

AGA Cookshop



Christmas Entertaining

Wishing you all a very magical Christmas



Welcome to our Christmas guide which features everything you need for an extra special Christmas at home, whether cooking for a small family or a large crowd.

Browse our exclusive products to make preparing and cooking a breeze and take a look at our fabulous new gifts for foodies and AGA lovers.

CAROLINE SMITH - AGA COOKSHOP MANAGER

We challenged AGA demonstrator Penny Zako to develop fresh and modern festive recipes using key pieces from our new AGA cookshop collection. And she did it!

And, after all the festive excitement, we are offering you the chance to win a relaxing winter break with AGA cottages.



Beautiful fine bone china mugs and greetings cards for those who Love their AGA's

Our greeting cards and mugs have been designed exclusively for AGA by Berni Parker using her uniquely recognisable soft textured art style.

Designs: Hot Totty | Warming Up | Paws For a Break | Queen of The Kitchen | A Christmas Toast

Mugs: **£15.00** Cards: **£2.49**

Festive recipes



Warm fig fountains with a rosemary infused honey drizzle, dolcelatte cream, mixed seed topping and olive oil crostini



Baked salmon fillet with king prawns & caviar with saffron champagne sauce



Oven fried crispy duck with madeira jus, steamed broccoli and toasted almonds



Boxed baked camembert with gin and orange cranberries, toasted focaccia dipping fingers

Take a look at our wonderful festive recipes at
www.agacookshop.co.uk/aga-christmas-recipes

Penny Zako

Food Writer, AGA Cookery demonstrator

Penny Zako lives in Warwickshire, and enjoys nothing more than developing local and seasonal ingredients into flavoursome recipes on her beloved AGA cooker.

Her festive recipes reflect the Nordic style cuisine of 'honest cooking' which focuses on pure food, clean flavours, texture and colour, all of which are enhanced when using radiant heat from the AGA cast iron ovens.

🐦 @zakopenny 📷 pennyzako2338



Boxed baked camembert with gin and orange cranberries, toasted focaccia dipping fingers

Method:

Gin and Orange Cranberries: Place the dried cranberries into the sauce pot with the orange juice and 100ml of gin. Bring to a rapid simmer on the boiling plate or high heat setting then add the cinnamon stick, star anise, cloves and peppercorns; place a lid on top.

Either turn down to a low heat setting or place into the simmering oven to gently cook after 30 minutes remove the lid and add the orange zest and the remainder of gin, stir to combine and return to the oven or low heat setting for a further 30 minutes.

The gin and orange cranberries can be made a week in advance and then stored in the AGA butter dish with the lid, in the fridge. To serve just simply place into the warming oven or onto the back of the AGA.

Unwrap the camembert and place back into the box, place the lid at the bottom.

Score the top of the cheese with a criss cross pattern and

drizzle with gin. Lay 2 bay leaves on top and scatter the pink peppercorns.

This then can be refrigerated for up to 8 hours when covered in beeswax wrapping paper.

Wrap in foil to make a parcel and sit on a hard anodised baking sheet.

Cook in the middle of the roasting oven (190c) for 15-20 minutes until runny.

Focaccia fingers: Cut the focaccia loaf into finger sized slices, lay onto the plain cast aluminium floor grid and drizzle with olive oil.

Cook at the top of the roasting oven or grill for 4-5 minutes until browned.

To serve in the cheese box: Unwrap the runny camembert and place onto a board, place the dipping fingers alongside and scatter with chopped nuts. Present the gin and orange cranberries in the AGA dish and enjoy!

Makes 4

Baked Camembert:

- 1 boxed camembert
- 2 bay leaves
- 12 pink peppercorns
- Gin

Gin and orange cranberries:

- 250g dried cranberries
- 1 orange - zested & juiced
- 200ml gin
- 1 cinnamon stick - broken in two
- 1 star anise
- 4 cloves
- 12 pink peppercorns

Focaccia fingers:

- Focaccia loaf
- Olive oil

Recommended AGA Cookware



AGA BUTTER STORAGE
£16.00



STAINLESS STEEL SAUCE POT & LID
£65.00



BEEBEE BEESWAX WRAPS
£14.00



CAMEMBERT BAKER
£17.00



STAINLESS STEEL SAUCEPAN & LID
£80.00



HARD ANODISED BAKING TRAY
£34.00



PLAIN OVEN FLOOR GRIDDLE
£54.00

Christmas tips – perfect for getting ahead



Check beforehand you have all the roasting tins, baking trays, saucepans, serving plates and glasses needed. This is essential to ensure you are well prepared for the festive season.



Be friends with your freezer. Make stuffing and cranberry sauce in advance and freeze them. Take a look at the Portmeirion range of freezer to oven to tableware – perfect for getting ahead.



Well worth the investment, AGA textiles feature a steam and grease barrier to give ultimate protection during the busy festive season.

DAWNROADS - AGA SPECIALIST

Chocolate truffle Christmas puddings

Freeze the week before or chill for 2 days



Method:

Line the Portmeirion mini muffin tray with Clingfilm.

Melt 140g dark chocolate either on the back of the AGA, warming oven or on a low heat.

