

Special treats for Xmas

Try reindeer cake pops or a jelly slice to give your desserts a festive twist

Reindeer cake pops

Ingredients

Chocolate brownie: 100 gm
Melted chocolate: 100 ml
Mixed nuts: 50 gm
Whipped cream: 15 gm
Plastic sticks: 5 no

For horns

Flour: 50 gm
Egg: 1

Method

In a bowl break the brownie into small pieces, add nuts and make fine crumbs, add melted chocolate and knead in to a tight dough.

Divide into small portions, using palm shape into ball, pierce the plastic stick and dip the pop into

warm tempered chocolate. Keep aside to set, decorate with horn and make eyes

using whipped cream and chocolate drop.

For horns

Beat egg and flour together into smooth paste.

Using butter paper make a cone and put the mixture in it, and pipe the mixture into a desire shape of horn and bake it for 10-15 minutes.

Christmas tree cake pops

Cake balls are bite-sized balls made of crumbled cake mixed with frosting and covered in candy coating. They are super easy to make and form the basis of endless variations of decorated cake pops, cupcake pops and cake bites.

Ingredients

Leftover cake crumbs: 500 gm
White chocolate: 500 gm



Green colour food grade: half tea spoon
Assorted edible sprinkles: 50 gm
Plastic sticks: 10-12 no

Equipment

Large mixing bowl
Large metal spoon
Wax paper
Plastic wrap
Deep, microwave-safe plastic bowl

Method

In a bowl knead the leftover cake, if dry add sugar syrup or chocolate sauce, make 12 approximate balls of 50 gm each.

Melt chocolate on a double boiler or in micro oven, add the colour and mix well. Keep aside.

Take the cake ball, pierce the plastic stick in the

middle, and start shaping like a cone and gently keep pressing, and shape it like a Christmas tree. Dip the cake tree in the chocolate once it is cool, keep pouring chocolate with spoon, take a tooth pick and make scratch marks.

Sprinkle with the decorations and let it set.

Christmas jelly slice

Ingredients

Orange: 4 large
Gelatin
Green colour food grade: 1 tea spoon
Water: 500 ml
Sugar: 100 gm

Directions

Cut each orange in half.

Remove orange pulp, leaving the cup of rind. Set aside.

Soak the powder gelatine in ice water, (if using only gelatine) if you are using ready made one just follow the instructions written on the packet.

Heat the water on medium flame, add sugar, bring it to boil and stir till the sugar dissolves. Add gelatine and whisk till it dissolves completely, Oadd food colour, and allow it to cool.

Pour the liquid into the orange shell, and chill in the refrigerator. Once set dip a knife in hot water and cut in to wedges and serve.

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Thyme roasted chicken

ROHAN BELIAPPA

Ingredients

For marinade

Whole chicken with skin: 1.5 kg
Thyme: 1tsp
Chilli flakes: 1tsp
Pepper: 1tsp
Salt: to taste
5 spice: 1 tsp
Lemon juice: 1 tbsp
Garlic paste: 1 tbsp
Flour: 1tbsp

For stuffing

Chicken mince: 200 gm
Chopped onion: 1 tbsp
Chopped garlic: 2 cloves
Pepper: 1 tsp
Salt: to taste
Grated nutmeg: half tsp
Chopped celery: 1 tsp
Breadcrumbs: 100 gms
Cinnamon powder: 1 tsp
Butter: 1tbsp

Method

Marinate the chicken in all the marinade ingredients except flour.

Keep aside for two hours.

The stuffing

In a pan melt the butter, sauté the onion and garlic till golden brown.

Add the celery and chicken mince and season with pepper, salt, nutmeg and cinnamon powder.

Add the breadcrumbs and mix well; remove the stuffing mixture and set aside.

Fill the prepared stuffing into the top of the breast of the capon and cover with the skin (care to be taken not to overfill) and truss the chicken firmly by either stitching or tying with string so that the filled stuffing is secure within the breast for roasting.

Preheat the oven to 180c. Bake the chicken for 45 minutes.

Once the chicken is cooked, remove it.

The author is the executive chef at I & Monkey, Bangalore.