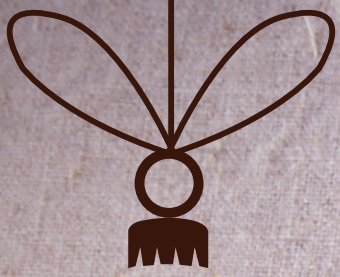




Your
festive menu
all wrapped up!

californiawalnuts.co.uk



Lisa Faulkner

Season's greetings

I love cooking with California Walnuts. Their unique taste and texture means they're a super versatile ingredient for all kinds of festive dishes – not just for cracking! So whatever you're cooking up in the kitchen this winter, California Walnuts are a true Christmas Star!

In our menu you'll find some fabulous festive dishes, including some special ones I've developed especially for you.

#ChristmasCracked



Christmas Menu

Starters

Baked Figs, California Walnuts & Camembert
Bruschetta with California Walnut & Stilton Pesto
by Lisa Faulkner

Mains

Christmas Nut Loaf
Butternut Squash Sage Onion
& California Walnut Filo Parcels
by Lisa Faulkner

Side Dishes

Sprout, Pepper & California Walnut Stir Fry
California Walnut Winter Slaw

Canapes

California Walnut & Chestnut Sausage Roll
Trio of California Walnut Bites

Desserts

California Walnut & Mincemeat Frangipane Cake
by Lisa Faulkner
California Walnut & Mincemeat Cheesecake
California Walnut & Cherry Yule Log

#ChristmasCracked



Christmas Menu

Starters





Serves 4

Baked Figs, California Walnuts & Camembert

Prep 10 minutes | Cook 25-30 minutes

INGREDIENTS

250g camembert cheese

2 sprigs rosemary

½ ciabatta loaf, thinly sliced

2 tbsp olive oil

4 large figs, quartered

75g California Walnut halves

2 tbsp maple syrup

PREPARATION

Preheat the oven to 190° C, gas mark 5.

Remove the wrapping from the cheese and place in a round ceramic dish just big enough for the cheese to fit snugly. Make a few slits in the top and press in small sprigs of rosemary. Place on a baking tray.

Brush the ciabatta slices with oil and place on a separate large baking tray. Bake both in the oven (with cheese on the shelf above the bread) for 15 minutes until the bread is crispy and golden. Remove the bread and set aside and cook the cheese for a further 5 minutes.

Add the figs and walnuts to the camembert tray and drizzle over the maple syrup, bake for a further 5-8 minutes until the cheese has softened and the figs are just soft.

Transfer to a serving platter, scatter with rosemary leaves and serve with the toasted bread.



Cooks tip

Great for sharing or as a light lunch, try spreading the bread with the cheese and top with figs and walnuts for a warm buffet treat. Try using garlic slices in addition to the rosemary in the cheese.

For more information visit www.californiawalnuts.co.uk



Bruschetta with California Walnuts Stilton Pesto

by Lisa Faulkner

Prep 15 mins | Cook 5 minutes

INGREDIENTS

- 100g California Walnuts
- 1 clove garlic
- 4-6 tbsp olive oil
- 80g stilton
- 1 good handful of watercress
- 1 baguette

PREPARATION

Place the walnuts in a food processor and pulse until coarsely chopped, put into a bowl.

Whizz the stilton along with 4 tbsp olive oil into the food processor and whizz until they are a paste.

Add the stilton paste to the walnuts and a handful of watercress, salt and pepper and mix together.

Cut 12 slices of bread from the baguette and put onto a tray. Put under the grill and toast both sides. When toasted rub each slice with garlic and drizzle with olive oil.

Lay the garlicky toast onto a serving board and top each one with the walnut and stilton and watercress "pesto" mix



Cooks tip

Serve with a glass of something cold and fizzy!

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Christmas Menu

Mains





Serves 4- 6

Christmas Nut Loaf

Prep 15 minutes | Cook 20-25 minutes

INGREDIENTS

1 tbsp oil
1 onion, chopped
2 cloves garlic, chopped
400g can kidney beans, drained and rinsed
180g pack whole chestnuts
150g California Walnut pieces, roughly chopped

50g cranberry sauce plus extra to serve
1 tsp mixed spice
2 tbsp roughly chopped oregano
100g fresh breadcrumbs
125ml hot vegetable stock

PREPARATION

Preheat the oven to 190° C, gas mark 6. Grease and line a 1kg loaf tin.

