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**Recipes
of Christmas**





Festive Seafood Soup

Impress your guests with this fishy feast! Vary the seafood amounts depending on your preferences, just make sure not to fill the PKP beyond the max line.

Serves 4-6

Ingredients

12 peeled king prawns
150g clams
150g mussels
500g firm fish fillet such as cod, haddock or Pollock
400g can chopped tomatoes
1 medium white onion, finely sliced
700ml fish stock
3 cloves garlic, minced
Zest and juice of one lemon
150ml double cream / crème fraiche
175ml white wine
Handful flat-leaf parsley leaves, chopped
Salt and pepper
2 tbsp olive oil

Method

Put the clams and mussels in the inner pot and cover with 200ml fish stock and 175ml white wine. Programme the PKP to 'steam' for 2 minutes. Once the timer has finished, release the valve and open the lid. Remove the clams and mussels from the inner pot, reserving the cooking liquid in a separate jug. Shell the clams and mussels and throw away any of them that haven't opened during cooking as these should not be eaten.

Next, with the lid off, press the 'browning' button on the Pressure King Pro and heat a tablespoon of oil. Add the sliced onion and soften for 5 minutes. Add another tablespoon of oil and the garlic before cooking for another two minutes. Pour over the tomatoes, shellfish cooking liquid, remaining fish stock and the fillets and press cancel. Programme to 'fish' for 4 minutes.

Once the timer has finished, release the valve and open the lid. Add the prawns and programme to 'steam' for a further two minutes. Once the timer has finished, release the valve and remove the lid. Add the shelled clams, mussels, lemon zest and juice and seasoning. Stir in the cream or crème fraiche and sprinkle with parsley and season to serve.



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Ham Hock & Split Pea soup



Cook up a ham hock in your PKP and use the leftovers in this tasty soup. Don't give the ham bone to the dog – it will soften during cooking!

Serves 4-6

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Ingredients

1kg ham hock (pork knuckle)
500g yellow or green split lentils
1.5 litres chicken or veg stock
2 sticks celery, finely chopped
2 carrots, finely chopped
1 medium white onion, finely chopped
1 tbsp olive oil, for frying
1 bay leaf
1 tsp mustard
1 tsp black peppercorns

Method

With the lid off, press the 'browning' button on the Pressure King Pro and heat a tablespoon of oil. Add the onion, carrots and celery and stir together for 2-3 minutes or until slightly softened. Press 'cancel' and then add the split lentils and the ham hock to the pot. Pour over the chicken stock and add one bay leaf, the mustard and the black peppercorns.

Put the lid on and close the valve, and cook on 'meat' for 30 minutes. Once the timer has finished, release the valve and remove the lid. Remove the ham from the pot and let it rest for 10-15 minutes, covered in foil. Once the ham has rested, remove the meat from the bone and stir into the soup before serving.





Sage & Onion Soup



This festive soup is a sure crowd-pleaser! Cook the pancetta in a separate frying pan and sprinkle on at the end for meat-eaters.

Serves 4-6



Ingredients

6 red onions, peeled and sliced
4 white onion, peeled and sliced
5 shallots, peeled and sliced
3 medium potatoes, cubed
25g fresh sage leaves, plus a few extra for serving
1.5 litres chicken or veg stock
Salt and pepper to taste
1 tbsp olive oil
25g butter
2 tbsp crème fraiche

TO SERVE

50g grated cheddar cheese
50g crispy pancetta (optional)

Method

With the lid off, press the 'browning' button on the Pressure King Pro and heat a tablespoon of oil with 25g butter until melted. Add the onions and shallots and stir for 6-8 minutes or until they start to brown – you want quite a bit of colour on them for a nice caramelised taste. Press 'cancel', and then add the potato, stock and sage leaves and put the lid on and close the valve. Cook on 'soup' for 8-10 minutes.

Once the timer has finished, release the valve and remove the lid. Ensure the potato is cooked and then add the crème fraiche and salt and pepper to taste. Mash together with a potato masher for a creamy texture, and then sprinkle with sage leaves, cheese and (optional) crispy pancetta to serve.





Pulled Turkey Sandwiches with Christmas Slaw

A great way to feed a small crowd without fussing over full turkey. This recipe uses a turkey breast to make juicy turkey slides, perfect for parties!

