



12 Days Of
Christmas Cookbook



Charlton & Jenrick^{LTD}

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Welcome

Welcome to the Charlton & Jenrick 12 Days of Christmas Cookbook, which is full of recipes that are favourites amongst our staff.

Inside are 12 delicious recipes matching the well-known song, lovingly cooked on our Go Eco BakeChef cooking stove.

We are really excited to share these recipes with you and we hope you have just as much fun perfecting them as we did.



Scan this QR Code to see our 12 Days of Christmas videos on YouTube.



Click this button to see our 12 Days of Christmas videos on YouTube.



Introducing the Go Eco BakeChef Cooking Stove

A large and spacious stove that blends the state-of-the-art stove technology with full sized oven features to create the ultimate cooking stove experience.

Using the same ultra-clean burn principles as our conventional stoves together with inverted convection technology, the Go Eco BakeChef combines the best of both cooking and traditional stoves in a powerful all-round package.

Perfect for home installations or even larger glamping installs with its sturdy design and full-sized oven and hotplate, there are no limitations on the meals you can cook in this stove.

Key Features:

- Modern, substantial design makes it the perfect focal point for any environment.
- Extra-large air-washed flame-viewing windows for both the firebox and the oven.
- Standard brushed-steel cooking top accommodates pans up to 28-32cm.
- Large oven accepts full size bakeware and ovenware items.
- 82.5% efficiency, A+ for best-in-class performance.
- Stainless-steel handle, trims, ashpan and all fixings for durability and long service life.
- Separate air control sliders to control the air wash and oven temperature.
- Wood-burning only.
- Clearskies Level 5 certified- ultra clean burning.
- SIA Ecodesign 2022 certified and DEFRA Exempt for burning wood in smokeless zones.
- Perfect for off-grid living, being capable of both heating and cooking.
- Optional Flue Heatshield or Firebox Heatshield accessories allow you to customise your stove.



Cooking Tips

Whilst perfecting the recipes used in this cookbook, we discovered some top tips for using the Go Eco BakeChef Cooking Stove.

To help you get the most out of your stove, we have put together our six top tips.



1 Log Sizes

This stove accepts full size logs of up to 25cm long.



2 Maximising The Heat in The Oven

The top rack in the oven is the hottest, just like a gas/electric oven.

3 Placing Logs

Place the logs in lengthways with the smallest side showing, to maximise the space in the firebox.



4 Using a Wok

To use a wok, use the BakeChef tool provided to remove the ring in the middle of the hot plate.

5 Heatshield

Hang the handy heatshield on the metal bar to protect yourself from some of the heat when using the top plate!



6 Using the Heating Controls

The left slider controls the amount of air coming into the firebox. The right slider diverts heat into the oven.



Baked Pears

SERVINGS: 2

PREPERATION TIME: 10 MIN

COOKING TIME: 10 MIN

Ingredients

- 2 large pears
- 1/4 teaspoon ground cinnamon
- 2 teaspoons of honey
- 2/3 cup of granola
- Optional squirty cream



Steps

1. Pre-heat the oven to 200 degrees celsius, ensuring the oven slider is all the way to the plus side.
2. Cut both the pears in half and scoop out the seeds with a spoon.
3. Sprinkle the top of the pears with cinnamon, then top with the granola.
4. Drizzle honey over the pears, covering the whole pear.
5. Bake in a preheated oven for 10 minutes.
6. When the pear is soft, remove from the oven.
7. Let them cool before serving, and serve with squirty cream if you would like.

Gingerbread Doves

SERVINGS: 15

PREPERATION TIME: 30 MIN

COOKING TIME: 8 MIN

Ingredients

| | |
|--------------------------------|----------------------------|
| 175g Dark Muscovado Sugar | 1 tablespoon ground ginger |
| 85g Golden Syrup | 1 teaspoon ground cinnamon |
| 100g Butter | 1 beaten egg |
| 350g Plain Flour | Icing and decorations |
| 1 teaspoon bicarbonate of soda | |



Steps

1. Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 minutes. Leave to cool for about 10 minutes.
2. Add the flour, bicarbonate of soda, ginger, and cinnamon into a mixing bowl.
3. Add in the warm syrup mixture and the egg and stir everything together, then knead until smooth. Once cooled, wrap up in cling film and chill for 1 hour.
4. Once the dough has softened, roll out the dough to the thickness of a £1 coin and cut into the desired shape with a cutter.
5. Place on a lined baking tray, and bake in the oven for eight minutes on 180 degrees celsius.
6. Cool for 5 minutes, then transfer to a wire rack to cool completely.
7. Decorate as you desire, and leave to dry for 1-2 hours.



