



Seasonal
Sandwiches

CHRISTMAS 2019

The Christmas Whopper



Ingredients

- 1x slice of ham (20g)
- 1x slice of turkey (20g)
- 3x slices extra crispy bacon
- 30g homemade stuffing
- 2x generous teaspoons of Ballymaloe Cranberry Sauce (16g x 2)
- A generous handful of delicious salad leaves
- 1 x small parsnip
- Olive oil
- 1x wholemeal pitta

Fresh Herb Stuffing

- 175g (6oz) butter
- 350g (12oz) chopped onions
- 400-500g (14-16oz) approx. soft good quality breadcrumbs (or approximately 1lb 4ozs of gluten-free breadcrumbs)
- 50g (2oz) freshly chopped herbs eg. parsley, thyme, sage salt and freshly ground pepper

Method

To make the fresh herb stuffing:

- Sweat the onions gently in the butter until soft, for 10 minutes approx., then stir in the crumbs, herbs and a little salt and pepper to taste. Preheat your oven to 180°C (conventional). Spread the stuffing onto a baking tray and cook for 12 mins, make sure to stir the stuffing as the edges will colour quicker than the edges so ensure you mix evenly to achieve a better end result. Lightly toast your stuffing, allow to cool and use as desired.)

To make the parsnip crisps:

- Firstly, peel the parsnip and place the peels in your compost bin! Place a clean tea towel on your work top and with your peeler continue to peel the parsnip from top to bottom turning as you reach the core. Once the core is exposed stop. Discard the core and spread out the shavings of parsnip on your clean tea towel. Roll up your tea towel tightly as if it was a swiss roll and put aside for twenty mins, the aim is to dry out the parsnip as best as possible before you shallow fry them to make delicious parsnip crisps.
- Heat an inch of olive oil in a large frying pan, have a pyrex bowl and a metal sieve placed on top of the pyrex bowl ready, have a plate lined with kitchen paper to hand also. (it must be pyrex and metal as the hot oil would melt anything plastic). Once the olive oil is heated empty the contents of your swiss roll tea towel onto your clean worktop, pick up and sprinkle the dried parsnip crisps into the hot oil and allow to sizzle and colour, use a metal tongs to ensure the parsnip crisps are not sticking together (if the oil is too hot it will burn the parsnip and if it is too cold the parsnip will soak up too much oil- use your discretion)

- Remove the crisps as they are reaching a delicious golden brown and place in the metal sieve over the pyrex bowl (they will continue to cook a few seconds after removing them). You can tip the contents of the frying pan into the sieve and pyrex once they reach the desired state, allow the oil to cool and reuse. Remove the parsnip crisps from the sieve and lay on the kitchen paper. A light sprinkle of salt on the crisps and they are ready.

To build the sandwich:

- Slice open your pitta at one side, gently toast to heat through but not to colour or heat in an oven preheated at 180°C for 5 minutes.
- Once Pitta is warmed through spread the 2 generous teaspoons of Ballymaloe Cranberry Sauce over the entire insides of the Pitta, do not miss a bit!
- Stuff the pitta with leaves.
- Place the turkey and ham on the leaves, top with crispy bacon.
- Sprinkle the stuffing on top of the bacon and finish with the parsnip crisps.
- Hold your creation tightly and enjoy every delicious hand-crafted mouthful.



The Two Dames Christmas Special



Ingredients

- 30g of sliced brie cheese
- 2x teaspoons of Ballymaloe Cranberry Sauce (15g x 2)
- 40g halved seedless black grapes (roughly 6 grapes)
- 30g of real stuffing
- 3x slices of crispy bacon
- 1x slice of chicken (25g)
- 2x slices of wholemeal and spelt bread
- Handful of rocket

Fresh Herb Stuffing

- 175g (6ozs) butter
- 350g (12oz) chopped onions
- 400-500g (14-16ozs) approx. soft good quality breadcrumbs (or approximately 1lb 4ozs of gluten-free breadcrumbs)
- 50g (2oz) freshly chopped herbs eg. parsley, thyme, sage
- salt and freshly ground pepper

Method

To make the fresh herb stuffing:

- Sweat the onions gently in the butter until soft, for 10 minutes approx., then stir in the crumbs, herbs and a little salt and pepper to taste. Preheat your oven to 180°C (conventional). Spread the stuffing onto a baking tray and cook for 12 mins, make sure to stir the stuffing as the edges will colour quicker than the edges so ensure you mix evenly to achieve a better end result. Lightly toast your stuffing, allow to cool and use as desired).

To build the sandwich:

- Slather each slice of bread with Ballymaloe Cranberry Sauce, ensure you get the edges too!
- Place the stuffing on one side and top with the chicken, sprinkle a pinch of sea salt at this stage then top with the crispy bacon.
- Place the brie over the bacon then tuck the sliced grapes on the brie and around the brie.
- Finally, top with rocket and place the lid on.
- Cut the beautifully layered sambo at an angle and serve with a crunchy side of crisps.

Christmas doesn't get better than this!



