

U3A Brimbank

Cooking Adventures with Marlene

Session 34 – Christmas 2019

Cranberry, Apple & Rosemary Stuffing

80g	speck, finely chopped
50g	butter, melted
25g	butter, softened
½ cup	milk
1	egg, whisked
1	onion, finely chopped
1 clove	garlic, finely chopped or minced
90g	dried cranberries
1	apple, peeled and finely chopped
350g	crusty bread, breadcrumb
1 tbs	dried or fresh chopped rosemary
¼ cup	finely chopped parsley
½ cup	walnuts, chopped
Olive oil	
1 tsp	salt
Cracked pepper	

Heat a large frypan and add olive oil. Add speck and fry for 2-3 minutes until just crisp. Remove from pan and drain. Add onion, garlic and butter to the pan and cook 2-3 min or until soft. Add the apple and cook for a further 1-2 min until apple is soft.

In a bowl mix the milk, egg, melted butter, rosemary, parsley, cranberries, salt and speck until combined. Place breadcrumb in a large bowl and add the wet mix and combine.

Stuffing Balls

To make the stuffing balls, roll heaped tbs of mix into tight balls, place on a baking tray lined with bake paper. Set aside in the fridge for 15 min to set firmly.

Remove from fridge and drizzle with olive oil and season with freshly ground pepper. Bake for 25 min or until stuffing balls are golden. Turn balls once during cooking.

Sticky Date Puddings

250g	seeded chopped dates
½ cup	water
¼ tsp	bicarb
2 cups	SR flour
¾ cup	brown sugar, firmly packed
1	egg, lightly beaten
1 cup	milk
¼ cup	oil

Grease 12-hole muffin pan

Combine dates and water in a pan, bring to boil. Remove from heat and add bicarb and let stand 5 min.

Sift flour into bowl stir in date mix, sugar, egg, milk and oil. Do not overmix! Spoon into pans.

Bake 190C for 20 min

Toffee Sauce

1 ½ cups	brown sugar
300ml	cream
60g	butter

Combine all ingredients in a medium pan, stir over medium heat without boiling, until sugar dissolves. Simmer 5 min.

Prawn Stuffed Smoked Salmon

500g cooked prawns, shopped
250g cream cheese
2 tbs finely sliced, chives
2 tbs chopped dill leaves
1 tsp Prawn paste
1 lemon, rind grated
1 tbs baby capers or regular capers chopped

Pepper

Mix all ingredients. Using thinly sliced smoked salmon roll up each piece around about 1 tbs of filling. Chill until needed.

Garlic Butter for Garlic Bread

100g unsalted butter
1 tsp Salt
3 `cloves garlic, minced

Pepper

2 tbs chopped chives
2 tbs chopped parsley
2 tbs grated parmesan

Mix all ingredients

Rosemary Cranberry Gravy

1 cup	chicken stock
1 cup	cream
½ cup	port
½ cup	cranberries
1 tsp	chicken stock powder
¼ cup	chicken gravy powder
¼ cup	hot water

Mix chicken stock, cream, port and cranberries in a saucepan and bring to a boil. Stir and turn down to a simmer and simmer for at least 30 mins. Add cranberries, chicken stock powder.

Mix gravy powder with the hot water and add to the stock mix. Simmer until it thickens to a cream consistency.