



# Christmas recipe ideas

**Kitchen house**  
For the love of cooking

## Italian Christmas cake

extra virgin olive oil (mild, not peppery)  
50g/1¾ amaretti biscuits, crushed  
300g/10½oz whole shelled hazelnuts (unblanched)  
250g/9oz high quality dark chocolate, broken into small pieces  
200g/7oz light muscovado sugar  
4 tbsps brandy  
grated zest and juice of 1 large orange  
100g/3½oz pine nuts, lightly toasted  
6 large free-range eggs, separated  
50g/1½oz self-raising flour

### Method

1 Preheat the oven to 180C/350F/Gas4. Lightly oil a deep, 24cm/9½ in spring form cake tin with the olive oil.

Tip the crushed amaretti biscuits into the tin and swirl around so the sides and base are coated with a fine dusting. Turn the tin upside down over a large mixing bowl to catch excess amaretti.

Place the hazelnuts and chocolate in a food processor and, using the pulse button, process on and off until you have a grainy consistency but not a fine paste. Tip this into the amaretti bowl and add the sugar, brandy, orange zest and juice and pine nuts. Stir to combine, then add the egg yolks, stirring well. Sift over the flour, folding in gently.

Whisk the egg whites with a pinch of salt until stiff but not dry and gently fold this into the nutty mixture. Tip the mixture into the prepared tin and bake for about one hour or until a wooden skewer inserted into the middle comes out clean.

Remove to a wire rack and loosen off the sides of the tin. Allow to cool for an hour or so before carefully removing the base.

Eat at room temperature or slightly warm (so the chocolate melts a little).



## Charmoula Prawns

1/2 tablespoon paprika  
1/2 small dried red chilli, crushed or 1/4 teaspoon cayenne pepper  
1 teaspoon ground cumin  
2 cloves garlic, finely minced  
4 tablespoons lemon juice  
1 tablespoon dried parsley  
1/4 cup chopped cilantro  
1/3 cup fruity olive oil  
salt and black pepper

### Method

Whisk ingredients together and marinate white fish fillets (orange roughy works well) for 30 minutes to an hour.

Bake or grill fish; more sauce can be served with the fish (don't use sauce previously used to marinate raw fish; set some aside in advance).

Charmoula can also be used to marinate chicken with good results too

