

Henry Harris' top tips for Christmas

December 2008

Top chef Henry Harris of Racine restaurant has come up with his top tips for Christmas cooking.

1. Chop cooked Brussel sprouts and cook with Jersey and Guernsey cream, bacon and cheese to convert the even the most hardened Brussel Sprout haters.
2. Make a custard with Jersey and Guernsey cream and when cool stir in brandy for the best brandy sauce.
3. Fry finely chopped onion in goose fat until soft and then add chopped fresh sage. Cool and mix into your stuffing for a really savoury flavour.
4. Cook your stuffing separately to the turkey to avoid overcooking the turkey.
5. Roast a goose and baste it with a bottle of Guinness to get a rich, dark gravy.
6. Roast your turkey upside down and covered with foil for three quarters of its cooking time to keep the breast moist and juicy. Uncover and brown to finish.
7. Roast your potatoes in goose fat with some fresh rosemary.
8. Add a 1/3 of a chicken stock cube to each pint of milk for bread sauce in place of salt. (Don't forget the cloves and onion as usual)
9. Puree a 125g tin of tuna with a few spoonfuls of mayonnaise and season with lemon juice and a splash of Tabasco to make a lovely sauce for cold turkey.
10. Chop cold turkey, sprouts and potatoes and fry in goose fat till piping hot, stir in a teaspoonful of grain mustard, divide onto plates and top each one with a fried duck egg for a perfect Boxing Day brunch.
11. Fry slices of Christmas pudding in butter and flambé with Cointreau or Grand Marnier and serve with vanilla ice cream.
12. Stock up the freezer with a couple of bags of ice to keep the gin and tonics cold.

Henry Harris owns Racine Restaurant in Kensington

