

AGA

Cookshop

*The perfect* AGA  
*Christmas*

Countdown to Christmas

Helping you get ahead for the Big Day

The Perfect Feast

An AGA perfect Christmas Feast

Easy Entertaining

Scrumptious party recipes to entertain the masses

Christmas Gift Guide

For the perfect present for your loved ones this year

2015

# Welcome

to the new Christmas magazine from AGA Cook Shop

As an AGA owner I always insist that I cook the Christmas meal. The results are always so much nicer than eating out and it is a time for me and my AGA to shine.



There is something magical about an AGA Christmas and the Cookshop team have included all the hints and tips to ensure your festive feast couldn't be simpler.

From the first canapés through to the Twelfth Night, we have lots of foodie inspiration.

Featuring a detailed countdown to Christmas, Dawn and Richard have ideas for you to prepare ahead for the big day.

We have put together a guide for all the essentials you will need for maximising oven space – whether you are cooking for a small family or a large hungry crowd. The AGA's capacity to cope with so many things at once makes it far more useful in the kitchen than an array of well-meaning relatives – and with the right cookware it is so easy to use.

Packed with ideas for decorations for the tree, through to scrumptious sauces and delectable cakes, we hope you enjoy reading this magazine as much as we have had putting it together for you.

And finally why not take a look at our gift ideas for foodie lovers, family and friends and meet Dizzie our festive Labrador who is the star of our beautiful range of Christmas textiles

Wishing you all a very Merry Christmas

**Caroline Smith**  
AGA Cookshop Manager



## Christmas comes but once a year!

With family and friends joining you for the festivities, the best piece of advice Richard and I can give is 'be prepared' – so much easier and less stressful.

Our countdown list gives pointers for the main Christmas Feast.

**Dawn Roads**  
—AGA Food Editor

**Richard Maggs**  
—AGA Cookery Doctor



### 22<sup>nd</sup> November

#### Stir Up Sunday

The last Sunday before advent, tradition says that the family gathers to make the Christmas pudding. See [page 3](#) for a delicious recipe for the best AGA cooked Christmas pudding.

### 23<sup>rd</sup> November

Order your turkey. Make your Christmas gift list for family and friends. Remember the last order date for AGA Cookshop is Friday 18<sup>th</sup> December.

### 27<sup>th</sup> November

**Black Friday**  
Head to your local AGA Shop or shop online at [agacookshop.co.uk](http://agacookshop.co.uk) to pick up all your cookware essentials and more at a great discount in time for Christmas.

### 29<sup>th</sup> November

First day of Advent. Make your Christmas Cake. See our recipe on [page 3](#).



### 5<sup>th</sup> December

#### Get Ahead

Make your bread and cranberry sauces. Freeze ahead ready for the big day. See our recipes and a list of items you may need on [page 4](#).

### 6<sup>th</sup> December

Make your mince pies and freeze ahead. See [page 4](#) for the perfect recipe. Check UK posting dates to send cards and gifts.



### 12<sup>th</sup> December

Check you have all your cookware items ahead of the Big Day. Contact your local AGA Shop to reserve a copy of the perfect guide to Christmas cooking. See our video of how to cook the perfect feast at [agacookshop.co.uk](http://agacookshop.co.uk)

### 13<sup>th</sup> December

Purchase and decorate your tree. Make your own decorations and get the whole family involved. See [page 5](#) for how to make Jewelled Christmas Tree Biscuits and Dried Oranges for the tree. Place your food orders, remembering any special requirements for breads and cheeses.

### 14<sup>th</sup> December

Start wrapping your Christmas presents and send your U.K. Christmas Cards.

### 18<sup>th</sup> December

Last order date for your Christmas gifts and essentials at [agacookshop.co.uk](http://agacookshop.co.uk)

Make a Menu List – means you don't forget any item.

### 24<sup>th</sup> December

Thread bacon rolls and cocktail sausages onto barbeque skewers – makes turning over during cooking very quick. Put champagne in the fridge and set the festive table. Pick up your fruit and vegetables. Put out the Christmas stockings. Defrost frozen sauces and pies you may have made previously.

### 25<sup>th</sup> December

Bring meat to room temperature before cooking. Warm plates and serving dishes in the warming oven. Serve champagne and canapés before the main feast. Wow your guests with our champagne coupe stack ([see page 11](#)). Put pudding wrapped in foil in Simmering Oven all morning to slowly re-heat.

