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Introduction



Welcome to the Premier Foods Christmas Party Guide, designed to provide helpful hints and tips, alongside some great recipes to help Caterers and Chefs make the most of the festive period.

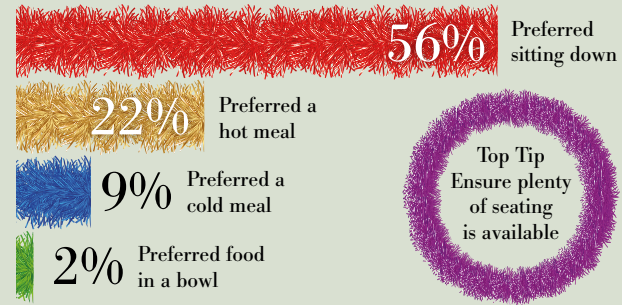
All the recipes contained within this guide are underpinned by our latest consumer research. The research focused on understanding what consumers wanted to see on the menus when attending parties where a buffet and canapés was the main food option.

At Premier Foods we are here to help and provide you with some exciting recipes that focus on the festive favourites but also include some with a modern twist. Our iconic brands lend themselves well to the feeling of nostalgia as well as up to date trends. Our brands include Ambrosia, Bisto, Birds, McDougalls and Paxo.



Survey Results

The preferred format for enjoying food were,



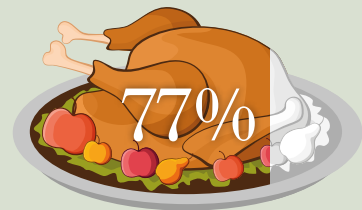
Top Tip
Ensure plenty
of seating
is available

Keep it **Traditional**
and keep it **Simple**

The main influences of choice
for a Christmas party venue were,



of people didn't like to try
new flavours or dishes
at a Christmas party



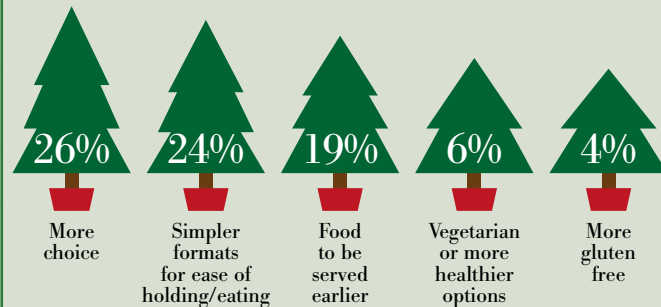
of people enjoy a Christmas
dinner with all the trimmings
at a Christmas party

The Cuisines people would like to eat
at a Christmas party were,



of people like to see
traditional, festive desserts
such as mince pies or
Christmas pudding
on the menu

The main improvements on Christmas party food were,



The dishes people couldn't do without
on a Christmas party menu were,

Mince Pies Stuffing Roast
Cheese & Pineapple on sticks
Turkey Christmas Pudding
Pigs in Blankets Dinner



Top Tips

Creating a festive buffet and canapés for your customers doesn't need to be a time consuming task.

Our Chef Mark Rigby has come with his top tips to help you make the festive period a success.

- The recipes included in this guide in the main use ingredients that chefs and caterers would use as part of their existing Christmas Menu. This ensures that you are making the most of the products you are already buying.
- We have included 12 dishes in total (for the 12 days of Christmas!). My suggestion for the perfect number of dishes on a buffet would be around 9 (6 savoury and 3 sweet).
- Ensure if you are serving canapés, that these are available on guests arrival. Canapés should come before a main meal or buffet.



Recipes



Cheese & Pineapple Sticks

Goats Cheese balls coated in Panko breadcrumbs, with caramelised Pineapple squares

Allergens: Egg, Milk, Wheat

Preparation Time: 15 mins
Cooking Time: 2 mins
Number Of Canapés: 10

Ingredients

150g Goat's Cheese
 100g Fresh Pineapple
 30g Unsalted Butter
 30g Granulated Sugar
 30g McDougalls Plain Flour
 75g Breadcrumbs (Panko)
 1 Whole Egg

Method

1. Roll the Goats Cheese into 15g balls and place in the fridge.
2. Cut the Pineapple into 1.5 cm cubes and pan fry in the Butter and Sugar until golden and place to one side.
3. Pané the balls of Goats Cheese by first rolling them in Flour then Egg, followed by the Panko breadcrumbs.
4. Deep fry the Goats Cheese balls at 180°C until lightly golden brown.
5. Place on a cocktail stick or skewer and serve warm on a garnished plate.

Hints & Tips:

You can use any cheese, that's easily mouldable, why not try Wensleydale?

