



10 *Delicious* Christmas Recipes

From a showstopping main to the perfect vegan gravy and crispy roast potatoes.





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Mushroom & Glazed Carrot Wellington

SERVES: 6 | TIME: 210 MINS

This is a real show-stopper and such a hit with everyone who's tried it. We serve it with piping hot gravy, crispy roast potatoes, sprouts and roasted root veggies.

Ingredients

For the carrots

8 medium rainbow carrots

2 tablespoons maple syrup

drizzle of olive oil

pinch of sea salt & black pepper

For the pastry

2 x 320g sheets ready rolled puff pastry

2 tablespoons porridge oats

1 tablespoon maple syrup

1 tablespoon oat milk

1 tablespoon poppy seeds

For the filling

10g dried porcini mushrooms

1 onion, peeled & finely chopped

2 cloves garlic, peeled & chopped

4 sprigs of fresh thyme

700g mushrooms (we used a mixture of chestnut, wild and shiitake)

1 x 400g tin borlotti beans, drained

200g spinach

1 tablespoon tamari

drizzle of olive oil

pinch of sea salt & black pepper
(to taste)

Method

1. Preheat oven to 160°C fan / 350°F. Begin by preparing the carrots. Place the carrots in a baking dish. Drizzle with the olive oil, maple syrup, a pinch of salt and pepper, and toss to coat. Cover with foil and bake for 1 hour, removing the foil halfway through, until the carrots are golden and cooked through. Set aside to cool completely.
2. While the carrots are cooking, prepare the mushroom filling. Soak the porcini mushrooms in 100ml / 3.4 fl oz of boiling water and set aside.
3. Place a large frying pan over low heat and add a drizzle of olive oil. Once warm, add the onions and cook for 15-20 minutes, stirring often, until golden and sticky (cooking them for this length of time adds flavour).
4. Drain and finely chop the porcini mushrooms (you can use the soaking liquid as a stock elsewhere) and cook with the onions for 5 minutes. Add the garlic and thyme leaves, cook for another 5 minutes before removing from the heat and spooning into a large bowl.
5. Put the mushrooms in a food processor and pulse until finely chopped (you will need to do this in 3 batches). Using the same frying pan, fry the chopped mushrooms; you will again need to do this in batches as mushrooms release a lot of water and overcrowding will make them soggy. Fry each batch in a tablespoon of olive oil and a pinch of salt, stirring every so often until any water has evaporated and the mushrooms are golden brown. Add the cooked mushrooms to the bowl of onions.
6. Spoon the drained borlotti beans into the food processor and pulse to form a coarse paste. Add this to the bowl with the mushrooms and onions.
7. Place the spinach in a large colander and pour a freshly-boiled kettle of water over it – this will wilt the leaves. Leave to cool, then squeeze out as much liquid as possible. Finely chop and add to the bowl.
8. Add the tamari to the bowl, then mix thoroughly until everything is well incorporated. Taste and season, before leaving to cool completely. You can prepare the carrots and mushroom filling up to 2 days in advance.
9. Increase the oven temperature to 180°C fan / 400°F. Place a baking tray in the oven to preheat.
10. Unroll 1 sheet of puff pastry and lay it flat on the paper that it was wrapped in. Sprinkle the oats in the middle of the pastry, in a rectangle roughly 25cm x 10cm / 10" x 4". Spread $\frac{1}{4}$ of the mushroom mix over the oats.
11. Layer the carrots on top of the oats so that they're neatly stacked on top of each other – you may need to cut some to fill the space evenly. Then pile the remaining mushroom mixture around the carrots so that they're completely covered (it's easiest to use your hands for this).
12. Shape into a neat mound, then cover with the remaining sheet of pastry. Press down the edges and trim off the excess pastry, leaving a 2cm / $\frac{3}{4}$ " rim around the base. Crimp the base using a fork. Then, using a sharp knife, lightly score the top of the pastry, being careful not to pierce all of the way through.
13. Mix together the maple syrup and oat milk; brush over the pastry and sprinkle with poppy seeds. Place in the middle of the oven for 40 minutes, or until golden brown.
14. Once cooked, remove from the oven and leave to rest for 10 minutes before serving.



