

《圣诞节快到了 来手把手教你做火鸡大餐》

导读:圣诞大餐(Christmas Meal) 正像国人过春节吃年夜饭一样，欧美人过圣诞节也很注重全家团聚，围坐在圣诞树下，共进节日美餐。随着圣诞节在中国的普及度越来越高，平安夜，圣诞餐会是你们的选择吗？



Does the thought of cooking an entire Christmas dinner for friends and family make you shudder? Our cookery writer Sophie Godwin has created the ultimate simplified menu for a stress-free day. With a range of time-saving techniques and showstopping flavour twists

??Sophie
Godwin??

Your timeplan to eat at 2pm

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11am Take your turkey out of the fridge.

??11?00????????????

11.30am Heat the oven. Prepare the rosemary butter and rub underneath the turkey skin.

11:30????????????????????

12pm Put the turkey in the oven to roast.

12:00??????????

12.15pm Boil the potatoes and root vegetables. Make the harissa & orange marmalade glaze. Chop the ingredients for the stuffing sprouts.

12?15????????????????????????????????

1pm Baste the turkey. Return to the oven.

1:00????????????????????

1.10pm Prepare the separate ingredients for the mackerel starter.

1?10????????????????

1.25pm Smash the roasties and put them in the oven.

1:25????????????????

1.30pm Check the turkey – take out to rest if the internal temperature has reached 65C.

1:30????????????????65????????

1.35pm Toss the roasted roots in the harissa glaze, then put in the oven.

1:35????????????????????

1.40pm Make the gravy, cook the sprouts and keep warm.

1:40????????????????????

The dessert takes just 10 minutes to assemble, so you can do it once you've enjoyed the main course.

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2pm Sit down to eat the starter, with everything for your lunch ready to go.

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Cheat's Christmas turkey

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The turkey is cooked high and fast, giving it extra crispy skin. As it comes out of the oven hotter than usual, it needs longer to rest so the meat can relax and stay succulent.

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Peppered mackerel & pink pickled onion salad

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This mackerel starter with its quick pickled onion is impressive, and it takes little time . This can be assembled while your turkey's in the oven.

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Black forest Christmas fool

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And finally, the easiest-ever chocolatey dessert. This Black Forest treat can be whipped up in ten minutes flat and requires no forward prepping. If you fancy a non-alcoholic version, feel free to substitute a can of cherries in syrup.

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