

AGATM COOKSHOP



Love your AGA at Christmas

Recipes and cookware to get the most from your AGA this festive season

Christmas 2023

Timeless Traditions...

Christmas is all about celebrating those family traditions that have been passed down through generations... from stirring the pudding, making a gingerbread house, enjoying a fish supper on Christmas Eve, to opening (just one!) gift before the big day.

We love all things about Christmas food...from comforting family classics and new exciting recipes which bring friends and families together. This booklet is full of festive recipe inspiration and all the essential cookware items which are versatile enough to prove invaluable on Christmas Day and for years and decades to come.

Receiving a homemade present is extra special and we have included two delicious recipes on pages 26 and 28 which make great gifts – Meringue Christmas Trees and Chocolate Pecan Honeycomb. Why not make big batches and get the kids involved in decorating and gift boxing?

Wishing you a wonderful Christmas,

The Cookshop Team

Caroline, Karen & Andrew

P.S. Don't forget, the final ordering deadline for cookware in time for Christmas is Sunday 17th December

Easy Ways TO SHOP WITH US

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agacookshop.co.uk

Gorgeous Glassware

Kick off your celebrations in style with our range of premium glassware.

Featuring elegant fine vertical lines, the art deco-inspired glassware range is available in gin glass, Champagne flute, Champagne saucer, wine glass, hi-ball glass, water tumblers and wine carafe. They are crafted from hand blown glass and come gift boxed in sets of two.



**A. EMPIRE
CHAMPAGNE
FLUTE SET OF 2**
£20 | W3990

**B. EMPIRE LARGE
WINE SET OF 2**
£20 | W3991

**C. EMPIRE GIN
SET OF 2**
£20 | W3992

**D. EMPIRE HIBALL
SET OF 2**
£20 | W3993

**E. EMPIRE
TUMBLER SET
OF 2**
£20 | W3994



AGA 26CM CAST IRON CASSEROLE IN OLIVINE W4034 E245

Intense Mushroom Soup

Makes 1 litre

A mixture of mushrooms, including porcini gives this soup an intensive flavour and a deep mushroom colour. Use white mushrooms for a lighter colour, if you prefer. This soup can be made a couple of days beforehand and kept refrigerated then heated through.

Ingredients:

- 30g packet dried porcini mushrooms
- 25g butter
- 1 medium onion, chopped
- 1 clove garlic, grated
- 900g mixed mushrooms, save a few for garnish
- 250g brown chestnut mushrooms, quartered
- Salt and black pepper
- 500ml vegetable stock
- 250ml porcini liquid (from soaking the porcini)

To finish:

- Few saved mushrooms (from above) sautéed in a little butter
- Double cream
- Truffle oil
- Chopped parsley

Method:

1. Pour warm water over the porcini mushrooms and leave for 30 minutes to rehydrate. Melt the butter in an **AGA Cast Iron Casserole** and gently fry off the onion and garlic on the simmering plate until transparent, but not browned. Add the mixed and chestnut mushrooms, season and cook for 3-4 minutes. Drain the porcini mushrooms, reserving the liquid, and add these to the saucepan. Pour in the vegetable stock and the porcini liquid.
2. Bring the contents to the boil, simmer for 5 minutes and add more water if necessary. Transfer to the simmering oven for 30-40 minutes until the mushrooms are tender. Allow the soup to cool before placing in a food processor – you may need to do this in two batches – whizz until very smooth.
3. Reheat the soup, at the same time sauté the reserved mushrooms in a little butter until golden. Serve with a swirl of cream, topped with a sautéed mushroom. Drizzle with truffle oil and scatter with chopped parsley.

Variations:

To make this vegan, substitute the butter for rapeseed oil and remove the cream or use a vegan alternative.





AGA HALF SIZE HARD ANODISED BAKING TRAY EACS530167 E40

Roast Parsnips with Miso, Maple Syrup and Toasted Sesame Dressing

Serves 4 - 6

White miso paste gives these parsnips a delicious savoury flavour. Roast underneath a tray of roast potatoes so that they cook a little more gently or reduce the cooking time by 10 mins.

