

Mince Pie Ice Cream

Ingredients

500g vanilla custard
280ml double cream
8 mince pies

Cooking Instructions

1. Mix the vanilla custard and double cream in a bowl, and put into the freezer for about 2 hours.
2. Break up the mince pies into bite-sized pieces, and mix into the ice cream.
3. Return to the freezer and leave overnight.

Top tip: Use the basic ice cream recipe to use up other Christmas leftovers as well - it works for Christmas pudding and Christmas cake (cake is best with the icing removed, though keep the marzipan in the mix). You can also add leftover Christmas ingredients like roughly chopped nuts and dried fruit, marzipan, or chunks of chocolate.



Photo Credit:
Foodista

Cinnamon Sugar Yorkshire Puds

Ingredients

Leftover Yorkshire Puds

Cinnamon

Sugar (Quantities up to you!)

Cooking Instructions

1. Mix together in a bowl your decided quantities of cinnamon and sugar.
2. Toss the leftover yorkshire puds in a bowl until covered and serve!



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Boxing Day Quesadillas

Ingredients (Serves 4)

8 soft tortillas
8 tablespoons cranberry sauce
300g leftover cooked turkey (or meat/veggie alternative!)
1 x 150 g leftover camembert (or similar alternative)
A few sprigs of fresh thyme

Cooking Instructions

1. Lay out 4 tortillas and spread them with 2 tablespoons of cranberry sauce, then shred up and divide the turkey between them.
2. Slice the camembert as thinly as you can and spread out evenly over the turkey and scatter with thyme leaves. Top each with a final tortilla.
3. One by one, dry fry the tortillas in a large frying pan over a medium heat.
4. Once the underside is crisp and golden (about 2 to 3 minutes), gently flip over and fry for a few minutes, then slide onto a board, cut into wedges and serve.



Photo Credit:
Jamie Oliver

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Jamie Oliver

Ultimate Turkey Stuffing and Cranberry Toastie (GF)

Ingredients (Serves 1)

2 slices of gluten-free bread	2 slices of cooked pancetta
10g butter	25g cooked gluten-free stuffing
1 tsp cranberry sauce	
50g brie	
1 sliced cooked turkey	

Cooking Instructions

1. Butter the bread, then place the bread on a board, butter side down. Spread one piece with the cranberry sauce, then add the brie, pancetta, turkey and finally the stuffing. Top with the other slice of bread, butter side out.
2. Heat a griddle pan and toast in one side for 3 minutes, turn over and toast on the other side for a further 3 minutes on until toasted and piping hot. Serve straight away.



Photo Credit:
Coeliac UK

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Recipe Credit:
Coeliac UK

Green Veggie Fritters

Ingredients (12 Servings)

250g leftover cooked Brussels sprouts
2 handfuls of leftover cooked greens
1/2 a clove of garlic
1 lemon
A few sprigs of fresh dill

50g leftover cheese
3 large eggs
Oil, for frying

Cooking Instructions

1. Shred the leftover cooked sprouts and greens. Peel and finely chop the garlic, and finely grate the lemon zest. Pick and finely chop the dill.
2. Put the shredded sprouts and greens into a bowl. Crumble in the cheese and add the garlic, dill and lemon zest. Add a good pinch of sea salt and black pepper, then mix well.
3. Crack in the eggs and mix to combine.
4. Place a large frying pan over a medium heat and add a generous lug of oil. Once the oil is hot, carefully lower in heaped tablespoons of the mixture and flatten them out into little patties.
5. Fry for 2 to 3 minutes, or until the egg is beginning to set, then carefully flip and fry on the other side for 2 more minutes, until the egg is completely cooked.
6. Halve and serve the lemon on the side for squeezing over.



Photo Credit:
Jamie Oliver

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Recipe Credit:
Jamie Oliver

Boxing Day Soup

Ingredients (Serves 4)

1 tbsp sunflower oil	1 tbsp curry paste
1 medium onion, chopped	1.2l vegetable stock
2 celery sticks, chopped	natural yogurt or crème fraîche
550g leftover vegetables	
2 medium potatoes, 350g total weight, peeled, cut into small chunks	

Cooking Instructions

1. To fry the vegetables, heat the oil in a large saucepan and fry the onion for 5 minutes until golden. Stir in the celery and fry for 5 minutes, then tip in the potatoes and fry for a further 1-2 minutes, stirring often.
2. Stir in the curry paste, let it cook for a minute or so, then pour in the stock. Bring to the boil and stir well. Lower the heat, cover and simmer for 15-20 minutes until the potatoes are tender.
3. To serve, tip the leftover veg into the pan and warm through for a few minutes. Pour the soup into a food processor or blender and blitz to a smooth purée. Thin down to the consistency you like with hot water or stock (we added 300ml) then taste for seasoning. Cool and serve in bowls with yogurt or crème fraîche swirled on top.



