

1: Cabbage Roll Recipes - www.enganchecubano.com

Stuff the cavities of the ducks with reserved cabbage-chestnut stuffing. Place the ducks on a roasting pan, breast side down, and into the pre-heated oven for 25 minutes. Then, turn the ducks onto their backs and continue cooking for another 20 minutes.

Place cut up carrots, onions and celery into a large roasting pan. Laying flat on the bottom of the pan will act as a roasting rack. The veggies cooked with the turkey in this way will give your gravy more flavor. Place the turkey, breast side up, in the pan on top of the veggies. Fold the wing tips under. Season the turkey body cavity and the neck cavity with salt and pepper. Loosely stuff the turkey body cavity and the neck cavity with the Wild Mushroom-Chestnut Stuffing. Put left over stuffing into a buttered heat proof dish and bake at degrees F minutes. Serve as a side dish besides the stuffing in the bird. Fold the neck cavity skin under and secure with a skewer or long pick. Rub the turkey all over the melted butter and pour some of the butter over the veggies. Sprinkle the turkey with salt and pepper. Baste the turkey occasionally about every 45 minutes. Do this quickly; keeping in mind that each time you open the oven door you loose about 25 to 40 degrees of heat and it takes time to recover the heat. Remove the turkey from the oven and transfer to a large platter. Cover with foil and let rest for at least 30 minutes or up to 1 hour before serving. Remember the turkey will continue to cook when covered with the foil. Place the roasting pan over two burners. Over medium high heat bring the juices, fat and veggies to a boil. Sprinkle the veggies with 1 cup all-purpose flour. Stir this all together, scraping the bits off the bottom of the pan and let it cook for about 5 minutes to get rid of the raw flour taste, stirring the whole time. Slowly add the hot stock to the pan stirring the whole time. Let this cook until thickened, about 10 minutes. Strain the stock into a large sauce pan and slowly bring back to a simmer. Season the gravy with salt and pepper to taste. Gravy Hints and Tips: Lower heat to simmer and cook for two hours covered. If the gravy is too thin for your liking, blend cornstarch and water together to a smooth thin paste and stir into boiling gravy a little at a time until the desired thickness is reached. If the gravy is too thick for your liking, add hot stock until the desired thickness is reached.

2: Chestnuts, Ingredients | Delia Online

So long as you add your own touches, a garlic clove, a few bay leaves, a few thyme sprigs and simmer with a glass of port then whatever happens to the turkey, you be certain that the gravy will be delicious."

