

Le Creuset & Salamander Online Cookery Event 30th October 2021



Festive Rice

Ingredients

500g basmati rice
75g sultanas
1 cinnamon stick
2 teaspoons sweet paprika
1 tsp ground cumin
1 tsp ground coriander
1 pomegranate seeded
fresh coriander chopped

Method

1. Place the rice, sultanas, cinnamon stick, sweet paprika, cumin and coriander in a Le Creuset 24cm Cast Iron Round Casserole
2. Cover the rice with water so the pan is 1/3rd rice 2/3rds water
3. Bring to the boil over a medium heat with the lid on
4. When the water is boiling take the pan off the heat and leave with the lid on for 45 minutes
5. Remove the lid after 45 minutes and stir in the pomegranate seeds and chopped coriander

Turkey and Black Bean Chili

Serves 8 -10

Preparation time: 10 minutes

Cooking time: 45 minutes

A chili is always a great dish to serve for supper and this lighter version made with turkey, a very lean meat, is a wonderful alternative to the classic.

Ingredients

2 x 500g packet dark turkey mince
1 x 410g black beans, drained
1 x 410g chopped tomatoes
5 banana shallots peeled and finely diced
15ml vegetable oil
2 teaspoons chilli powder
2 teaspoons sweet smoked paprika
2 teaspoons ground cinnamon
2 teaspoons curry powder

10g fresh coriander to garnish
1 tablespoon sour cream

Method

1. Place a Le Creuset 24cm Cast Iron Round Casserole over a medium heat with oil.
2. Add the shallots and cook for 10 minutes until soft. Remove the shallots from the pan and place on the upturned lid.
3. Add the turkey mince to the pan and fry until browned.
4. Add the chilli powder, sweet smoked paprika, cinnamon and curry powder and cook for 1 minute, add a drop of water if it starts to catch.
5. Add the shallots, canned tomatoes and black beans.
6. Place the lid on and bring to the boil. Reduce the heat to a simmer and cook for 30 minutes.
7. Garnish with coriander and sour cream.

Cooks Notes

The chilli may be served with plain rice or flatbreads.

Wensleydale or Stilton and Cranberry Tart

Preparation time: 20 minutes

Cooking time: 50 minutes

Ingredients

250g puff pastry

6 eggs

500ml crème fraîche

100g grated gruyere

1 tbsp chopped parsley

250g Stilton or Wensleydale with cranberries

Method

Preheat the oven to 210°C/ Fan 190°C/ Gas Mark 7.

1. Roll out the pastry into a 30 cm circle
2. Line a Le Creuset 28cm Shallow Toughened Non-Stick Casserole with pastry and chill for 10 minutes
3. Mix the eggs, crème fraîche and chopped parsley and pour into the chilled case.
4. Crumble in the stilton cheese
5. Bake until golden brown and the mixture is set this will take approximately 50 minutes
6. Remove from the oven and leave to stand for 10 minutes before serving.

Clementine Marmalade Glazed Ham

Difficulty: Difficult

Cooking Time: Over 2 hrs.

Serves: 4-6

Ingredients

Ham

3-3½kg (6½ lb) boned, unsmoked gammon joint
3 bay leaves
2 onions, quartered
2 carrots, chopped
2 eating apples, quartered
½ teaspoon cloves
1 teaspoon juniper berries
Handful of fresh parsley
500ml (4 cups or 1 pint) dry cider or pressed apple juice

Glaze

3 tablespoons Clementine marmalade
3 tablespoons light muscovado sugar
2 teaspoons wholegrain mustard

Method

1. Place the gammon joint into a Le Creuset 24cm Cast Iron Round Casserole cover with water and bring to the boil over a medium heat.
2. Once boiling turn off the heat and allow to cool slightly. Remove the joint and discard the liquid from the pan.
3. Return the joint to the casserole and add the prepared vegetables, apples, spices, herbs and cider.
4. Add enough water to the contents of the pan to cover the joint and bring to the boil once more.
5. Once boiling lower the heat to maintain a very slow simmer and put the lid on the casserole.
6. Cook for 2¾-3 hours checking the level of water in the last hour of cooking and topping up if necessary.
7. Preheat the oven to moderately hot 190°C/375°F/Gas Mark 5. Fan Oven 170°C.
8. Allow the ham to cool slightly before removing from the stock into a roasting dish.
9. Carefully remove the top layer of skin leaving the fat layer. Score the fat, using a sharp knife, diagonally 2-3cm (1 inch) apart both ways creating a diamond pattern.
10. Mix the glaze ingredients together and apply liberally to the scored ham fat using a silicone basting brush.
11. Place into the oven and cook for 30-35 minutes until the top of the ham is deep golden brown.
12. Allow to cool slightly before carving. Serve generously sliced, hot or cold.