Poussin Pot Roast

SERVINGS: 6

PREPERATION TIME: 25 MIN

COOKING TIME: 1 HOUR 20 MIN

Ingredients

| | |
|------------------------|---------------------|
| Three poussin chickens | 2 red onions |
| Pinch of Rosemary | Wholegrain mustard |
| Pinch of Oregano | Red wine |
| 8 Mushrooms | Olive oil |
| 4 large carrots | 300ml Chicken stock |
| Vegetable oil | Salt and pepper |
| | 1 clove of garlic |



Steps

1. Dice the mushrooms, onions, garlic, and carrots.
2. Glaze the three chickens in an oiled pan for 3 minutes.
3. Place the three chickens in an oven proof cooking tray, and season with oregano, rosemary, salt and pepper.
4. Place into a 180 degree oven for 18 minutes until the chicken is brown.
5. Whilst the chicken is in the oven, brown the onions in a frying pan then add carrots, mushrooms, and a teaspoon of mustard. Soak in red wine for five minutes and add the chicken stock.
6. Once the chicken is out of the oven, pour the contents of the frying pan into the tray with the chicken.
7. Place in the oven for 1 hour at 200 degrees celsius.
8. A baguette makes a great accompaniment.

Chicken and Leek Pie

SERVINGS: 6

PREPERATION TIME: 30 MIN

COOKING TIME: 42 MIN

Ingredients

| | |
|---------------------------|---------------------------------|
| 50g butter | 2 tablespoons plain flour |
| 350g Shortcrust pastry | 100ml white wine |
| 1 leek | 300ml chicken stock |
| 8 boneless chicken thighs | 1 tablespoon wholegrain mustard |
| 1 thyme sprig | 1 beaten egg |
| 2 bay leaves | |
| 100ml double cream | |



Steps

1. Melt the butter in a casserole dish on the hotplate.
2. Add the leek, chicken, herbs, and seasoning and cook for 12 minutes until the chicken is cooked and the leek has softened.
3. When the mixture is simmering, stir in the flour and cook for three minutes.
4. Pour in the the wine, and bubble for one minute then stir in the stock, cream and mustard.
5. Cook for 10 minutes until the chicken is cooked through and season to taste.
6. Store in a container and chill for 2 hours.
7. Place the four ceramic birds into a pyrex baking dish.
8. Spoon the filling into the container, then roll out the pastry on top. Trim the edge then press with a fork to seal.
9. Brush the pie with the beaten egg, the put in the oven for 20 minutes at 200 degrees.



Cake Doughnuts

SERVINGS: 5

PREPERATION TIME: 15 MIN

COOKING TIME: 20 MIN

Ingredients

240g all purpose flour

4 tablespoons white caster
sugar

1 tablespoon baking powder

1 teaspoon salt

1/4 teaspoon ground cinnamon

1 dash ground nutmeg

2 tablespoons melted butter

125ml milk

1 beaten egg

2 pints of oil for frying



Steps

1. Heat oil on the hotplate in bakeware dish until you can feel the heat from the oil.
2. Sift together flour, sugar, baking powder, salt, cinnamon, and nutmeg in a large mixing bowl.
3. Mix in butter until crumbly, then stir in milk and egg until smooth.
4. Lightly knead, then place on a floured surface. Roll to 1/4 inch thickness and cut with a doughnut cutter.
5. Place doughnuts in hot oil, a few at a time.
6. Fry, turning once, until golden for about three minutes.