Ingredients:

- 500g parsnips, peeled and quartered along the length if large. Cut into 5cm lengths.
- 1 tbsp olive oil
- 1 tbsp toasted sesame oil
- 1 tsp white miso paste
- 1 tsp maple syrup
- 1 tsp soy sauce
- Salt and freshly ground black pepper
- 1 tbsp sesame seeds

Method:

1. Put the parsnips on to a **Half Size Hard Anodised Baking Tray**.
2. Mix together the olive oil, sesame oil, miso paste, maple syrup and soy sauce and pour over the parsnips. Toss the parsnips in the dressing. Season with a pinch of salt and a few grinds of black pepper.
3. Roast in the roasting oven, on the 4th set of runners and ideally underneath another tray such as roast potatoes, for 30 - 45 mins until just cooked and beginning to colour.
4. Sprinkle over the sesame seeds and return to the oven for a further 10 - 15 mins until well coloured.
5. Serve hot.

Preparing in advance:

Cook completely then chill for up to 24 hours until needed. Reheat in the roasting oven for 10 - 15 mins.





AGA RUSKIN GRATIN DISH W4072 £58

Potato and Celeriac Gratin

Serves 8

A variation on the classic, a rich baked dish of finely sliced potatoes and celeriac, which tastes as good eaten cold the next day.

Ingredients:

- 300ml double cream
- 250ml milk
- 1 clove of garlic, grated
- Grated nutmeg
- Salt and black pepper
- 1kg Maris Piper potatoes – peeled and finely sliced
- 1 medium celeriac – about 400g when peeled and finely sliced
- 25g butter

Method:

1. Heat the cream and milk in an **AGA Non-Stick Stainless Steel Saucepan** with the garlic, nutmeg and seasoning, until just beginning to boil.
2. Meanwhile place a layer of potatoes in the base of the **AGA Ruskin Gratin Dish**, followed by a layer of celeriac, season, repeat then pour over half of the hot cream and milk. Repeat with more layers of potato and celeriac finishing with 'good looking' potato slices on the top. Pour over the remaining cream and milk and dot the top with the butter. Finish with a grinding or two of black pepper.
3. Slide the **AGA Ruskin Gratin Dish** into the centre of the baking oven and cook for about 1½ hours until the potatoes and celeriac are cooked – test with a skewer. If you are not ready to serve just slide into the simmering oven, where it will keep until needed.



Essential Cookware

Your essential pieces of AGA cookware which will serve you throughout the Christmas festivities and decades to come...



SET OF 3 RATATOUILLE FOOD COVERS

Ideal for keeping food fresh in the fridge or before serving, without the need for cling film or foil.

Small	15 – 22cm	W4126	£20
Medium	22 – 26cm		
Large	26 – 33cm		

COOK'S COLLECTION CHEF'S PADS

Our best-selling Chef's Pads are now available in more colourways. Ideal for protecting your hotplate lids and surfaces from hot cookware. Made with printed cotton and cream terry towelling on the reverse. Diameter: 37cm

Green	W4074	£16
Blue	W4075	£16

Price is for one Chef's Pad



CAST IRON GRIDDLE

- 34cm x 23cm cooking area
- 42cm x 24cm including wide branded handles

Black with black interior	W3915	£145
White with black interior	W3916	£145
Olivine with black interior	W4032	£150



AGA STAINLESS STEEL NON- STICK SHALLOW CASSEROLE

- Highly effective non-stick
- Suitable for use with metal utensils
- For use on all hob types including induction
- Perfect for stews, curries and casseroles

24cm	W4004	£115
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AGA STAINLESS STEEL NON- STICK SAUCEPAN

16cm Saucepan	W4013	£105
18cm Saucepan	W4014	£115
20cm Saucepan	W4015	£123
3 Piece Set	W4001	£299



AGA BLACK IRON FRY PAN

- Durable, heavy gauge, spun iron absorbs and stores heat brilliantly
- Cast malleable iron handle pot riveted to the pan hanging loop for easy storage
- Suitable for all hob types, including induction
- Grill and oven safe

24cm	W3953	£140
28cm	W3952	£185



CAST ALUMINIUM SAUTÉ PAN

- High sided, multi-purpose sauté pan
- Removable AGA handle
- Glass lid available separately

24cm	W3634	£105
28cm	W3635	£110



SAUCE POT WITH LID

Perfect for making sauces and gravy ahead of time and keeping warm. You can even cook vegetables in this versatile pot.