Paxo Pigs in Blankets

Sausage meat and Paxo stuffed in Sweet Cured Bacon

Allergens: Nuts, Milk, Wheat,
 (check labelling on Bacon and Sausages for allergens)

Preparation Time: 15 mins
Cooking Time: 7-12 mins
Number Of Canapés: 10

Ingredients

50g Paxo Sage & Onion Stuffing Mix
 100ml Boiling water
 450g Sausage meat
 20 Rashers, sweet cured Bacon

Method

1. Blend the Paxo Sage and Onion Stuffing with the Boiling Water and allow to cool.
2. Fold the Sausage meat into the Stuffing mix.
3. Shape into 10 equal Sausages and wrap each Sausage in 2 rashers of Bacon.
4. Place on a non stick baking tray and roast at 180°C for approx 12 minutes or until fully cooked and golden brown, then serve hot on a skewer.

Hints & Tips:

Maybe try adding Chestnuts, Herbs or Cranberries back through the Stuffing.





Mini Yorkshire Puddings

With roast turkey, Bisto Turkey Gravy and Cranberry sauce

Allergens: Milk, Wheat, Soya

Preparation Time: 15 mins
Cooking Time: 25 mins
Number Of Canapés: 10

Ingredients

70g McDougalls Plain Flour
 2 Whole Eggs
 Salt & Pepper to season
 100ml Semi Skimmed Milk
 Sunflower Oil
 200g Turkey trimmings (cooked)
 100g Cranberry Sauce
 150ml Bisto Turkey Gravy
 (made as per instructions)

Method

1. Pre-heat oven to 230°C
2. In a mixing bowl, beat the Eggs and Flour until smooth, then whisk in the Milk and season.
3. Drizzle a little Sunflower Oil into a non-stick tartlet or petit four tin and place in the oven to heat through.
4. Remove the hot tin from the oven and carefully and evenly pour the batter into the tins. Place the tins back in the oven and bake for 20-25 minutes until the puddings have risen. Remove from the oven.
5. Place Turkey trimmings and Cranberry Sauce into each Yorkshire Pudding and serve hot with Bisto Turkey Gravy.

Hints & Tips:

Make sure the oil is almost smoking before pouring the batter into the trays and don't open the oven door whilst baking.

Turkey & Cheese Croquettes

Bisto Cheese Sauce with Comte Cheese & Turkey mince, in crispy breadcrumbs

Allergens: Milk, Wheat, Eggs, Soya, Mustard

Preparation Time: 15 mins
Cooking Time: 5 mins
Number Of Canapés: 15

Ingredients

For the filling:

200g Bisto Cheese Sauce,
 made as per instructions
 200g Comté Cheese, grated
 150g Cooked Turkey Mince
 50g McDougalls Plain Flour
 Pinch of Salt and Pepper

For the coating:

2 Eggs, Whisked
 50g McDougalls Plain Flour
 100g Fresh Breadcrumbs

Method

1. Make up the Bisto Cheese Sauce, as per instructions on pack (with Milk).
2. Fold in the grated Comté Cheese and allow to melt into the sauce, then beat in the Flour, adjust the seasoning, then cool.
3. Add the cooked Turkey mince and chill.
4. Mould the mix into 10 equal portions.
5. Dip each portion in the Flour, then Egg, then Breadcrumbs
6. Deep fry at 180°C until golden brown and above 72°C, then serve hot.



Hints & Tips:

You can also use any Turkey trimmings in this recipe.



Italian Skewers

Antipasto, with Bisto Roasted Lemon Chicken, Olives, Roasted Peppers and Cured Ham (Salami) on a skewer.

Allergens: Celery, (check labelling on the Salami for allergens)

Preparation Time: 15 mins
Cooking Time: 10 mins
Number Of Canapés: 10

Ingredients

15g Bisto Chicken Bouillon
15ml Sunflower Oil
250g Diced Chicken Breast (25mm)
200g Diced Mixed Roasted Peppers (20mm)
10 Salami Slices
10 Olives

Method

1. Mix the Bisto Chicken Bouillon with the Sunflower Oil, coat over the Chicken and marinade for an hour.
2. Cook the Chicken in an oven at 180°C, until it just colours and is fully cooked. Allow to cool.
3. Thread an Olive onto a skewer, followed by a slice of Salami, then the Peppers and finally the cooked Chicken, then repeat on 9 more skewers and serve cold.

Hints & Tips:

This canapé is served cold but you can cook the Chicken and Peppers on the skewer, then finish with the Salami and an Olive.



Beetroot Blinis with Smoked Salmon

Served with Crème Fraiche & Dill

Allergens: Milk, Wheat, Eggs, Fish

Preparation Time: 10 mins
Cooking Time: 5 mins
Number Of Canapés: 20

Ingredients

½ A whole cooked Beetroot
90g Greek Yogurt
50g Whole Egg
1g Sodium Bicarbonate
70g McDougalls Self-raising Flour

For the topping:

100g Cream Cheese
100g Smoked Salmon trimmings
20 Sprigs of Dill

Method

1. Place all the ingredients in a food blender and mix to a smooth batter.
2. Drop spoonfuls of the batter into a non-stick pan and brown gently on both sides, then place on a wire rack.
3. Spread each Blini with a seasoned Cream Cheese and top with the Smoked Salmon and Dill, serve cold.

