

# Christmas

## with Kim-Joy

*Bake Off* favourite **Kim-Joy** suggests some typically colourful and imaginative festive treats to try

**I**N 2018 *Bake Off* fans were charmed by Kim-Joy's creations, and in *Christmas with Kim-Joy* (Quadrille, £15) she shares easy-to-make dishes that combine festive favourites with less traditional recipes, suitable either as gifts or treats to share.

### Reindeer Bakewell Tarts

The trick with these is to make sure your pastry is elegantly thin, and blind baking is a must. Be careful not to overwork the pastry, and take this recipe one step at a time.

#### PASTRY

- 150g salted butter, at room temperature, plus extra for greasing
- 225g plain flour (to make gluten free, use gluten-free flour plus ½ tsp xanthan gum), plus extra for dusting
- 40g caster or granulated sugar
- 1 medium egg

#### FRANGIPANE

- 100g caster or granulated sugar
- 100g unsalted butter, at room temperature
- 1 medium egg
- ¾ tsp almond extract
- 100g ground almonds

#### ICING

- 200g icing sugar, plus extra to thicken
- 2 tbsp water

#### PLUS

- 4 tbsp jam of your choice
- black food dye
- 12 glacé cherries
- 24 hard pretzels

**1** First, make the pastry. Grease a 12-hole muffin tray with butter. Add the flour (or gluten-free flour plus xanthan gum) to a large bowl. Chop the butter and add it to the bowl, then rub it into the flour until it resembles fine breadcrumbs. Don't overwork. Stir in the caster sugar. Beat the egg in a separate small bowl, then add two tablespoons to the main mixing bowl and stir, gradually combining it with the rest of the mixture. When the egg is stirred through, use your hands to form the pastry into a ball

**2** Roll out the pastry on a generously floured work surface as thinly as you can and use round cutters to stamp out 12 circles of pastry. Use your fingers to gently guide each circle of pastry into each muffin hole. Prick the bases with a fork two or three times, then place in the fridge to chill for 20 minutes. At this point, preheat the oven to 180°C (350°F/Gas mark 4)

**3** Line the chilled pastry shells with muffin or cupcake paper cases, then fill with baking beads (or you can use lentils or rice) and blind bake for about 15 minutes. Remove the baking beads and paper, then bake for a further five to seven minutes until golden and crisp

**4** Meanwhile, make the frangipane. Cream the sugar and butter together in a stand mixer (or use a handheld electric whisk) on high speed until light and fluffy. Add the egg and almond extract and mix until just combined. Fold in the ground almonds. Set aside

**5** When the pastry has finished blind baking, remove the pastry cases from the muffin tray and place on a baking sheet; they should stand up on their own

**6** Spoon one teaspoon of jam into each of the bases, then fill with frangipane, about three-quarters of the way up, as it will rise slightly. Return to the oven to bake for a further 15 to 20 minutes until the frangipane is set

### Tip

I used a cupcake tray in which each hole is 7.5cm (3in) across, so I used a 10cm (4in) cutter for the bases and a 7.5-cm (3in) one for the lids, but if you have a larger tray, then use larger cutters.

**7** When baked, transfer to a wire rack and leave to cool completely.

**8** Meanwhile, make the icing. Just whisk the icing sugar and water together in a bowl until smooth. Spoon about one tablespoon into a separate bowl and add black food dye to colour, plus extra icing sugar to thicken to a pipeable consistency. Transfer to a piping bag, ready for later. Cover the bowl of white icing with plastic wrap

**9** When the tarts are cool, spoon the white icing over the top and carefully spread to the edges. Place a glacé cherry in the centre, then add the pretzel antlers. Cut a small tip off the black icing piping bag, then use to add eyes and a mouth. Use the back of a spoon to add a dot of white icing to the cherry nose to give it depth.

### Vegan alternative

#### PASTRY

- 360g plain flour (or substitute with gluten-free flour plus ¾ tsp xanthan gum)
- ½ tsp salt
- 20g caster or granulated sugar
- 215g organic extra virgin coconut oil (not liquid, it should be at room temperature and scoopable)
- 65-80ml cold water

#### FRANGIPANE

- 50ml vegetable oil
- 75g caster or granulated sugar
- 75g ground almonds
- 50g plain flour
- pinch of baking powder
- 50ml plant-based milk
- ¾ tsp almond extract

**1** To make the pastry, mix the dry ingredients together in a large bowl. Add the coconut oil and use your fingers to rub it in until it resembles fine breadcrumbs. Add enough water to combine and form into a ball. Use in the same way as the non-vegan pastry in the original recipe

**2** For the frangipane, whisk the oil and sugar together in a large bowl. Add the ground almonds, flour and baking powder and whisk again until combined. Add the plant milk and almond extract and whisk. Use in the same way as the non-vegan frangipane in the original recipe.



