



AGA
Cookshop

Christmas! It's delicious

Christmas is a magical family affair. Here at AGA Cookshop we want to make entertaining extra special, whether you are shopping for seasonal cookware, planning your festive table or looking for the perfect gift, our hard working yet beautiful products will inspire you. You will also find indulgent yet easy recipes from AGA Cook Na Hansell.

Let the celebrations begin.

Merry Christmas! AGA Cookshop



Festive recipes



Hearty Vegan Chili in AGA Portmeirion stacking casserole



Simple bite sized mince pies served on bunny cake plate.
See the recipe on page 3.



Woodland Sponge Cake with cream cheese frosting
See the recipe on page 11.



Herby onion focaccia bread served on AGA delamere baking tray

For details of all of our recipes go to agachristmas.co.uk



Simple Bite Sized Mince Pies

Makes 12 bite sized ones; easily doubled

Whether you are organised enough to make your own pastry and mincemeat or use ready made, these bitesized morsels are perfect with a cup of coffee - or two or three!

Method:

First make the pastry cases by rolling out the pastry if needed and cutting 7cm circles using a cutter.

Press the pastry gently into the muffin tray hole until it is level with the top. Repeat for all 12 holes, prick the bottom of the pastry with a fork and chill in the fridge or freezer for 5 - 10 mins.

To make the top of the pies, roll out the leftover pastry and cut 6 circles to fit the tops, then cut out star shapes in these circles. Cover 6 of the pies with the circles with cut out stars and use the stars themselves for the rest. Brush both the circles and star tops with the beaten egg and set aside while you fill the tarts.

To fill, put a teaspoon of mincemeat in each mini muffin hole, taking care not to fill them too full. Brush the rim of the pastry with water - use a small paint brush for this if you have one. Place a top on each pie and press the edges together.

Bake in the AGA roasting oven on the grid shelf on the floor (or conventional oven at 200C) for 15 mins or so until the pastry is cooked and the pies are nicely coloured on top. Once cooked, cool for a minute or two in the tray then carefully transfer to a cooling rack.

Ingredients:

- 350g - 400g shortcrust pastry (ready made is ideal here)
- 200g - 250g mincemeat (about half a standard sized jar)
- An egg, beaten with a little milk
- Icing sugar, for dusting
- A 12 hole mini muffin tray - the AGA Portmerion mini muffin tray is ideal.
- A pastry brush and a small clean paintbrush are handy

To Serve:

Dust the tops with icing sugar and serve either warm or at room temperature. These mini mince pies freeze well for up to 3 months and can be stored in an airtight container for a week or two.

Essential tip: Dust both sides of the pastry circles to help the mini pies come easily out of the tray and press the centre gently between your fingers to start to shape them to fit the muffin tray hole. There's no need to grease the tray but make sure the pastry is well floured.

Recommended AGA Cookware



OLIVE WOOD ROLLING PIN
£20.00 | W3754



AGA MINI MUFFIN TRAY
£62.00 | W3650



BUNNY CAKE PLATE
£12.00 | W3818





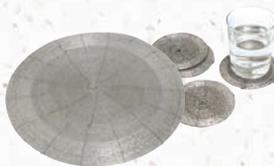
The life of the party

Christmas entertaining is not the time for minimalism. Why not pull out all the stops when it comes to the festive table. Our celebration table features products we have chosen for this Christmas. Treat your guests to beautiful glasses to make a toast and add some glamour with our beautiful beaded placemats and porcelain dinner plates with a subtle antler design.



WHITE CERAMIC DEER TEASPOON
£3.50 | W3823

SET OF 4 PORCELAIN DINNER PLATES WITH ANTLER DESIGN
£28.00 | W3821
SET OF 4 PORCELAIN SIDE PLATES WITH ANTLER DESIGN
£22.00 | W3822



SET OF 4 SILVER BEADED PLACEMATS
£28.00 | W3795
SET OF 4 SILVER BEADED COASTERS
£10.00 | W3796

FILIGREE MIRROR TRAY
£38.00 | W3817



BUNNY CAKE PLATE
£12.00 | W3818

SET OF 6 GLITTER MACARON TREE DECORATIONS
£30.00 | W3824



LARGE HANDLE REINDEER BOWL
£80.00 | W3812

SET OF 2 PEACOCK GIN GLASSES
£28.00 | W3573
SET OF 2 TROPICAL LEAVES CHAMPAGNE SAUCERS
£28.00 | W3707



DECANTER WITH DEER STOPPER
£35.00 | W3790

LARGE BOBBLE FRUIT BOWL
£40.00 | W3788





The new AGA eR3 Series

offers the most innovative AGA cooking yet.

