

# COOKING CUISINE

## Dreaming of a White Christmas

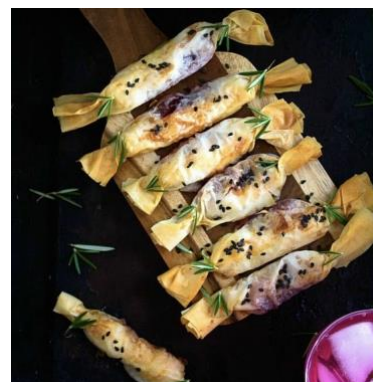
• 30th Nov 2022

### Brie & Cranberry Filo Crackers

Makes 36 pieces

#### Equipment

- 2 baking trays lined with baking paper
- Pastry brush
- Small saucepan
- Damp tea-towel



#### Ingredients

- 6 sheets filo pastry, thawed from frozen (use puffpastry alternatively). Each pastry sheets makes 6 crackers, so reduce accordingly for smaller amounts
- 50gr unsalted Butter, melted
- 250gr Brie or Camembert, cut into long slices
- ¼ cup almond flakes or pistachios
- 1tsp black sesame seeds (optional)
- 1 sprig of fresh rosemary (optional)

#### Directions

- Pre-heat oven to 180C
- Line two baking trays with baking paper
- Place the thawed phyllo pastry sheets on a flat surface or work-top.
- Cut into 36 squares (6 squares per sheet). Each sheet makes 6 crackers!
- Place the first pastry square on to a cutting board or flat surface. Cover the remaining sheets with a damp towel
- Brush the pastry sheet with melted butter.
- Put a slice of brie 1 and 1 rsp cranberry sauce on the sheet, top with some almond flakes.
- Roll up the pastry and pinch but ends to form a cracker. Place on the baking tray and repeat with the remaining sheets.
- Brush all crackers with the remaining melted butter
- Sprinkle with black sesame seeds (optional).
- Bake for 15 min or until golden. Serve with sprigs of rosemary (optional)

# Pistachio & Cranberry Fudge

Serves 10

## Equipment

- Square pan or baking dish (ideally 8x8 inch)
- Baking paper
- Medium sized saucepan

## Ingredients

- 400gr
- 400gr white chocolate (or dark chocolate over 75% Coco)
- 1tbsp unsalted Butter
- ½ tsp vanilla extract
- 1 cup dried cranberries chopped
- ¾ cup unsalted pistachios, chopped



## Directions

- Line the baking dish with parchment paper
- Pour the condensed milk into the sauce pan and warm over medium heat, stirring occasionally
- Add the chocolate and butter and stir until the chocolate is complete melted
- Remove from the heat and fold in the pistachios, cranberries and vanilla. Make sure they don't clump together.
- Pour the mixture into the pan and smoothen with a spatula or back of a spoon
- Place into the fridge and let set for at least two hours.
- When set, cut into 36 squares and store in an airtight container in the fridge for max 1 week.

# White Chocolate Bark

Serves 8

## Equipment

- Baking sheet
- Parchment paper

## Ingredients

- 220-250gr white chocolate (or 75%+ dark chocolate)
- 1/3 cup of dried cranberries
- 1/3 cup pistachios, roughly chopped
- ½ cup mini dark chocolate chips



## Directions

- Melt the chocolate in the microwave or or bain-marie
- Add half the cranberries & pistachios
- Spread onto baking paper
- Top with the remaining piastachios and cranberries and let set in the fridge.
- When set (approx. 20-30min) break up and store in an airtight container in a cool space or fridge

Wishing all Cooking Cuisine Participants a very happy festive season!

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