



Love **CHRISTMAS COOKING**

with **Quorn**TM



ROAST SANDWICH WITH CRANBERRY & BRIE

PREPARATION TIME

15 minutes

COOKING TIME

5 minutes

SERVES

10

INGREDIENTS

- 450g Quorn Roast, cooked and thinly sliced
- 20 slices thick sliced multigrain bread
- 300g cranberry sauce
- 1 tbsp wholegrain mustard
- 400g brie, sliced
- 80g rocket leaves
- Seasoning

METHOD

1. Mix together the cranberry sauce and the mustard; spread over the bread slices.
2. Cover 10 slices with a scattering of rocket then evenly divide the sliced Quorn Roast between the bread. Repeat with the brie slices. Position the remaining bread on top with the cranberry sauce side covering the brie.
3. Tray the sandwiches up and cover, refrigerate until required.
4. Cook in a heated panini grill for 5 minutes until the brie melts and the bread is toasted.
5. Serve with a mixed leaf garnish and an additional pot of cranberry sauce.

TIP

Spread the cranberry sauce on a cooked sliced baguette, fill with the sliced roast, brie and rocket leaves.

BUTTERNUT SQUASH SAUSAGE ROLLS

PREPARATION TIME

15 minutes

COOKING TIME

45 minutes

SERVES

10

INGREDIENTS

- 400g Quorn Mince
- 500g butternut squash, peeled deseeded and cut into large wedges
- 3 tbsp vegetable oil
- 1 tsp dried chili powder
- Seasoning
- 200g diced onion
- 3 tsp garlic purée
- 2 tbsp dried mixed herbs
- 50g grated vegetarian parmesan
- Large sheet ready rolled puff pastry
- 3 tbsp redcurrant jelly
- 1 egg, beaten

METHOD

1. Preheat oven to 200°C/Gas Mark 6.
2. Place the butternut squash in a roasting tin, drizzle over 2 tbsp of the oil, sprinkle with the chili powder, season to taste and oven roast for 30 minutes. Mash or purée the cooked butternut squash.
3. Heat the remaining oil in a pan and sauté the onions for 5 minutes until soft. Add the garlic and herbs, cook for a further minute.
4. Combine the squash with the mince, parmesan cheese and onion mixture.
5. Cut the pastry into rectangles 13cm x 56cm and spread with the redcurrant jelly.
6. Place the filling along the centre of the pastry, brush the sides with the beaten egg, then fold over and seal the edges.
7. Brush the top of the pastry with the egg wash, then cut into bite size pieces.
8. Bake for 15-20 minutes until golden in colour.

TIP

Make into a parcel or a plait as a single serve main meal option with seasonal vegetables and a rich onion gravy.



CANAPÉ



CANAPÉ

CHRISTMAS SAUSAGE ROLL UP WRAPS

PREPARATION TIME

20 minutes

COOKING TIME

30 minutes

SERVES

10 or for a buffet 50

INGREDIENTS

- 20 Quorn Chipolatas
- 50g butter
- 500g red cabbage, finely sliced
- 100ml water
- 5 tbsp brown sugar
- 2 red apples, thinly sliced
- 3 tbsp balsamic vinegar
- 2 tsp mixed spice
- 1 tbsp vegetable oil
- 10 tortilla wraps
- 80g rocket leaves
- 200g smooth cranberry sauce
- 450g brie, sliced

METHOD

1. In a large saucepan, melt the butter over a medium heat. Add the red cabbage and sauté gently for 5 minutes.
2. Add the water, sugar, apple, vinegar and mixed spice. Mix well, cover and simmer for 25 minutes or until the cabbage is tender.
3. Brush the chipolatas in oil and fry or oven bake for 10 minutes or until core temperature is reached. Leave to cool.
4. Spread each wrap with a thin layer of cranberry sauce and the cooked red cabbage. Sprinkle over the rocket.
5. Place two chipolatas and brie slices along the wrap and roll up tightly.
6. Slice each wrap into 5 and skewer with a cocktail stick.

TIP

Use stilton as an alternative to brie. Fold up the wraps, place in a panini grill and serve hot with a mixed leaf salad, pot of extra cranberry sauce and sweet potato wedges.

