

BAKE AT HOME RECIPE IDEAS

TRUST IN TASTE THIS FESTIVE SEASON



HOMEMADE APPLE PIE



SERVES 8

Try this classic apple pie using our Galberts ready rolled shortcrust pastry. Simplicity is key to this traditional dish which makes for a comforting family pudding.

Ingredients

1 Galberts ready rolled shortcrust pastry
1kg Bramley Apples
140g Golden Caster Sugar
3 Tbsp Flour
½ Tsp cinnamon (optional)
1 Egg



Method

1. Preheat the oven to 190° C/ fan 170°C.
2. Put a layer of paper towels on a large baking sheet.
3. Quarter, core, peel and slice the apples about 5mm thick and lay evenly on the baking sheet. Put paper towels on top and set aside.
4. Now mix the 140g/5oz sugar, the cinnamon and flour for the filling in a bowl that is large enough to take the apples later.
5. Line a pie tin with the pastry sheet – 20-22cm round and 4cm deep – leaving a slight overhang. Trim off the excess and roll into a circle about 28cm in diameter.
6. Pat the apples dry with kitchen paper, and tip them into the bowl with the cinnamon-sugar mix. Give a quick mix with your hands and immediately pile high into the pastry-lined tin.
7. Brush a little water around the pastry rim and lay the pastry lid over the apples pressing the edges together to seal. Trim the edge with a sharp knife if necessary and make 5 little slashes on top of the lid for the steam to escape. (Can be frozen at this stage.)
8. Lightly beat the egg with a fork then brush it over the lid and sprinkle with caster sugar.
9. Bake for 40-45 mins, until golden, then remove and let it sit for 5-10 mins. Sprinkle with more sugar and serve while still warm.



TASTY QUICHE LORRAINE



SERVES 4-6

This French dish is an absolute classic, and one of the best ways to let our flaky puff pastry shine. The filling is creamy, which is delicious in combination with the salty bacon.

Ingredients

- 1 Galberts ready rolled flaky puff pastry
- 10g Butter + extra for greasing
- 200g Bacon
- 1 Leek, finely sliced
- 6 Eggs
- 300ml of double cream
- Salt
- Baking beans or dry rice

Method

1. Preheat the oven to 180°C/fan 160°C and grease a quiche tin with butter.
2. Press the Galberts ready rolled flaky puff pastry into the quiche tin, poke holes in the bottom with a fork, cover with baking paper and place baking beans or dry rice on top.
3. Bake the quiche blind for 30 minutes.
4. Fry the bacon for about 5 minutes, until cooked but not crispy.
5. Fry the leek in the butter for about 5 minutes until soft. Season with salt.
6. Beat the eggs and mix with the double cream.
7. Season with plenty of salt.
8. Remove the beans and baking paper from the tin and bake the quiche for another 10 minutes, until the bottom is cooked.
9. Divide the bacon and leek over the quiche base. Pour in the filling and bake for 20 minutes.



DECADENT CHOCOLATE & CRANBERRY MINCE PIES



SERVES 12

Galberts chocolate & cranberry mince pies put a fun twist of the classic mince pie recipe. A showstopper at any festive get together.

Ingredients

1 Galberts ready rolled shortcrust pastry
100g Mincemeat
30g Milk chocolate chunks
30g Dried cranberries, chopped
1 Egg, beaten
Icing sugar for sprinkling

Method

1. Preheat your oven to 200°C/fan 180°C.
2. Have a 12 hole tart tin ready and take your Galberts ready rolled shortcrust pastry out of the packaging 10-15 minutes before you are ready to use it.
3. Unroll the pastry and using a 7.5cm/3" cutter cut out 12 circles, line the base of the tin and brush with beaten egg.
4. Combine the chocolate chunks, cranberries and mincemeat and place a teaspoon of the mixture into the centre of each pastry circle.
5. Cut out 36 smaller stars with a star pastry cutter, or cut 12 more circles to use as lids. (You may find that you are only able to cut 10 discs from the first sheer. Simply re-roll the off cuts to make 12).
6. Place on top of the bases, then seal the edges and brush the tops with water and sprinkle with icing sugar.
7. Bake for 15-20 minutes in the oven until golden brown.
8. Sprinkle with icing sugar and allow to cool before serving



FLAKY FESTIVE PORK AND CRANBERRY SAUSAGE ROLLS



SERVES 12-16

The addition of dried cranberries and a hint of orange zest to this traditional Sausage Roll recipe gives these scrumptious sausage rolls a deliciously mild sweetness and festive flare.