Heat the oil in a small frying pan and fry the onion and garlic for 3-4 minutes until golden. Allow to cool slightly.

Place the kidney beans and chestnuts in a food processor and roughly chop. Transfer to a large bowl and mix in the onions, walnuts, cranberry sauce, spice, herbs, and breadcrumbs, season well. Mix in the stock, press into the prepared tin and bake for 20-25 minutes or until golden.

Cut into slices and serve with extra cranberry sauce and vegetables.



Cooks tip

Press the mixture into large balls and bake for 15 minutes to serve as part of a buffet.
Try using cannellini beans or chick peas instead of the kidney beans.

For more information visit www.californiawalnuts.co.uk





Butternut Squash Sage Onion & Walnut Filo Parcels

by Lisa Faulkner

Prep 25 minutes | Cook 1 hour

INGREDIENTS

350g cubed butternut squash
(you can buy ready cubed or just
peel and cut into 1cm cubes)

Olive oil

1 leek sliced

50g California Walnuts chopped

85g sage and onion stuffing mix

Approx. 10 sage leaves chopped

Salt & pepper

1 dessert spoon white miso paste
(optional) or a tspn yeast extract

4 sheets Filo pastry cut in half

Approx. 100g melted butter

PREPARATION

First make up the filling.

Preheat the oven to 180° C

Place the butternut squash and sliced leeks into a roasting tin, drizzle with a little olive oil, salt and pepper and bake for 25-30 minutes. Set aside to cool.

Make up your stuffing mix as per packet instructions. Set aside to cool.

Chop your walnuts into small pieces.

Mix the cooled squash, leeks, stuffing, chopped sage and walnuts together in a large bowl. Add your miso paste and salt and pepper and divide the mixture into 4 even sized balls.

Melt your butter. Place one square of filo on a board and brush with butter. Lay another square on top the other way so you make a star shape. Brush with melted butter and place the filling in the centre. Gather all the corners together and pull them in tightly so they look like a little purse. Squeeze tightly and brush all over with the melted butter. Place on a lined baking tray in the oven for 20-25 minutes.



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Christmas Menu

Side Dishes





Serves 4

Sprout, Pepper & California Walnut Stir Fry

Prep 5 minutes | Cook 10 minutes

INGREDIENTS

- 1 tbsp olive oil
- 1 onion, sliced
- 1 red pepper, sliced
- 500g Brussels sprouts, halved
- 100g California Walnuts
- 2 tbsp redcurrant jelly

PREPARATION

Heat the oil in a large frying pan and fry the onion and pepper for 4-5 minutes. Add the sprouts and walnuts and continue to fry for 5 minutes.

Stir in the redcurrant jelly with 2 tbsp water until melted and season.



Cooks tip

Frozen sprouts can be used instead of fresh, just defrost before use.
Try cranberry sauce instead of the redcurrant jelly.

For more information visit www.californiawalnuts.co.uk



Serves 2

California Walnut Winter Slaw

Prep 10 minutes | Cook 10 minutes



INGREDIENTS

100g California Walnut pieces

400g red cabbage, finely shredded

1 fennel bulb, approx. 300g, finely shredded

1 eating apple, cored and coarsely grated

1 small red onion, finely sliced

25g parsley, chopped

100g mayonnaise

50g creamed horseradish

2 tbsp cider vinegar

PREPARATION

Preheat the oven to 180° C, gas mark 6.

Place the walnuts in a small roasting tin and roast for 6-8 minutes, set aside to cool.

Meanwhile, mix together the cabbage, fennel, apple, onion and parsley in a large bowl.

In a separate bowl, mix together the mayonnaise, horseradish and vinegar, season well and stir into the slaw. Stir in the walnuts, reserving a few to scatter over the top.



Cooks tip

Great served with cold meats, ideal for a Boxing Day lunch. Try using white cabbage or carrots instead of the red cabbage, or for extra heat, use hot horseradish sauce.

