

annabel langbein  
The Free Range Cook  
**through the seasons.**

## menu planner for MIDWINTER FEAST

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Cauliflower and Celeriac Soup, *Page 262*

Roast Turkey with Lemon Gravy, *Page 271*

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Brussels Sprouts with Bacon, *Page 285*

Brown Sugar Pavlovas, *Page 292*

## PREP PLAN

### well ahead

- Make the Cauliflower and Celeriac Soup and store in the fridge for up to four days. Prepare hazelnut crumbs and store in airtight jar.
- The Apricot and Pine Nut Stuffing can be prepared and chilled for up to 48 hours in advance.
- Toast the sliced almonds to serve with Brown Sugar Pavlovas.

### the day before

- Place the turkey in the brine and store in the fridge or with ice in the chilly bin.

### on the day

- Prepare the potatoes and parsnips for roasting.
- Boil the brussels sprouts. Prepare other ingredients for the Brussels Sprouts with Bacon.

## final preparations

- Remove the turkey from the brine, pat dry and stuff with Apricot and Pine Nut Stuffing.
- Cook the turkey. Note it needs at least three hours and the oven will need to be turned up for the last part of the cooking. Allow 15-30 minutes of resting time. After the turkey has been in the oven for 2½ hours, place the roasting dishes with potatoes and parsnips in the oven. When the turkey comes out of the oven, increase temperature to 200°C and cook until golden.
- Gently heat the soup and finish each bowl with cream or truffle oil and hazelnut crumbs before serving.
- In between courses, softly whip cream with icing sugar and vanilla. Top the pavlovas with the cream.
- While the turkey is resting, make the gravy.
- Finish off the Brussels Sprouts with Bacon.
- Complete the Midwinter Feast with the pavlovas. Slice the pears and kiwifruit, if using. Serve on top of pavlovas with passionfruit and toasted almonds.