



ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Smoked Salmon Blini

With Mustard & Dill

This recipe makes a nice starter for 6, or around 24 canapés

350g potatoes, peeled

3 medium eggs, separated

50g (2oz) self-raising flour

seasoning

200g (7oz) sliced smoked salmon

300ml tub crème fraîche

1 tsp English mustard

1 bunch dill

Oil

Boil the potatoes until tender, drain well and leave aside to cool slightly. Next put the cooked potatoes into a large bowl and use an electric whisk (or a fork) to mash them, then add the egg yolks to the milk and pour it over the mashed potato followed by the flour and seasoning and whisk the ingredients together to make a smooth, thick batter.

Now thoroughly clean and dry the beaters and whisk the egg whites in a clean bowl until they form soft but not stiff peaks. Carefully fold the egg whites into the batter about a third at a time. Heat a frying pan over a medium heat then turn the heat down quite low. Put a little oil in the pan and use some kitchen paper towel to smear it round the pan.

Start by making one blini using a slightly rounded tablespoonful of the batter. Let it cook for 2 ½ minutes before carefully flipping it over with a palette knife or an egg slice and let it cook for a further 2 ½ minutes. The blini should be golden brown on either side, if it looks a little dark adjust the heat down a little. Lift the blini onto a cooling rack. Then smear a little more oil in the pan and if you like, you could try making 2 – 3 blinis at a time until you have 12. Once the blinis are cold, store in the fridge.

Pick 12 sprigs of dill and keep them on a piece of damp kitchen paper in a lidded container in the fridge. Then remove the stalks from the remaining dill, chop it and stir it into the crème fraîche with the mustard.

Finally cut the salmon into ribbons about 1cm by 6cm - you don't have to be too precise here. Top the blinis with the crème fraîche, then the salmon rolled into a rose. Garnish with the dill sprigs.



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Turkey & Cranberry Roll

With Thyme

This festive recipe makes 16 canapés

- 400 grams, turkey (mince)
- 1 tablespoon, fresh thyme leaves
- 1 teaspoon, sea salt
- ¼ teaspoon, black pepper
- ½ teaspoon, garlic - crushed
- 375 grams, ready rolled puff pastry (1 pack)
- 130 grams, cranberry sauce
- 1 tablespoon, milk
- Oil

Preheat the oven to 190°C (fan assisted or 210°C non fan). Add the turkey mince into a large bowl and add the thyme, salt, pepper and garlic powder. Mix thoroughly to distribute the seasonings, you may wish to do this with your hands.

Unroll the pastry and cut the pastry in half length ways. Spread half of the cranberry sauce down the middle of each strip of pastry.

Form the turkey into two long sausage shapes and place on top of the cranberry sauce. Brush one of the long edges of each piece of pastry with the beaten egg or milk Roll the pastry closest to you tightly under the turkey mince and then roll over so the sealed edge is on the bottom.

Cut each long roll of pastry into individual sausage rolls Spray two baking trays with oil and place the sausage rolls on the tray. Brush each sausage roll with the beaten egg or milk.

Using scissors, make roughly three cuts into the top of each sausage roll. Bake in the oven for 20 minutes. Once out of the oven, transfer the sausage rolls onto a wire rack as soon as possible and allow to cool slightly.



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Mini Beef Yorkshire Pudding

With Horseradish Cream

*This easy recipe makes 12 canapés,
serve warm from the oven*

1 egg
55ml/3fl oz milk
55g/3oz plain flour
vegetable oil
300ml tub crème fraîche
2 tbsp fresh horseradish
salt and pepper
300g beef fillet

To make the Yorkshire puddings:

Gently add the egg to the flour. Slowly add the milk to the mix, stirring continuously to keep it smooth.

Put a few drops of oil into each small muffin tray and put into a medium hot oven to heat.

When the tray is hot, pour 2.5cm/1in of mixture into each space and replace in the oven.

Cook for about 8-10 minutes until the mixture has puffed up. Then cool on a cooling rack.

To make the horseradish cream: Simply mix all the ingredients together.

Cook fillet of beef rare (or more done if you prefer), slice thinly and arrange on the baby Yorkshire puddings.

Add a dollop of horseradish cream and decorate with a sprig of thyme.





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Goat's Cheese & Red Onion Tartlet

With All-Butter Pastry

This recipe makes 12 melt-in-the-mouth canapés, serve warm

- 100g plain flour
- 50g butter
- 2 red onions, finely sliced
- 25g butter
- 25g soft brown sugar
- 1 tbsp balsamic vinegar
- 175g goat's cheese
- 1 free-range egg yolk
- 1-2 tbsp double cream

For the pastry, crumb the butter into the flour until the mixture resembles breadcrumbs. Gradually add enough cold water (about 2-3 tablespoons) to form a soft dough. Wrap in cling film and leave in the fridge to chill for 30 minutes.

For the red onion jam, cook the red onion with the butter, sugar and vinegar over a very low heat in a frying pan, stirring occasionally so that they don't clump together.

Preheat the oven to 200°C/390°F/Gas 6 and place a sturdy baking tray in the oven.

Roll out the pastry nice and thin, and line your moulds.

For the goats' cheese, trim away any rind and crumble the cheese into a bowl. Mix with the egg yolk and a splash of cream. Season with salt and freshly ground black pepper.

Divide the red onion jam among the tartlets and spoon the goats' cheese mixture on top. Cook in the oven for 10-12 minutes, or until the top is bubbling and golden brown.



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Mushroom & Tarragon Palmier

With All-Butter Pastry

This recipe makes 12 melt in the mouth canapés, serve warm

500g fresh mushrooms, finely chopped

2 onions, finely chopped

1 garlic clove, crushed

1/4 cup plus 1 tbsp butter, melted

2 tbsp plain flour

1 1/2 tsp tarragon, finely chopped

1 tsp fresh lemon juice

375 grams, Ready Rolled Puff Pastry (1 pack)

Sauté mushrooms, onion, and garlic in butter in a frying pan over medium heat, stirring constantly, until the liquid evaporates and the vegetables are tender. Add the flour, tarragon and lemon juice; cook, stirring constantly, for 2 minutes. Stir in salt and pepper; let cool.

Place pastry sheet on your work surface; spread the mushroom mixture evenly over the pastry. Roll up the pastry, swiss roll fashion, starting at the short side, ending at the middle of the pastry. Roll up the remaining pastry, starting at the remaining short side until both rolls meet. Cover and chill at least 1 hour, or until firm.

Once the rolls are firm, cut crosswise into 1/4 inch thick slices. The slices will resemble a figure 8 if rolled correctly. Place the slices, cut side down, 1 inch apart on ungreased baking sheets. Bake at 190°C for 20 minutes or until golden.



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Mulled Wine

This fragrant recipe is Christmas in a glass.

- 200 g caster sugar
- 3 cloves
- 1 star anise
- 1 cinnamon stick
- 1 bay leaf
- 1 orange
- 1 lemon
- 1 x 750 ml bottle of red wine

Place the sugar and all of the spices into a large, heavy-bottomed pan.

Add the bay leaf and use a speed peeler to pare the zest of the lemon and orange, add to the pan.

Slice the orange in half and squeeze in the juice. Pour in just enough of the wine to cover all the ingredients.

Place the pan over a medium heat, bring to the boil, then lower the heat and simmer for 5 minutes, or until all of the sugar is dissolved and you have a lovely fragrant syrup.

Add the rest of the wine, then gently heat for 10 minutes, until warm and fragrant. Be careful not to let the mixture boil.

Serve hot, with fresh nutmeg grated on top, and mince pies.