

DON'T MISS... APPLE & BOURBON ROAST HAM * MARSALA CHRISTMAS CAKE * SHERRY PANETTONE * CHEESE & CHUTNEY SAUSAGE ROLLS

ON SALE 1-30 NOVEMBER 2014 £3.90

delicious.

FOOD MAGAZINE OF THE YEAR

Make plans, get excited!

- * Timesaving ideas for The Big Lunch
- * Casseroles & puddings to enjoy now or freeze
- * Get-ahead festive bakes
- * Fabulous food gifts

Showstopper
veggie mains
to make
ahead



Ruby port
poached
pears

Simple meals
you can scale up
to feed a crowd

SPECIAL MEMORIES
OF HOME...
FROM CARLUCCIO
& PAUL HOLLYWOOD



Plus...

- * Buy the best: Christmas drinks bargains and taste-tested treats
- * WIN a sensational dinner for 10 cooked in your own home

Christmas is coming...

Bea
**better
cook**

- * Can't-fail roasties
- * Suet-free mincemeat
- * Gluten-free pastry
- * Step by steps:
salmon en croûte &
Christmas pudding

Testing 1,2,3...

1 *Rebecca Almond's* cookery school road test

Book early!
To avoid disappointment

WHERE Cookery School at Little Portland Street, London W1; cookeryschool.co.uk

THE COURSE Christmas Rehearsal, Saturday 29 November; £230 for a full-day course (includes breakfast and lunch)



The early bird avoids a Christmas meltdown, so with the tinkle of jingle bells just within earshot, our roving senior sub editor sees if it's possible to take the stress out of cooking on the big day

WHAT YOU'LL LEARN

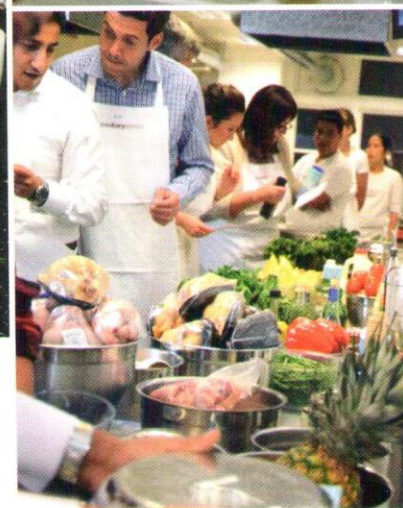
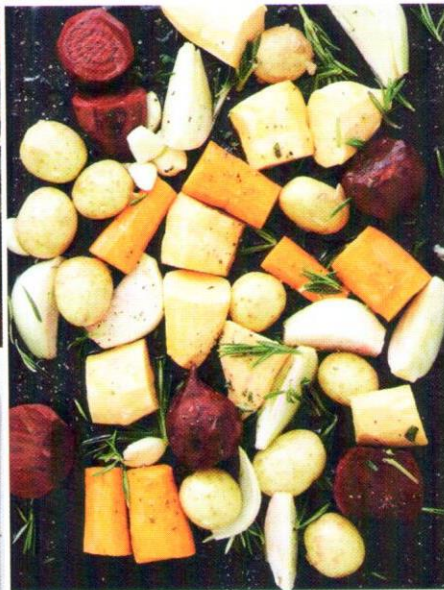
Course leader Rosalind Rathouse's suitably jolly demeanour and enthusiasm for homemade, wholesome food will quash any Scrooge-like leanings, and her make-it-easier tips are up there with the best.

You'll make Christmas cake, pudding and mincemeat to take home, as well as stuffing, bread sauce and cranberry sauce. You'll have a practice run at cooking the turkey and all the trimmings, then you get to eat the latter for lunch with fizz and wine – it is Christmas, after all. Plus, you'll learn the expert way to prep chestnuts, mix batches of festive ice cream and make mulled wine. It's a full-on day...

IS IT WORTH IT?

The course isn't cheap, but tot up the amount you'd usually spend on Christmas ingredients, coupled with the time and fretting you'll save by spending a day getting so many things done ahead, and I'd say it's definitely worth it. By the end of the course you'll have made most of the star festive items, including the cake and the Christmas pudding, plus various trimmings to stow away for the big day.

With all that work done in advance, not forgetting the expert know-how you'll have soaked up along the way and an easy-to-follow to-do list and timetable, cooking the Christmas feast should be much more do-able.



DRESS REHEARSAL
How often do you get the chance to cook the Christmas meal with expert supervision and without all the usual stress? You'll get to eat it in relative peace, too



You'll make most of the star festive items to stow away for the big day