Hasselback Butternut Squash

with Jewelled Rice

SERVES: 6 | TIME: 120 MINS

This roasted hasselback squash looks absolutely beautiful. The rice is tossed with sprouts, fresh mint, dill, dried apricots, toasted pistachios, pomegranates, and a red wine maple dressing, then piled high with sweet red onions, tender squash, and a garlicky parsley dressing

Ingredients

for the butternut squash

- 1 large butternut squash
- 2 small red onions
- 6 bay leaves
- 2 tablespoons balsamic vinegar
- 2 tablespoons maple syrup
- pinch of sea salt & black pepper (to taste)
- 1 tablespoon olive oil

for the gremolata

- 50g parsley
- 1 clove garlic, finely chopped
- 1 lemon, zest of whole, juice of half
- 100ml extra virgin olive oil
- 1 teaspoon maple syrup

for the rice

- 250g basmati wild rice mix (or a mixture of wild rice and brown rice)
- 200g brussels sprouts, shredded
- 20g mint leaves
- 20g dill
- 50g dried apricots
- 50g pistachios
- 5 tablespoons pomegranate seeds
- 3 tablespoons red wine vinegar
- 3 tablespoons olive oil
- 2 tablespoons maple syrup
- A good pinch of sea salt



Method

1. Preheat oven to 200°C / 180°C fan setting.
2. Cut each red onion into eight wedges, toss with oil and lay in a deep roasting pan.
3. Halve the butternut squash lengthways. Scoop out and discard the flesh and seeds (you can save and use these for a soup if you like). Peel the skin to reveal the orange flesh below. Lay the squash halves flat on a chopping board and slice into the flesh at regular intervals, without cutting all the way through – as squashes are quite tough, you might find it helpful to put two wooden spoons on either side of the squash to stop you from accidentally slicing all the way through.
4. Lay each half on top of the onions, and drizzle with olive oil. Tuck the bay leaves into the cuts, season with salt and pepper, then cover the roasting dish with foil and bake in the oven for 30 minutes.
5. While the squash is cooking, prepare the rice to packet instructions, adding the shredded sprouts in the last few minutes to soften a little. Once cooked, remove from the heat and leave to one side until needed.
6. Prepare the gremolata. Finely chop the parsley, then combine with the remaining ingredients and taste for flavour, adding more salt or syrup if needed. Set aside until needed.
7. After 30 minutes, remove the foil from the roasting dish and drizzle the squash halves with the balsamic vinegar and maple syrup. Return to the oven for another 30 minutes and cook until soft, golden and cooked through.
8. To finish the rice, mix together the red wine vinegar, olive oil, maple syrup and a pinch of salt. Mix the dressing through the rice, along with the remaining ingredients, reserving a few herbs and pomegranate seeds to decorate.
9. Spoon the rice on a serving platter, then pile on the onions and hasselback squash halves. Drizzle with the gremolata and scatter over the reserved herbs and seeds and serve.



Pumpkin, Sage & Onion Galette

SERVES: 6 | TIME: 70 MINS

A beautiful winter dish, perfect for sharing with friends and family. The crispy sage leaves add a beautiful touch, while the toasted hazelnuts create a lovely crunch and the sweet, roasted onions coupled with the roasted pumpkin give the whole dish a little sweetness.

Ingredients

1 tablespoon maple syrup

1 tablespoon olive oil

1 handful of sage leaves

1 tablespoon oat milk

large pinch of sea salt

1 teaspoon sea salt & black pepper

for the pastry

200g flour, we use a 50:50 mix of plain and wholemeal

130g chilled coconut oil

2 teaspoons sea salt

1 tablespoon poppy seeds

5 tablespoons ice cold water

for the filling

1 small pumpkin or squash
(we've used a kuri squash)

3 large onions, peeled & thinly sliced

50g hazelnuts, roughly chopped

1 sage leaf

1 tablespoon oat milk

1 teaspoon apple cider vinegar
(or lemon juice)

1 clove garlic, peeled

1 tablespoon olive oil

pinch of sea salt & black pepper (to taste)



