



# CHRISTMAS QUIZ

## Picture Round



Identify the festive films





**CHRISTMAS QUIZ**  
**PICTURE ROUND ANSWERS**

- 1. Home Alone**
- 2. White Christmas**
- 3. The Nightmare Before Christmas**
- 4. Elf**
- 5. It's A Wonderful Life**
- 6. A Muppet Christmas Carol**
- 7. Love Actually**
- 8. Miracle On 34th Street**
- 9. The Grinch**
- 10. Deck The Halls**

# BEETROOT & RED ONION TARTE

## TATIN

### Ingredients

**400g beetroot, cut into wedges**  
**1 red onion, cut into wedges**  
**3 tbsp olive oil**  
**2 tbsp rice wine vinegar**  
**2 tbsp soft brown sugar**  
**2 star anise**  
**flour, for rolling**  
**500g block puff pastry (we used vegan Jus-Rol)**  
**1 orange, zested**  
**peppery green salad, to serve**

### Method

**Heat oven to 200C/180C fan/gas 6. In a bowl, toss the beetroot and onion in 2 tbsp of the oil, the vinegar and sugar. Add the star anise and season well. Heat the rest of the oil in a large, ovenproof non-stick frying pan, then nestle in the veg so that they cover the surface of the pan. Cover with foil and cook in the oven for 45 mins.**

**On a well-floured surface, roll the pastry to a thickness of 0.5cm and cut out a circle the same size as your frying pan. Carefully take the pan out of the oven, remove the foil and wiggle the beets and onion around in the pan to make a compact layer. Put the pastry on top, tucking it in all around the edges, then return the pan to the oven and bake for 35 mins or until the pastry has puffed up and is a deep golden brown.**

**Slide a palate knife around the edge of the tart, then put a plate on top of the pastry, serving side down. Flip the pan over to turn the tart out onto the plate - be careful not to burn yourself with the handle. Top with the orange zest and a sprinkle of sea salt, then serve with a peppery salad on the side.**



# CHRISTMAS QUIZ

## Anagram Round



**Unwrap the letters to find  
the Christmas word or phrase**

- 1. ENLIST**
- 2. DISPATCH DRUMS GIN**
- 3. DRY BAN**
- 4. MANS WON**
- 5. CAN CAN DYE**
- 6. BADGE RINGER**
- 7. MICE PINE**
- 8. BLESSING KIT PAN**
- 9. IVY TITAN**
- 10. KING SCOT**





# **CHRISTMAS QUIZ ANAGRAM ROUND**

## **ANSWERS**

- 1. Tinsel**
- 2. Christmas pudding**
- 3. Brandy**
- 4. Snowman**
- 5. Candy cane**
- 6. Gingerbread**
- 7. Mince pie**
- 8. Pigs in blankets**
- 9. Nativity**
- 10. Stocking**

