# Classic & festive

Braise the roulades and red cabbage the day before. On the day, make the mash, fill the pastry cases and bake the apples.

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| **Starter** | Vol-au-vent with creamy chicken and mushroom ragout |
| **Main course** | Beef roulade with mash, red cabbage and dark gravy |
| **Dessert** | Baked apple with vanilla custard and toasted almonds |

## Shopping list

**Meat & chilled**
200 g chicken breast, 4 beef roulade steaks (160–180 g each), 8 rashers streaky bacon, 125 g butter, 80 ml cream, 200 ml milk, 250 ml vanilla custard

**Fruit & vegetables**
150 g button mushrooms, 1 shallot, 2 onions, 1 carrot, 750 g floury potatoes, 650 g red cabbage, 5 tart apples (4 large baking apples and 1 for the cabbage), 1 lemon, parsley

**Pantry**
4 small vol-au-vent cases, 4 pickled gherkins, 200 ml chicken stock, 500 ml beef stock, 350 ml dry red wine, 60 g chopped almonds, 30 g raisins, mustard, tomato purée, flour, neutral oil, cider vinegar, sugar, cinnamon, nutmeg, 2 bay leaves, 2 cloves, salt, pepper

## Christmas Day schedule

T is the time you serve the starter. The example starts at 18:00.

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| **Day before** | Braise the roulades and red cabbage. Cool the roulades in their sauce and the cabbage promptly, then cover and refrigerate separately. |
| **T-75 min · 16:45** | Reheat the roulades, sauce and cabbage gently on the hob. Peel the potatoes. Prepare and chill the apples. |
| **T-35 min · 17:25** | Put the potatoes on to boil. Cook the ragout and preheat the oven for the pastry cases. |
| **T-8 min · 17:52** | Crisp up the cases. Finish the mash and keep it warm, covered. Fill the cases just before serving. |
| **T · 18:00** | Serve the starter. Set the oven to 180 °C and put the apples in. |
| **T+25 min · 18:25** | Plate the roulades, mash and cabbage. Check the apples from around 18:30 and keep them warm briefly if needed. |
| **T+55 min · 18:55** | Serve the apples with custard and toasted almonds. |

Cool cooked food promptly, cover and refrigerate. Reheat thoroughly before serving.
Food hygiene · German Federal Institute for Risk Assessment

STARTER

# Vol-au-vent with creamy chicken and mushroom ragout

25 minutes

## Ingredients

- 4 small puff pastry vol-au-vent cases
- 200 g chicken breast
- 150 g button mushrooms
- 1 shallot
- 20 g butter, 15 g flour
- 200 ml chicken stock, 80 ml cream
- 1–2 tsp lemon juice, 1 tbsp parsley
- Salt, pepper



AI-generated plating example

## Method

**01** Dice the chicken and mushrooms, and finely chop the shallot.

**02** Fry the mushrooms briskly in half the butter and set them aside. Add the remaining butter and the shallot, stir in the flour, then gradually whisk in the stock. Simmer for 3 minutes.

**03** Add the cream, chicken and mushrooms. Simmer gently until the chicken reaches at least 70 °C at the centre for 2 minutes. Season with lemon juice, salt and pepper.

**04** Heat the pastry cases as directed on the pack. Fill with the hot ragout just before serving and scatter over the parsley.

**Plating**

Set the case just off centre and leave the golden layers of pastry visible around the filling.

MAIN COURSE

# Beef roulade with mash, red cabbage and dark gravy

35 minutes active · 2–2½ hours braising

## Ingredients

- 4 beef roulade steaks (160–180 g each), 8 rashers bacon
- 4 pickled gherkins, 2 onions, 1 carrot
- 4 tsp mild mustard, 1 tbsp tomato purée
- 250 ml red wine, 500 ml beef stock
- 750 g floury potatoes, 200 ml milk, 60 g butter
- 650 g red cabbage, 1 tart apple, 25 g butter
- 100 ml red wine, 2 tbsp cider vinegar, 1 tbsp sugar
- 2 bay leaves, 2 cloves, oil, salt, pepper, nutmeg



AI-generated plating example

## Method

**01** Season the steaks and spread with mustard. Top each with 2 rashers, 1 gherkin cut into sticks and a little finely chopped onion. Fold in the sides, roll and tie, then brown in oil.

**02** Brown the remaining onion and carrot in the casserole and stir in the tomato purée. Deglaze with 250 ml wine and reduce by half. Add the stock and 1 bay leaf. Cover and braise at 150 °C conventional heat for 2–2½ hours, until fork-tender. Strain, reduce and season the gravy.

**03** Shred the cabbage and dice the apple. Fry both in 25 g butter. Add 100 ml wine, vinegar, sugar, the remaining bay leaf and the cloves. Season and braise covered for 45–60 minutes. Remove the spices.

**04** Boil the potatoes in salted water, drain and let the steam escape. Rice them and stir in warm milk and 60 g butter. Season with salt and nutmeg.

### Plating

Spoon the mash into an oval. Cut the roulade diagonally to reveal its spiral, add a neat mound of cabbage and spoon the gravy alongside.

DESSERT

# Baked apple with vanilla custard and toasted almonds

15 minutes active · 30–40 minutes in the oven

## Ingredients

- 4 large tart apples, such as Boskoop
- 60 g chopped almonds, 30 g raisins
- 20 g butter, 1 tbsp sugar, ½ tsp cinnamon
- 70 ml water
- 250 ml vanilla custard



AI-generated plating example

## Method

**01** Core the apples without cutting through the base. Mix 40 g almonds, the raisins, softened butter, sugar and cinnamon, then fill the apples.

**02** Put the apples in a small baking dish, add the water and bake at 180 °C conventional heat for 30–40 minutes, until a knife slides in easily.

**03** Toast the remaining 20 g almonds in a dry pan. Warm the custard if you like.

### Plating

Pour the custard beside the apple and scatter the toasted almonds over it just before serving.