White Chocolate Whisky Bread and Butter Pudding

Serves 6

Preparation time: 5 minutes

Cooking time: 30 minutes

Prepare ahead dessert that can be made, baked, and served in the same dish – only one piece of washing up

Ingredients

1 brioche cut in half and buttered on both sides

½ jar apricot conserve/jam

100g white chocolate chips

4 eggs

300ml whole milk

100ml double cream

1tablespoon whisky or vanilla extract

1tablespoon caster sugar

Icing sugar to dust

Method

1. Pre heat the oven to 180°C/ 160°C Fan/ Gas 5
2. Lightly butter the inside of a Le Creuset 28cm Toughened Non-Stick Shallow Casserole
3. Make sandwiches with the brioche and apricot conserve and then place all, except 2 of the sandwiches around the side of the dish, and across the base pressing them in really well
4. Mix the eggs, milk, whisky, chocolate chips and caster sugar together in a jug to make a custard
5. Pour one third of the custard mixture over the brioche and press down
6. Place the remaining brioche on top and pour over another third of custard mix
7. Once the custard mix has soaked through, pour over the remaining third
8. Leave for a minimum of 1 hour in the fridge, you can leave for up to 8 hours should you wish, and then place in the oven to bake
9. The puddings will rise and set

Cooks Notes

If you do not have brioche the recipe works well with croissants, pain au chocolate or thick stale slices of bread

Mary's Fruit Cake

Preparation time: 15 minutes

Cooking time: 75-90 minutes

A very popular cake for a celebration cake or just to keep in the tin to have with a pot of tea this delicious cake has crushed pineapple to enhance the flavour and has the most wonderful moist texture created by baking in a cast iron pot

Ingredients

500g mixed dried fruit
1 x 425g can crushed pineapple (drained)
50g glace cherries, halved, washed, and dried
125g butter softened
175g soft brown sugar
1 teaspoon mixed spice
pinch of salt
1 teaspoon bicarbonate of soda
150g plain flour
150g self-raising flour
2 eggs, beaten

Method

1. Pre-heat oven to 160°C / Fan 150°C / Gas Mark 3
2. Line a Le Creuset 24cm Cast Iron Round Casserole with baking parchment
3. In a large glass bowl place the fruit, pineapple, cherries, butter, soft brown sugar, and mixed spice. Microwave on high power for 3 minutes
4. Mix well and add the remaining ingredients. Mix again
5. Place the mixture in the lined casserole and spread evenly
6. Place the blanched almonds on the top
7. Bake just below the centre of the pre heated oven for 75-90mins or until the skewer comes out clean

Cook's Notes

If you do not have a microwave place the first 6 ingredients in a Le Creuset 24cm Chefs Pan and heat gently until the mixture has melted and continue from step 4

Cherry and Rose (Almond) Buns

Serves 8

Preparation time: 15 minutes plus 2 hours rising

Cooking time: 40 minutes

Homemade sweet buns these are a must for the perfect brunch – simple to make yet amazing to eat

Ingredients

1 packet white bread mix
35g caster sugar
300ml milk
35g butter melted
1 egg beaten

Filling

100g cherry jam
100g cream cheese

Icing

150g icing sugar
½ teaspoon rose water
50g flaked toasted almonds (optional)
1 teaspoon dried rose petals
1 teaspoon dried raspberries

Method

1. Pre-heat the oven to Fan 40°C
2. Place a Le Creuset Cast Iron 28cm Toughened Non-Stick Shallow Casserole in the oven to warm through gently.
3. Place the bread mix in a bowl and add caster sugar, milk, melted butter and the egg
4. Mix to form a soft sticky dough – add a little extra water if required and knead for 10 minutes
5. Roll into an oblong 30 x 20cms and mix together the cream cheese and black cherry jam and spread over the dough
6. Roll up the dough like a Swiss roll and cut into 9 pieces
7. Remove the casserole from the oven. Increase the oven temperature to 210°C/ Fan 190°C/ Gas Mark 7.
8. Place the pieces of dough cut side up in the casserole and leave until it has doubled in size (approximately 1hour).
9. Once risen place into the oven to bake for 30 minutes until golden brown and with a lovely crust.
10. Mix together the icing sugar and rose water and spread over the baked buns
11. Sprinkle with rose petals and flaked almonds if using

Winter Citrus Meringue Wreath with Orange Blossom Creme Anglaise

Serves: 8

Preparation time: 15 minutes

Cooking time: 60 - 70 minutes

A dessert to wow a crowd, this take on a traditional pavlova is bursting with zingy citrus fruit from lemon curd to clementine's and passion fruit. With the meringue cooked and served in the 28cm Toughened Non-Stick Shallow Casserole, this dessert couldn't be simpler.

