



PJ taste's Locally Sourced Christmas Day Feast

Our taste of Christmas event on 24 November 2011 showed how it is possible to eat like a King using locally sourced produce. The trick is obtaining all the lovely ingredients from the smaller producers who don't enjoy the power of the supermarket to always put it under one roof. In an effort to help solve this dilemma here is our Christmas Day menu, list of suppliers and recipes. Please do contact us if we can be of help in obtaining ingredients and remember we stock a range a brilliant Sheffield foodie gifts including Kelham Island Beer, Catherine's Choice Preserves, Our Cow Molly Milk and Ice Cream, Sheffield Honey, Teabox tea, Sloe Motion Sloe Gin and Vodka, Missie Cindz Sheffield Favourites Hamper and much, much more.

The Christmas Day Menu

Breakfast: eggs from Whirlow Hall Farm, milk from Our Cow Molly, Bacon from Moss Valley Fine Meats, Bread from Cat Lane Bakery plus an option for a Xmas morning treat - Smoked salmon smoked at Bolsover.

Lunch: Butternut Squash Soup with a Pumpkin Oil garnish (bottled in Sheffield), Cured Salmon Brushetta, Free range Turkey - Whirlowhall Farm, Turkey Legs Deboned and Cooked Separately with a Mushroom and Chestnut stuffing, Eryngii Mushrooms and fresh Chestnuts from The Sharrow Marrow, Local Vegetables sourced from Beansies, PJ taste traditional plum pudding incorporating local plums, Rivelin Valley beef suet, breadcrumbs from our own bread (made from Yorkshire Flour).

Evening Snack: the Ultimate PJ taste toasties with Henderson's relish Caramelised Onions and a Mature Wensleydale Cheese.
Or slow cooked beef stew with Kelham Island Pride of Sheffield (Rivelin Valley Chuck Steak)

The Suppliers

Products	Supplier	Address	Contacts
High Welfare Pork	Moss Valley Fine Meats	Povey Farm, Lightwood Lane Norton Sheffield S8 8BG	(0114) 239 6904 0777 905 8872 info@mossvalleyfinemeats.co.uk http://www.mossvalleyfinemeats.co.uk/
Organic Vegetables	Beanies	205-207 Crooks Valley Road	0114 2681662 http://www.beanieswholefoods.co.uk/
Vegetables, Cheese, Mushrooms	The Sharrow Marrow	268 Sharrow Vale Rd, S11 8ZH Sheffield	0114 2670133
Bread	Cat Lane Bakery	36 Cat Lane, s2 3ay	catlanebakery@yahoo.co.uk
Free Range Turkey Sustainable Xmas Trees	Whirlow Hall Farm Trust	Whirlow Lane, Sheffield S11 9QF	Tel : +44 (0)114 235 2678 eventsenquiries@whirlowhallfarm.org
Beef	Coppice House Farm Shop	Rivelin Valley Sheffield S6 5SG	Contact Mike: 07818610706, 0114 2308155
Fish	Manns	7 Hillsborough Road and Sharrow Vale Road	0114 234 3538
Beer	Kelham Island, Sheffield Brewery Company	23 Alma Street, Sheffield, South Yorkshire, S3 8SA	23 Alma Street, Sheffield, South Yorkshire, S3 8SA Tel 01142 494804
Pumpkin Oil	Gary Hutton		www.pumpkinoil.co.uk, 0114 26 81 354

The Recipes

Squash Shots with a Pumpkin Oil Garnish (V),

Serves 6

2 Large ish Butternut Squash

1 Large Onion

3 Cloves garlic

Olive oil/Butter

½ lt vegetable stock

½ lt milk

Freshly grated nutmeg

Salt and Pepper

Chop the butternut squash into large chunks removing seeds and roast with olive oil and garlic in the oven at a high heat. Soften the onion in more butter/olive oil and

then add the stock and milk and bring to a simmer. Scoop the squash from the skins and add to the stock along with the seasonings. Simmer for 15 minutes. Then liquidise and serve.

Pumpkin Sprinkle Garnish

½ cup pumpkin seeds
2 cloves garlic
¼ cup parsley
¼ teaspoon sea salt
2 tablespoons olive oil
1 tablespoon Pumpkin Oil

Heat a dry frying pan to a medium heat. Add pumpkin seeds and keep them moving with a wooden spoon. After a few minutes they will begin to give off a nutty aroma. Remove from heat.

Place toasted pumpkin seeds with all other ingredients in a food processor and pulse a few times until you have a coarse mixture.

Cinnamon & star anise cured salmon

150.0g brown sugar
300.0g rock salt
3 oranges, zested
2 star anise
1 cinnamon stick
500.0g salmon, centre piece of fillet, skinned and pin boned
2 slices sourdough bread, toasted, each cut into 6
crème fraîche to serve
3 slices of raw beetroot , peeled and shredded
12 coriander leaves

Whizz the sugar, salt, zest, star anise and cinnamon in a food processor. Spread a small amount onto a tray and lay the fish on top, tip over the rest of the mix over the top of the salmon and spread. Cover with clingfilm and leave in the fridge or a cool place for 24 hours.

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Wash any remaining mixture off the salmon and leave to dry for 1 hour. Slice when needed then use for your recipe. Brushettas can be made with a generous amount of salmon, a dollop of crème fraîche, some beetroot and a coriander leaf.