Serves 4

Ingredients

2-3lb turkey breast
1 litre chicken stock

FOR THE MARINADE

1 tbsp mustard
1 tbsp apple cider vinegar
2 tbsp honey
1 tbsp Worcestershire sauce
1 tbsp smoked paprika
2 tbsp BBQ sauce
3 cloves garlic, minced
2 tbsp olive oil, plus extra for browning

FOR THE SLAW

250g Brussel sprouts
¼ red cabbage
1 medium red onion
1 medium carrot
100ml mayonnaise
100ml crème fraiche
1 tbsp mustard
1 tsp lemon juice
20g dried cranberries

Method

Mix all the marinade ingredients together into a paste and rub into the turkey breast. Marinate for 3-4 hours, or ideally covered and overnight in the fridge. With the lid off, press the 'browning' button on the Pressure King Pro and heat a tablespoon of oil. Add the turkey breast to the inner pot and brown each side for 3-4 minutes. Add the chicken stock and press 'cancel'. Put the lid on and close the valve. Programme the PKP to 'meat' and adjust the timer for 30-40 minutes

Meanwhile for the slaw, shred all the vegetables and mix with the cranberries, mayonnaise, crème fraiche, mustard and lemon juice. This is ready immediately or can be consumed 3-4 days after preparation, so you can make it well in advance.

Once the timer has finished on the Pressure King Pro, release the valve and remove the lid. Remove the turkey from the inner pot and shred using two forks - it should fall off the bone easily. Serve with the slaw on brioche buns.





Festive Beef Brisket with Caramelised Onions

This yummy beef recipe makes a perfect alternative to poultry, and goes great with our camembert mash potato (see page 8)

Serves 4

Ingredients

1-2kg beef brisket joint
3 large onions
2 tbsp olive oil
2 tbsp cornflour

FOR THE MARINADE

1 tbsp wholegrain mustard
1 tbsp cranberry sauce
1 tbsp cumin
2 cloves garlic, minced
1 tsp tomato puree
1 tsp salt
1 tbsp freshly ground black pepper
1 tbsp olive oil

Method

Mix all the marinade ingredients together to make a paste and rub all over the meat. Cover in clingfilm and leave in the fridge for at least 3 hours, but ideally over night.

When you are ready to cook, slice the onions into rings. Press the 'browning' or 'stew' button on the Pressure King Pro and brown the onions in 1 tbsp olive oil for 3-4 minutes or until they are just starting to colour. Press 'cancel' and set the onions to one side.

Next, take the meat and place into the Pressure King Pro. Brown on all sides for 2-3 minutes using the 'browning' or 'stew' function. Press 'cancel' and add the onions back into the inner pot.

Add 350ml water and place the lid on. Put on the 'meat' setting for 30-40 minutes. Once the timer has finished, release the valve. Once the pressure is released open the lid. Remove the meat and the onions and set to one side.

Take 100ml of the liquid left in the PKP and allow to cool slightly. Mix with the cornflour and then return this into the PKP with the rest of the cooking liquids and place on the 'stew' or 'browning' setting. Stir quickly to avoid any lumps and the mixture should thicken into a gravy.

Serve the gravy with the beef and onions. This dish is perfect with our camembert mash! (see page 8)





Mushroom & Chestnut Stew



Great for veggies, this festive stew is something a little different to the traditional nut roast. Track down dried mushrooms to get a full, earthy flavour.

Serves 4

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Ingredients

180g canned chestnuts
1 pack mixed dried mushrooms (around 250g)
200g chestnut mushrooms, finely sliced
1 medium white onion, sliced
2 cloves garlic, crushed
500ml vegetable stock
2 tbsp plain flour
2 tbsp vegan Worcestershire sauce
2 tbsp olive oil
300ml water
3-4 sprigs fresh thyme, for serving

Method

Rinse the dried mushrooms to remove any grit, and then soak for 20 minutes in 300ml boiled water.

While the mushrooms are soaking, press the 'browning' or 'stew' button on the Pressure King Pro and brown the onions in 1 tbsp olive oil for 2 minutes before adding the chestnut mushrooms and garlic.

Cook for a further 3-4 minutes and then add another 1 tbsp oil. Sieve in the plain flour and stir into the oil. Pour in the vegetable stock slowly, whisking to avoid any lumps from the flour. Once all the stock is added, add the chestnuts, Worcestershire sauce and dried mushrooms (once they have finished soaking). Stir well and press 'cancel'.