Ingredients

- 1 Galberts ready rolled flaky puff pastry
- Plain flour, for dusting
- 450g Sausage meat
- 30g Dried cranberries, chopped
- 1 Orange, finely grated zest
- 6 Sage leaves, finely chopped
- 1 Egg, beaten
- 2 Tsp fennel seeds

Method

1. Preheat the oven to 220°C/fan 200°C. Place the Galberts ready rolled flaky puff pastry on a lightly floured work surface and unroll. Roll out a little more so you have a rectangle roughly 25cm x 33cm. Divide the pastry in half lengthways, so you have 2 long pieces.
2. Place the meat in a large mixing bowl with the cranberries, orange zest and sage and mix until well combined. Halve the mixture and, using slightly wet hands, gently form each into a long skinny sausage the same length as the pastry.
3. Place a long sausage in the middle of one of the pastry pieces and brush one of its long edges with some of the egg. Roll into a long cylinder, making sure the pastry overlaps where it meets.
4. Place seam-side down and use a sharp knife to cut into 6 rolls. Gently squeeze the cut ends of each to neaten them if necessary. Repeat with the other half.
5. Transfer the rolls to a large, non-stick baking sheet. Brush with egg and sprinkle with the fennel seeds.
6. Bake for 20 minutes or until cooked and golden brown.



PORK PUFF PASTRIES



SERVES 4-6

Beware: these crunchy puff pastries with succulent pork are addictive. Luckily, they're also easy to make, so you can whip them up whenever the mood strikes.

Ingredients

Galberts ready rolled flaky puff pastry
1 Shallot, finely chopped
1 Clove of garlic, finely chopped
3 cm ginger, finely chopped
2 Spring onions, thinly sliced
2 Tbsp sunflower oil
250g Minced pork
2 Tbsp light soy sauce
1 Tbsp dark soy sauce
1 Tbsp rice wine
½ Tsp five-spice powder
White pepper
1 Egg, beaten
2 Tbsp. sesame seeds (white and / or black)

Method

1. Heat the sunflower oil in a frying pan. Fry the shallot for 2 minutes until translucent. Add the garlic, ginger and spring onions and fry for 1 minute more.
2. Add the minced pork and fry for 5 minutes until golden brown.
3. Add both soy sauces, the five-spice powder and white pepper and cook for a further 2 minutes until most of the liquid has evaporated. Put the meat in a bowl and let it cool slightly.
4. Preheat the oven to 200 °C/fan 180°C.
Take the Galberts ready rolled flaky puff pastry and divide equally into 6 rectangles to make 6 pork puff pastries (divide into more or less rectangles to achieve your desired size of puff).
5. Place 3 tbsp of minced pork in the centre of each piece of puff pastry. Fold the dough in half in a triangle. Close the sides of the dough by pressing down with chopsticks or a fork.
6. Place the pork puff pastries on a baking tray and brush with the egg.
7. Sprinkle the pastries with the sesame seeds and bake for about 20 minutes until golden brown.
8. Feel free to double the recipe and keep the uncooked puffs in the freezer. You can bake them straight from the freezer, just give them an extra 5 minutes in the oven.



CHOCOLATE CHIP COOKIE DOUGH DESSERT



Method

1. Leave the dough out of the fridge 15 minutes before using.
2. Preheat the oven to 200°C/ fan 180°C.
3. Cut the dough into 2 even portions.
4. Place each half in the centre of a small skillet and bake for 10-12 minutes (if using a larger skillet don't split into 2 portions).
5. Remove from oven and allow to cool for 5 minutes.
6. Top with your favourite ice cream, chocolate chips and sauce and enjoy!

SERVES 2-6

A quick and easy dessert that will be loved by the whole family. Enjoy served warm for that delicious mouth-watering gooeyness.

Ingredients

- 1 Galberts chocolate chip cookie dough
- 1 Scoop of vanilla ice cream
- Chocolate sauce
- Chocolate chips



BAKED CAMEMBERT PUFF WITH CRANBERRY SAUCE



SERVES 4-6

A fun and festive twist to baked camembert using Galberts ready to bake croissant dough. A definite crowd-pleaser this festive season.

Ingredients

- 1 Can of Galberts ready to bake croissants
- 2 Round camembert cheese
- 6 Tbsp of cranberry sauce
- 1 Egg, beaten



Method

1. Preheat the oven to 200°C/fan 180°C. Line a baking sheet with baking paper. Open the croissant can and unroll the dough.
2. Leaving 2 triangles attached to one another (to make a rectangle), cut the dough down the seam. Using a rolling pin, roll the pastry to create a 2 mm thick square, allowing the seam between the two triangles to fuse together.
3. Place on the baking tray.
4. Repeat this process with another 2 triangles.
5. Place the camembert in the centre of the croissant square and spoon half of the cranberry sauce on top of each camembert.
6. Lift the excess croissant dough over the camembert, overlapping the flaps until the cheese is fully covered and it looks like a parcel. Brush with the beaten egg.
7. Using the leftover croissant dough cut out decorative leaves or your favourite shapes and place on the centre of the croissant covered camembert to cover the overlapping dough seams. Brush the leaves with the beaten egg.
8. Bake for 15-20minutes until golden and risen.
9. Serve immediately.