For more hints, tips and recipes to help you create the perfect Christmas, go to [agachristmas.co.uk](http://agachristmas.co.uk) There's also a [Christmas Feast Video](#) to help guide you through cooking for the Big Day.



## Christmas Pudding

Traditionally the Christmas Pudding was made on Stir Up Sunday, 22nd November this year, the last Sunday before Advent. Get the whole family to give the pudding mixture a stir – East to West to signify the journey of the Three Wise Men – and make a wish.

### Makes 2 x 1 litre (2 pint) puddings

225g (8 oz) plain flour	225g (8 oz) sultanas	3 tbsp milk
2 level tsp baking powder	225g (8 oz) raisins	3 tbsp rum or brandy
225g (8 oz) Demerara sugar	225g (8 oz) dried figs, chopped	Rind and juice of 1 lemon
225g (8 oz) butter	½ tsp cinnamon	Melted butter for pudding basins
225g (8 oz) breadcrumbs	½ tsp grated nutmeg	
225g (8 oz) marmalade	3 eggs, beaten	

### Method

Place the flour, baking powder, Demerara sugar and the butter into a food processor and pulse until the mixture resembles breadcrumbs. Tip into a bowl. Add all the other ingredients. Mix well together and make a wish!

Butter the pudding basins with the melted butter. Divide the mixture between the basins and smooth the tops. Cover the basins with a circle of Bake-O-Glide™ and a double layer of foil. Allow to stand overnight.

Place each basin in a large enough saucepan to accommodate each pudding (I use two pieces of wood batons to stand the basin on) and pour in boiling water to come halfway up the basin.

**2, 3, 4 and 5 oven AGA:** Simmer on the Simmering Plate for 20 minutes then transfer to the floor of the Simmering Oven for 6-8 hours – overnight if convenient. The longer they cook the darker they will be.

**AGA Total Control and City 60:** Use the floor grid.

These puddings are best made ahead of Christmas but a couple of weeks is sufficient. On Christmas Day wrap the whole basin in foil and place at the back of the Simmering Oven for 2-3 hours. Serve with brandy butter or a whisky sauce – make a white sauce with cornflour and stir in 3-4 tbsp whisky before serving.

## AGA Christmas Cake

### Star of the Show

A super celebration rich fruit cake, not just for Christmas!

If you prefer a more traditional cake, cover with almond paste and peaks of stiff royal icing, with a sprig of holly.

225g (8 oz) butter	(currants, sultanas and raisins)
225g (8 oz) soft brown sugar	115g (4 oz) mixed peel
6 large free range eggs, beaten	55g (2 oz) crystallised pineapple pieces
225g (8 oz) plain flour	55g (2 oz) dried cranberries
½ tsp nutmeg, grated	85g (3 oz) dried apricots, chopped
1 tsp mixed spice	85g (3 oz) crystallised papaya pieces
½ tsp ground cinnamon	115g (4 oz) glacé cherries, chopped
85g (3 oz) ground almonds	3 tbsp brandy
625g (1 lb 6 oz) mixed fruit	<b>Decoration:</b> Glacé fruits

### Method

Butter the base and sides of an AGA 23 cm spring form tin and line the base. (there is no need to put any paper around the outside of the tin).

Place the butter and sugar into a very large basin or a new, clean washing-up bowl. Cream the butter and sugar together until light and fluffy – it is easier to do this with your (freshly washed!) hand. Gradually beat in the eggs adding a little of the flour towards the end to avoid curdling.

Sieve the flour and spices together. Fold in the flour, spices and ground almonds. Then mix in the dried fruits. Place in the cake tin and level the top.

**2, 3, 4 and 5 oven AGA:** Slide onto the grid shelf placed on the floor of the Simmering Oven and bake for 6-6½ hours, or until cooked through. (On a 4 oven AGA place on the grill rack placed on the floor of the Simmering Oven). Test with a skewer by inserting it into the centre of the cake and if it comes out clean the cake is cooked or listen to the cake if it does not ‘sing’ it is cooked.

**AGA Total Control:** For the best results cook the cake in the Roasting or Baking Oven at Slumber setting.

Allow to cool and pierce the cake with a slim skewer and pour over the brandy. Remove from the tin. Decorate with the glacé fruits.