Chestnut and Mushroom Stuffing

200g pound fresh chestnuts

200g unsalted butter

½ lt breadcrumbs, such as rye or sourdough, crust removed and cut into 1-inch cubes

Punnet of wild mushrooms or 50g dried mushrooms

1 medium onion, diced

4 stalks celery, diced

Small bunch fresh parsley, coarsely chopped

3 tablespoons fresh thyme leaves

1 1/2 to 2 cups chicken or vegetable stock

2 large eggs, lightly beaten

1 tablespoon fine sea salt

2 teaspoons freshly ground black pepper

Preparation

Preheat oven to 350°F.

Using chestnut knife or sharp paring knife, make large X on flat side of each chestnut through shell but not meat. Soak chestnuts in bowl of warm water to cover by 2 inches for 15 minutes, and then drain well. Arrange chestnuts in 1 layer in shallow baking pan, then roast in middle of oven until shells curl away at X mark, about 15 minutes. Wearing protective gloves peel away shells from chestnuts while still hot. In large pot boiling water, blanch chestnuts 2 minutes, then drain. Using kitchen towel, rub chestnuts to remove skins. Coarsely chop and reserve. Leave oven on.

Butter 9- by 13-inch casserole dish with 1 tablespoon butter.

On foil-lined baking sheet, toast bread in 350°F oven, tossing occasionally, until lightly browned, about 15 minutes. Place in large mixing bowl and set aside. Leave oven on.

In heavy frying pan melt 4 tablespoons butter. Add mushrooms and sauté, stirring, until golden brown, 7 to 8 minutes. Add another 2 tablespoons butter and heat until melted. Add onion and celery, and sauté until translucent, 6 to 7 minutes.

Add mushroom mixture plus parsley and thyme to bread and gently stir to combine.

In heavy, small pot over moderate heat bring the stock to a gentle boil. Pour into bread mixture and gently toss to combine. Stir in egg, salt, and pepper. The stuffing is now ready to be used to stuff meat or cooked as it is in a casserole dish. The stuffing can be prepared up to this point and kept, covered and refrigerated, up to four hours. Bake until golden brown and heated through, about 30 minutes. Serve hot.

Golden Beets and Brussels Sprouts

Preparation

2 medium sized golden beets

10 brussels sprouts

1 shallot, peeled and sliced

Olive oil

1 Tbsp fresh thyme, chopped (can substitute a 1 teaspoon of dried thyme)

2 Tbsp almond slivers, toasted

Salt and freshly ground pepper

METHOD

1 Boil or roast beets if using, until cooked. Cool, peel and chop.

2 Prep and blanch veg until nearly cooked, plunge in cold water to stop cooking process.

3 Mix ingredients, splash with olive oil and seasoning and hot roast for 20 mins until hot and slightly coloured.

Provençal New Potatoes

2 lb small new potatoes (look for the smallest you can find, the potatoes should be no bigger than 1 1/2 inches, if they are bigger, cut them into 1 to 1 1/2 inch pieces)

1 medium onion, sliced in the direction of root to top

6 cloves of garlic, crushed with peel on (do not remove peel)

2-3 small to medium vine-ripened tomatoes, or plum tomatoes, cut into 1 1/2-inch chunks

1 Tbsp mixed herbs

Olive oil

2 teaspoons salt

Freshly ground black pepper

Preparation

1 Wedge toms and roast in oven for several hours with salt pepper and herbs. Can be done a few days in advance

2 Blanch potatoes until almost cooked be careful not to overcook. Can be done up to two days in advance.

3 put ingredients in oven dish/foil dish and roast in hot oven for 30 mins until coloured and hot.

Rivelin Valley Beef casserole with Pride of Sheffield beer – a great Boxing Day dish which could be cooked in a slow cooker or in a moderate oven for a number of hours.

Ingredients

500g Rivelin Valley chuck steak

1 small onion, quartered

1 small carrot, quartered

1 garlic bulb, halved horizontally

2 fresh thyme sprigs

1 fresh bay leaf

black peppercorns

250ml beer

2 tbsp vegetable oil

1 litre/1¾ pints chicken stock

Preparation

Place the beef in a large bowl add the vegetables, herbs and peppercorns; pour over the beer and mix until well combined, then chill in the fridge for 24 hours.

1. Preheat the oven to 140C/275F/Gas 1.
2. Strain the beer from the beef mixture and set aside.
3. Season the beef with salt and freshly ground black pepper.
4. Heat a flameproof casserole dish, add the vegetable oil and brown the beef all over, then remove from the dish and set aside.
5. Reduce the heat, add the onions, carrots and garlic and cook for 4-6 minutes, or until pale golden-brown.
6. Add the herbs and peppercorns, then add the reserved beer and continue to cook until the volume has reduced by half.
7. Return the beef to the dish, add the chicken stock and bring up to the boil, then cook in the oven for three hours or until the beef is very tender.

Mrs Beetons Christmas Pudding – adapted a bit incorporating some PJ taste foraging!

8 oz moist sugar (use soft brown)
8 oz chopped suet – we used Rivelin Valley beef suet
8 oz sultanas cleaned
8 oz raisins halved and stoned – we used Sheffield wild plums which had been frozen
4 oz currants washed and dried
4 oz shredded mixed candied peel - Cut your own or use ready cut
4 oz of plain flour – Carr house Farm Spelt Flour
4 oz breadcrumbs
2 oz almonds blanched and shredded
the grated rind of a 1 lemon
3 eggs
a salt spoonful of nutmeg grated
half a teaspoon of salt
quarter pint of milk
1 small wineglassful of brandy (optional)

Mix all the dry ingredients together, stir in the well beaten eggs, milk and brandy.
Turn the mixture into 2 well greased basins, and steam for 5 to 6 hours.