Once melted whisk the cream, Baileys and 25g caster sugar into the chocolate.

Beat the crème fraiche and then fold into the creamy chocolate.

Stir in the chestnut spread.

Spoon into the lined tray, smooth the tops and cover with cling film.

Place into the freezer or fridge.

To serve remove the Clingfilm and invert the puddings onto the Portmeirion tray, decorate with holly leaves, fruit and chocolate stars.

Place into the fridge until ready to serve.

Sauce:

To make the sauce break the chocolate into pieces.

Place the stainless steel sauce pot onto the simmering plate or a low heat setting.

Pour in the cream and milk, then add the sugar.

Stir to combine, bring to a gentle boil and then stir in the chocolate, and remove from the heat.

Take the puddings from the fridge sprinkle with icing sugar and a drizzle of chocolate sauce.

Christmas puddings:

- 140g dark chocolate
- 70% coco solids
- 300ml double cream
- 75ml Bailey's liquor
- 25g caster sugar
- 200ml crème fraiche
- 250g chestnut spread (Nutella is good)

Sauce:

- 60g dark chocolate
- 70% coco solids
- 100ml extra thick cream
- 50ml full fat milk
- 1 tsp. caster sugar

Holly leaves, fresh cranberries or pomegranate seeds, chocolate stars and icing sugar to garnish

Recommended AGA Cookware



AGA MINI
MUFFIN TRAY
£60.00



STAINLESS STEEL
SAUCEPAN & LID
£80.00



AGA WHITE
BAKING TRAY
£45.00

Cranberry & orange meringue parfait

Make a week ahead and freeze

Method:

Line either the deep pie dish or the mini muffin tray with Clingfilm.

Place the cranberries and the sugar in the cast aluminium sauce pan and place on the simmering plate or a low heat setting, until the sugar is melted.

Remove from the heat and cool the pan down quickly over a bowl of ice.

Whisk the cream until soft and thick.

Add the orange zest and vanilla and fold in the cooled cranberries and any of the syrup which has formed.

Crumble in the meringues and combine gently.

Spoon into the lined pie dish or muffin tray.

Cover with cling film.

Place into the freezer for at least 8 hours.

Remove from the freezer 20 minutes before serving. Place into the Portmeirion gratin dish, unmould from the Clingfilm.

Before taking to table, decorate with cranberry sauce, pomegranate seeds and edible seasonal decorations.

Makes up to 24

- 500g cranberries
- 4 tbsp. caster sugar
- 1 litre double cream
- 350g meringues
- Grated zest of 2 oranges
- Few drops vanilla

NB: Makes 1 large or 24 small individual portions.

Large use Portmeirion deep pie dish or individual Portmeirion mini muffin tray.



DELAMERE
RURAL FOOTED
CAKE STAND
£34.00



DELAMERE RURAL
PIE DISH
£50.00



DELAMERE RURAL
GRATIN DISH
£40.00



DELAMERE
SAUCE BOAT
£35.00



AGA MINI
MUFFIN TRAY
£60.00



Presentation suggestion
AGA NORDIC WHITE
LONG BOARD
£28.00

Large serving is beautiful presented in the Portmeirion gratin dish on the new wooden board and individual portions look fantastic on the Portmeirion cake stand.



introducing
AGA 3 SERIES

The new electric AGA with 3 ovens,
cast iron hotplate and induction hob.

The new AGA 3 Series collection of modern range cookers offers brilliant cast-iron, radiant heat cooking performance, as well as a host of innovative features, including a state-of-the-art, two-zone induction hob, and the considered design values you'd expect from AGA.

Ultimately flexible, AGA 3 Series cookers make light work of everything from a weekday pizza to a full roast lunch for the whole family.

However you like to cook and whatever the style of your kitchen, you really can make AGA your way of life.

Visit agaliving.com



Home to great cooking

Give a gift that does more this Christmas



**AGA NORDIC WHITE
OCACIA WOOD
LONG BOARD**

A kitchen essential for preparing, serving and sharing foods and the perfect gift.



AGA MINI MUFFIN TRAY

Designed to fit the runners of the AGA ovens, our beautiful mini muffin tray is perfect for bite size canapés and mini puddings. Freezer to oven proof, this delightful piece is perfect for all things small and beautiful.



HIGH GLAZE VINTAGE LOOK STORAGE

AGA white Utensil jar has many uses. Give as a gift filled with herbs or use as a fabulous wine/champagne cooler.

**AGA ROASTER
WITH POURING LIP**

This unique and exclusive roaster slides on to the runners of the roasting oven and can also be used on the simmering plate to make fabulous gravy. Featuring a pouring lip to pour straight in to the gravy boat.



AGA SPOON REST

The ideal kitchen accessory, our AGA branded spoon rest has been designed in the UK. Ideal for resting spoons and measuring spoons whilst cooking.