Despite that that actually sounds pretty dangerous, it also makes us feel all cozy and warm and at-home. In addition to playing a crucial role in our collective holiday consciousness, chestnuts are a veritable culinary workhorse – perfect in recipes that call to arms flavors that are sweet, as well as those that are savory. Because chestnut cupcakes are a thing, and cupcakes are forever. Chestnut Tart with Oyster Mushrooms: This tart starts with a chestnut flour crust. The slight sweetness from the chestnuts partners well with the earthy mushroom, rosemary, and feta filling. Perfect for breakfast, lunch, or dinner. These cookies are guaranteed to melt in your mouth. Full to the brim with chestnuts, butter, warm winter spices, and then rolled in powder sugar, these little guys are worth including on your holiday to-bake list. This stuffing recipe has a long cast of characters – quinoa, wild rice, bread, sausage, shiitake mushrooms, leeks, asiago cheese, dried cherries, and, yes, roasted chestnuts. Chestnut Chutney with Red Onion and Fennel: We love this chestnut chutney idea from Kitchen Apparel. Chestnuts are simmered slow and low with red onion, fennel, brown sugar, and sherry. This chutney would be great on a cheese plate or as a homemade gift this holiday season. Chocolate goes with everything, and chestnuts are certainly not an exception to this rule. Check out this chocolate cake and see what we mean. Chickpeas are so pedestrian. Step up your hummus game with this chestnut recipe. Serve with homemade herbed pita chips for an extra special holiday snack. Chestnut and Chocolate Truffles: These chocolate truffles are extra creamy and rich, in no small part thanks to their use of pureed roasted chestnuts. Cook up a batch to bring as a hostess gift this holiday season. Looking for something on the lighter side? In this recipe cabbage leaves are stuffed with chestnuts, parsnips, and carrots for a hearty winter meal that you can feel good about. Chestnut and Hazelnut Cheesecake: As a rule, one either likes cheesecake or they are wrong. Try this chestnut and hazelnut version. Cranberry, Chestnut, and Challah Stuffing Muffins: This chestnut and challah bread stuffing is cooked up in individual muffin cups. We now live in a world where stuffing is portable. All of our dreams have come true. Chocolate Chestnut Torte with Honeycomb: Chocolate and chestnuts are at it again in this recipe. What makes this cake super special? Chestnut and Yogurt Smoothie: Need something to wash down all that chestnut cake? Go for this chestnut smoothie. With Greek yogurt, rolled oats, and pumpkin seeds, this tasty sip also serves well as a meal-on-the-go. Cream Cheese and Chestnut Cupcakes: This cupcake recipe uses both roasted chestnuts and chestnut flour, and so we would be remiss in not including it here. A cream cheese frosting rounds out these easy-to-bake gluten-free treats. Chicken, Prosciutto, and Chestnut Pot Pie: Make chestnuts a part of your comfort food routine with this recipe. The chestnuts are mixed with chicken, prosciutto, and a thick gravy, which is tucked into a buttery pie crust and baked until golden brown. Scones are a very cozy food, but they are often overlooked for muffins, donuts, danishes, and all the other breakfast show-offs. Not on our watch. Check out these chestnut and fig scones to see just how well a scone can stand its ground. Chestnut Mousse Cake with Sour Cherries: We have a lot of feelings about this epic cake recipe – and rest assured that they are all good feelings. This recipe starts with a cinnamon sponge cake, which is topped in a chestnut and rum mousse. A homemade whipped cream, adorned with walnut pralines and sour cherries, sits pretty on the very top. This cake takes being a cake very seriously. In this dish, cabbage is braised in red wine and then mixed with caramelized chestnuts. Onion, apple, and goose fat give this recipe a nice balance of sweet, earthy, and unctuous. This holiday season, fuel your nut butter addiction with this chestnut butter recipe. Josephine combines roasted chestnuts with walnuts for a festive holiday treat that works as well on a cheese and fruit platter as it does as a homemade gift. Any tips on roasting? Talk to us in the comments field, or say hi on Twitter. Emily McDonald Emily K. She blogs about cooking, eating, and running at LeafParade. One day she will learn to play the accordion. Look out for all the cake, donuts, and ice cream every Wednesday. Or you can feast on these other dessert bites Must be a valid email address!

3: 20 Scrumptious Chestnut Recipes, No Open Fire Required! | Brit + Co

Mix up all of the stuffing ingredients together and season. 4. Line an oven-proof terrine dish with 2 layers of cling film, leaving enough to completely cover the cabbage.

Remove any string attached to the turkey, remove the legs from the turkey and put them back in the fridge covered. Bring up to the boil and then let it cool to room temperature. Leave for between 24 and 48 hours. Preheat the oven to C. For the turkey, sit your brined turkey on a roasting tray over the onion, garlic, carrot and celery. If desired layer or lattice rashers of bacon over the breast to protect in the oven. Take the legs out of the fridge, place in a roasting tray, baste with goose fat, dress with thyme, and a halved bulb of garlic. Remove from the oven and leave to rest for 1 to 1 and a half hours in a warm place. For the stuffing, pre-heat the oven to degrees centigrade. Cook the cabbage in salted water, drain and run under cold water. Mix up all of the stuffing ingredients together and season. Line an oven proof terrine dish with 2 layers of cling film leaving enough to completely cover the cabbage. Cover the base and sides of the oven proof dish with the cabbage leaves. Arrange the sausage meat over the cabbage, around half way up and press down. Finely chop some of the cabbage and layer in the middle of the meat. Layer on the remaining sausage meat and finish with a final layer of the cabbage. Cover tightly with the cling film and put it into the oven minutes. Remove it from the oven, the cabbage should be tender and allow it to cool. Carefully turn out the parcel and remove the cling film. Slice it into wedges and serve it. For the gravy, from the turkey roasting tin, strain the juices and reserve for later, leave the onion, carrot celery garlic and a little fat and juice in the pan. Heat over a medium heat. Add a tablespoon of flour and mix with the fat in the pan. When the flour and juices have combined add the large glass of port and mix well. Add the reserved juices from the turkey, stir then add a pint of chicken or turkey stock. Reduce by about half. You might also like:

4: Roast Cauliflower & Chestnuts Recipe - Great British Chefs

Add the cabbage, carrot, celery and onion to reserved drippings; cook and stir over medium heat until tender. Stir in cream, poultry seasoning, salt and pepper. Add the stuffing cubes, egg and sausage; toss to combine.

Print recipe Method 1. To make the brine, add the water to a large pot followed by all of the turkey brine ingredients. Remove any string attached to the turkey, remove the legs from the turkey and put them back in the fridge covered. Bring up to the boil and then let it cool to room temperature. Sit your brined turkey on a roasting tray over the onion, garlic, carrot and celery. If desired, layer or lattice rashers of bacon over the breast to protect in the oven. Take the legs out of the fridge, place in a roasting tray, baste with goose fat, dress with thyme, and a halved bulb of garlic. Cook the cabbage in salted water, drain and run under cold water. Mix up all of the stuffing ingredients together and season. Line an oven-proof terrine dish with 2 layers of cling film, leaving enough to completely cover the cabbage. Cover the base and sides of the oven proof dish with the cabbage leaves. Arrange the sausage meat over the cabbage, around half way up and press down. Finely chop some of the cabbage and layer in the middle of the meat. Layer on the remaining sausage meat and finish with a final layer of the cabbage. Cover tightly with the cling film and put into the oven for minutes. Remove from the oven, the cabbage should be tender, and allow it to cool. Carefully turn out the parcel and remove the cling film. Slice into wedges and serve. From the turkey roasting tin, strain the juices and reserve for later, leave the onion, carrot celery garlic and a little fat and juice in the pan and heat over a medium heat. Add a tablespoon of flour and mix with the fat in the pan. When the flour and juices have combined add the large glass of port and mix well. Add the reserved juices from the turkey, stir then add a pint of chicken or turkey stock. Reduce by about half. Copyright, , Matt Tebbutt, all rights reserved.

5: Chestnut, herb and apple stuffing | Food | The Guardian

The ingredients used in this recipe are: g ground sausage, 1 onion and 1 garlic clove - finely chopped, 75g dried cranberries - soaked in 50mL of port wine for an hour, 3 slices of bacon - chopped, 2 1/2 cups of bread crumbs, 1 can of chestnuts - finely chopped or pureed, 1 tsp thyme, 1 large egg.