Hints & Tips:

The Blinis will keep in an airtight container for a day and can also be frozen.



Chilli & Lime Battered Prawns

Served with a Homepride Sweet Chilli Dipping Bowl

Allergens: Milk, Wheat, Eggs, Barley, Sesame, Fish

Preparation Time: 10 mins
Cooking Time: 2 mins
Number Of Canapés: 10

Ingredients

100g McDougalls Fish Batter Mix
 180ml Water
 1 Lime (juice and zest)
 2g Chilli Flakes
 10 King Prawns
 20g Plain Flour (seasoned with Salt and Pepper)
 100ml Homepride Sweet Chilli Sauce for dipping

Method

1. Place the McDougalls Fish Batter Mix into a bowl fitted with a whisk and blend in the water, Lime juice, zest and Chilli Flakes on a slow speed. Scrape down and continue to whisk on a medium speed for 3 minutes, before placing in the fridge to rest for 30 minutes.
2. Ensure the Prawns are dry and then coat both sides in the seasoned flour.
3. Dip the Prawns in the batter and then place into a deep fat fryer at 180°C for approximately 2 minutes or until golden brown and fully cooked.
4. Serve with Homepride Sweet Chilli Sauce.

Hints & Tips:

Serve chunks of Salmon or Cod alongside, using the same batter for an special dish.

Mini Pizza

Crumbled Goats Cheese, Vine Tomato & Red Onion on McDougalls Soft Bap Mix

Allergens: Milk, Egg, Wheat, Soya

Preparation Time: 15 mins
Cooking Time: 8 mins
Number Of Canapés: 10

Ingredients

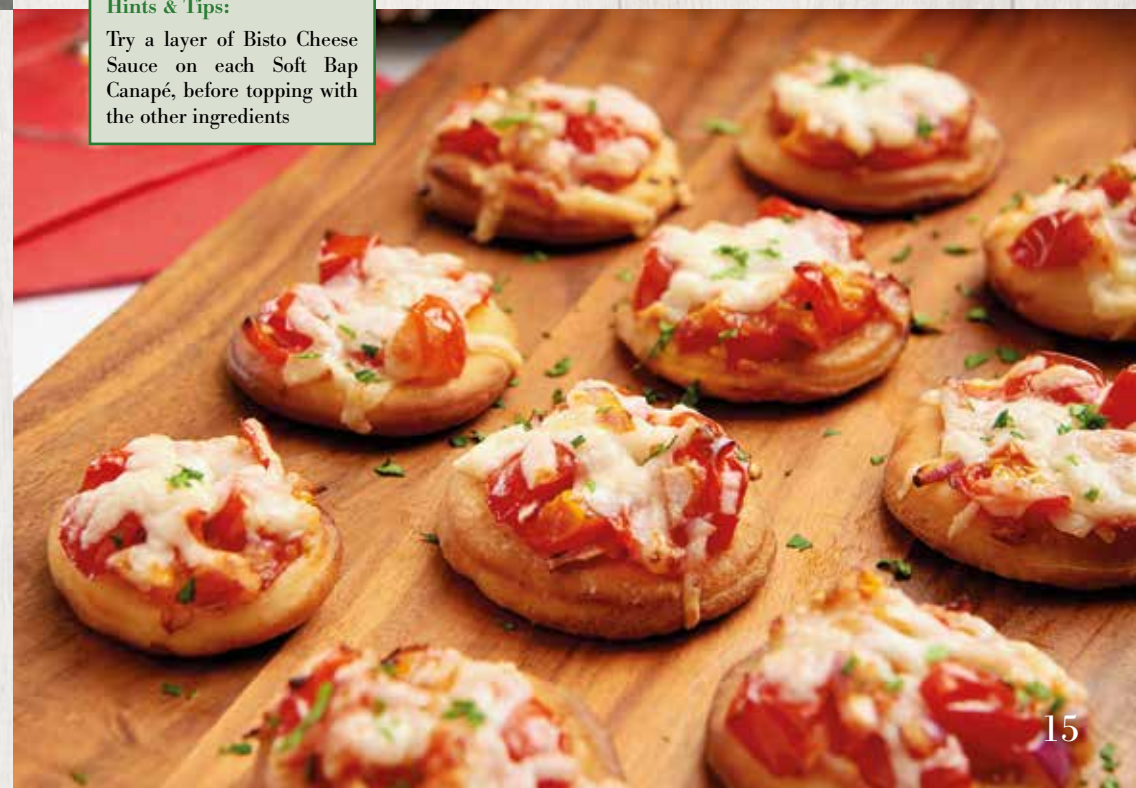
100g McDougalls Soft Bap Mix, made up as per instructions
 10 Vine Tomatoes, chopped
 50g Finely Diced Red Onion
 100g Goats Cheese, crumbled
 Chopped Basil to garnish