Method

1. Preheat the oven to 200°C/180°C, fan setting.
2. Prepare the filling - peel away the tough skin of the pumpkin/squash with a vegetable peeler, then slice into wedges (you might find it easier to peel after you've cut into wedges, depending on the shape of your pumpkin). Lay the slices on a baking tray, drizzle with 3 tablespoons of olive oil, then sprinkle generously with sea salt. Bake in the oven for 20-30 minutes, or until soft but not browned. Set aside to cool completely.
3. Warm 2 tablespoons of olive oil in a large pan and add the sliced onions. Cook over a medium heat for 20-30 minutes, stirring occasionally until the onions are brown and sticky - the more caramelisation, the more flavour. Set aside to cool completely.
4. Blend 4 pieces of squash in a blender with 1 tablespoon of the cooked onions, 1 sage leaf, a pinch of salt, 1 tablespoon of oat milk, 1 teaspoon of apple cider vinegar, 1 tablespoon of olive oil and 1 clove of garlic, until you have a thick paste.
5. Next, make the pastry. Put the flour, coconut oil, sea salt and poppy seeds in a food processor. Pulse until crumbly and well incorporated, then add the ice water, and pulse again until the pastry comes together. If you pinch it between your fingers and it's still too crumbly, add another tablespoon of water.
6. Press the dough together into a slightly flattened ball, wrap in cling film and chill in the fridge for half an hour.
7. After 30 minutes, roll the pastry out onto a lightly floured piece of baking paper, until it's an even circle the thickness of a £1 coin. Spoon over the pumpkin puree, leaving a 10cm rim around the edges (you need more space than you think).
8. Layer the onions on top, then the remaining squash pieces before carefully folding the edges of the pastry inward to form a rough, freeform tart. Move the tart onto a plate and chill in the fridge for 30 minutes.
9. Preheat the oven to 200C/180C, fan setting. Place a large baking tray in the oven to preheat.
10. Mix together the oat milk and maple syrup and use to brush the pastry and pumpkin. Bake on the preheated baking tray for 25 minutes.
11. After 25 minutes, remove from the oven and sprinkle over some chopped hazelnuts (keeping any extra to serve on the side). Reglaze the tart and place back in the oven for a final 15 minutes, until the pastry is golden brown. Once cooked, remove from the oven and set aside.
12. Warm the remaining tablespoon of olive oil in a small saucepan and, once hot, add the sage leaves. They will pop and crackle so be careful. Fry for 30 seconds until nice and crispy, then drain on kitchen paper.
13. Sprinkle the sage leaves over the tart and serve with a big, dressed salad, any extra squash and hazelnuts.



Perfect Vegan Gravy

SERVES: 4 | TIME: 1 HOUR

This is a perfect vegan gravy, loaded with flavour and just delicious with a hearty lunch. We use it with our wellingtons and nut roasts, roasted potatoes, and sausage rolls.

Ingredients

- 3 onions, peeled & roughly chopped
 - 2 large carrots, roughly chopped
 - 2 sticks of celery, chopped
 - 3 tablespoons olive oil
 - 2 teaspoons sea salt
 - 2 bay leaves
 - 2 sprigs of fresh thyme
 - 2 heaped tablespoons plain flour
 - 2 Medjool dates, pitted & roughly chopped
 - 1 tablespoon Marmite
 - 1 tablespoon tomato purée
 - 2 tablespoons red wine vinegar
 - 2 tablespoons tamari
 - 1L vegetable stock
1. Warm the olive oil in a large saucepan,

Method

and add the onion, carrot, celery, herbs and salt. Fry over a medium heat for at least 20 minutes, stirring occasionally, until browned and sticky – you want lots of caramelisation.

2. Add the flour, stir and cook off for a further 5 minutes, then add the Medjool dates, marmite, tomato puree, red wine vinegar and tamari and fry for another 5 minutes.
3. Add the stock, bring to the boil then leave to simmer over a low heat for 1 hour, stirring occasionally.
4. Strain through a fine sieve, pushing down the vegetables to get out every drop of liquid. Use right away, or store in an airtight container in the fridge for 3 days or freezer for 1 month, and simply reheat when needed.

Balsamic Roasted Carrots

SERVES: 4 | TIME: 55 MINS

If you're looking for a way to add a more interesting side dish to a big festive meal or Sunday roast, this is what you need. Roasting the carrots with balsamic, maple and caraway seeds gives them so much more flavour, which is then intensified by the orange zest, fresh slices of orange and flaked almonds added at the end.

Ingredients

600g mixed heritage carrots

3 tablespoons olive oil

2 tablespoons good-quality thick balsamic vinegar

2 tablespoons maple syrup

1 teaspoon caraway seeds

1 tablespoon sea salt

2 large oranges

30g flaked almonds, toasted

Method

setting.