The new range of AGA eR3 Series cookers offers all the cooking features you could want. This is the first AGA collection to feature models that combine both cast-iron and conventional cooking, so they take flexibility to a whole new level. The mix of ovens, hotplates and an induction hob means you have a cooker for all seasons and one that makes it very easy to manage energy usage.

Available in sizes from 60cm to 170cm and in 16 gorgeous vitreous enamel colours, there's an AGA to suit any home.



Seasonal staples

Tried and tested kitchen staples to get the very best out of your cooker this Christmas.

COLD PLAIN SHELF
£16.00 | A1611



HALF SIZE HARD ANODISED BAKING TRAY
£35.00 | AG232

AGA CAST ALUMINIUM INDUCTION GRIDDLE
£72.00 | W3689



PORTMEIRION LARGE BAKING TRAY
£75.00 | W3649

AGA PORTMEIRION ROASTING DISH
£52.00 | W2263



AGA ROASTER WITH LIP
£62.00 | W3648

AGA PORTMEIRION BAKING TRAY
£46.00 | W2264



AGA MINI MUFFIN TRAY
£62.00 | W3650

AGA DELAMERE RURAL PIE DISH
£52.00 | W3545



AGA STACKING CASSEROLE 1.75 LITRE
£60.00 | W3697
Also available in 3 litre.



The gifts that make a house a home



OLIVE WOODWARE COLLECTION

Beautiful mediterranean olive wood collection made from sustainably harvested trees.



LIDDED GLASS SWEETIE JAR

BOXING HARE BOOKENDS



CHRISTMAS CHEFS' PADS'

innovative acrylic coated AGA chefs' pads are uniquely crafted for the discerning and exacting AGA user and made to withstand the demands of the AGA kitchen.



DOGS HEAD BOTTLE OPENER



OLIVE WOOD BOARD

£40.00 | W3757

LEMON REAMER

£13.00 | W3756

PEPPER MILL

£100.00 | W3751

SALT MILL

£100.00 | W3750

ROLLING PIN

£20.00 | W3754

NUTCRACKER SCREW

£22.00 | W3759

SALT POT

£27.00 | W3758

LIDDED GLASS SWEETIE JAR

£35.00 | W3785

BOXING HARE BOOKENDS

£40.00 | W3793

AGA CHRISTMAS CHEFS' PAD

CHRISTMAS KISS

£18.00 each | W3806

AGA CHRISTMAS CHEFS' PAD DECK

THE HALLS

£18.00 each | W3805

DOGS HEAD BOTTLE OPENER

£15.00 | W3766

SET OF 2 ALPINE SILVER WINE GLASSES

£27.50 | W3801



ALPINE SILVER WINE GLASSES



OLIVE WOODWARE COLLECTION



URCHIN BLUE CERAMIC JUG



STAR FISH PLACEMAT & COASTERS



LARGE SILVER FISH DECORATION



BRASS BOOT SHOEHORN



CERAMIC COLLECTION

The vintage look of this delightful collection of ceramic storage comes in a clean on trend white with distressed finish and AGA branding.



