

The step by step cooking guide CHRISTMAS DINNER

AO.com's handy guide to creating a stress free Christmas dinner with turkey, goose and beef.

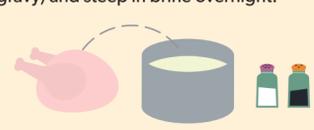
WEEK BEFORE

Mix the fruits and alcohol for the Christmas pudding and leave to soak.



DAY BEFORE

Remove the giblets from the turkey (save for the gravy) and steep in brine overnight.



Mix the remaining ingredients for the pudding and steam for five hours.

TIP
Check the water hasn't evaporated (every 30 mins) from the Christmas pudding and if so top up.

Cook Time
5 hours

ON THE DAY
9.30AM

Remove the giblets, rinse and prep the goose.



Oven temp
175C

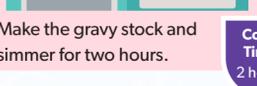
9.45AM

Roast the goose in the oven for four hours.



Cook Time
5 hours

Make the gravy stock and simmer for two hours.



Cook Time
2 hours

10.35AM

Remove turkey from brine, rinse and prep.



10.45AM

Roast the turkey in the oven for three hours.



TIP
Baste the turkey and the goose every 30 mins

Oven temp
200C

Cook Time
3 hours

11.45AM

Steam the pudding for three hours.



Cook Time
3 hours

12.10PM

Make the Yorkshire pudding batter and place into the fridge for an hour.



12.15PM

Make the nut roast.



2
People

12.30PM

Peel, chop and parboil the potatoes.



2
People

12.40PM

Heat the goose fat in oven.



2
People

12.45PM

Drain the potatoes, add to the goose fat and roast for 30 mins.



2
People

12.50PM

Chop and prep the carrots and parsnips.



2
People

12.55PM

Prep the beef joint and season.



Roast beef in the oven for 45 mins.



Cook Time
45 mins

1.00PM

Bake nut roast for one hour until loaf is firm.



Cook Time
1 hours

1.05PM

Take the gravy off the heat, strain and set to one side. Heat oil in a roasting tray.



Make the stuffing.



1.15PM

Bake the stuffing in an oven for 30 mins.



Cook Time
30 mins

1.25PM

Add seasoning to the potatoes and return to oven for 45 minutes.



Cook Time
45 mins

Roast pigs in blankets for 30 mins.



Cook Time
30 mins

1.30PM

Place muffin tins and oil into oven to heat.



Remove Yorkshire pudding batter from the fridge and whisk.

1.35PM

Remove the turkey from the oven, cover with foil and rest for 20 mins.



Pour the Yorkshire pudding batter into the muffin tins and bake for 20 mins.

Turn off the heat, cover and leave sprouts to steam for 15 mins.



Cook Time
15 mins

1.40PM

Remove the goose from the oven, cover with tin foil and leave to rest for 15 mins.



Remove the beef from the oven, cover with tin foil and leave to rest for 15 mins.



1.45PM

Remove the nut roast and leave to rest for 15 mins before turning out.



Make the gravy.



1.55PM

Remove pigs in blankets, parsnips and carrots, potatoes, stuffing and Yorkshire puddings from the oven.



Plate up and serve.

2.00PM

DINNER TIME - ENJOY!



2.25PM

Make the brandy sauce.



2.45PM

Remove pudding, place a plate over the top and turn upside down. Serve with the brandy sauce.



For full recipe instructions visit:
ao.com/life/kitchen/kitchen-tips/how-to-cook-christmas-dinner



Note: Please check oven capacity ahead of the day to ensure you have enough room to prepare all elements of the meal.
For more information on high capacity range cookers visit ao.com/cooking/range-cookers