TOAD IN THE HOLE ROLL

PREPARATION TIME

15 minutes

COOKING TIME

30 minutes

SERVES

10

INGREDIENTS

- 10 Quorn Sausages
- 300g plain flour
- 2 pinches salt and ground white pepper
- 4 eggs, beaten
- 300ml semi skimmed milk
- 2 tbsp malt vinegar
- 5 tbsp vegetable oil
- 300g red onion, finely sliced
- 50ml cold water

METHOD

1. Pre-heat oven to 220°C/Gas Mark 7.
2. Combine the flour, salt, pepper and eggs in a large bowl; gradually beat in milk and vinegar. Whisk for 3 minutes until the batter is smooth, thick and without lumps.
3. Place 3 tbsp vegetable oil in a baking tray/gastro tray, heat in the oven for 5-10 minutes until the oil is hot.
4. Pour a layer of batter 1cm deep into the hot pan. Place in the oven and bake for 25-30 minutes until cooked to a golden brown. When cooked turn out onto a board.
5. Heat 1 tbsp of oil in a frying pan, add the red onions, water and cook gently, covered, for 10 minutes until softened and brown.
6. Brush the Quorn Sausages with the remaining oil and bake for 10-12 minutes or until core temperature is reached.
7. Cut the edges from the Yorkshire pudding and slice widthways into 10 strips, wide enough so that the sausages protrude at each end. Place the onion on the cooked batter strips, then roll up the Quorn Sausages and secure with a skewer.
8. Serve hot with dipping pot of onion gravy.

TIP

To serve as a buffet offer cut the wrapped sausage into smaller bite sizes pieces and serve with a pot of cumberland or cranberry sauce.



CANAPÉ



CANAPÉ

SWEDISH STYLE MEATBALLS WITH LIME & GARLIC AIOLI

PREPARATION TIME

15 minutes

COOKING TIME

30 minutes

SERVES

10

TIP

To serve as a buffet offer skewer the Quorn Balls and present with the aioli in a ramekin.

INGREDIENTS

- 600g Quorn Swedish Style Balls

BASTING SAUCE

- 4 tbsp Dijon mustard
- 90g sugar
- 125ml cider or white wine vinegar
- 2 tsp ground cumin
- 2 tsp curry powder
- 2 tsp smoked paprika

- 2 lemons, zest and juice

ROASTED GARLIC AIOLI

- 12 cloves roasted garlic
- ½ tsp salt
- 4 egg yolks
- 2 tbsp freshly squeezed lime juice
- 1 pinch cayenne pepper
- 600ml olive oil
- Zest of 2 limes

METHOD

1. Pre-heat oven to 200°C/Gas Mark 6.
2. For basting sauce, whisk all of the ingredients together in a pan and heat until the sugar is dissolved. Cook on a low heat for 5 minutes until syrupy.
3. Coat the Quorn Balls in the basting sauce and cook on a baking tray for 15-18 minutes, turning half way through.
4. To make the aioli, mash the garlic and salt with a fork to form a purée. Place in a bowl, whisk in egg yolks and lime juice. Add cayenne pepper then gradually whisk in the olive oil, a little at a time, until all the oil is incorporated and the mixture emulsifies. Add the lime zest and refrigerate until required.
5. Serve with Quorn Balls on a bed of rocket with lime and roasted garlic aioli.

BACON, POTATO & BROCCOLI MINI FRITTATAS

PREPARATION TIME

15 minutes

COOKING TIME

20 minutes

SERVES

12

INGREDIENTS

- 150g Quorn Bacon, diced
- 200g diced cooked potato
- 125g broccoli florets, cut into small bite size pieces
- 10 eggs, beaten
- 100g grated cheddar or crumbled feta
- Seasoning

METHOD

1. Pre-heat oven to 180°C/Gas Mark 4.
2. Lightly grease 12 holes of a muffin tray.
3. In a large mixing bowl combine the potato, broccoli, Quorn Bacon and half of the cheese. Divide between the muffin pans.
4. Season the eggs with salt and pepper. Pour over the filling in the muffin pans, allow the egg to settle then top up. Scatter over the remaining cheese.
5. Bake for 20 minutes until the eggs have set.
6. Serve with a side salad.

TIP

To give a Christmas twist use stilton instead of cheddar and add a finely diced red pepper with the broccoli. As an alternative to Quorn Bacon use Quorn Frankfurters or Quorn Chipolatas. This can be oven baked in a large tin and cut into squares to portion.



STARTER

PIECES & SPINACH PATE

PREPARATION TIME

10 minutes

COOKING TIME

15 minutes

SERVES

10

INGREDIENTS

- 400g Quorn Pieces
- 2 tbsp vegetable oil
- 5 spring onions, finely chopped
- 1 tbsp garlic purée
- 300ml vegetable stock
- 1 tbsp crushed fennel seeds
- 400g frozen spinach
- 100g low fat cream cheese
- 150g feta cheese, crumbled
- Salt and pepper to season

METHOD

1. Heat the oil in a pan and stir fry the spring onions for 2 minutes, add garlic purée, crushed fennel seeds and Quorn Pieces, cook for 2 minutes.
2. Add vegetable stock and spinach bring to the boil, cover with a lid and simmer for 6-7 minutes. Remove from heat and cool.
3. Stir the cream cheese and feta cheese into the Quorn mix and blend to a paste with a stick blender. Season to taste.
4. Spoon into a container, cover and refrigerate.
5. Serve in a ramekin with vegetable crudités and chargrilled slices of sundried tomato bread and a garnish of mixed leaves.