14cm (1.5L)	W2940	£72
16cm (2.5L)	W3246	£84



AGA RUSKIN BAKING DISH W4069 £60
OLIVE WOOD SERVING BOARD W4007 £130

Whole Roasted Harissa Cauliflower with Hummus Dressing

Serves 2 - 3 as a main dish

Cauliflower roasted in the AGA roasting oven makes a crispy and tender dish, with harissa spice paste for flavour. Serve with the hummus dressing and finish with toasted almonds or walnuts, fresh coriander and pomegranate seeds.

Ingredients:

- A whole cauliflower, or 2 if very small, leaves removed
- 3 tbsp olive oil
- 2 tbsp harissa
- 150g hummus, homemade or ready made
- A lemon, cut into wedges
- Salt and freshly ground black pepper
- 2 tbsp flaked almonds, walnuts or walnut pieces
- A small handful fresh coriander
- 2 tsp pomegranate seeds (optional)

Method:

1. Trim the base of the cauliflower and cut a cross in it. Bring a pan of water to the boil and cook the whole cauliflower for 5 mins. Drain and allow to steam dry for a few minutes then place on an **AGA Ruskin Baking Dish**.
2. Mix 3 tbsps olive oil and 2 tbsp harissa together and spoon or brush over the cauliflower. Roast in the roasting oven on the 2nd or 3rd set of runners for 45 mins.

3. Brush again with the harissa oil and roast for a further 20 mins or until the cauliflower is nicely browned.
4. While the cauliflower is cooking, prepare the hummus dressing and toasted nut topping.
5. Mix the hummus with the juice of the lemon to make a runny consistency. Taste and season with a little salt and pepper.
6. Toast the nuts by placing on a piece of **Bake-O-Glide™** on the simmering plate. Cook for a few minutes until lightly coloured. Set aside.
7. To serve, drizzle the hummus dressing over the top of the cauliflower and then spoon over nearly all of the remaining harissa oil.
8. Finally, sprinkle with the fresh coriander, spoon the remaining harissa oil around the base of the cauliflower and finish with the nuts and pomegranate seeds (if using).





PORTMEIRION FOR AGA MINI MUFFIN TRAY W3650 £70
SET OF TWO EMPIRE CHAMPAGNE SAUCERS W4082 £20

Prawn and Dill Filo Cups

Makes 12

Party food doesn't come much more delicious than this! Cups of filo pastry with a scrummy prawn and dill filling, best eaten slightly chilled.

Ingredients:

- 2 tsp rapeseed oil
- 2 tsp pesto
- 4 sheets filo pastry

Filling:

- 2 eggs
- 100ml double cream
- 20g fresh dill, chopped
- Grated zest of ½ lemon
- Black pepper
- 100g small cooked prawns (or you could use shrimps)

Garnish:

- 12 small prawns

Method:

1. Brush the inside of the **Portmeirion for AGA Mini Muffin Tray** with a little of the rapeseed oil. Mix the rapeseed oil and pesto together in a basin.
2. Unroll the sheets of filo pastry and cut then into 9cm squares. Cover the pastry you are not using with a damp, clean tea towel to stop it drying out. Take 3 squares, brush the bottom one with the oil and pesto mix, place another square on top slightly offsetting, brush with the mix, put the remaining square

on top again slightly offset and brush with the mix. Ease the filo pastry into a muffin cup, repeat with the remaining pastry and oil/pesto mix until all the mini muffin cups are filled.

3. Place the muffin tray on the floor of the baking oven (use the floor grid if your AGA has one) and bake for 10 minutes until just beginning to brown.
4. Meanwhile make the filling by beating the eggs with cream in a jug (makes pouring easier), add the dill, lemon zest and some pepper. Mix well together.
5. Take the muffin tray out of the oven and divide the prawns between the cups then fill with the savoury custard mixture. Return to the floor of the baking oven and cook for 15 minutes or until the filling has set. Remove from the oven and allow to cool. Serve cold and garnish each with a small prawn.