2. Carefully wash the carrots, scrubbing away all grit but leaving them unpeeled.
 3. Add the carrots to a large roasting tray, then add the olive oil, balsamic vinegar, maple syrup, caraway seeds and sea salt. Mix to coat evenly and roast in the oven for 40 minutes, or until golden and sticky.
 4. Finely grate the zest of one of the oranges and toss through the carrots. Then cut away the peel using a sharp knife and slice both oranges into segments.
 5. Add the orange segments, flaked almonds and parsley to the roasting tray and toss to coat, so that everything is well mixed in the roasting juices.
1. Preheat the oven to 200°C/180°C, fan





Crispy Coated Roast Potatoes

SERVES: 4 | TIME: 80 MINS

Take a classic roast side dish from standard to sensational. This simple recipe ensures next-level crispy skins and fluffy insides, thanks to a coating of nutritional yeast and polenta.

Ingredients

1kg potatoes (we use Maris Piper)
peeled & cut into 4cm / 1½" chunks

3 tablespoons rapeseed oil

2 tablespoons nutritional yeast

2 tablespoons polenta

½ teaspoon flaky sea salt

Method

Put the potatoes in a pan of cold water with a large pinch of salt. Place over medium heat and bring to the boil. Simmer for 3 minutes until the potatoes begin to soften. Drain and place into a bowl; sprinkle over 1 tablespoon of oil, the polenta, nutritional yeast and salt. Leave to cool.

2. Pour 2 tablespoons of oil into a roasting tray and place into the oven for a few minutes to heat. Once hot, tip in the potatoes, spreading out into a single layer. Roast for 55 minutes, turning over halfway through until golden brown.

1. Heat oven to 200°C / 180°C fan / 400°F.

Sweet Potato Gratin

SERVES: 6 | TIME: 70 MINS

This sweet potato gratin is the perfect dish to enjoy on a special occasion. The thinly sliced sweet potato is coated in a creamy cashew-based sauce with layers of wilted spinach adding a fresh kick. We love to enjoy this alongside steamed green veggies and a warming stew.

Ingredients

- 6 sweet potatoes
- 200g cashews
- 250ml almond milk (+ more if needed)
- 1 tablespoon mustard (we used Dijon)
- 2 tablespoons nutritional yeast
- 1 lemon, juiced
- 3 cloves garlic, roasted
- 2 large handfuls of spinach, roughly chopped
- 1 handful of parsley, chopped
- drizzle of olive oil
- pinch of sea salt

Method

1. Preheat oven to 220°C / 200°C fan / 390°F.
2. Very finely slice the sweet potatoes. Place the slices into a baking tray and drizzle with olive oil and a pinch of salt. Mix well and cook for 20-25 minutes until they feel soft but still hold their shape. Once cooked, remove from the oven.
3. While the sweet potatoes cook, place the cashews, almond milk, mustard, nutritional yeast, lemon juice, garlic cloves and a pinch of salt into a powerful blender and blend until smooth. You may want to add a little more almond milk if the sauce feels too thick; it should be the consistency of tinned chopped tomatoes.
4. Place a thin layer of sweet potatoes along the base of a baking dish, so that they are overlapping. Top with a ½ of the chopped spinach and a ½ of the cashew sauce. Repeat this process, layering the sweet potatoes and cashew sauce; finish with a drizzle of olive oil.
5. Bake for 20-25 minutes until the sweet potatoes in the middle feel soft.
6. Once the gratin is cooked, turn the oven to a high grill setting and grill for 5 minutes in order to crisp the top.
7. Top with some freshly cracked pepper, chopped parsley and serve.

Dark Chocolate & Raspberry Fondants

SERVES: 2 | TIME: 25 MINS

Our best-ever dessert — dark chocolate fondants with fresh raspberries in the centre. Surprisingly simple to make and so popular with friends and family.

Ingredients

50g self-raising flour

1 heaped tablespoon cacao powder

40g coconut sugar

2 tablespoons coconut oil, melted
(+ extra for greasing)

2 tablespoons almond milk

2 squares dark chocolate

150g raspberries

Method

1. Preheat oven to 220°C / 190°C fan / 420°F
2. Line 2 small ramekins with melted coconut oil (note: this coconut oil is in addition to the 2 tablespoons used for the fondants).
3. In a large bowl, whisk together the flour, cacao powder and coconut sugar. Once there are no lumps, mix through the melted coconut oil and almond milk.
4. Spoon the mixture into the ramekins.
5. Place 1 piece of dark chocolate and 1 raspberry on top of the mixture in each ramekin; push down using your finger until they reach the centre. Smooth over the top of the mixture to cover the chocolate.
6. Place the fondants in the preheated oven for 15 minutes, or until well risen and set on the outside.
7. Once cooked, remove from the oven, and while they're still hot, turn them over and flip out onto individual plates.
8. Serve immediately, while the inside is gooey, with some fresh raspberries on the side.