TIP

For a finger buffet offer, spread the pâté onto 10" wheat flour tortilla wraps, scatter with rocket and roll up like a Swiss roll. Slice each wrap into 5. If preferred, you can use fresh spinach in the pâté.



STARTER

MUSHROOM AND TARRAGON PATE

PREPARATION TIME

15 minutes

COOKING TIME

12 minutes

SERVES

10

INGREDIENTS

- 400g Quorn Pieces
- 50g butter
- 200g finely diced onion
- 1 tbsp garlic purée
- 500g mushrooms, diced
- 250ml vegetable stock
- 2 tbsp dried tarragon
- 200g low fat cream cheese
- Seasoning

METHOD

1. Melt the butter in a pan, gently fry the onions for 4 minutes and add the garlic purée. Cook for a further 1 minute.
2. Add the Quorn Pieces, mushrooms, vegetable stock and the dried tarragon. Bring to the boil then reduce heat, cover and simmer for 10 minutes.
3. Remove from the heat and allow the mixture to cool.
4. Add the cream cheese to the pan, then blend with a stick blender until desired texture is reached.
5. Cover and refrigerate until required.
6. Serve in ramekins with hot grill marked sourdough slices, a pot of cranberry sauce and garnish with rocket.

TIP

Use the pate as a topping on a Quorn Fillet, wrap in puff pastry to create Quorn en Croûte.



STARTER



MAIN

PARMIGIANA

PREPARATION TIME

20 minutes

COOKING TIME

60 minutes

SERVES

10

TIP

This dish can be made in advance and refrigerated up to 24 hours before baking.

INGREDIENTS

- 400g Quorn Mince
- 4 tbsp vegetable oil
- 1 large aubergine
- 300g onion, finely diced
- 1 tbsp garlic paste
- 500ml tomato passata
- 250ml vegetable stock
- 8 tbsp fresh basil, chopped
- Seasoning
- 10 red peppers, tops, seeds and veins removed
- Vegetarian mozzarella balls, cut into 10 slices
- 100g grated vegetarian cheddar with mozzarella mix

METHOD

1. Pre-heat oven to 200°C/Gas Mark 6.
2. Brush the aubergine with a little oil, bake for 30 minutes until softened.
3. Heat the oil in a pan and fry onions until softened. Stir in the Quorn Mince, garlic paste, tomato passata, vegetable stock and basil then bring to the boil, reduce heat and simmer for 5 minutes.
4. Remove the skin from the aubergine and chop up the flesh. Stir this into the Quorn Mince mix.
5. Place the peppers upright on a lightly greased baking tray. Half fill the peppers with the mince mix, place a slice of mozzarella over this then top up with more of the mince mix. Divide and scatter the grated cheddar with mozzarella mix over the filled peppers. Replace the lid of the peppers.
6. Bake for 25-30 minutes until the peppers are soft.
7. Serve with a mixed salad and a side of garlic bread.

CHESTNUT CRANBERRY LOAF

PREPARATION TIME

15 minutes

COOKING TIME

65 minutes

SERVES

10

TIP

Whisk some redcurrant jelly into the gravy to enrich the flavour.

INGREDIENTS

- 500g Quorn Pieces
- 2 tbsp vegetable oil
- 300g onion, finely diced
- 1 tbsp garlic purée
- 1 tbsp dried mixed herbs
- 500g mushrooms, diced
- 250ml vegetable stock
- 200g wholemeal breadcrumbs
- 3 eggs, beaten
- 75g dried cranberries, rehydrated in hot water
- 200g pre-prepared ambient packed chestnuts, diced
- Seasoning

METHOD

1. Pre-heat oven to 190°C/Gas Mark 5.
2. Line a 2lb loaf tin with baking parchment.
3. Heat the oil in a pan and cook onions for 5 minutes until softened. Add Quorn Pieces, garlic purée and dried herbs and cook for 4 minutes.
4. Add the mushrooms and stock and simmer for 5 minutes.
5. Purée the Quorn mixture until a coarse texture is achieved.
6. Stir in the breadcrumbs, eggs, drained cranberries and chestnuts. Season to taste and mix well.
7. Spoon the mixture into the lined loaf tin pressing firmly down. Cover with foil and bake for 30 minutes, remove the foil and bake for another 20 minutes or until core temperature is reached.
8. Remove from the oven and allow to rest for 10 minutes before serving.
9. Serve with seasonal vegetables and a rich vegetarian gravy.