## Items you will need

			
<b>2.1 pint pudding basin</b> (W3034) £6.49	<b>Bake-O-Glide Cooking liner small</b> (W1495) £9	<b>AGA Cast Iron Traditional Trivet</b> (U321) £29	<b>Kitchen Aid Blender</b> From £179
			
			<b>AGA Stainless Steel 4 litre Casserole</b> (W3417) £97

## Make sure you have

			
<b>AGA Non-Stick Bakeware 23 cm Spring Form Tin</b> (W3147) £15	<b>AGA Chopping Board</b> (W2948) £66	<b>AGA Timer</b> (W2941) £16	<b>Kitchen Aid Mixer</b> From £449
			
<b>Bake-O-Glide Cooking Liner Large</b> (W1494) £14			

# Get Ahead!



Make your Mince Pies and freeze ahead ready for your Christmas Entertaining.

## Mini Mince Pies

Makes 48

450g (1 lb) plain flour	8 tbsp brandy
200g (7 oz) butter	750g (1 lb 10 oz) mincemeat
55g (2 oz) vegetable fat	A little milk
1-2 tbsp chilled orange juice	

### Method

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.

Roll the pastry out thinly and cut out 48 lids first. (If you prefer to make tarts, cut out Christmas shapes, as shown in the picture.) Then re-roll to cut out 48 bases. Grease the muffin tins lightly and line with the bases.

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 pie if using a full lid.

**2, 3, 4 and 5 oven AGA:** Bake for 8-12 minutes, with the oven grid shelf placed on the floor of the Roasting Oven until golden.



## Bread Sauce

600 ml (1 pint) milk	1 medium onion, quartered
Salt and pepper	175-200g (6-7 oz) breadcrumbs
1 bay leaf	Knob of butter
3 cloves	

### Method

Place the milk, seasoning, bay leaf, cloves and the onion into a saucepan and bring to boiling point on the Simmering Plate. Put to one side to infuse for an hour or so. Strain the milk into a clean pan, reheat and add the breadcrumbs. Stir and cook for 2 minutes. Turn into a serving dish dot with butter, cover with a lid, foil or cling film and place in the Simmering Oven to keep warm.

## Cranberry Sauce

225g (8 oz) fresh cranberries	85g (3 oz) caster sugar
175 ml (6 fl oz) port	Rind and juice of 1 orange.

### Method

Place all ingredients into a saucepan and cook on the Simmering Plate until the cranberries 'pop' and the sugar has dissolved. Place in a serving dish, cover and keep warm in the Simmering Oven.

## Items you may need



AGA Cooks Collection  
Black Gauntlet  
(W1243) £22



New AGA Cooks  
Collection Plain  
Apron in Black, Claret,  
Blue and Green  
(BLK W3446) £28



AGA Non-Stick  
Bakeware Mini  
Muffin Tin  
(W3152) £16

## Items you may need



20 cm Cast  
Aluminium Saucepan  
(W3401) £76



Emile Henry at AGA  
Ramekins Set of 4 (Available  
in Gloss Black, Claret and  
Vanilla)  
(W3360) £20

# A perfect start to Christmas Day

## Drop Scones

These are cooked direct on the Simmering Plate. They are also known as Scotch Pancakes, Griddle Scones or just plain Pancakes!

### Makes 8-10

115g (4 oz) self raising flour  
25g (1 oz) caster sugar  
1 egg  
150 ml (¼ pint) milk

### Method

Place the flour and sugar into a basin, mix together. Make a well in the centre and add the egg and half the milk. Whisk together, adding the remainder of the milk to make a smooth batter.

Lightly oil the Simmering Plate with a

### To serve:

Maple syrup or honey  
Blueberries, strawberries, raspberries or blackberries

little oil on a piece of kitchen paper. Drop tablespoonfuls of the mixture onto the surface. Cook one side then flip over and cook the other. Keep warm in a clean tea towel and serve with maple syrup or honey, warmed at the back of the AGA – or you can spread them with softened butter.



## AGA Smoked Salmon Scramble

A delicious and easy recipe for everyone to enjoy.

### Serves 2

25g (1 oz) butter  
3 free range eggs, lightly beaten  
Salt and black pepper

100g (3½ oz) smoked salmon  
2 bagels, toasted  
Butter for spreading  
**Garnish:** Chopped parsley

### Method

Melt the butter in an AGA non-stick saucepan on the Simmering Plate. When the butter has melted and begins to foam add the eggs and seasoning. Stir continuously until just beginning to set and creamy in appearance. Don't worry as the eggs will continue to cook a little after they are taken off the heat.

Arrange the smoked salmon over the toasted and buttered bagel halves and cover with the scrambled egg.

Garnish with a little chopped parsley and enjoy!!