Method

1. Make up the McDougalls Soft Bap mix, as per instructions on pack.
2. Roll to approx 3mm thick and cut into small 10 rounds (approx 4cm)
3. Dock each round with a fork and bake at 180°C for approx 5 minutes.
4. Remove from the oven and top with the Tomatoes, Onion and Goats Cheese, then place back in the oven for a further 3 minutes or until the Goats Cheese just begins to brown.
5. Serve hot with a sprinkling of Fresh Basil.

Hints & Tips:

Try a layer of Bisto Cheese Sauce on each Soft Bap Canapé, before topping with the other ingredients



Trifle Shots

Classic Festive Trifle in a shot glass

Allergens: Nuts, Milk, Wheat, Eggs, Soya

Preparation Time: 15 mins
Setting Time: 30 mins
Number Of Canapés: 10

Ingredients

30g McDougalls Sponge Mix (premade and diced into 1cm pieces)
50g Mandarin segments (canned)
100g McDougalls Vegetarian Orange Jelly Crystals
200ml Boiling Water
100g Bird's Ready to use Custard
100g Fresh Double Cream
Crushed Amaretti Biscuits to garnish

Method

1. Place the pieces of the McDougalls Sponge Mix into shot glasses.
2. Add Mandarin segments.
3. Dissolve the McDougalls Vegetarian Orange Jelly Crystals in Boiling Water and pour over the Sponge and Mandarin segments, whilst hot. Then chill in the fridge until set.
4. Whisk together the Custard and Fresh Cream until it reaches a soft peak, then pipe onto each trifle and top with crushed Amaretti Biscuits and serve

Hints & Tips:

As an alternative, try using McDougalls Chocolate Brownie soaked in Bailey's, then omit the jelly and add a layer of Coffee Custard.



Christmas Pudding Truffles

Christmas Pudding coated in Milk Chocolate

Allergens: Nuts, Milk, Wheat, Sulphites

Preparation Time: 20 mins
Number Of Canapés: 10

Ingredients

100g Christmas Pudding
100g Milk Chocolate

Method

1. Divide the Christmas Pudding into 10 pieces and roll into rounds, then cover.
2. Temper the Chocolate and roll each round through the Chocolate and allow to set on silicon paper and serve.

Hints & Tips:

Add a little Brandy into the mix to compliment the Pudding.





Mini Custard Mince Pies

Open topped with Crumble Mix

Allergens: wheat, milk. (please check the labels on any ingredients you use)

Preparation Time: 25 mins
Cooking Time: 25 mins
Number Of Canapés: 10

Ingredients

100g McDougalls Short Crust Pastry
(made as per instructions)
100g Mincemeat
50g Ambrosia Custard
25g McDougalls Crumble Mix

Hints & Tips:

Add some spices and nuts to the crumble mix, for that extra festive touch.

Method

1. Make the McDougalls Pastry Mix, as per the instructions on pack, cover and rest for at least 15 minutes before using (you can also make this the day before).
2. Preheat the oven to 180°C
3. Roll out the Pastry to approx 2mm thick and using a cutter, cut to the size suitable for lining a non-stick petit four tray. Repeat until all the pastry is used up.
4. Doc the base of each pastry case (to prevent it rising)
5. Mix the Mincemeat and Ambrosia Custard together until fully combined.
6. Spoon the mixture into each tartlet and top with the Crumble Mix.
7. Place in the oven and bake for approx 20 minutes or until golden brown.
8. Remove from the oven and allow to cool, then serve, dusted with a little icing sugar.

Chocolate Meringues with Baileys Custard Cream

McDougalls Meringue Mix, with Cocoa Powder filled with Baileys Cream

Allergens: Eggs, Milk

Preparation Time: 15 mins
Cooking/Drying Time: 6-24 hours
Number Of Canapés: 10

Ingredients

50g McDougalls Meringue Mix
(made as per instructions for meringue)
5g Cocoa Powder
50g Double Cream
50g Ambrosia RTU Custard
10ml Baileys

Method

1. Make up the Meringues, as per instructions, then fold in the Cocoa Powder.
2. Pipe disks onto a suitable non stick tray and place in a warm place for 24 hours until the Meringues have dried out.
3. Whisk together the Custard, Cream and Baileys
4. Pipe onto the Meringues and dust with a little Cocoa Powder

Hints & Tips:

You can also dry out the Meringues in a very cool oven (50°C), for approx 6 hours.





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