

HOG ROAST BAPS (serves 4)

- 1 x Butchers Market Pork Loin Cracking Joint
 - 1 x Pack Brioche Rolls
 - 4 tbsp Apple Sauce
 - 4 tbsp Mayonnaise (optional)
 - Watercress (optional)
1. Defrost in a refrigerator overnight and once defrosted, remove from packaging, and drain before roasting.
 2. Pre-heat the oven: Fan 180°C / Gas 6. For conventional electric ovens adjust time and temperature to suit.
 3. Place the pork onto an oven tray near the middle of the oven for 1 hours 30-35 minutes.
 4. Once the pork is ready, allow to rest for 10 minutes and in the meantime prepare the brioche rolls.
 5. Take the brioche lid and, spoon on the mayonnaise and add the water cress (if desired) then on the brioche base, add the apple sauce.
 6. Carve the pork and crackling and place on to the buns.

DUTCH PANCAKES WITH NUTELLA (serves 1)

- 10 Ma Raeburn's Dutch Mini Pancakes
 - 2 tbsp Nutella
 - Selection of Sweets
1. Place 10 mini pancake bites onto a microwave-safe plate and heat for 55 seconds in an 800W microwave.
 2. In a separate bowl add 2 tbsp of Nutella and microwave for 10 seconds and once ready pour over the pancakes.
 3. Add your favourite sweets and treats like marshmallows, chocolate buttons and Kinder Bueno.

GLUHWEIN (serves 6)

- 1 Orange (cut in half and sliced)
 - 1 bottle of Harvest Fruits Mulled Wine
 - 50g Caster Sugar
 - 5 Cloves
 - 1 Cinnamon Stick
 - 2 Star Anise
 - Ginger (sliced into 3 or 4 pieces)
 - 150ml Rum
1. Put the orange slices, the wine, sugar, cloves, cinnamon, star anise and ginger in a large pan.
 2. Warm gently for 10-15 mins, being careful not to let the mixture boil.
 3. Add the rum and stir through.
 4. Pour into glasses and serve warm.

BAILEYS HOT CHOCOLATE (serves 1)

- 50ml Baileys
 - 4 tbsp Hot Chocolate
 - 100ml Whole Milk
 - 100ml Whipped Double Cream / Squirty Cream
 - Mini Marshmallows, Cadburys Flake, any other sweets or treats you fancy
1. Start by pouring the cream into a suitable bowl and whip until it is thick and holds its shape.
 2. Follow the directions for the hot chocolate using a large mug.
 3. Slowly add the Baileys to the prepared hot chocolate.
 4. Carefully spoon on whipped cream / squirty cream and add any of your favourite treats to garnish the top.

CURRYWURST AND RIDICULOUSLY CRISPY FRENCH FRIES (serves 4)

- 4 x Big Frankfurters
 - 400g Ridiculously Crisp French Fries
 - 1 tbsp Tasty Foods Curry Sauce Paste
 - 200g Tomato Ketchup
 - 1 tbsp Worcestershire Sauce
 - 1 tbsp White Sugar
1. Preheat the oven to 200c Fan/Gas 7 and the grill to a medium heat.
 2. Place the fries onto a baking tray near to the top of the oven for 18 to 20 minutes turning halfway through cooking.
 3. In the meantime, place the frankfurters onto the grill pan and grill for 10-15 minutes, turning halfway through cooking.
 4. Whilst the fries and frankfurters are cooking, add the ketchup, curry paste, sugar and Worcestershire sauce to a saucepan and allow to simmer over a medium heat for 5 minutes, stirring to prevent burning.
 5. Once everything is ready, place the fries onto a plate with the frankfurter on top and pour curry ketchup over the top.