SHOPPING LIST

Winter Feast

5 dishes

Bacon-Wrapped Dates with Goat's Cheese

Serves 4 (16 pieces)

- [ ] 16 Medjool dates, pitted
- [ ] 100 g soft goat's cheese
- [ ] 8 rashers of streaky bacon, halved
- [ ] 1 tbsp honey
- [ ] Black pepper
- [ ] A handful of rocket, to serve

Slow-Braised Beef Ragu with Pappardelle

Serves 6

For the ragu

- [ ] 1 kg beef shin or chuck, cut into large chunks
- [ ] 2 tbsp olive oil
- [ ] 1 large onion, finely chopped
- [ ] 2 carrots, finely chopped
- [ ] 2 celery sticks, finely chopped
- [ ] 4 garlic cloves, crushed
- [ ] 2 tbsp tomato purée
- [ ] 200 ml red wine
- [ ] 2 x 400 g tins chopped tomatoes
- [ ] 500 ml beef stock
- [ ] 2 bay leaves
- [ ] 2 sprigs rosemary
- [ ] Salt and black pepper

To serve

- [ ] 500 g pappardelle
- [ ] Grated parmesan
- [ ] Chopped fresh parsley

Brussels Sprouts with Crispy Pancetta and Parmesan

Serves 4

- [ ] 600 g Brussels sprouts, trimmed and halved
- [ ] 100 g diced pancetta or bacon lardons
- [ ] 2 tbsp olive oil
- [ ] 2 garlic cloves, sliced
- [ ] 1 tbsp balsamic vinegar
- [ ] Salt and black pepper
- [ ] 30 g parmesan, shaved

Sticky Toffee Pudding

Serves 8

For the pudding

- [ ] 200 g pitted dates, chopped
- [ ] 250 ml boiling water
- [ ] 1 tsp bicarbonate of soda
- [ ] 75 g soft butter
- [ ] 150 g dark brown sugar
- [ ] 2 eggs
- [ ] 200 g self-raising flour
- [ ] 1 tsp vanilla extract

For the toffee sauce

- [ ] 100 g butter
- [ ] 150 g dark brown sugar
- [ ] 200 ml double cream
- [ ] 1 tbsp black treacle
- [ ] A pinch of salt

Mulled Wine

Serves 6 small glasses

- [ ] 1 bottle (750 ml) fruity red wine
- [ ] 1 orange, sliced, plus a strip of peel
- [ ] 2 cinnamon sticks
- [ ] 4 cloves
- [ ] 2 star anise
- [ ] 3 tbsp sugar or honey, to taste
- [ ] 50 ml brandy (optional)

Tick off what you already have at home.