Photo Credit:
BBC Goodfood

Cheeseboard & Onion Tart

Ingredients (Serves 8)

Pastry: 250g plain flour and extra for rolling, 125g butter, cold and cubed, ½ tsp salt

Filling: 2 onions, sliced into rings, 1 tbsp oil, 2 eggs, 284ml pot double cream, 250g cheese (e.g a third each of stilton, brie and cheddar)



Cooking Instructions

1. Flour, butter and salt go into the bowl of a food processor, then pulse until the mix looks like fine crumbs. Add in 4 tbsp cold water, then pulse to a dough. Shape into a smooth disc on a slightly floured surface, wrap and chill for at least 10 mins. Heat oven to 200C/fan 180C/gas 6.
2. Roll pastry on a floured surface, large enough to line a 23cm loose-bottomed tart tin. Line the tin with the pastry, excess pastry overhanging. Line with baking paper, fill with baking beans. Bake for 15 mins. Take out the paper and beans, bake for 10 mins until pale golden and cooked. Trim the pastry level with the tin.
3. Soften the onions in the oil over a medium heat for 10 mins until golden. Beat the eggs and cream together, season to taste. Crumble up the hard cheeses, pull any creamy cheese into small pieces. Scatter the cheese into the pastry case, add the onions, then pour in the egg mix. Turn the oven down to 160C/fan 140C/gas 3 and bake for 40 mins until set and lightly golden.

Vegan Leftover Vegetable Christmas Pie

Ingredients (Serves 4)

2 onions	0.50 tsp cinnamon
400g leftover cooked veg	1 tsp cumin
3 garlic cloves	1 tbsp flour
2 bay leaves	1 tbsp tomato puree
1 tsp miso paste	400 ml leftover vegetable gravy/stock
Salt and pepper (to taste)	2 ready rolled puff pastry sheets
Non-dairy milk (for brushing)	

Cooking Instructions

1. Preheat your oven to 180C (350F). Chop your onions, and heat up some oil in a pan over medium heat. Add the onions, fry until softened. Mince the garlic and add to the pan with the bay leaves, fry for a couple more minutes.
2. Next add in the spices and vegetables, stirring everything through. Fry until the vegetables have softened and started to golden. Add in your flour, tomato puree, miso paste and vegetable stock/gravy. Bring to a boil and then turn down to simmer until the mixture has thickened. Taste and season with salt and pepper. Remove and leave to fully cool.
3. In a rectangular baking dish, flour the surface and then layer your pastry along the base. Cut the excess pastry to the size of the tray. Fill the dish with the leftover vegetable pie filling. Brush some non-dairy milk along the edges of the pastry.
4. Cover your filling with the other sheet of pastry and seal the edges together. Cut off the excess pastry. Use the extra pastry you cut off to roll out and cut into decoration for the top of the pastry. Brush the top with non-dairy milk and bake in the oven for 25-30 minutes until golden brown.



Photo Credit:
Vegan food and living

Parsnip and Carrot Dhal

Ingredients (Serves 4)

350g red split lentils	1 lime, wedged
400g tin coconut milk	2 tbsp sunflower oil
1 tsp ground turmeric	300g left-over roast parsnips (dice)
1 tsp garam masala	300g left-over roast carrots (dice)
coriander (to sprinkle)	1 tbsp cumin seeds
1 tbsp black mustard seeds	3 cloves garlic, thinly sliced
a thumb-sized piece ginger	1 red chilli, thinly sliced



Photo Credit:
Olive Magazine

Cooking Instructions

1. Tip the lentils into a large pan with the coconut milk, 700ml of water, the turmeric and a pinch of salt. Cook gently, stirring regularly, for 30 minutes until the lentils have cooked through, are starting to collapse and have thickened. Stir through the garam masala and season.
2. Heat the oil in a frying pan set over a medium-high heat, and fry the parsnips and carrots for 5 minutes until beginning to crisp. Add the cumin and mustard seeds, and fry for 1 minute before adding the garlic, ginger and chilli, frying for another few minutes.
3. Spoon the dhal into bowls, top with the carrots, parsnips and spices, sprinkle over the coriander and serve with lime wedges for squeezing over.

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Recipe Credit:
Olive Magazine