Festive Fairies Textiles

NEW

We're excited to introduce this year's Christmas textiles collection – Festive Fairies. Featuring charming fairy characters dancing against a slate grey background, this collection looks fabulous against the spectrum of AGA cooker colours. Perfect for treating yourself or gifting to someone special this Christmas.

The gauntlet and double oven glove benefit from multiple protective layers including a steam and grease barrier, ensuring you can safely remove cookware from the radiant heat of the AGA ovens. Each item is individually packaged in a biodegradable bag.



FESTIVE FAIRIES CHILDREN'S APRON

Made with 100% pre-shrunk cotton. Featuring one front pocket and button fastening for adjustable neck strap. Length: 64cm

W4140



£15

FESTIVE FAIRIES CHEF'S PAD

Ideal for protecting your lids and surfaces from hot cookware. Made with printed cotton and cream terry towelling on the reverse. Diameter: 37cm

W4138

Price is for one Chef's Pad



37cm Diameter

£16

FESTIVE FAIRIES DOUBLE OVEN GLOVE

Made with 100% pre-shrunk cotton. Steam and grease barrier for maximum protection and extra insulation in the palm area. Size: 22 x 93cm for handling large tins and trays.

W4137



£27

FESTIVE FAIRIES GAUNTLET

Made with 100% pre-shrunk cotton. Steam and grease barrier for maximum protection and extra insulation in the palm area. Size: 22 x 43cm extra length to protect forearms when reaching in to the deep ovens.

W4136



£26

FESTIVE FAIRIES TEA TOWEL

Superior absorbency and hardwearing. Size: 48 x 70cm

W4139



£7.50





OLIVE WOOD SERVING BOARD W4007 £130

Ultimate Christmas Leftover Toastie

Simple to toast on the AGA simmering plate lined with a piece of **Bake-O-Glide™**.

Ingredients (per toastie):

- Sourdough bread sliced, allow 2 slices per person
- A small handful of cooked turkey, both white meat and some thigh/leg meat
- 1 tbsp shredded cooked pigs in blankets or sliced stuffing
- 1 tbsp cranberry sauce
- 2 tbsp mayonnaise mixed with 1/2 tsp dijon mustard
- A few pieces or gratings of cheese - brie or Emmental works well
- Salt and pepper

5. Turn the toastie over carefully and toast again for a further 3 - 5 minutes.
6. Serve immediately with a little more cranberry or mayonnaise on the side - although be careful as the cheese will be hot.

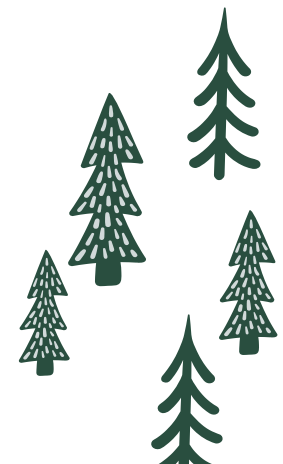
Variation:

Make a vegetarian or vegan version using leftover Roasted Harissa Cauliflower with a little of the hummus dressing, cranberry sauce, suitable mayonnaise and add some crunch with grated carrot or finely shredded cabbage.

Method:

Place a circle of **Bake-O-Glide™** on to the simmering plate.

1. Spread one side of the bread with butter or a little mayonnaise and place buttered side down on the **Bake-O-Glide™**.
2. Layer the toastie filling ingredients quickly and finish with the second piece of bread, again spreading the outside with a little butter or mayonnaise.
3. You can close the lid on your toastie if you wish, covering the top with a second piece of **Bake-O-Glide™**, to keep the inside of the lid clean.
4. Cook for 3 - 5 minutes until the bread is toasted and the cheese inside is beginning to melt.





PORTMEIRION FOR AGA MINI MUFFIN TRAY W3650 £70
AGA OAK CHOPPING BOARD W4048 £75

Mini Mince Pies

Makes 48

Make these mince pies ahead and freeze ready for your Christmas entertaining.