AGA ROASTER WITH LIP
£60.00

AGA NORDIC WHITE TABLET HOLDER
£12.00

AGA BUTTER STORAGE
£16.00

AGA NORDIC WHITE LONG BOARD
£28.00

AGA UTENSIL JAR
£20.00

AGA STORAGE JAR
£16.00

AGA SPOON REST
£18.00

AGA MINI MUFFIN TRAY
£60.00

DELAMERE RURAL CAFETIÈRE
£50.00

DELAMERE RURAL FOOTED CAKE STAND
£34.00

DELAMERE SAUCE BOAT
£35.00

DELAMERE RURAL SANDWICH TRAY
£30.00



**PEACOCK
CHAMPAGNE & MARTINI GLASSES**

2x Champagne Saucers £25.00

2x Martini Glasses £25.00



AGA are renowned for their beautiful yet robust kitchen textiles that offer the ultimate protection when using the deep ovens of the AGA cooker.

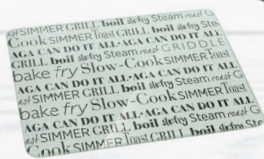
The robust cotton terry is supple on the hand to give a sure grip, and the terry has excellent insulating properties. Featuring exclusive steam and grease barrier protection in all gauntlets, pot grabs and double oven gloves, why not choose from our extensive range of designs. Whether you are a lover of the outdoors, a dog owner or love the contemporary feel of the script range, we have designs to suit all tastes. A superb gift for loved ones or friends and of course an essential gift for yourself.

Our beautiful fox and mouse design was hand painted in water colour by artist Pat Tinsley and printed on to 100% cotton

**SKATING FOX
CHEF'S PAD**
£15.00



**AGA SCRIPT
WORKTOP PROTECTOR**
Made from Soda
Lime glass
£15.00





Recommended AGA Cookware



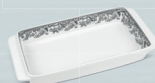
**AGA MINI
MUFFIN TRAY**
£60.00



**AGA ROASTING
DISH**
£50.00



**CAST ALUMINIUM
SAUCEPAN**
£79.00



**DELAMERE RURAL
GRATIN DISH**
£40.00



**HARD ANODISED
BAKING TRAY**
£34.00



**AGA BUTTER
STORAGE**
£16.00



**DELAMERE
RURAL
SANDWICH TRAY**
£30.00

Warm fig fountains with a rosemary infused honey drizzle, dolcelatte cream, mixed seed topping and olive oil crostini

For the Dolcelatte cream: Beat the dolcelatte cheese in with the crème fraiche until smooth and creamy, place into the AGA lidded butter dish and refrigerate for up to 5 days. Top with mixed seeds before serving. Alternatively place into a piping bag fitted with a star nozzle and refrigerate until needed.

To make the honey drizzle: Pour the honey into a pan with a pinch of cinnamon and sprig of rosemary, place on the back of the AGA or on the warming plate or oven for about 45 minutes. Alternatively place on a low heat for 2-3 minutes then allow to cool.

This can be made the week before and stored in a lidded jar in the fridge and then just reheated.

To prepare the figs: Cut a cross at the top of each one and then pinch from the base to open out like a flower fountain. Place a star anise into the opening and sit into the Portmeirion gratin dish. Place into the fridge until needed. Then transfer to the AGA warming oven or on top of the boiling plate lid. Drizzle with the rosemary infused honey.

To serve on crostini: Place the sliced baguette onto the Portmeirion roasting tray drizzle with olive oil and sprinkle with sea salt. Toast at the top of the roasting oven for 3-4 minutes until browned, alternatively bake (180c) until golden and crisp. These will keep for up to 5 days in an air tight container.

Allow to cool then pipe dolcelatte cream on top and top with mixed seeds with a garnish of pomegranate.

To make the wholemeal baskets: Roll out the crust less slices of bread cut into 2 and line the mini muffin tray holes, push down to form basket shapes and brush with melted butter.

Place into the middle of the roasting oven (200c) until golden.

Remove from the oven and allow to cool. Then fill as the crostini.

Makes 4

- 8 figs
- 8 star anise

- 50ml honey
- Pinch cinnamon
- 1 sprig rosemary

- 1 part baked baguette – cut into slices
- Olive oil
- Sea salt

- 12 slices of wholemeal bread – crusts removed
- 25g butter – melted

- 225g dolcelatte
- 125ml crème fraiche

Mixed seeds and pomegranate to garnish





WIN A WINTER BREAK IN AN AGA COTTAGE IN JANUARY 2019

Closing date: 14th December 2018



Delightful rural retreat, resting in the pretty Sussex village of Mannings Heath. Spend the day exploring the acres of surrounding woodlands, home to a herd of rare albino deer, see if you can spot them. After exploring the countryside, cosy up in the evening around the open fireplace and enjoy cooking your favourite recipe in your very own country kitchen equipped with a traditional AGA.

TO ENTER VISIT:

www.agacookshop.co.uk/winterbreak



With thanks to Ash Photography

HOW TO ORDER

ONLINE: agacookshop.co.uk

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

Last order date Tuesday 18th 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: 0800 804 6296 – from UK landline
0345 345 2823 – from mobile
Monday – Friday, 9am – 5pm

FREE CLICK & COLLECT
online at agacookshop.co.uk

FREE DELIVERY
when you spend over £50.
Terms and conditions apply. See online for details.

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*Please check with your local shop for opening hours.



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