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Christmas Menu

Canapes





Makes 24

California Walnut & Chestnut Sausage Rolls

Prep 20 minutes | Cook 20-25 minutes

INGREDIENTS

1 tbsp oil
1 onion, finely chopped
450g sausagemeat
50g dried cranberries
100g California Walnut pieces,
roughly chopped

100g whole chestnuts, chopped
6 sage leaves, chopped
50g fresh breadcrumbs
500g pack puff pastry
1 medium egg, beaten

PREPARATION

Preheat the oven to 200° C, gas mark 6.

Heat the oil in a small frying pan and fry the onion for 3-4 minutes until golden, allow to cool slightly then mix into the sausagemeat with the cranberries, 75g roughly chopped walnuts, chestnuts, sage and breadcrumbs, season well.

Divide the pastry into 3 and roll each into a 34 x 15cm rectangle. Place a third of the filling in a sausage shape along the long length of each pastry. Brush one of the edges of pastry with egg and roll up to seal in the filling. Brush the rolls all over with the egg. Finely chop the remaining walnuts and roll the logs in to evenly coat.

Cut each roll into 8 sausage rolls and place on 2 large baking trays, pastry seal side down. Bake for 20-25 minutes or until golden.



Cooks tip

These are great for a buffet or snack at Christmas time. Try using the filling as a stuffing for roast turkey, pork or chicken, or make larger sausage rolls for a supper dish.

For more information visit www.californiawalnuts.co.uk





Serves 4

Trio of California Walnut Bites

Prep 10 minutes | Cook 25 minutes

INGREDIENTS

Parmesan walnut clusters

100g grated Parmigiano Reggiano, finely grated

50g California Walnuts, roughly chopped

1 tbsp chopped chives

2 tsp dried red bell pepper flakes

Waldorf wraps

100g garlic and herb cream cheese

1 stick celery, finely diced

35g California Walnuts, chopped

1 small red apple

2 tortilla wraps

Walnut, cranberry & spinach bites

350g spinach

50g dried cranberries

75g California Walnuts, chopped, plus 25g for sprinkling

25g garlic and herb cream cheese

3 sheets filo pastry

25g butter, melted

2 sprigs rosemary, leaves finely chopped

PREPARATION

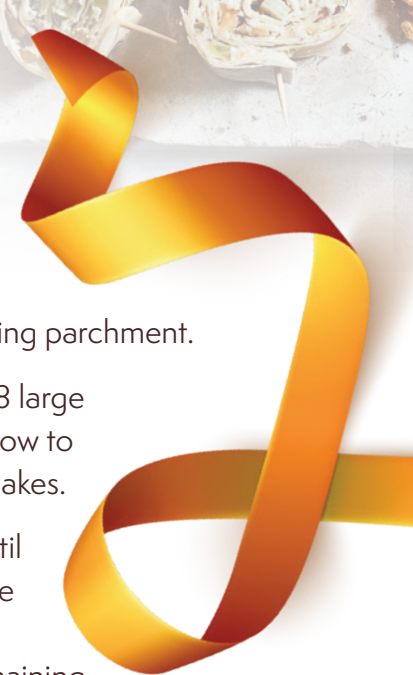
Preheat the oven to 200°C, gas mark 6. Line 2 large baking trays with baking parchment.

For the clusters, mix together the Parmigiano Reggiano and walnuts. Place 8 large tablespoonfuls onto each tray and bake each for 5 minutes until golden. Allow to cool before transferring to a cooling rack. Sprinkle with chives and pepper flakes.

Meanwhile, for the spinach bites, microwave the spinach for 2-3 minutes until just wilted, squeeze out the excess liquid and chop. Mix the spinach with the cranberries, walnuts and cream cheese in a large bowl and season. Brush 1 sheet of pastry with butter and lay another sheet on top, repeat with the remaining sheet. Spread the spinach filling evenly over the pastry and roll up from the long edge into a long sausage shape. Brush all over with butter and roll in the remaining finely chopped walnuts mixed with the rosemary. Cut into 16 pieces and place on a large tray, bake for 15 minutes until golden.

For the Waldorf wraps, mix together the cream cheese, celery and walnuts. Grate the apple and squeeze out excess juice then stir into the mixture and season. Spread over the 2 wraps and roll up. Cut the ends off and then cut each wrap into 8, secure with cocktail sticks if required. Serve the trio of bites on 1 large serving platter or 3 separate smaller platters.