Black Pudding Scotch Eggs

SERVINGS: 5

PREPERATION TIME: 25 MIN

COOKING TIME: 10 MIN

Ingredients

| | |
|----------------------------------|---|
| 6 small hard or soft boiled eggs | 1 or 2 eggs, beaten with a pinch of salt and pepper |
| 200g black pudding | 100g breadcrumbs |
| 400g sausage meat | Olive oil for fryng |
| Flour for dusting and rolling | |



Steps

1. Remove the casing from the black pudding and crumble into a medium sized bowl. Add the sausage meat.
2. Using your hands (preferably), mix the sausage into the black pudding so that it's evenly incorporated. Divide the meat mixture into 6 even portions.
3. Start with one portion and flatten it into your hand to form a covering for the egg. Work the black pudding mixture around the egg so that it is completely covered. Place on a plate and repeat with the other five eggs and portions of black pudding/sausage mixture.
4. Next, set up a station of three separate bowls of flour, beaten egg and breadcrumbs. Dip each prepared egg in flour. Then coat in the beaten egg mixture. Finally, dip in breadcrumbs. Place on a plate and repeat with the other five eggs, then keep refrigerated if not frying immediately. (Soft-boiled eggs should be fried right away).
5. Heat the oil to boiling on the hotplate, then begin deep-frying the black pudding Scotch eggs, being careful not to drop them into the oil. Fry for about 4 to 5 minutes or until golden brown. Drain, and place on a kitchen paper.
6. Serve as desired, but cutting them in half makes them easier to enjoy. Piccalilli is a great accompaniment.



Beetroot and Coriander Soup

SERVINGS: 4

PREPERATION TIME: 10 MIN

COOKING TIME: 45 MIN

Ingredients

| | |
|---------------------------------|-------------------------------|
| 2 tablespoons Olive Oil | 1 tablespoon red wine vinegar |
| 2 red onions | 1.2L vegetable stock |
| 1kg raw beetroot | 30g hazelnuts |
| 1 teaspoon chilli flakes | 1 tablespoon sesame seeds |
| 2 tablespoons cumin seeds | 4 tablespoons yogurt |
| 1.5 tablespoons coriander seeds | |

Steps

1. Heat the oil in a large saucepan on the hotplate. Slice the onions into wedges, peel and cut the beetroot into wedges and add into a saucepan with a pinch of salt and cook for 10 minutes.
2. Add the chilli flakes and one tablespoon of the cumin and coriander seeds, cook for 5 minutes then add the red wine vinegar and stir.
3. Pour in the stock and heat the stove until it is boiling, then cover over and simmer for 35 minutes until a knife can be easily inserted into a beetroot wedge.
4. Whilst that is cooking, make the dukkha by putting the hazelnuts, sesame seeds and the remaining cumin and coriander into a dry frying pan and gently toast until the hazelnuts are golden.
5. Add a pinch of salt and crush with a pestle and mortar.
6. Blitz the soup with a hand blender and season to taste.
7. Top with a swirl of the yogurt, a sprinkling of hazelnut dukkah, coriander, and swan shaped croutons.





Hot Chocolate

SERVINGS: 2

PREPERATION TIME: 5 MIN

COOKING TIME: 5 MIN

Ingredients

250ml milk

1 tablespoon cocoa

1-2 tablespoons dark
muscovado sugar

25g finely chopped chocolate

1 tablespoon squirty cream



Steps

1. Heat the milk, cocoa, sugar, and chocolate in a small pan over the hotplate.
2. Once it is steaming and has melted, whisk to dissolve the cocoa.
3. Pour into a mug, then add the cream to float on top.
4. Grate over a little more chocolate to serve.



Okra Curry

SERVINGS: 4

PREPERATION TIME: 10 MIN

COOKING TIME: 30 MIN

Ingredients

| | |
|------------------------------|--------------------------------|
| 450g okra | 1 teaspoon coriander powder |
| 1 large red onion | 1 teaspoon cumin powder |
| 2-3 crushed garlic cloves | 1/2 teaspoon turmeric powder |
| Small squirt of ginger puree | 1/2 teaspoon red chilli powder |
| 2 medium tomatoes | 2 small green chilli peppers |
| 1 teaspoon cumin seeds | 1-2 small green chilli peppers |
| 2 tablespoons neutral oil | 1 teaspoon table salt |
| 1/2 teaspoon lemon juice | |