### Items you may need

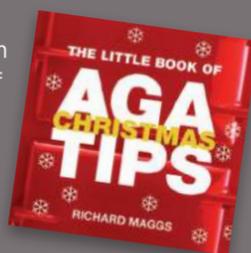


## Make your own Decorations...

### Holly Garlands and Front Door Wreaths

Dry your own orange slices for Christmas garlands. Soak in a dilute solution of Milton first to prevent future growth of mould and then lay out on trays to dry in the simmering oven with the door ajar. Store in an airtight tin near the AGA until needed. Not suitable for consumption.

Taken from  
The Little Book of  
Christmas AGA Tips,  
by **Richard Maggs**  
(W1986)



### Jewelled Christmas Tree Biscuits

#### Makes 32

300g (11 oz) self raising flour  
55g (2 oz) cornflour

175g (6 oz) butter, diced  
175g (6 oz) caster sugar  
2 large egg whites

32 small, clear, coloured boiled sweets  
Thin coloured ribbon

### Method

Sieve the flours into a bowl. Rub in the butter. Stir in the sugar and enough of the egg white to form a fairly soft dough. Knead lightly until smooth. Roll out until 5 mm (about ¼ inch) thick and stamp out shapes using a 9 cm (3½ inch) star Christmas cutter. Use a bottle top to cut out a 2.5 cm (1 inch) hole in the centre – or a suitable star shape. Transfer to 4 baking trays lined with Bake-O-Glide and add a sweet to the centre hole of each biscuit. Make a small hanging hole with a skewer.

**2 oven AGA:** Bake for 10-12 minutes on the grid shelf on the floor of the Roasting Oven with the cold plain shelf above, on the third set of runners down, until golden.

**3, 4 and 5 oven AGA:** Cook in the centre of the Baking Oven for 10-12 minutes until a pale golden colour.

Leave to go cold on the trays then carefully lift off. Thread loops of ribbon through the holes in each biscuit and store in an airtight tin ready to hang from your Christmas tree. They will keep for 3-4 days.





When it comes to *entertaining*,  
using the right cookware ensures you  
get the **most from your AGA**

# The AGA feast



## Essentials

- 1 **Grill Rack Large**  
(A2313) £22
- 2 **Baster**  
(W3456) £20
- 3 **Bake-O-Glide Roasting Set**  
(W2086) £14
- 4 **AGA Stainless Steel Saucepan 20cm**  
(W3422) £90
- 5 **Hard Anodised Deep Roasting Tin Full Size**  
(W1966) £45
- 6 **AGA Chopping Board**  
(W2948) £66
- 7 **Hard Anodised Baking Trays**  
(AG233 Full Size) £44  
(AG232 Half Size) £32
- 8 **AGA Stainless Steel 16 cm Saucepot**  
(W3246) £70
- 9 **AGA Ceramic Coated Cast Aluminium Black 20 cm Fry Pan**  
(W2857) £70
- 10 **AGA Cooks Collection Plain Gauntlets**  
(Black: W1243BLK, British Racing Green: W1243BRG, Dark Blue: W1243DBL) £22
- 11 **Plain Aprons**  
(Blue W3449, Claret W3447, Black W3446, Green W3448) £28
- 12 **Calender Tea Towel**  
(W3394) £7.50
- 13 **Pan Handle Cover (New)**  
(W3445) £6.50



## For the Table

- 14 **AGA Freezer to Oven Tableware Roasting Dish**  
(W2263) £44
- 15 **AGA Cast Iron Baking Dish**  
Available in 3 sizes and 3 colours  
(U304) From £55
- 16 **Emile Henry at AGA Pie Dish**  
(Available in Vanilla, Gloss Black and Claret) £28
- 17 **Emile Henry at AGA Oval Dish**  
(Available in Gloss Black, Claret and Vanilla) £33
- 18 **Emile Henry at AGA Ramekins Set of 4**  
(Available in Gloss Black, Claret and Vanilla) £20
- 19 **AGA Stainless Steel Casserole Set**  
(W3413) £225
- 20 **AGA Christmas Dizzie Chefs Pad**  
(W3436) £13





# entertaining made easy

## Chocolate and Chestnut Roulade

Serves 6, comfortably

3 free range eggs  
85g (3 oz) caster sugar  
55g (2 oz) plain flour  
25g (1 oz) cocoa powder, sieved  
Icing sugar for dredging

### Method

Line a 3 egg swiss roll tin (32 x 23 cm, 13 x 9 inches) with baking parchment and lightly oil. Whisk the eggs and sugar until thick and creamy. Fold in the sieved flour and cocoa. Pour into the prepared tin and ease into the corners.