Programme the Pressure King Pro to 'stew' for 20 minutes. Once the timer has finished, release the valve. Once the pressure is released open the lid and serve with a sprinkle of fresh thyme.





Camembert Mashed Potato



Treat yourself with this luxurious side dish which is great for using up any extra festive cheese.

Serves 4 – side dish

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Ingredients

500g maris piper potatoes
250g Camembert cheese
50g butter
50ml milk or crème fraîche
Salt and black pepper to taste

Method

Chop and peel the potatoes into even slices. Arrange on the steamer tray with water filled to the minimum line. Put the lid on and close the valve, and programme to 'steam' function for 10 minutes.

While the potatoes are cooking, slice the camembert into chunks and melt on a low heat in a saucepan. Once the timer on the potatoes has finished, release the valve. Once the pressure is released open the lid and pour the potatoes into a bowl. Add the butter and milk and mash together with a potato masher until smooth. Stir in the melted camembert and seasoning and serve immediately.





Brussel Sprout Hash

Use the 'stew' or 'browning' function on your PKP to fry these ingredients together – great if you're running out of room on the hob! Enjoy as a side dish or serve for breakfast with a poached egg.

Serves 4 – side dish

Ingredients

1kg peeled Brussel sprouts, finely chopped
2 shallots
75g pancetta or chopped up leftover bacon (optional)
2 cloves garlic, minced
25g butter
1 tbsp olive oil
1/2 tsp freshly grated nutmeg
Salt and black pepper to taste

Method

Press the 'browning' or 'stew' button on the Pressure King Pro and heat up 1 tbsp olive oil. Add the pancetta or bacon and stir for 4-5 minutes or until it begins to crisp slightly. Remove from the PKP with a slotted spoon and set aside.

Next, add the butter to the PKP, followed by the shallots and garlic and cook for 2 minutes before adding the Brussel sprouts. Stir for 3-4 minutes and then return the pancetta to the pan. Season with salt and pepper and the freshly grated nutmeg before serving.



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Braised Red Cabbage and Apple



A festive favourite, this traditional side-dish frees up your oven space plus takes half the time in the Pressure King Pro. You could also make ahead of time and freeze, using the 'fast reheat' function to reheat on the big day.



Ingredients

- 2 large cooking apples, peeled and sliced into chunks
- 1 large red cabbage
- 1 medium red onion, sliced
- 2 tbsp sherry or apple vinegar
- 50g raisins
- 1 cinnamon stick
- 1 tbsp soft brown sugar
- Pinch salt
- 200ml water

Method

Put all the ingredients together in the Pressure King Pro. Don't worry if the water doesn't cover the minimum line, the apples will disintegrate and contribute towards the water content. Programme to 'stew' for 8-10 minutes. Once the timer has finished, release the valve, open the lid and serve.





Poached Pears in Red Wine

The trick for this recipe is in the pears – too ripe and they will be mushy, too hard and they will stay hard after cooking! Try to find pears that are only just becoming ripe for best results.

Serves 6 (1 pear per person)

Ingredients

6 almost ripe pears
500ml red wine
250ml water
200g caster sugar
1 cinnamon stick, halved
1 whole lemon, cut in half

Method

Mix together all the ingredients apart from the pears in the Pressure King Pro inner pot. Pop on the 'stew' or 'browning' function to heat it through gently while you prepare the pears. Peel the skin from each pear and immediately rub with lemon juice to prevent the flesh from browning. Leave the stalks intact and lower down gently into the poaching mixture.

Put the lid on and close the valve, and programme to 'steam' for 6 minutes. Once the timer has finished, release the valve and serve immediately.





Festive Rice Pudding

You can make this yummy pudding with coconut, soy or almond milk for vegan or lacto-free diets, just make sure to leave out the butter and serve with jam instead.

Serves 4

Ingredients

100g pudding rice
700ml milk
50g caster sugar
50g butter
1 tsp freshly grated nutmeg
2 tsp cinnamon
1 tsp dried ginger
50ml single cream, for serving (optional)

Method

Press the 'browning' or 'stew' button on the Pressure King Pro and heat up the butter. Add the rice, milk, sugar and spices and stir well. Press 'cancel'.

Put the lid on and close the valve. Select the 'rice' function and programme for 12 minutes. Once the timer has finished, release the valve, open the lid and serve with a splash of the single cream.

