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Christmas Cookery Demonstration

 By Mary Drum

**VIETNAMESE MEATBALLS**

***MAKES 24 Pre-heat oven 200C/gas 6***

500g minced pork

4 shallots, finely chopped

3 garlic cloves, crushed

2 tabsp trimmed and finely chopped lemongrass

1 ½ tsp cornflour

1 tabsp finely chopped mint

3 tabsp finely chopped coriander

2 tabsp Thai Fish sauce

½ tsp each salt and black pepper

55g caster sugar

Thai sweet chilli sauce for dipping, plus the juice of 1 lime

In a food processor, chop all the herbs, garlic, shallots and lemongrass.

Put into a large bowl and mix in pork, cornflour, fish sauce and seasoning.

With lightly oiled hands, shape the mixture into balls (24 x 4.5cm). Roll in caster sugar and place on a parchment lined baking tray.

Bake in a pre-heated oven for 15 minutes, shaking the tray from time to time to ensure even cooking.

Place on a large plate with a bowl of dip made by mixing Thai sweet chilli sauce and the juice of 1 lime, garnished with finely chopped chives and spear with cocktail sticks.

Can be served warm or cold. Can also be frozen. Open freeze on a tray and then bag or box them. Ensure they are fully defrosted and piping hot when serving.

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***MANGO AND SESAME COCKTAIL SAUSAGES***

***Allow 3-4 per person Pre-heat oven 200C/Gas 6***

50/100/150 cocktail sausages

2/4/6 tabsp mango chutney, Liquid only

Sesame seeds.

Cook sausages in the pre-heated oven for about 30 minutes until nearly cooked then toss in the mango chutney and sesame seeds and cook for a further 15 minutes.

***CROUSTADES WITH FILLINGS***

**OPTION 1: SMOKED SALMON FILLING**

1 packet salmon (approx 200g)

1 tub of Philadelphia cheese

Tsp horseradish sauce

Grated lemon rind

Snipped chives or dill

Mix all the above ingredients and loosen with some cream or yogurt.

Using a teaspoon, put into croustades, 5 minutes before guests arrive and top with either chives or dill, depending on which you have used.

Filling can be frozen.

**OPTION 2: CORONATION CHICKEN FILLING**

1 chicken breast, roasted or poached and chopped finely,

2/3 tabsp of mayonnaise

1 tsp curry paste (I use Patek’s Tikka Masala)

I chopped avocado (optional)

Mango chutney to taste

Chopped coriander or chives

Mix all of the above ingredients and fill as in previous receipe. Can be topped with a coriander leaf or with chopped chives. Only fill 5 minutes before guests arrive.

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**MUSHROOM VOL AU VENTS**

15-30 grams butter

75g onion, finely chopped

225g mushrooms sliced

Salt and freshly ground pepper

Squeeze of lemon juice

125mls cream

Freshly chopped parsley

½ tabsp chopped chives

Melt the butter in a pan and add chopped onion.

Sweat gently for 5-10 minutes till soft.

Remove to a bowl.

Add mushrooms to the pan and cook in batches.

Season well, then add back in the onions, followed by the cream and let it bubble for a few minutes.

Add a squeeze of lemon, correct seasoning and stir in herbs.

Fill vol au vents and serve cold or heat the pastries in a preheated oven until warm and then fill with hot mushrooms

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