Ingredients:

- 450g plain flour
- 200g butter
- 55g vegetable fat
- 1-2 tbsp chilled orange juice
- 8 tbsp brandy
- 750g mincemeat
- 1 little milk

Method:

1. Sift the flour and rub in the butter and vegetable fat until the mixture resembles breadcrumbs. Stir in the zest and bind with the juice. If using a food processor, go gently as it is easy to over-process this pastry. Leave to chill in the fridge for 30 minutes – the mixture is very rich and best handled as little as possible.
2. Roll the pastry out thinly and cut out the 48 lids first. Then re-roll to cut out 48 bases. Grease the **Portmeirion for AGA Mini Muffin Tray** lightly and line the bases.
3. Stir the brandy into the mincemeat and add just enough to fill each pie before topping with a lid, using a little milk to stick it on securely. Brush the tops with milk and make a small slit in each (if using a full lid).
4. Bake in the roasting oven for 8 – 12 minutes until golden, with the oven grid shelf placed on the floor.





AGA HALF SIZED HARD ANODISED BAKING TRAY EAC5530167 £40
BAKE-O-GLIDE™ COOK SET W2846 £32

Simple Brownie Pops

Makes 24

Easy to bake classic brownies cook perfectly in the AGA. Fun to make them into brownie pops by dipping in melted chocolate and decorating with nuts, dried fruit or sprinkles.

Ingredients:

- 100g good quality dark chocolate, melted (see note)
- 100g soft butter
- 100g cream cheese
- 200g soft brown sugar
- 100g self raising flour
- 1 tbsp cocoa powder
- 1/2 tsp vanilla extract
- 3 small eggs or 2 large eggs

For decoration:

- 16 wooden ice lolly sticks
- 200g - 300g chocolate to melt - dark, white, milk or some of each as you prefer.
- Coloured sprinkles, chopped nuts, coconut flakes etc

Method:

1. Place all the brownie ingredients into a mixing bowl and mix well. Pour into a **Half Sized AGA Hard Anodised Baking Tray** lined with **Bake-O-Glide™** and bake in the baking oven on the 4th set of runners for 20 mins or until just firm.
2. Cool in the tin then turn out and place the whole slab of brownie in the freezer for 30 mins. Cut the firm brownie slab into 24 triangles or use a cutter to create festive shapes. Insert a lolly stick into each piece and freeze again for 30 mins.
3. Meanwhile, melt the chocolate for decorating (see note). Once melted, dip the brownie pieces half way in melted chocolate then sprinkle with the chopped nuts etc.
4. Set aside on trays in a cool place or fridge on pieces of **Bake-O-Glide™** to cool and set.

Note:

Chocolate can be easily melted in the AGA either in a small heatproof bowl on the back of the AGA or in the simmering or warming oven for 15 mins. Be careful not to over heat chocolate as it will go 'grainy'. Use a mug for each chocolate to make it easy for dipping.



Brilliant Baking

From Christmas cookies to cheesecakes and pies to pastries, our range of bakeware is perfect for all your festive baking. See the full range at agacookshop.co.uk.



AGA LOAF TIN

Created from silver anodised aluminium alloy, resulting in even baking and reduced cooking times. Featuring the AGA logo and a scratch resistant surface.

1lb Size 21 x 13 x 7.5cm

W3242

£26

2lb Size 22.5 x 12 x 9cm

W1963

£30



MARY BERRY 20CM SANDWICH TIN

- Heavy gauge 0.6mm aluminium carbon steel base and 0.4mm frame
- Easy release 2 layer non-stick coating
- Loose base
- Dimensions: 21.5 x 7cm

W4095

£12.95



MARY BERRY COOKIE CUTTER SET

Perfect for cookies, scones or mince pies, these cutters are made from a stainless steel and tin alloy.

The set contains six sizes double sided for smooth or fluted edges.

W4100

£15.95



Tins also sold individually

HARD ANODISED TIN TRIO SET

The durable hard anodised finish the conducts heat from the AGA ovens for perfectly crisp roast potatoes and evenly cooked meat joints. Use directly on the AGA oven runners, on the floor of the roasting oven, or to make gravy on the simmering plate. Includes Half Size Roasting Tin, Baking Tray and Deep Baking Tray.

