

Roasted Rainbow Carrots and Parsnips



MUST Have Seasonings are a perfected blend of flavours selected to enhance the taste of various dishes.

Mix with Olive oil to create fantastic marinades or use as a Rub on various Meat and Fish dishes.

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Ingredients

750g Rainbow Carrots, 250g Baby Parsnips, 4 tbsps of Olive oil, 2-3 tbsps of MUST Have Seasoning.

Directions

- 1) Preheat the oven to 180c or Gas 4.
- 2) Wash, (or peel if you prefer), the Rainbow Carrots and Baby Parsnips and cut them in half lengthwise, larger ones can be quartered. Place them in a large roasting pan.
- 3) Drizzle with the Olive oil and then evenly sprinkle with 1-2 tbsps of the MUST Have Seasoning. Toss the pan and then add the remaining 1-2 tbsps of MUST Have Seasoning. Place them in the preheated oven.
- 4) After 10 minutes, remove from the oven and give the pan a toss. Put them back in the oven for another 10-15 minutes until they are soft and slightly caramelised.

Roasted Brussels Sprouts



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Ingredients

750g Brussel Sprouts, 2 tbsps of Olive oil,
1-2 tbsps of MUST Have Seasoning.

Directions

- 1) Preheat the oven to 180c or Gas 4.
- 2) Rinse, remove the outer leaves, trim the stalks and score a light cross in the base of each sprout. Place them in a large roasting pan.
- 3) Drizzle with the Olive oil and then evenly sprinkle with 1 tbsps of the MUST Have Seasoning. Toss the pan and then add the remaining 1 tbsps of MUST Have Seasoning. Place them in the preheated oven.
- 4) After 10 minutes, remove from the oven and give the pan a toss. Put them back in the oven for another 10 minutes or until they are cooked to taste.

Maris Piper Crispy Roast Potatoes



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Ingredients

800g of Chef's Taste UJ Maris Piper Fresh Potatoes, 100g of Beef dripping, (alternatively use Goose Fat or Duck Fat) or 3-4 tbsps of Rapeseed oil, 3-4 tbsps of MUST Have Seasoning

Directions

- 1) Place the potatoes in a pan of cold salted water and bring to a simmer. Cook for ten minutes or until the surface of the potatoes start to soften. Carefully tip the potatoes into a colander and leave to steam for twenty minutes.
- 2) Heat the oven to 225°C. Place a roasting tray into the oven and leave for fifteen minutes to get really hot. Take out and add the beef dripping, or Rapeseed oil.
- 3) Put back into the oven for five minutes, take out, add the potatoes in a single layer and return to the oven. Cook for thirty minutes, then take out and carefully turn the potatoes.
- 4) Sprinkle with the 3-4 tbsps of MUST Have Seasoning, turning throughout to assure each potato is dusted and cook for another 45 minutes or until golden and crispy.

Ultimate Boxing Day Stacked Sandwich



MUST Have Mayo is a blended mayonnaise for everyday use, offering Great Taste that's ideal for the catering sector.

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Ingredients

streaky bacon 4 slices, **left-over stuffing** a couple of slices
roast turkey 4 thin slices, **bloomer** 2 slices (toasted), **cranberry sauce** 2 tbsp, **watercress or rocket** a small handful, **brie** a few slices, **Must Have Mayo** 8 tbsp, **gherkins** 2 (finely diced), **shallot** 1 (finely diced), **Dijon mustard** 2 tsp

Directions

- 1) Create the Christmas Mayonnaise, mix the Must Have Mayonnaise, gherkins, shallot and Dijon mustard.
- 2) Fry the bacon until it's really crisp and heat up the stuffing and turkey, either in a microwave or wrapped in foil in the oven.
- 3) To assemble the sandwich, put a slice of toasted bread on a plate, spread it with cranberry sauce and top with stuffing.
- 4) Add a small handful of watercress then the hot turkey, bacon and the brie. Spoon over 2 tbsp of the Christmas mayo and add the other slice of toast, press down and skewer into place.

Seasoned Hassle Back Roasties



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Ingredients

2 russet potatoes, 1 tbsp bacon fat or olive oil, 2 tbsp of MUST Have Seasoning, 2 tbsp melted butter or olive oil to baste

Directions

- 1) Preheat the oven to 200°C.
- 2) Line a baking sheet with either foil, parchment paper or a silicone mat
- 3) Rub the potatoes all over with bacon fat or olive oil. Slice off a thin portion on one side of the potato and set aside.
- 4) Place the potato on the flat cut side and using chop sticks or wooden spoons, place one on either side of the potato lengthwise. Make 1/8" thick slices, cutting down to the chop stick or wooden spoon. This way you do not cut through the potato, you just achieve the proper slices to fan out.
- 5) Place the potato slice flat side down on the lined baking tray and place the fan sliced potato cut side down on top of the slice. This will make the potato fan out on the arch.
- 6) Bake for roughly 30 minutes or until Potatoes are crispy and golden brown. Top with any remaining butter and sprinkle with Must Have Seasoning to serve.

Santa's Must Have Christmas Coffee



We have worked with a team of coffee specialists to bring together and create Must Have Coffee. The coffee is sourced from countries renowned for great tasting coffee. Its then blended, conditioned and roasted in the UK to create a consistently smooth and phenomenal tasting coffee.

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Ingredients

1 1/2 cups ground coffee, 12 cups water, 1/4 tsp cloves,
1/2 tsp cinnamon, 1 tbsp brown sugar

Directions

- 1) Add all ingredients to your coffee brewer, stirring them together. Brew your coffee according to your coffee maker's instructions.
- 2) Top your coffee with optional whipped cream and Christmas sprinkles!

Christmas Leftovers Jacket Potatoes



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Ingredients

4 Chef's Taste Baking Potatoes (approx 350g), 1 1/2 tbsp
olive oil, 1 large red onion (sliced), 2 garlic cloves (finely
chopped), 400g leftover Brussels sprouts (shredded),
40g blue cheese (crumbled)

Directions

- 1) Heat oven to 220°C/200°C fan-assisted/Gas Mark 7. Prick the potatoes with a fork, place on a plate and microwave on high (900W) for 6 and a half minutes. Turn the potatoes over and microwave for a further three and a half. Transfer the potatoes to a baking sheet and brush with the oil. Season and place on the top shelf of the oven for 20 minutes until the skin is crisp and the flesh is soft. Reduce the temperature to 200°C/180°C fan-assisted/Gas Mark 6 if the potato browns too quickly.
- 2) Heat the remaining oil in a large non-stick frying pan over a medium heat and fry the onion for 5 minutes until soft. Add the garlic and Brussels sprouts. Season and cook for a further 5 minutes until soft and golden. (why not try Linwoods Must Have Seasoning!)
- 3) Remove the potatoes from the oven. Make a cross in each potato and split open slightly.
- 4) Spoon over the Brussels sprout mixture and scatter with the Stilton to serve.