ABOUT OUR CRANBERRY SAUCE

- 100% natural ingredients
- Gluten free
- Dairy free
- Suitable for vegetarians
- Virtually fat free

The Yule Tide Sandwich



Ingredients

- 10g of hazelnuts (14 hazelnuts)
- Quarter of an avocado
- Drizzle of olive oil
- Sea salt, freshly cracked black pepper
- 2x teaspoons Ballymaloe Original Relish (10gr x 2)
- 1x slice of ham (20g)
- 1x slice of chicken (28g)
- Grated cheddar cheese 15g
- 1x large leaf of fresh sage
- Handful of watercress or rocket
- 2x slices of sourdough

Method

- Preheat the oven to 180°C. Place the hazelnuts on a small baking tray and roast for 10/12 mins. Place the roasted hazelnuts in a tea towel and gather up the corners and rub vigorously to remove the skins, separate the nuts from the skins and chop the golden-brown toasted nuts roughly.
- Dice the avocado and place in a bowl with the roughly chopped hazelnuts, add a little drizzle of olive oil and a sprinkle of sea salt and freshly cracked black pepper then finely chop the sage leaf and add it to the salsa.
- Take your bread and slather each side with Ballymaloe Original Relish.
- Pop on a slice of ham and top this with chicken.
- Carefully spoon the sage avocado and hazelnut salsa on top of the chicken and ham.
- Cover the salsa with a handful of rocket, sprinkle over the cheddar and close the sambo, cut at an angle and enjoy.

Enjoy the spirit of Christmas in every bite!



ABOUT OUR ORIGINAL RELISH

- 100% natural ingredients
- Gluten free
- Dairy free
- Suitable for vegetarians
- Virtually fat free

The Festive Chicken Seeded Wrap



Ingredients

- 1x free range chicken fillet (170g) diced
- 1x small pinch of saffron
- Zest of half an orange (segment the orange to release the flesh from the skin, peel and pith, keep 3 segments for this wrap)
- 1x teaspoon of dried tarragon
- 2x teaspoon of olive oil
- 15g whole toasted almonds roughly chopped
- 5g sunflower and pumpkin mix
- 1 teaspoon (10g) Ballymaloe Cranberry Sauce
- 1 teaspoon (10g) Mayonnaise
- Half an avocado (60g) in chunky dice
- Generous handful of leaves
- Sea salt and freshly cracked black pepper
- 1x seeded wrap

Method

- Place the diced chicken into a bowl, add the orange zest, saffron, tarragon, and 1 teaspoon of olive oil, mix to combine and coat, cover well and leave to marinate in the fridge for at least an hour.
- Heat a non-stick frying pan, NOW season the chicken well with sea salt and freshly cracked black pepper, stir and using a spatula pop the marinated chicken and all of its delicious flavourings in a single layer onto the frying pan, ensure it is in a single layer and that it sizzles on contact.
- Allow the chicken to cook and caramelize on all sides, ensure it is firm to the touch and fully cooked through before removing to a plate to allow it to rest for a moment before assembling the wrap.

The salsa

- In a bowl mix together the avocado dice, the roughly chopped almonds, the whole seeds, a generous teaspoon of olive oil, lots of sea salt and freshly cracked pepper then taste to ensure it is well seasoned.

To build the wrap:

- Heat a large frying pan, place the wrap and fry for a minute on each side.
- Remove the warmed seeded wrap to a chopping board, slather it in Ballymaloe Cranberry Sauce and Ballymaloe Mayonnaise.
- Place the leaves to one side of the wrap, top with the warmed chicken, sprinkle with seeds, position the three orange segments evenly, top with the avocado salsa and begin to wrap BUT ensure either end is free of filling - once it is fully and tightly wrapped stuff the ends back into the wrap to create a secure close.
- Cut the wrap at an angle and enjoy the fantastic combination of flavours and textures and that festive aroma that has taken over your kitchen.



ABOUT OUR CRANBERRY SAUCE

- 100% natural ingredients
- Gluten free
- Dairy free
- Suitable for vegetarians
- Virtually fat free



The Very Open Vegan Christmas



Ingredients

- 100g wedge of butternut squash
- Half a teaspoon of finely chopped jalapeno
- Half a pink lady - peeled, cored, sliced 1cm thick
- 3x sage leaves roughly chopped
- Half a teaspoon of finely chopped rosemary
- 1x dessertspoon of olive oil
- Sea salt and freshly cracked black pepper
- 2 x teaspoons of Ballymaloe Cranberry sauce (2x10gr)
- 10 gr toasted almonds roughly chopped
- 2 x 15 gr teaspoons of chestnut puree
- 1 x teaspoon of Ballymaloe Apple sauce
- Handful of Rocket
- 2 x slices crusty vegan sour dough

Method

- Preheat oven to 250°C.
- Peel/ deseed and slice the butternut squash (4" long x 1cm thick), place in a bowl with the chopped jalapeno, sliced apples, rosemary, sage and sea salt and freshly cracked black pepper and olive oil, toss to combine and place on a baking tray and use a spatula to retrieve and delicious flavour. Roast for 15 mins (turn halfway through to ensure delicious caramelisation on both sides).
- Slather the two slices of sourdough in Ballymaloe Cranberry Sauce, top each slice with the chestnut purée.
- Position the roasted squash and apple and the crunchy bits on top and give a sprinkle of sea salt.
- Drip some Ballymaloe Apple Sauce haphazardly over this then top with the toasted almond and seeds and finish with rocket.
- Delicious open sambo with lots of festive flavours and textures, serve one slice as a starter or two as a lunch portion.



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- Gluten free
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- Virtually fat free

Happy Christmas!

from all of us at
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