**2, 3, 4 and 5 oven AGA:** place the tin on the grid shelf on the floor of the Roasting Oven and cook for 7-8 minutes, until risen and firm.

Turn the roulade onto a piece of Bake-O-Glide, dredged with icing sugar and score a mark about 2 cm ( $\frac{3}{4}$  inch) from the long end. Roll the roulade up and leave to cool.

### Filling and topping:

1 small can of chestnut purée  
1 tbsp brandy  
25g (1 oz) icing sugar, sieved  
300 ml ( $\frac{1}{2}$  pint) double cream, whipped to a soft peak

### Decoration:

25g (1 oz) plain chocolate, melted

For the filling; mash the chestnut purée until smooth and mix in the brandy and icing sugar. Whisk the cream to the soft peak stage and add half to the chestnut mixture. Unroll the cool roulade and spread the chestnut filling over it. Re-roll. Place on a serving dish. Drizzle with the melted chocolate

**Dawn's tip:** melt the chocolate in a piping bag on the AGA, this saves washing up!

Place the remaining cream into a piping bag with a star nozzle and pipe down the centre top of the roulade. Refrigerate for 2 hours before serving.

## Recommended cookware

Bake-O-Glide  
Cooking Liner - Large  
(W1494) £14



AGA Cooks Collection  
Tea Towel  
(W2012) £6.50



AGA Hard Anodised  
Deep Baking Tray  
(W1971) £33



## Smoked Salmon Blinis

In addition to smoked salmon you can use caviar to give a variety of colour and taste, for a vegetarian option top the crème fraîche with colourful roasted vegetables.

### Makes 20

115g (4 oz) self-raising flour  
1 egg  
125 ml ( $\frac{1}{4}$  pint) milk  
Salt and black pepper  
Rape seed oil

**Topping:** 150g (5½ oz) Smoked salmon  
Crème fraîche

**Garnish:** lemon wedges  
Chopped parsley or dill

### Method

Place the flour in a basin; make a well in the centre. Add the egg, and half the milk, whisk together and thin to a dropping consistency with the remaining milk. Season.

**2, 3, 4 and 5 oven AGA:** Wipe the Simmering Plate with a little oil on a piece of kitchen paper. Drop tablespoons of the mixture onto the Simmering Plate, when bubbles rise to the surface, turn over and cook the other side. Put to cool in a clean tea towel.

Place the pancakes on a serving plate, top each pancake with a spoon of crème fraîche and a roll of smoked salmon. Garnish with the lemon and chopped parsley or dill.

# Boxing Day Makeover



## Game Pie

Ideal for Boxing Day lunch.

### Make 1 AGA Game Pie

Melted butter to grease the pie mould

#### Filling:

500g (1 lb 2 oz) fatty pork  
1 onion, peeled and cut into pieces  
600g (1 lb 5 oz) mixed game (I used rabbit, pheasant and venison)  
2 pheasant breasts, (from above) cut into half, lengthways

100g fresh cranberries  
Salt and black pepper  
4-5 medium mushrooms, stalks cut to level of the underside of the mushroom

#### Stock:

Carcass and bones from the rabbit and pheasant  
1 onion, roughly chopped  
Water (about 1.2 litres)  
Fresh thyme

2 bay leaves  
Ground black pepper  
1 sachet powdered gelatine  
Salt

#### Hot water crust pastry:

450g (1 lb) plain flour  
1 tsp salt  
115g (4 oz) lard

225 ml (8 fl oz) water

#### Glaze:

Beaten egg

### Method

Firstly make the stock; remove the meat from the carcass of the rabbit and pheasant, save the pheasant breasts, and place in the refrigerator. To make the stock put the carcass and bones into a 4 litre AGA saucepan, add the onion and fresh thyme, bay leaves and pepper. Just cover with water, bring to the boil for 4 minutes.

**2, 3, 4 and 5 oven AGA:** Transfer to the Simmering Oven and cook for 2-3 hours.

Drain the stock through a fine sieve. Return the stock to a clean saucepan and reduce – by boiling quickly – to 600 ml (1 pint). Sprinkle in the gelatine and whisk into the stock, with salt to taste. Allow to cool then refrigerate. Grease the pie mould sides and base with the melted butter.

Next, mince or process the pork and onion, place in a basin. Coarsely chop the pieces of game and mix with the pork, cranberries and season well. Put to one side.