Ingredients

For the Meringue

4 egg whites

200g caster sugar

1 teaspoon vanilla extract

For Creme Anglaise

115ml double cream

2 teaspoons orange blossom

2 egg yolks

2 tablespoons caster sugar

For the Assembly

150ml double cream

2 teaspoons icing sugar

60g lemon curd

2 small clementine's

2 passion fruits

20g pistachios, roughly chopped

Handful of lemon thyme

Method

1. Preheat the oven to 160°C/ Fan 150°C/ Gas Mark 3
2. In a very clean bowl, whisk the egg whites until firm and fluffy. Using a tablespoon, slowly add spoonfuls of sugar whilst continuously whisking. Once all the sugar is incorporated, add the vanilla, and continue to whisk until firm glossy peaks form.
3. Line the base of a Le Creuset 28cm Toughened Non-Stick Shallow Casserole with a circle of parchment paper and stick down using a little of the meringue. Place a small bowl (ideally a Le Creuset Stackable Ramekin) upside down in the centre of the casserole. Spoon the meringue mixture into a piping bag and pipe small swirls in a wreath-like shape using the upturned ramekin as a guide - in time, the ramekin will be turned the right way up and your creme anglaise will be poured inside.
4. Remove the ramekin from the centre of the meringue and place the casserole in the oven. Bake for 1 hour before turning off the oven and allowing to fully cool before removing.
5. In the meantime, make the creme anglaise. Gently warm the cream and orange blossom in a heavy-bottomed saucepan and when the cream starts to bubble remove from the heat. Whisk together the egg yolks and sugar to form a thick paste before adding a small amount of the warmed cream to the yolks. Pour the yolk mixture back into the saucepan with the cream and return to the heat.

6. Slowly and gently warm the creme anglaise over a low to medium heat whilst continuously stirring until thick - this should take 4 - 5 minutes. Remove from the heat and cover the surface of the custard with some clingfilm. Leave to one side until ready to serve.
7. When ready to assemble the dessert, whisk together the cream and sugar to form soft peaks. Spoon over the cooled meringue evenly distributing around the wreath. Drizzle over the lemon curd followed by the passion fruit seeds. Slice the clementine's and arrange decoratively along with a little lemon thyme.
8. Remove the clingfilm and return the creme anglaise to the heat. Gentle warm for a few minutes before pouring into the ramekin previously used as a guide and place in the centre of the meringue wreath. Finish with a sprinkling of icing sugar and a little orange zest.

Cook's Notes

To allow for drizzling, warm your lemon curd in the microwave for 20 seconds.

Make your meringue and creme anglaise in advance to make the assembly and serving a breeze.

Poppy Seed Bloomer

Serves: 10+

Ingredients

Main

2 teaspoons runny honey
300ml (½ pint) hand-hot water
2 teaspoons active dried yeast
200ml (7fl oz) full cream milk, warmed + extra if required
2 tablespoons olive oil + extra to grease the casserole
750g (1lb 10oz) strong white bread flour + extra for kneading & dusting the casserole
1 tablespoon blue poppy seeds
1 tablespoon fine sea salt

Topping

Approx. 1 tablespoon cold water
1 tablespoon blue poppy seeds

Equipment

Cling film
Baking tray + 500ml / 18fl oz water

Method

1. Grease a Le Creuset 24cm Cast Iron Round Casserole with a little oil and lightly dust with some of the extra flour.
2. Dissolve the honey in the warm water, whisk in the dried yeast with a fork and leave for 5 minutes until frothy.
3. Sift the flour into a large warm bowl, and then stir in the salt and poppy seeds. Make a well in the centre and pour in the yeasty mixture, warm milk and olive oil.
4. Work the mixture together using a large spatula or your hands until it leaves the sides of the bowl and forms a dough. The dough should be slightly wet, but not sticky- if it seems a little dry add a little more milk.
5. Turn the dough out onto a lightly floured work surface; knead for 5 - 6 minutes until it has become smooth and elastic. Return the dough to the bowl, cover with some oiled cling film and leave to rise in a warm place until doubled in size. This will take around 45 - 60 minutes.
6. Turn the risen dough out onto a freshly floured work surface and knock out the air created during the first rising by kneading 3 - 4 times. Shape the dough into a rectangle 20x30cm (8x12inch) and roll it up tightly from the long side into a baton shape.
7. Transfer the shaped dough seam side down into the casserole, cover loosely with oiled cling film and return to a warm place to rise until doubled in size. This will take around 45-60 minutes. 15 minutes before the end of the rising process, preheat the oven to 220°C/ 425°F/ Fan 200°C/ Gas Mark 7
8. Place a baking tray filled with 500ml water in the base of the oven to provide a steamy baking environment which will create an extra-crisp crust.
9. Remove the cling film and lightly mist the top of the dough with some water and sprinkle over the poppy seeds. Then make four diagonal slashes, 2.5cm (1inch) apart, into the surface of the dough using a sharp knife.
10. Place the casserole in the centre of the preheated oven and cook for 10 minutes. Then reduce the heat to 190°C/ 375°F/ Gas Mark 5 and continue to cook for a further 35 - 40 minutes until the loaf is golden brown. Turn the loaf out of the casserole and cool on a wire rack.

Cook's Notes

The rising time will depend on the temperature of the rising place. For example, if it is particularly cold, it may take considerably longer than suggested.

For easy removal of the loaf, run a small nylon palette knife around the edges of the casserole to loosen it before turning out.

To check the loaf is cooked, knock the base with your knuckles; it should sound hollow. If it is not done, return it to the casserole and continue to cook for a further 5 minutes.