MAKES ABOUT 12

## Yuzu Curd Santa Tartlets with Strawberries & Cream

If you don't have yuzu, you can make these with lemon instead. If you don't have time to make the pastry then buy it ready-made.

### PASTRY

- 25g slightly salted butter, at room temperature, plus extra for greasing
- 180g plain flour (for gluten free, substitute 180g gluten-free flour plus ½ tsp xanthan gum), plus extra for dusting
- 30g caster or granulated sugar
- 1 medium egg

### CURD

- 180ml yuzu juice
- 2 tbsp yuzu zest, very finely chopped
- 150g salted butter
- 2 large eggs
- 2 egg yolks
- 250g caster or granulated sugar

### Vegan curd alternative

- 200ml yuzu juice
- 2 tbsp yuzu zest, very finely chopped
- 240g caster or granulated sugar
- 2½ tbsp cornflour
- 60ml coconut milk
- 80g coconut oil

### CREAM

- 150ml double cream (to make vegan, use soy whip)
- 30g icing sugar

### PLUS

- 6-12 strawberries
- black fondant and sprinkles

**1** Grease 6x10-cm (4in) tart tins with butter

**2** Add the flour (or gluten-free flour plus xanthan gum) to a large bowl. Chop the butter and add it to the bowl, then rub it into the flour until it resembles

fine breadcrumbs. Don't overwork. Stir in the caster sugar. Beat the egg in a separate small bowl, then add two tablespoons to the main mixing bowl and stir, gradually combining it with the rest of the mixture. When the egg is stirred through, use your hands to form the pastry into a ball

**3** Roll out pastry on a generously floured work surface. Using a 12cm (4½in) cutter, stamp out circles to line each of the tart tins. Guide the pastry into the shape of the tart tin, then trim off the top edges. Prick the base a few times with a fork

**4** Place the tart shells in the fridge for 20 minutes, or the freezer for less time if you are in a rush. Preheat the oven to 180°C (350°F/ Gas mark 4)

**5** Cover the tarts with foil, then fill with baking beads (or rice or lentils), making sure they go into all the edges and bake for 15 minutes with the foil on

**6** Remove the foil and baking beads and bake for a further five to ten minutes so that the pastry is golden brown. Remove from the tins and leave to cool while you make the curd filling

**7** Add the yuzu juice, zest and butter to a pan and heat over a low heat until the butter has melted. In a separate bowl, whisk the eggs, egg yolks and sugar together. Pour about one-sixth of the hot fruit/butter mix onto the egg yolk mix, whisking constantly, then pour all of this back into the pan. Continue whisking over a medium heat until the curd is thick and it coats the back of a spoon. It will thicken a lot more after chilling in the fridge

**8** If making the vegan curd, combine the juice, zest, sugar and cornflour in a small pan and stir constantly over a medium heat until the mixture has thickened and it coats the back of a spoon. Remove from the heat, then immediately add the coconut

milk and coconut oil and stir in until completely melted and combined. Pour the mixture into a bowl, cover with plastic wrap (making sure it touches the surface of the curd to avoid it forming a film) and freeze for one hour. It won't seem very thick right now, but it will thicken to the perfect consistency as it cools

**9** Spoon the curd into the tart shells, then place in the fridge to chill completely for at least four hours, or until firm

**10** When the curd is firm and set, you can decorate the tarts.

Whip the cream with the icing sugar in a large bowl until you have soft peaks. Transfer two tablespoons to a piping (pastry) bag and cut a small tip. Transfer the rest to a second piping bag and cut a medium tip. Slice the top off a strawberry, so that there is a wide flat base for it to stand up, then slice off the top third of the strawberry

**11** Using the medium-tip piping bag, decoratively pipe whipped cream onto the curd (slightly wider than the base of a strawberry) and top with the strawberry

MAKES  
6

■ Christmas with Kim-Joy (Quadrille, £15, ISBN 978-1787135826)  
Photography: Ellis Parrinder.



base. Pipe whipped cream on top of this, then top with the smaller strawberry piece. Use the smaller-tip bag to pipe whipped cream to create buttons for the Santa and for the bobble on top of the hat. You can also add little arms, if you wish. You can then place the whole bag of whipped cream into another bag that has a decorative nozzle attachment and use to pipe Santa's beard. Add the eyes using black fondant (or sprinkles), and you can also top the hat with a sprinkle of your choice. You can add additional Santas, if you like!

