



Medium



45 minutes prep time



4 pies



65 minutes bake time



Ingredients

- 1 x Jus-Rol™ Shortcrust Pastry Block
- 2 large onions
- 25g butter
- 1 tbsp oil
- 500g pork tenderloin cut into medium cubes
- 500g cooking apples peeled, cored & cut into chunks
- 500ml medium cider -plus a little more if necessary or use water
- 2 tsp wholegrain mustard
- 1 tbsp flour
- A good bunch of fresh sage leaves

Equipment required

Large pan
 Slotted Spoon
 4x 12cm pie dishes
 Rolling Pin

Method

- 1 Heat butter and oil in a large pan and sauté the onions until just transparent.
- 2 Add the apples to the pan with the chopped sage and continue cooking, stirring all the while, for a further 5-8 minutes. Remove from the pan with a slotted spoon and then add the pork to the pan and brown quickly on all sides.
- 3 Stir in the flour and then add the cider, bring to the boil, stirring continuously.
- 4 Return the apple mixture to the pan along with the mustard and simmer, covered for 20 minutes until pork is tender. Allow to cool.
- 5 Heat oven to 200°C (180°C fan assisted), Gas Mark 6.
- 6 Place cooled filling in 4 individual pie dishes. Roll out pastry and use to top pie dish – see shortcrust pastry pie lids step by step.
- 7 Bake for approx. 20 minutes until pastry is golden brown.

If necessary add a little more cider or water at point 4 to give a good, moist sauce to fill.





Mulled Wine Pear Tart

If you don't want to make the mulled wine from scratch there are plenty of pre-made versions around in winter.



Easy



30 minutes prep time



6 servings



40 minutes bake time



Ingredients

- 1 x Jus-Rol™ Shortcrust Pastry Block
- 500ml red wine
- 142ml double cream
- 100g sugar
- 1 orange juiced & rind
- 500ml red wine
- 1 cinnamon stick
- Cloves
- 3 pears, peeled
- 142ml double cream
- 250g custard, chilled
- 2 tbsp redcurrant jelly

Equipment required

20 cm/8" Round flan tin
Baking paper
Baking Beans
Large pan
Mixing bowl
Whisk
Palette Knife

Method

Pre-Heat oven to 200°C (180°C fan assisted), Gas Mark 6.

- 1 Roll out pastry to line flan and line with baking paper so that it overhangs. Fill with baking beans and bake blind for 15 minutes, then remove paper and beans and cook for a further 5 minutes or until pastry is golden brown. Allow to cool.
- 2 Meanwhile combine wine, sugar, orange juice and rind and spices in large pan and heat to dissolve sugar, and then bring to the boil. Place pears in wine mixture and simmer until tender, turning occasionally to ensure they are coated with wine. Remove from pan and allow to cool, keep mulled wine to one side.
- 3 Whip double cream until thick, stir in custard and then spread over the pastry.
- 4 Cut pears in half and remove cores. Make five to six slices in each pear keeping point intact. Arrange on top of tart.
- 5 Heat together the retained wine and redcurrant jelly and spoon over pears to glaze just before serving.

