



Christmas Hamper Cooking Instructions

Preparation Time: 30 mins Cooking Time:
1 hour 30 minutes

1. Unpack contents from the box and remove all packaging
2. Pre-heat oven to 200°c
3. Once the temperature is at 200°c, place the Stilton, Date & Walnut Chutney Crackers into the oven. Bake for 25-30mins until crispy and golden brown.
4. Remove Crackers from the oven and serve with some salad leaves (optional) and have a glass of fizz (optional)
5. Enjoy canapes!!
6. Increase oven to 220°c
7. Place Turkey into oven and cook for 20 mins @ 220° C - this should ensure a nice glossy shine
8. Reduce oven temp to 185° C, and cover Turkey with foil to prevent pastry burning
9. Transfer Roasting potatoes into a baking tray and place in the oven
10. Mix oil and honey into carrots and parsnips and place in the oven
11. Prepare Chicken Liver Parfait (see Serving Suggestion), Toast some brioche, transfer chutney into a serving dish and have a glass of fizz! (optional)
12. Enjoy starter!!
13. Check Turkey, potatoes and carrots -when these are cooked, remove and wrap with foil to keep warm.
** check internal temperature using a temperature probe (72° C)
14. Place Savoury bread in oven for 20-25 mins
15. Transfer chipolatas onto a baking tray, brush with oil and place in the oven, shake the tray to ensure they do not stick -15-20 mins
16. Transfer the sprouts in to a pan of salted, boiling water and cook until tender -drain and add butter and pepper
17. Place the red cabbage in microwave - pierce film -heat on full power for 3 ½ mins -allow to sit for a couple of mins
18. Transfer turkey gravy into a pan and heat to a gentle simmer to ensure cooked through
19. For serving suggestions, view our gallery
20. Cheese Board - oaties, cheese and chutney

RELAX AND ENJOY!!