# **CHESTNUT, SPINACH & BLUE CHEESE EN CROUTE**

## **Ingredients**

**50g butter**

**500g pack leeks, thickly sliced**

**3 garlic cloves, thinly sliced**

**240g bag baby spinach**

**415g can chestnut purée**

**3 large eggs, plus 1 for glazing**

**½ nutmeg, finely grated**

**200g pack vacuum-packed whole cooked chestnuts, halved**

**85g fresh white breadcrumbs**

**220g pack blue Shropshire cheese, rind trimmed, diced**

**500g pack all-butter puff pastry**

## **For the sauce**

**500ml vegetable stock**

**2 leeks, thinly sliced**

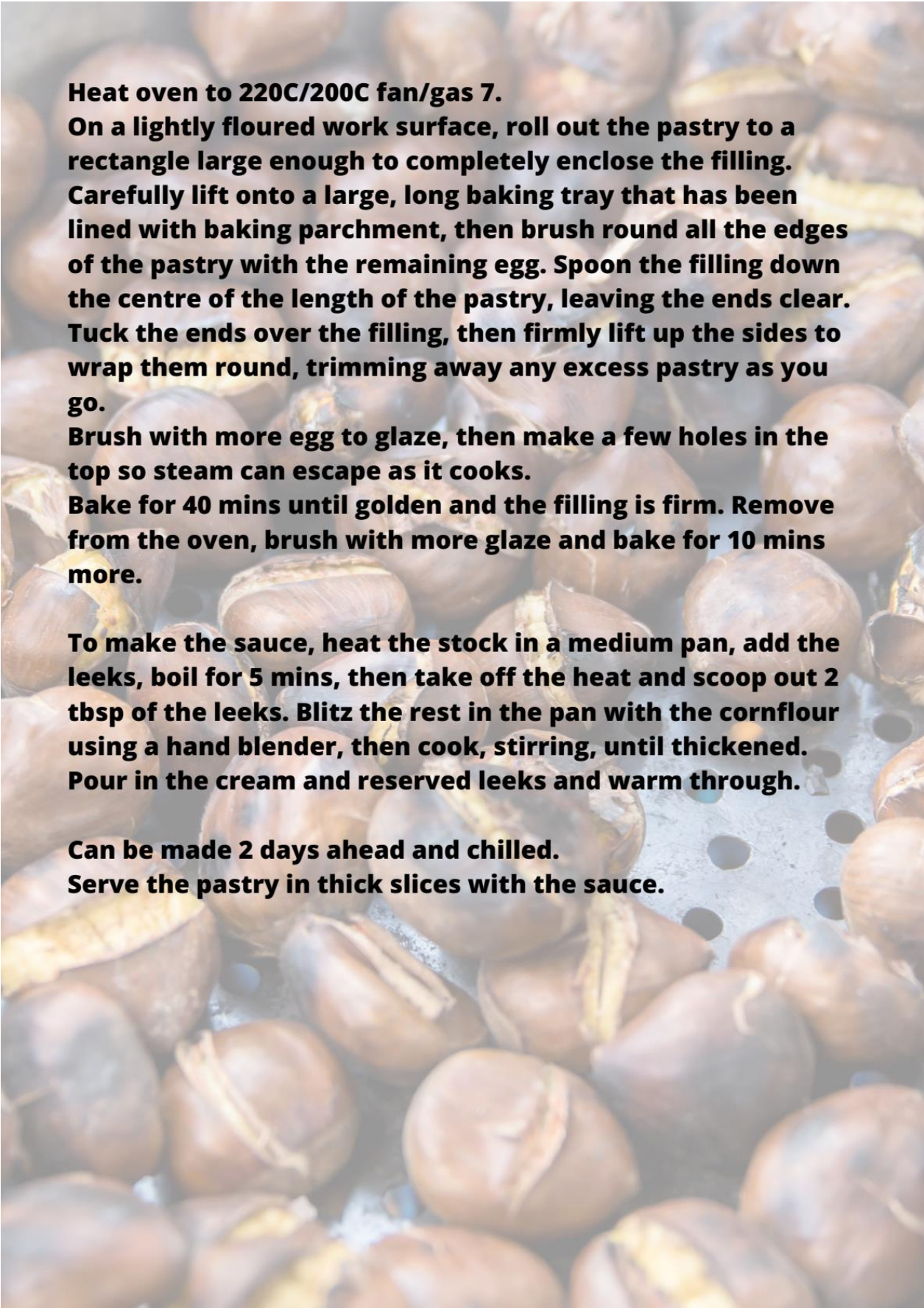
**1 tbsp cornflour**

**300ml pot double cream**

## **Method**

**Melt the butter in a large frying pan. Add the leeks and garlic, stir well, cover and cook for 10 mins until the leeks are soft, stirring a few times to check that they don't catch. Tip into a large bowl. Put the spinach in the pan and allow it to wilt. Leave to cool and, when cold, squeeze out as much liquid from it as you possibly can.**

**Tip the chestnut purée into the bowl with the leeks and add the 3 eggs, the nutmeg, chestnuts, spinach, breadcrumbs, cheese and seasoning, and stir until well mixed. Chill for at least 1 hr until the mixture firms up.**



**Heat oven to 220C/200C fan/gas 7.**

**On a lightly floured work surface, roll out the pastry to a rectangle large enough to completely enclose the filling. Carefully lift onto a large, long baking tray that has been lined with baking parchment, then brush round all the edges of the pastry with the remaining egg. Spoon the filling down the centre of the length of the pastry, leaving the ends clear. Tuck the ends over the filling, then firmly lift up the sides to wrap them round, trimming away any excess pastry as you go.**

**Brush with more egg to glaze, then make a few holes in the top so steam can escape as it cooks.**

**Bake for 40 mins until golden and the filling is firm. Remove from the oven, brush with more glaze and bake for 10 mins more.**

**To make the sauce, heat the stock in a medium pan, add the leeks, boil for 5 mins, then take off the heat and scoop out 2 tbsp of the leeks. Blitz the rest in the pan with the cornflour using a hand blender, then cook, stirring, until thickened. Pour in the cream and reserved leeks and warm through.**

**Can be made 2 days ahead and chilled.**

**Serve the pastry in thick slices with the sauce.**



**CHRISTMAS COOKERY  
CLASS FOR YEARS 7-9**

**WEDNESDAY 7TH DEC  
3.15-4.30PM**

**JOIN MRS ROBERTS AND MISS  
SMITH FOR AN AFTER SCHOOL  
COOKING CLASS.  
TAKE HOME BOTH SWEET AND  
SAVOURY CHRISTMAS TREATS.**

**COST £3.00 - PLEASE SIGN UP  
AND PAY BY WEDNESDAY 30TH  
NOVEMBER IN T3**



**WISHING  
YOU ALL A  
VERY  
HAPPY  
CHRISTMAS**