W3171

£112



PORTMEIRION FOR AGA YORKSHIRE PUDDING TRAY

Beautifully risen and evenly cooked Yorkies every time. This tray is also ideal for individual Christmas cakes and muffins.

- 4cm deep cups for incredible Yorkshires and muffins
- Available in our classic white design
- Easy clean
- AGA branding
- Size: 34.5 x 25 x 4cm

W3522

£60



PORTMEIRION FOR AGA LARGE BAKING DISH

An essential part of your festive bakeware, this large tray can be used for cooking meat, vegetables, tarts and biscuits. It also makes a great serving dish for a Boxing Day buffet.

- Available in our classic white design featuring the AGA logo
- Size: 46 x 34.5cm

W3649

£85



PORTMEIRION FOR AGA GRATIN DISH

- Capacity 1 litre
- Fits on the AGA runners
- Sits on top of the pie dish to create a casserole dish
- Size: 34.5 x 15.7 x 4.5cm

W3895

£47



PORTMEIRION FOR AGA PIE DISH

- Capacity 1.5 litre
- Gratin dish sits on top of the pie dish to create a casserole dish
- Size: 34.5 x 20.5 x 7cm

W3894

£55



BAKE-O-GLIDE™ COOK SET

A set of pre-cut, reusable non-stick liners for AGA roasting tins, the cold plain shelf and simmering plate which make cooking and baking easy. Use instead of foil or baking parchment when roasting meat and vegetables, for tray bakes, biscuits and meringues.

W2846

£32



AGA LONG HANDLED BOARD W4049 £30

Chocolate Dipped Pecan Honeycomb

Makes 24 - 30 Pieces

Simple, fun and quick to make with just a few ingredients.

Be careful as the sugar gets very hot. Not suitable for children to make unsupervised.

Ingredients:

- 50g pecan nuts, shelled
- 300g caster sugar
- 120g golden syrup
- 4 tsps bicarbonate of soda
- 100g milk or dark chocolate for dipping

Method:

1. Start by putting the chocolate for melting in a small heatproof bowl on the back of the AGA to melt while you make the honeycomb. This can also be done in the warming oven for 15 mins.
2. Toast the pecan nuts for 3 - 5 mins until lightly coloured on the AGA simmering plate, lined with a piece of **Bake-O-Glide™**. Roughly chop the toasted nuts and place them in a **Hard Anodised Half Size Deep Roasting Tin** lined with **Bake-O-Glide™**.
3. Measure the bicarbonate of soda out into a little dish, breaking up any small lumps, so that it is ready for when you need it.
4. To make the honeycomb, heat the sugar and golden syrup in an **AGA Stainless Steel Pan** on the simmering plate, not stirring with a spoon but just gently swirling the pan to help the sugar dissolve. Continue to heat on the simmering plate until it becomes a caramel. If using a sugar thermometer this is 150°C. To judge by eye, tilt the pan and the caramel in a thin layer across the bottom of the pan should be a chestnut colour. It will just be starting to

have a slightly bitter caramel smell. Be careful as the sugar mixture will be very hot.

5. Working quickly, add the measured bicarbonate of soda to the caramel, stir very carefully but quickly with a wooden spoon and pour, in a single movement, into the tin with the nuts on the bottom, starting at one end of the tin and moving slowly to the other so that the honeycomb is reasonably well distributed. The caramel mixture will start to foam as soon as you add the bicarbonate and will continue to foam once into the tin.
6. Be careful not to touch or spread out the honeycomb once in the tin or it may lose some of its shape.
7. The honeycomb cools quickly at room temperature. After 15 - 20 mins it can be turned out of the tin and broken or cut into bite-sized pieces.
8. Finish by dipping each piece in the melted chocolate, set aside on a large piece of **Bake-O-Glide™** on a tray and chill in the fridge for a few minutes to set. The honeycomb pieces can be stored in a box in the fridge or in a cool place for several days.





