

Festive Chicken/Turkey Wreath  
serves 8-10

1 Roll of Readymade Puff Pastry  
2 Cooked Breasts of Chicken/Turkey (left overs)  
1 cup of finely chopped Red Pepper  
1 cup of finely chopped Yellow Pepper  
1 cup of finely chopped Broccoli/Brussel Sprouts (cooked and cooled)  
1lb Pinkertons Maple Cured Bacon (cooked and cooled)  
4 tbsps of Mayonnaise  
2 tbsps Cranberry Sauce  
1 tsp of Garlic Granules/ 1 crushed garlic clove  
2 cups of finely grated Cheddar Cheese  
1 egg  
1 tbsp sesame seeds  
Spray oil  
Salt and Pepper to taste.

Method.

1. Using a food processor mince Chicken Breast/ Turkey meat until nicely crumbed. Put Chicken/Turkey in a mixing bowl.
2. Mince Broccoli/Brussel Sprouts in the food processor until nicely crumbed. Add Broccoli/Brussel Sprouts into crumbed Chicken/Turkey.
3. Crumb cooked Maple Cured Bacon in a food processor and add to mixture.
4. Continue the same process with 1 Red Pepper and 1 Yellow Pepper. Add finely chopped peppers to Chicken mixture.
5. Stir the mixture until evenly mixed.
6. Sprinkle 1 tsp Garlic granules/ crushed garlic clove over mixture.
7. Pour in 4tbsp of Mayonnaise, 2 tbsps Cranberry sauce and 2 cups of grated cheese.
8. Stir mixture well until mayonnaise is evenly spread through mix. Season with Salt and Pepper to taste.
9. On a floured dusted surface, roll out Readymade Puff pastry. Keeping the rectangular shape, using a rolling pin create a slightly thinner pastry sheet.
10. Using a knife divide the pastry sheet into 3 equal rectangle shapes, continue to cut a straight line in the pastry from the bottom left hand corner to the top right hand corner to create 6 triangles.
11. Place an up turned cereal bowl face down and set on a flat oven proof large pizza plate, arrange the wide edge side of the triangular pastry approx 2 inches from the outer edge of the pizza plate allowing the rest of the pastry triangle to hang off the edge.
12. Using a potato scoop, scoop the mixture onto the pastry in a circle shape until all the mixture is used.
13. Taking the pointy end (that hung over the edge) of the pastry triangle lift to over the mixture and tuck the edge into the centre of the wreath.
14. Using a fork whisk up egg, brush egg onto wreath and sprinkle sesame seeds over the top of wreath.
15. In an oven heated to 180C/350F, Gas Mark 4. Place wreath for 25-30 minutes until pastry is golden and perfectly cooked.
16. Your festive wreath can be enjoyed 'hot or cold'.

ENJOY ☐

Recipe Created by Joy M Rollston. 'Made With Love'

## Lemon cream fresh fruit trifle

600ml whipped cream  
1 jar of Lemon Curd (approx 400g)  
1 lemon cake  
1 jar seedless strawberry jam (approx 454g)  
1 large orange  
Fresh fruit to garnish trifle  
Fresh mint leaves  
Icing sugar  
Serves 10-12 portions

### Method

1. Whip cream until close to peaks.
2. Spoon 1/2 of the jar of lemon curd into whipped cream, mix until well combined. Add the remaining lemon curd and stir until cream mixture is combined well. Set aside
3. Spoon strawberry jam into a microwaveable bowl. Cut the orange in half and squeeze the juice into the strawberry jam. Heat in the microwave for approx 1 minute. Using a metal spoon mix the strawberry jam mixture until the orange juice is infused. Set aside
4. Take the lemon cake and slice, approx 1 cm thick. Place enough slices of cake as a base layer to the bottom of a large trifle bowl.
5. Pour a thin layer of the strawberry jam mixture over the cake, just enough to cover the cake slices.
6. Spoon a layer of lemon cream on top of jam.
7. Place another layer of cake, jam and lemon cream.
8. Repeat until bowl is nearly full, approx 3 cake layers.
9. Spoon the remaining cream on the top of the trifle and decorate with fresh fruit and mint leaves.
10. Shake some icing sugar over the fruit.

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## Homemade Exquisite Mint Ice-Cream

1 box Mint Matchmakers (any chocolate bar or sweet can be used)  
397g Condensed Milk (1 tin)  
600ml Double Whipping Cream  
3/4tsp Vanilla Essence  
Serves 12-15 portions

### Method.

1. Whip Double Cream until pesky but not stiff.
2. Fold in the Condensed Milk. Mixture should be colour.
3. Add 3/4 tsp Vanilla Essence. Fold through mixture.
4. Using a food processor, finely chop the Mint Matchmakers.
5. Pour grinder MatchMakers into the Cream mixture.
6. Fold mixture until MatchMakers are evenly spread through cream.
7. Pour into a container that is suitable for the freezer.
8. Mixture will take approx 7-8 hours to freeze, although freezing the ice-Cream over-night is perfect.
9. This ice-cream needs to placed in the perfect hiding place !!!!

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