MAIN

MINCE WELLINGTON

PREPARATION TIME

10 minutes

COOKING TIME

45 minutes

SERVES

10

TIP

The Wellington can be made and kept chilled until ready to bake. Spread the pastry with cranberry sauce before placing the filling on top.

INGREDIENTS

- 400g Quorn Mince
- 2 tbsp vegetable oil
- 300g onion, finely diced
- 1 tsp chilli powder
- 2 tsp garlic purée
- 300g mushrooms, diced
- 250ml vegetable stock
- 100ml single cream
- Seasoning
- 100g fresh breadcrumbs
- 1 egg, beaten
- 2 tbsp fresh parsley, finely chopped
- Sheet ready rolled puff pastry

TO GLAZE

- Egg wash

METHOD

1. Pre-heat oven to 200°C/Gas Mark 6.
2. Heat the oil in a pan and cook onions for 4 minutes. Add chili powder and garlic and cook for a further minute.
3. Add the mushrooms and vegetable stock, bring to the boil and simmer for 5 minutes.
4. Stir in the cream and simmer for a further 5 minutes or until the liquid has been reduced. Season to taste and leave to cool.
5. Add the Quorn Mince, breadcrumbs, egg and parsley.
6. Cut a rectangle from the pastry sheet 26cm x 56cm. Spoon the Quorn mixture into the centre of the pastry. Draw the furthest edge of the pastry over the mince mix towards you forming a tube and carry on rolling until the pastry completely covers the mince and tuck the edge of the pastry underneath the roll.
7. Fold the outer edges of the tube inwards to seal the edges. Place on a greased baking tray, glaze with the beaten egg and decorate with any leftover pastry.
8. Bake in the centre of the oven for 30–35 minutes or until golden brown.
9. Serve with seasonal vegetables and vegetarian gravy.



MAIN

HERB CRUSTED FILLETS

PREPARATION TIME

10 minutes

COOKING TIME

15 minutes

SERVES

10

TIP

Serve with a pot of salad dressing on the side. Add pomegranate and toasted sunflower or pumpkin seeds for a superfood salad.

INGREDIENTS

- 10 Quorn Fillets
- Bunch of flat leaf parsley
- Bunch of mint
- 200g fresh breadcrumbs
- 1 orange, grated zest and juice
- 1 tbsp garlic purée
- 8 tbsp vegetable oil or rapeseed oil
- Seasoning

FOR THE SALAD

- 15 cooked and peeled baby beetroots cut in half
- 500g cooked bulgur wheat or other preferred whole grains such as barley
- 100g baby spinach leaves

METHOD

1. Preheat oven to 200°C/Gas Mark 6.
2. Place all the crust ingredients with 6 tbsp of oil into a food processor and blend, season.
3. Spread the crust mixture over the top of the Quorn Fillets.
4. Place the Quorn Fillets and the beetroot on a baking sheet. Drizzle the beetroot with the remaining oil. Bake for 15 minutes until the fillets are cooked through.
5. Mix the bulgur wheat, beetroot and the baby spinach in a bowl.
6. To serve spoon the salad onto a serving plate and top with the cooked fillet.



MAIN

AUBERGINE & STILTON FILLETS

PREPARATION TIME

20 minutes

COOKING TIME

45-50 minutes

SERVES

10

TIP

Alternatively fill the fillets with slices of feta cheese and sliced pitted black olives.

INGREDIENTS

- 10 Quorn Fillets
- 100g pine nuts
- 3 large aubergines, sliced lengthways - 10 slices
- 2 tbsp vegetable oil
- 200g onion, finely chopped
- 1 tsp ground cumin
- 1 tsp paprika
- 800g tinned chopped tomatoes
- 2 tbsp balsamic vinegar
- 1 pinch of sugar
- Salt and black pepper to season
- 250g stilton cheese, crumbled
- Freshly chopped basil or parsley to garnish

METHOD

1. Pre-heat oven to 200°C/Gas Mark 6.
2. Toast pine nuts in a dry frying pan, set aside.
3. Griddle the aubergine slices for 2 minutes until grill marked. Turnover and repeat on the other side.
4. Sauté the onions in the oil for 5 minutes. Add the cumin and paprika and cook for 2 minutes. Add the tomatoes, balsamic vinegar and sugar. Bring to the boil, then simmer for 20 minutes.
5. Cut each fillet horizontally; divide the stilton and the drained cranberries between each of the fillets. Wrap each fillet with a slice of griddled aubergine and place on a baking sheet.
6. Cook the fillets in the oven for 15-18 minutes until cooked to core temperature.
7. To serve - place the fillets on a platter, spoon over a little tomato sauce, top with a scattering of pine nuts and freshly chopped herbs and a side of green vegetables.





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