AGA HALF SIZE HARD ANODISED BAKING TRAY EACS530167 £40
BAKE-O-GLIDE™ COOK SET W2846 £32

Meringue Christmas Trees

Makes 40

These fun meringues are perfect for decorating festive desserts and also make great gifts. They are super simple to bake using the AGA simmering or warming oven.

Ingredients:

- 3 egg whites (weighing approx 120g)
- 240g caster sugar
- Green food colouring, around 8 -12 tiny drops gives a good colour or alternatively use edible green spray
- Red and white sprinkles to decorate or some freeze dried raspberries, some whole and some crushed to make a powder to sprinkle

Method:

1. In a very clean bowl, whisk the egg whites until lightly fluffy then add the sugar one teaspoon at a time until you have a thick bouncy meringue. You will be able to turn the bowl upside down without the meringue moving once it is ready.
2. Add a little green food colouring and mix gently until evenly distributed. Add further colouring until it looks Christmas tree coloured. Alternatively, the green colour can be added once cooked with edible green spray.
3. Fit a plain nozzle (approx 4mm at the tip) to a piping bag and fill with the coloured meringue mixture.

4. Pipe 40 little Christmas trees on a **Hard Anodised Baking Tray** lined with **Bake-O-Glide™**, in 8 rows of 5 trees. Create each tree by working in a spiral, from the centre outwards to create a base then on top of the first layer and round and round a few times to create the height of a little tree. Finish in a point by lifting the piping bag directly upwards. (Don't worry if the first few don't look so great, you can always scrape them back into the piping bag and do them again).
5. Bake in the simmering oven for an hour or in the warming oven for several hours or even overnight. To test if the meringues are cooked, gently lift one - if it peels away easily and cleanly from the lined tray then they are ready.
6. Cool in a warm draught-free place then store for up to several months in an airtight container.





TRIFLE BOWL W4077 £40

Classic Trifle with Gingerbread People

Serves 12 - 16

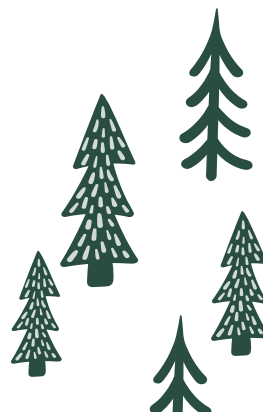
The **AGA Trifle Bowl** is perfect for this fun showstopper dessert. Ready made trifle sponges, custard and gingerbread people are useful 'cheats' for this dish.

Ingredients:

- 16 pieces of trifle sponge, approx 6cm x 8cm ready made or home made
- Raspberry jam, approx 100g - 200g
- 300g fresh or frozen raspberries
- 200ml madeira, sweet sherry or apple juice
- 10 - 12 gingerbread people (ready made or home made - see recipe)
- 1 litre custard (ready made or home made)
- 900ml double or whipping cream
- 125g fresh or frozen raspberries to decorate
- A handful of toasted almond flakes or sprinkles to decorate (optional)

Method:

1. First make the gingerbread people using the recipe available on agaliving.com.
2. Spread 1/2 of the trifle sponges with jam and arrange in a single layer in the bottom of the trifle dish, keeping back one sponge per layer and cutting into triangles to fill the little gaps. Pour over 1/2 of the Madeira, sherry or juice along with 1/2 of the raspberries. Repeat with a second layer of trifle sponges, Madeira and raspberries.
3. Whip 300ml of the cream and fold into the custard. Chill for an hour or two to firm up.
4. Arrange 8 - 10 of the gingerbread people around the inside of the bowl so that they are looking out from the inside.
5. Spoon the custard-cream over the trifle sponge layer and chill again.
6. Whip the remaining cream and spoon or pipe on top of the custard layer.
7. To serve, decorate with some fresh raspberries and toasted almonds or sprinkles if using. Serve immediately or chill for up to 48 hours.



AGA[™] COOKSHOP

DON'T MISS OUT!

LAST ORDER DATE FOR
CHRISTMAS DELIVERY IS
Sunday 17th December

Easy Ways

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from UK landline

Monday – Friday, 9am – 4.30pm

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SPICED SALMON SAAG ALOO TRAYBAKE ON AGA RUSKIN BAKING DISH
W4069 £60 | See agaliving.com for recipe.