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Christmas Menu

Desserts





Serves 8

California Walnut & Mincemeat Frangipane Cake

by Lisa Faulkner

Prep 20 minutes | Cook 45 minutes

INGREDIENTS

200g softened butter

200g caster sugar

3 eggs

150g California Walnuts

60g flour

1 tsp vanilla extract

Pinch of salt

300g mincemeat

PREPARATION

Preheat the oven to 180° C (fan)

Grease a (I use a 20cm fluted tart tin) but any 20cm shallow sandwich tin will do. Tip the walnuts and flour into a food processor and blitz until breadcrumbs. Either in a stand mixer or with an electric whisk beat the butter and sugar together until pale, add the eggs one at a time then the ground walnuts and flour. Stir through the vanilla extract and a pinch of salt.

Spoon half the mixture into the tart tin then spoon over a layer of mincemeat and cover with the rest of the mixture.

Bake in the oven for about 40-45minutes, or until a skewer comes out clean. When the cake has cooled enough to take out of the tin put on a lovely serving plate. Serve warm or room temp.



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Serves 8-10

California Walnut & Mincemeat Cheesecake

Prep 20 minutes plus chilling | Cook 1.5 hours

INGREDIENTS

For the cheesecake

- 500g** cream cheese
- 100g** caster sugar
- 2** tbsp cornflour
- 4** medium eggs
- 200g** mincemeat
- 1** tsp mixed spice
- 100g** California Walnuts, roughly chopped, plus 8 walnut halves
- 100g** soured cream

For the base:

- 200g** digestive biscuits
- 50g** California Walnuts
- 100g** butter, melted

PREPARATION

Preheat the oven to 140° C, gas mark 1. Grease and base line a 21cm springform tin.

For the base, blitz the biscuits and walnuts in a food processor until fine and stir in the melted butter. Press into the base and up the sides of the prepared tin then chill.

Meanwhile, whisk together the cream cheese and sugar in a large bowl until smooth. Beat in the cornflour and the eggs, one at a time. Stir in the mincemeat, mixed spice, walnuts and the soured cream. Pour the mixture into the biscuit base and scatter over the remaining walnut halves, place the tin on a baking sheet. Bake for 1½ hours or until there is just a slight wobble. Allow to cool before chilling in the fridge for at least 4 hours, ideally overnight.

Cooks tip

Try using gingersnuts instead of digestives.
Serve with a dollop of Greek yogurt and a drizzle of maple syrup.

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Serves 10- 12

California Walnut & Cherry Yule Log

Prep 30 minutes | Cook 10 minutes

INGREDIENTS

For the cake

- 3 medium eggs
- 100g golden caster sugar
- 75g plain flour
- 3 tbsp cocoa powder plus extra for dusting
- 50g California Walnut pieces, chopped
- 100g chestnut puree
- 2 tbsp icing sugar

150ml double cream

425g can black cherries, drained and roughly chopped

For the icing

- 50g butter, softened
- 100g icing sugar, sifted
- 2 tbsp cocoa powder
- 1-2 tbsp milk
- 50g California Walnut Pieces, chopped

PREPARATION

Preheat the oven to 200° C, gas mark 6. Grease and line the base and sides of a 30x20cm Swiss roll tin.

Whisk the eggs and sugar together for about 3-4 minutes until pale and thick. Mix together the flour, cocoa and walnuts and fold into the egg mixture. Pour into the prepared tin and gently spread to the sides. Bake for 10 minutes.

Sprinkle a little cocoa onto a large sheet of parchment and upturn the Swiss roll onto it. Peel off the parchment from the base and then roll it up from the longest end with the paper inside and allow to cool completely.

Whisk the chestnut puree and icing sugar together until smooth then add the cream and whisk until soft peaks form. Unroll the Swiss roll, spread with the cream mixture and scatter over the cherries then roll it back up into a log.

To make the icing, whisk the butter in a medium bowl until pale, gradually whisk in the icing sugar and cocoa powder and whisk until fluffy, adding a little milk if the mixture is too thick.

Cut a thick diagonal slice from one end of the log. Arrange the log onto a serving plate then place the slice on the side with the cut against the cake to make a branch.

Spread the log and branch with icing (but not the ends) and use a fork to make a bark effect. Scatter with walnuts and serve.

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