CHICKEN & HAM PIE



Ingredients

- 1 Galberts ready rolled shortcrust pastry
- 6 Boneless skinless chicken breasts, cubed
- 4 Thin slices ham, cut into strips
- 3 Carrots, chopped
- 3 Potatoes, peeled and cubed
- 2 Celery stalks, chopped
- 2 Tsp chopped fresh thyme or 1 tsp dried
- 850ml hot chicken stock
- 50g Butter
- 2 Onions, chopped
- 50g Plain flour
- 300ml Milk
- Juice of 1 lemon
- 2 Tbsp chopped parsley
- 1 Egg, beaten

SERVES 6

When you need something warm and comforting after a long day, there's nothing like a tasty, traditional pie.

Method

1. Put the chicken in a large pan with the carrots, potatoes, celery, half the thyme and seasoning.
2. Add stock and bring to the boil. Reduce heat, cover and cook gently for 15 minutes. Set a colander over a large bowl, pour in the pan contents and remove thyme. Reserve 600ml/1 pint stock (rest can be frozen).
3. Rinse the pan, return to heat and melt the butter. Cook the onions until soft, about 5 minutes. Stir in the flour, then the reserved stock a little at a time, to make a smooth thick sauce. Add the milk and simmer for 2 minutes. Off the heat, stir in the remaining thyme, lemon juice and parsley. Season.
4. Mix together the chicken, vegetables and ham in a deep 2.2litre/4 pint ovenproof dish, preferably with a rim or lip. Pour over the sauce and leave to cool slightly. Preheat the oven to 200°C /fan 180°C.
5. Roll out the pastry to about 5cm/2in larger than the top of the dish. Cut a 2.5cm/1in strip from all round the pastry. Brush the rim of the dish with egg and press the strip all round. Brush with egg and lift the pastry on to it, pressing the edges to seal thoroughly. Trim off excess, then mark the pastry edge all round with a fork. Make 4 small slits in the centre. Brush with egg and bake for 25-30 minutes until crisp and golden.



PUFF PASTRY PIZZA



SERVES 6

Have fun preparing these quick & easy puff pastry pizzas with kids. Chop up any veg you have into small pieces and let everyone choose their own toppings.



Ingredients

- 1 Galberts ready rolled flaky puff pastry
- 6 Tbsp tomato purée
- 1 Tbsp tomato ketchup
- 1 Tsp dried oregano
- 75g Mozzarella or cheddar
- Choice of toppings (e.g. sweetcorn, peppers, pepperoni, chicken, red onion, mushrooms)

Method

1. Pre-heat the oven to 200°C/ fan 180°C. Unroll the pastry, cut into six squares and arrange over two baking trays lined with baking parchment. Use a knife to score a 1cm border around the edge of each pastry square. Bake for 15 mins, until puffed up but not cooked through.
2. While the pastry cooks, make the sauce and prepare your toppings. Mix the tomato purée, tomato ketchup, oregano and 1 tbsp water. Grate the cheese and chop any veg or herbs you want to put on top into small pieces. Set aside.
3. Remove the pastry from the oven and squash down the middles with the back of a spoon. Divide the sauce between the pastry squares and spread it out to the puffed-up edges. Sprinkle with the cheese, then add your toppings. Bake for another 5-8 mins and serve.

CHOCOLATE CHURRO CHRISTMAS TREE



SERVES 10

This chocolate churro Christmas tree is a stunning 5-ingredient centrepiece for your Christmas dessert table!

Ingredients



- 2 Galberts ready rolled flaky puff pastry
- 50g Chocolate spread
- 1 Egg yolk
- 1 Tbsp unsalted butter, melted
- 1 Tbsp cinnamon sugar (or 1 Tbsp sugar mixed with ¼ Tsp ground cinnamon)

Method

1. Line a baking sheet with parchment paper.
2. Cut out 2 Galberts ready rolled flaky puff pastry sheets in the shape of a Christmas tree. Evenly spread your favourite chocolate spread on one sheet of the pastry. Place the other cut out sheet of puff pastry on top.
3. Transfer to the baking sheet. Cut slits on both sides spacing them about 1-inch apart (or about 2 cm), leaving the centre intact.
4. Twist each strip of pastry twice, pressing the ends into the baking sheet. Cut out two star shapes with the leftover pastry, spread one with chocolate spread and place the other on top. Place the star on the top of the tree.
5. Brush the pastry with egg yolk mixed with a little water. Bake for 25-30 minutes at 200°C/ fan 180°C until golden.
6. Allow to cool for 5 minutes. Lightly brush pastry with the melted butter (you may not use it all), and sprinkle with cinnamon sugar.





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