Chocolate & Pear Cake

SERVES: 10 | TIME: 60 MINS

When we made this cake in the office for a birthday, it was an instant hit. We can't resist the perfect pairing of decadent chocolate sponge and moist pear. Top with roasted pistachios for a pop of colour, or a dusting of cacao powder would look great too.

Ingredients

for the cake

300g plain white flour

4 tablespoons cacao powder

100g ground almonds

200g coconut sugar

½ teaspoon bicarbonate of soda

½ teaspoon baking powder

½ teaspoon ground cinnamon

300ml soya milk

50ml sunflower oil

1 pear, peeled & grated

1 teaspoon vanilla extract

100g 70% cacao dark chocolate chips

for the icing

200g cashews

2 tablespoons cacao powder

4 tablespoons maple syrup

4 tablespoons date syrup

to decorate (optional)

1 pear, peeled & finely sliced

drizzle of maple syrup (optional)

1 handful of pistachios, roughly chopped



Method

1. Preheat oven to 180°C / 160°C fan / 350°F. Grease and line 2 x 20cm / 8" sandwich tins with baking parchment; set aside. Place the cashews for the icing into a bowl and cover with boiling water; set aside.
2. Place the ground almonds, flour, coconut sugar, cacao powder, bicarbonate of soda, baking powder and cinnamon into a large bowl. Whisk to combine and remove any lumps.
3. Place the soya milk, sunflower oil, grated pear, and vanilla into a jug; whisk to combine. Stir the wet ingredients into the dry. Gently fold through the chocolate chips. Pour the mixture evenly into the prepared tins. Place into the oven and bake for 25-30 minutes until risen and firm on top. Remove from the oven and set aside to cool completely on a wire rack.
4. To decorate your cake with roast pear, place the pear slices onto a small baking tray, lightly drizzle with maple syrup and toss to coat. Place into the oven and bake alongside the cake, removing once the cake is cooked.
5. While the cake is cooling make the icing. Drain the cashews and place into a high-speed blender with the syrups and cocoa powder. Process, stopping to scrape down the sides as needed, for 4-5 minutes to form a smooth, spreadable paste.
6. Once the cake has cooled, spoon $\frac{1}{2}$ of the icing over the top of 1 cake, before sandwiching the other on top. Spread with the remaining icing, top with the roasted pears and a sprinkle of chopped pistachios, if desired.

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Gingerbread Cookies

SERVES: 8 | TIME: 35 MINS

These festive cookies are so much fun to make. The dough, made of just five ingredients, comes together in moments. This recipe makes a great weekend baking project for families with small children.

Ingredients

for the gingerbread men

250g ground almonds

6 tablespoons maple syrup

3 teaspoons ground ginger

1 tablespoon melted coconut oil

2 tablespoons brown rice

flour (plain white or gluten-free will also work)

to decorate

50g 70% cocoa dark chocolate, melted

Method

1. Preheat the oven to 180°C / 160°C fan / 350°F. Line a baking tray with parchment paper, set aside.
2. Place the ground almonds, flour and ginger in a large bowl and whisk until no lumps remain. Add the coconut oil and maple syrup and stir until you have a dough. Alternatively, place all the biscuit ingredients in a food processor and whiz until well combined.
3. Once combined use your hands to roll the mixture into a ball and flatten into a disc.
4. Lightly sprinkle a clean worktop with flour. Place the dough on top, and sprinkle with some more flour. Roll out using a rolling pin until it is the thickness of a £1 coin.
5. Cut out the cookies using your cookie cutter of choice and transfer onto your prepared baking trays. Place into the oven and bake for 20 - 25 minutes until golden brown. Remove and allow to cool, off the trays, on a wire rack.
6. While the cookies are cooling, melt the chocolate by placing into a small saucepan over low heat. Once melted pour into a piping bag (a sandwich bag will also work). Cut a small hole into the tip and decorate your cookies.



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