For the hot water crust pastry sieve the flour and salt into a large basin. Place the lard and water into a saucepan, slowly heat to melt the lard then bring to the boil. Stir the boiling liquid into the flour and mix well. This should be done quickly so the pastry is formed and moulded before it has time to cool. Cut off one-third and keep warm. Use the other two-thirds of the pastry to line the pie mould, pressing the pastry right up the sides to come above the top. Press half the pork and game mixture into the pastry case. Cut the ends off each mushroom and place them end to end along the middle of the pie. Place the pheasant breasts to each side then top with the remainder of the pork and game mixture.

Roll out the remaining third of pastry just a bit larger than the top of the pie mould. Brush the underside of the lid with some beaten egg and fix onto the top of the pie. Crimp the pastry edges to form a seal. Make a hole in the centre of the pastry lid.

**2 oven AGA:** Place the game pie mould on the oven grid shelf set on the floor of the Roasting Oven, with the cold plain shelf on the second runners down and cook for about 1 hour. Protect the top of the pie with a piece of Bake-O-Glide if it is over-browning. Transfer to the Simmering Oven for 2 hours. Carefully remove the tin from the pastry and brush with beaten egg and return to the Roasting Oven for 5-10 minutes to brown the sides and top. Cool.

**3, 4 and 5 oven AGA:** Place the game pie mould on the oven grid shelf set on the floor of the Roasting Oven, with the cold plain shelf on the second runners down and cook for 45 minutes. Protect the top of the pie with a piece of Bake-O-Glide if it is over-browning. Transfer to the Baking Oven for 1 hour 15 minutes. Carefully remove the tin from the pastry and brush with beaten egg and return to the Roasting Oven for 5-10 minutes to brown the sides and top. Cool.

To finish the pie, gently melt the stock, and allow it to cool until syrupy. Pour the through the hole in the pastry lid. Tilt the pie from side to side to encourage the stock to reach all parts of the pie. Refrigerate until set.

AGA 2kg Oval  
Game Pie Dish  
(W3410) £38



## Individual Turkey and Cranberry Pies

A pie for each person is easy with the AGA Mini Raised Pie Moulds

### Makes 6

Melted lard to grease the mould

#### Hot water crust pastry:

75g (2¾ oz) lard, cut into cubes  
225g (8 oz) plain flour, sifted, plus extra for dusting  
50g (1¾ oz) strong white flour, sifted

½ tsp salt  
35g (1¼ oz) chilled butter, cut into cubes  
Beaten egg, to glaze

#### Filling:

200g (7 oz) leftover stuffing (sage and onion or flavour of your own preference)  
250g (9 oz) cooked

turkey, roughly chopped  
Salt and freshly ground black pepper  
100g (3¾ oz) cranberries (fresh, or frozen and defrosted) mixed with 75g (2¾ oz) cranberry sauce

### Method

Grease the individual pie moulds with melted lard. For the pastry, heat the lard and 100 ml (3½ fl oz) water in a saucepan on the Simmering Plate until the lard has melted and the liquid is at simmering. Sift the flours and salt into a mixing bowl and rub the butter into the flour, until the mixture resembles breadcrumbs. Make a well in the centre of the mixture and pour in the hot lard and water and stir until the mixture forms a dough.

Turn the dough out onto a lightly floured work surface and knead until smooth and pliable. Roll out three-quarters of the dough and use it to line the prepared tins, ensuring you press the pastry into the base and sides of each tin, leave the excess pastry hanging over the edge.

Divide half the stuffing between the pastry pie cases and press down. Arrange half the quantity of turkey over the stuffing, then season with salt and pepper. Top with half the cranberry mixture. Repeat with the remaining ingredients.

Roll out the remaining pastry enough to cover each pie. Brush water on the overhanging edges, place the lids on top and squeeze the edges together. Trim off most of the excess pastry, using scissors or a knife, and crimp the edge. Make a small hole in the centre of each lid and chill for 30 minutes.

**2, 3, 4 and 5 oven AGA:** Place the set of the six pie moulds on the oven grid shelf set on the floor of the Roasting Oven, with the cold plain shelf on the second runners down and cook for about 45 mins to 1 hour. Turn the pie mould tin half way through cooking. Remove the metal collars from the tin and take the cold plain shelf out of the oven. Brush the pie with the beaten egg then cook for a around 5-10 minutes to brown the sides.

*The design of these AGA moulds means removing the pies is so easy – just what you need during the festive season!*

AGA Individual Mini  
Pie Moulds Set of 6  
(W3411) £35





# Christmas gifts







**AGA**  
**Cookshop**

*With thanks to Ash Photography.*

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