

Christmas Dishes



Performed: Murenkov V
323 group.



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Pudding

Pudding is an English dessert made of eggs, sugar, milk and flour, served in a water bath. In the pudding you may add fruit or spices. Cooling pudding made in a special form. Served chilled.



Ingredients

100 g of flour;
1/2 teaspoon of mixture of ground spices;
1/4 teaspoon grated nutmeg;
225 g fresh bread crumbs;
250 g of renal or visceral fat;
225 g of fine brown sugar;
300 grams of raisins and sultanas;
50 g candied fruits;
50 g walnuts or almonds;
4 eggs;
60 ml brandy or dry sherry;
1/2 teaspoon almond essence;
150 ml milk
two 1.1-liter form for pudding;
oiled parchment or foil;
oil for greasing the form



How to cook:

- Sifted flour mixed with spices and nutmeg, add bread crumbs, shredded suet, sugar, raisins, chopped candied fruit, nuts and orange zest. Mix everything carefully.
- In the mixture, add the beaten eggs, brandy, almond essence and milk.
- Forms for pudding oil. Divide the dough into 2 pieces and put on the forms. Top form with pudding to cover with parchment or foil, laying the fold, so that the pudding can come. Form tie well, put in a water bath, securing it tightly with a lid.



How to cook

- Boil the puddings until tender over medium heat (not less than 6 hours, adding water as boiling).
- The finished pudding be removed from the water bath, allow to cool, wrap in foil and store up to Christmas in a cool dark place so that the pudding "ripen".
- Hot Christmas pudding to take out and put on the dish. Submit to him a flavoured butter, sour cream or custard.



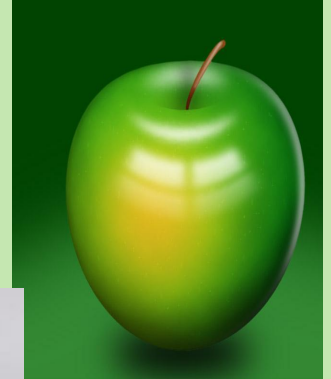
Christmas goose

Christmas goose is a traditional holiday dish for Christmas. The custom of preparing for Christmas goose is rooted in the Catholic tradition of eating goose in St. Martin's Day on November 11 before the beginning of Advent.



Ingredients

- goose (duck)
- apples green
- oranges - 3 PCs
- dried apricots
- prunes
- walnut kernels
- onion - 1 piece
- garlic
- salt , pepper, paprika
- vegetable oil



How to cook:

- Prepare the filling:
- peeled and cut into slices of Apple, mix with nuts, prunes, dried apricots, peeled and cut into slices of oranges.
- The filling to put inside the carcass and sew up the hole carcass thread or stab wooden sticks to the skin is not dispersed and the juice from the fruit is not leaking, and is absorbed into the meat.



- The last 15-20 minutes, remove the lid, pour the remaining fat, add duck with orange juice and brown in the oven without a lid.
- Serve on a large platter, sprinkle with herbs, overlaid Tushinskaya apples and slices of fresh orange





List of literature

- <http://translate.yandex.ru/>
- <http://www.recepty-prigotovlenija.ru/index.php/rozhdestvenskiercepti/822-rozhdestvenskij-gus>
- <http://pprraavvddaa.com/food/christmas%20pudding.php>
- <https://ru.wikipedia.org/wiki/> - рождественский гусь
- <https://ru.wikipedia.org/wiki/> - пудинг



Thank You for your
attention and enjoy
your X-mas meals!