Pork loin roast with chestnuts By Donna Deane Dec. Eating well is not the same thing as stuffing yourself and eating sensibly is not the same as being dull. Take this holiday menu, for example. This porcini soup looks and tastes richer than it is. Here are a few more. All you have to do is rehydrate them. When you do use fattening ingredients, use only the best and use them in a way that makes them count. Two tablespoons not a cup of whipping cream will give the soup a lovely feeling of richness. Serve the soup in a large, shallow bowl to make the portion feel larger than it is. Ask the butcher to cut through the chine bone between each chop to make carving easier. Make little pockets between the bones and stuff them with dried apricots, sage and garlic for an intriguingly sweet, herbaceous note. I like to spoon lightly buttered bread crumbs on the roast for extra flavor and texture. When it comes time to make the gravy, again, forget about the roux. Just a tablespoon of a light, stock-based sauce made with a little Port wine will give another dimension of flavor and a suggestion of richness. Take a little time to roast some fresh chestnuts for a garnish. Give each diner two chestnuts to peel and savor. Two slices of bacon, rounded out with fennel seed, are enough. The cabbage can be prepared a day ahead and will taste even better reheated. In place of a heavy dessert, I like a few sweet bites that are rich with interesting flavors. This time, I start with a Seckel pear, poached in a cinnamon stock with orange zest and a little Port, mainly for color. It stands overnight in the poaching liquid to absorb more flavor. The Seckel is the smallest of pear varieties, so the sauce penetrates it better. For those who think poached pears are a deprivation dessert, the deep, complex flavors of this one will be a revelation. Set each pear half on a little pedestal of spongecake. You can buy the cake, or make your own up to a week in advance. Just cover it well and seal it in a plastic bag before freezing. Take the cake out of the freezer an hour before serving. Then just top it with the pear half, a touch of vanilla yogurt and some honey. This is a dessert that should please everybody; what makes it really memorable is chestnut blossom honey. This rugged, robust honey brings out a whole new side of the pear, and a touch of vanilla yogurt tempers its bitter edge. The flavors are luxurious, just like the rest of the meal.

6: Roasted Turkey with Wild Mushroom-Chestnut Stuffing | Camille Cooks For You

Red Wine Braised Cabbage with Caramelized Chestnuts: In this dish, cabbage is braised in red wine and then mixed with caramelized chestnuts. Onion, apple, and goose fat give this recipe a nice balance of sweet, earthy, and unctuous.

7: Chestnuts Recipes :: Chestnut Growers, Inc.

Loosely stuff the turkey body cavity and the neck cavity with the Wild Mushroom-Chestnut Stuffing. (Put left over stuffing into a buttered heat proof dish and bake at degrees F minutes. Serve as a side dish besides the stuffing in the bird.).

8: Eighteenth-century Chestnut Stuffing | Recipes | Delia Online

Salty bacon and the subtle nuttiness of chestnuts are the ideal match for vibrant green cabbage in this fantastic winter side dish recipe from Adam www.enganchecubano.com served alongside a casserole, Sunday roast or with Christmas dinner as an alternative to Brussels sprouts, this is a quick, easy side dish you'll find yourself returning to again and again.

9: Chestnut and pork stuffing | delicious. magazine

CABBAGE WITH CHESTNUT AND PORT STUFFING pdf

The cabbage can be prepared a day ahead and will taste even better reheated. In place of a heavy dessert, I like a few sweet bites that are rich with interesting flavors. This time, I start with a Seckel pear, poached in a cinnamon stock with orange zest and a little Port, mainly for color.

Laurence, M. Ten years sentences. St. Jerome and the Bible. Debating institutions and cities Nutrition, the aged, and society Reluctant Bodyguard Deepening Youth Spirituality Silence of the llano The little girl who could see Death Can we help you, Saint Nicholas? Samsung plano tv service manual The ethos and its legacy. Alan watts books 107, and ED 108, sheets 1 Early Irish lyrics Pirates on the high seas Florida healthcare plans essential plus hmo 41 sbc Vigil, by J. Dell. Dictionary of Chinese ceramics = The Disregard of a Legal Entity for Tax Purposes (Cahiers De Droit Fiscal International) Elle kennedy off campus Crick as experimentalist attacking the genetic code Romances of Paris Fan Kwae pictures Foxit editor rar Reliable software technologies-Ada-Europe Mousa, Antiochis, Secunda, Sotira : gendering professional medicine Foundations of personal finance Laboratory manual for food canners and processors Impression and expression A woman in revolt Schindlers list violin sheet Cultivating leadership structures Pathways to Higher Consciousness (Volume 1) 13 reasnos why Grade 10 exam papers and memos The little big book of baseball Man of the world naruto piano XI. Grandmother speaks: Our friend Manual of cultivated trees and shrubs hardy in North America Analysis of Mendelssohns organ works