DISTRESSED METAL CANDLE HOLDER

URCHIN BLUE CERAMIC JUG
£34.00 | W3762

SET OF 4 BEADED STARFISH
PLACEMATS
£60.00 | W3784

SET OF 4 BEADED STARFISH
COASTERS
£15.00 | W3783

DISTRESSED METAL CANDLE HOLDER
£20.00 | W3810

AGA CERAMIC JUICER
£19.00 | W3735

AGA SALT PIG £20.00 | W3733

AGA CERAMIC PASTA JAR
£31.00 | W3734

LARGE SILVER FISH DECORATION
£35.00 | W3813

LARGE HANDLE REINDEER BOWL
£80.00 | W3812

BRASS BOOT SHOEHORN
£20.00 | W3814

WINTER HAWTHORNE TEXTILES:

CHEFS' PAD
£15.00 | W3710

TEA TOWEL
£7.00 | W3712

GAUNTLET
£24.00 | W3711



LARGE HANDLE REINDEER BOWL



WINTER HAWTHORNE TEXTILES



Recommended AGA Cookware



SPRING FORM TIN
£15.50 | W3146



AGA PORTMEIRION BAKING TRAY
£46.00 | W2264

Woodland Sponge Cake with Cream Cheese Frosting

Slices into 12 - 16 tall slim slices.

A pretty winter cake, using ground nuts as well as flour and a cream cheese frosting to make it lighter and easier on the icing than traditional cakes.

Essential tip: Freezes well - freeze the whole cake once iced but before decorating.

Method:

Preheat the oven to 170C or use the AGA Baking oven, placing the tins on the grid shelf on the floor. Make the cakes by beating together 250g soft butter and 250g soft brown sugar until pale and creamy.

Add the eggs one at a time then fold in the self-raising flour and ground almonds. Add the milk, brandy (or rum), vanilla extract and ground cinnamon and mix together gently until just combined then divide between the tins.

Bake for 30 - 40 mins until the cakes spring back when pressed gently in the centre or until a skewer comes out clean. Cool in the tins for 10 mins then turn out on to a wire cooling rack. Remove the baking paper and leave to cool completely.

Meanwhile make the icing and chill while the cakes are cooling. Beat together 500g cream cheese, 325g sifted icing sugar and 2 tsp vanilla extract. Beat for 5 mins then chill for 15 mins minimum, this makes it easier to fill the cakes.

Trim the tops of the cakes if they have risen more in the middle while cooking, and slice in half horizontally to give 4 layers in total.

Place the first layer on a cake stand or plate, brush with a little brandy or rum to keep the sponge moist, then add about 1/5th of the icing. Spread evenly over the layer then repeat with the remaining 3 layers then finally spread the icing thinly over the sides and use the rest for the top.

Decorate with rosemary 'trees' and shortbread reindeer. Dust with icing sugar for 'snow'.

Ingredients:

- 250g butter, softened
- 250g soft brown sugar
- 2 tsp vanilla extract
- 6 eggs
- 350g self-raising flour (use wholemeal self-raising if you prefer)
- 200g ground almonds
- 150g milk
- 60ml brandy or rum plus some extra for brushing the cakes between layers
- 1 tsp ground cinnamon
- 500g cream cheese, softened
- 100g butter, softened

Decoration:

- sprigs of rosemary, shortbread or gingerbread reindeer or snowmen
- 325g icing sugar
- 2 tps vanilla extract
- 2 x 20cm cake tins (2" deep), greased and lined



WIN A WINTER BREAK

in this stylish Manor House in Syderstone, Norfolk

Closing date: 16th December 2019

The Manor House is a luxury self-catering holiday home and sleeps 16 guests in 8 bedrooms with 7 bathrooms. Situated just 15 minutes from the north Norfolk coast and with plenty of modern luxuries including a beautiful AGA kitchen with 3 oven AGA Total Control, the house makes a wonderful setting for a family celebration or relaxing weekend with friends.

This winter break is for 3 nights Friday - Monday arriving between 1 January 2020 and 31 March 2020, subject to availability. T&Cs apply.

TO ENTER VISIT: www.agacookshop.co.uk/winterbreak



With thanks to Mabel Gray Photography

HOW TO ORDER

ONLINE: agachristmas.co.uk

See our full range of products, fabulous recipe ideas and much more...

Last order date 12 noon Friday 20th December for delivery prior to Christmas

IN-STORE: AGA shops nationwide.

AGA shops open until:
3pm on 24th December*

Call in to your local AGA shop for a list of **AGA Christmas Demonstrations.**

PHONE: 01952 643144
Monday - Friday, 9am - 5pm

FREE CLICK & COLLECT
online at agachristmas.co.uk

FREE DELIVERY
when you spend over £75.
Terms and conditions apply. See online for details.

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