Steps

1. Wash and dry the Okra. Chop into 1/2 inch pieces discarding the stems and sprinkle with salt and mix.
2. Heat the Okra in a bakeware casserole dish on the hotplate and add the oil. Start by adding half of the Okra, removing from the pan when the slime disappears and it starts to brown. Repeat this with the other half.
3. Heat 2 tablespoons of oil over the hotplate and add the finely sliced onions. Sauté until the onions turn golden. Add the garlic and ginger and sauté for 30 seconds.
4. Add the tomatoes and when they have softened, stir in the remaining salt, cumin powder, coriander, turmeric powder, and red chilli powder.
5. Add the fired Okra and green chilli pepper and sauté for 2 minutes.
6. Let the Okra simmer for a few minutes and then garnish with a squeeze of lemon.



Home Made Popcorn

SERVINGS: 4

PREPERATION TIME: 15 MIN

COOKING TIME: 20 MIN

Ingredients

| | |
|------------------------|------------------------------|
| 1 cup unpopped popcorn | 2 teaspoons ground |
| 1/3 cup of butter | cinnamon |
| 2/3 cup of white sugar | 1/2 teaspoon vanilla extract |



Steps

1. Preheat the oven to 120 degrees celsius, ensuring the oven slider is all the way to the plus side.
2. Melt the butter in a small saucepan or baking dish with lid on the hotplate.
3. Stir in the sugar, cinnamon, and vanilla and cook until thick and bubbly.
4. Pour over the popcorn and stir until evenly coated.
5. Bake in a preheated oven for 10 minutes.
6. Let it sit for 20 minutes until completely cool before serving.



Cupcakes

SERVINGS: 24

PREPERATION TIME: 20 MIN

COOKING TIME: 15 MIN

Ingredients

| | |
|--------------------------|----------------------------|
| 520g softened butter | 3 teaspoon vanilla extract |
| 220g golden caster sugar | 6 tablespoons of milk |
| 4 large eggs | Optional food colouring |
| 600g icing sugar | paste |
| 220g self-raising flour | |



Steps

1. Using an electric whisk beat 220g softened butter and the golden caster sugar until fluffy. Then whisk in 4 large eggs one at a time.
2. Add the vanilla extract and self raising flour, and whisk until all the ingredients are combined.
3. Spoon the mixture into the cupcake cases, filling them half way to the top.
4. Bake them in an oven at 180 degrees for 15 minutes until golden brown. Leave to cool on a wire rack.
5. To make the buttercream icing, add 300g of softened butter, the icing sugar and 2 teaspoons of vanilla extract.
6. Whisk together until smooth, then beat into 6 tablespoons of milk.
7. If you want to add colour, stir in the food colouring now.
8. Spoon or pipe onto the cooled cupcakes.

Honey & Cinnamon Chicken Drumsticks

SERVINGS: 12

PREPERATION TIME: 15 MIN

COOKING TIME: 1 HOUR 15 MIN

Ingredients

| | |
|-------------------------------|------------------------------|
| 2kg chicken drumsticks | 1/2 teaspoon chilli flakes |
| Large squirt of honey | 1 teaspoon sesame seeds |
| 3 tablespoons soy sauce | 1 tablespoon garlic granules |
| 1 tablespoon chilli olive oil | 3 teaspoons soy sauce |
| 2 tablespoons oregano | Dash of olive oil |
| 1 teaspoon ground cinnamon | Salt and Pepper to season |



Steps

1. Place 12 drumsticks into a baking tin, and cook in a 180 degree oven for 20 minutes until golden.
2. Add the cinnamon, chilli flakes, garlic granules, oregano, sesame seeds, soy sauce, chilli olive oil, honey, a dash of olive oil, and salt and pepper into a mixing bowl.
3. Mix all the ingredients until you have a smooth glaze.
4. Cover the drumsticks in the glaze, ensuring even coverage across all the drumsticks.
5. Cover in kitchen foil and put in a 180 degree oven for 55 minutes.
6. Add more glaze to suit and add some sesame seeds to decorate.

GO ECO
BAKECHEF
COOKING STOVE



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