



PRESCOTT'S  
BAR, BRASSERIE & COFFEE SHOP

# Christmas Recipes

Our head chef has created some mouth-watering recipes to eat, drink and get you into the Christmas spirit!





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# HOT BUTTERED *Rum*

## INGREDIENTS

100ml rum  
200ml water  
25g butter  
1 blood orange,  
(zested and juiced)  
4 cloves  
1 star anise  
1 tsb ground cinnamon  
1 bay leaf  
1 tsp maple syrup

## METHOD

Simply heat all the ingredients in a pan until hot (but not boiling) while stirring. Let it sit for a few minutes, then strain into a flask to keep warm.



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# CEVICHE OF KING SCALLOPS

## Scallops

### INGREDIENTS

#### For the clear gazpacho:

8 large tomatoes  
2 green peppers  
1 chilli  
2 cloves garlic  
A few sprigs parsley  
1 cucumber  
1 large white onion  
2 tablespoons salt

#### For the scallops:

8 clean king scallops  
4 heritage tomatoes of different colours and shapes  
½ cucumber  
Few sprigs dill and chervil  
Fine sea salt to taste  
2 fresh limes

#### For the burnt chive oil:

100ml rapeseed oil  
A bunch chives & sprigs parsley





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## CEVICHE OF KING SCALLOPS

# Scallops

CONTINUED

### STEP 1

#### For the clear gazpacho:

Chop all the ingredients and pour them in a bowl. Add salt and leave for a few hours. Blend until smooth using a mixer, then press in a cloth and leave hanging over a container overnight to obtain a flavourful clear liquid.

### STEP 2

#### For the burnt chive oil:

Burn a bunch of chive, pour in a mixer adding fresh chives, parsley and rapeseed oil. Pass through a sieve, then keep aside.

#### Cerviche of scallops:

On a plate, slice raw scallops thinly then squeeze over half a fresh lime.

### STEP 3

On a plate, overlay heritage tomatoes with the ceviche of scallops. Add a few ribbons of cucumber, dill and chervil. Pour a little cold gazpacho around plate. Dot some of the burnt chive oil on the gazpacho and sprinkle sea salt on the tomatoes and scallops before serving.





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## RED VELVET CRACKLE *Cookies*

### INGREDIENTS

380g all-purpose flour  
30g unsweetened cocoa powder  
2 tsp baking powder  
1/4 tsp baking soda  
3/4 tsp salt  
170g unsalted butter (softened)  
270g granulated sugar

3 large eggs  
1 tsp milk or buttermilk  
1 1/2 tsp vanilla bean paste or vanilla  
2 tsp lemon juice  
5 tsp red food colouring  
1 cup white chocolate chips  
130g powdered sugar

### METHOD

In a mixing bowl, whisk together flour, cocoa powder, baking powder, baking soda and salt for 30 seconds, set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter and granulated sugar until pale and fluffy. Mix in eggs 1 at a time, blending until combined after each addition. Mix in milk, vanilla bean paste, lemon juice and red food coloring. With mixer set on low speed, slowly add in dry ingredients and mix just until combined. Stir in white chocolate chips. Cover bowl with plastic wrap and chill 2 hours or until firm enough to shape into balls.

Preheat oven to 350 degrees. Pour powdered sugar into a bowl. Remove dough from refrigerator, scoop dough out and with buttered hands, shape into medium balls (about 2 1/2 tbsp. each). Roll cookie dough balls into powdered sugar and evenly coat. Transfer to Silpat or parchment paper lined baking sheets and flatten slightly, then bake in preheated oven 13-14 minutes. Allow to rest on cookie sheet several minutes, then transfer to a wire rack to cool completely. Store in an airtight container.



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# BLUEBERRY ALMOND & *Custard Cake*

## METHOD

Beat 250g softened butter & 300g golden caster sugar till light & fluffy. Then add 100g canned custard and gently beat in 4 medium eggs 1 at a time.

Fold in 1/2 tsb baking powder, sieve in 300g SR flour, add a couple of drops of vanilla extract, 50g ground almonds and gently fold together. Pour into a buttered & floured loose bottom tin, dot a generous handful blueberries all over top add dollops of leftover custard then sprinkle with flaked almonds. Bake 35-45 mins or until firm on top, dust with icing sugar before serving warm with spoonfuls of extra thick cream.





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## INGREDIENTS

400g unsalted butter  
200g icing sugar  
3 egg yolks  
500g plain flour  
5g vanilla extract

# JAMMY Dodgers

## METHOD

Cream the butter and icing sugar until pale in colour. Add the yolks and vanilla and mix well. Add the sieved flour and mix to form a smooth paste. Divide the past into two as this will make rolling easier when we come to it. Allow the paste to rest for 2-3 hours in the fridge or until it has firmed up. Roll out to 3-4mm and cut with a 40mm round cutter.

To make the jammy dodgers create two rounds, one with a 10mm hole cut in the centre and the other left plain. Bake in a pre-heated oven at 150 deg C for 15-18 minutes or until lightly golden brown. Once baked pipe raspberry jam onto the plain round base and cover with the ring that has the 10mm hole cut from the centre. Press lightly and repeat for each of the jammy dodgers. Return to the oven and bake at 130 deg C for 8 minutes then allow to cool before dusting with the icing sugar and serving.

**TIP: go large! Try making giant jammy dodgers by using a 90mm round cutter.  
If you do go large this recipe will make 10—12 giant jammy dodgers**



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# Christmas Cocktails

## TO GET THE PARTY STARTED!

### Winter-spiced Pear Cocktail

50ml gin  
25ml lemon juice  
25 ml pear syrup (see below)  
1 egg white



### Spiced Pear Syrup

4 pears, peeled cored and cubed  
1 star anise plus more to serve  
1 cinnamon stick broken in half

To make the spiced pear syrup, put the ingredients in a pan with 250ml water and simmer to 20-30 minutes until the flavours have infused. Leave to cool.

To make the cocktail, put all of the ingredients into a cocktail shaker without ice and shake vigorously. Open the shaker, fill with ice and shake again then strain into a chilled coupe. Place a star anise onto the foam to serve.

### Mock Mulled Wine

500ml pomegranate juice  
25g golden caster sugar  
Handful frozen blackberries  
250ml apple juice  
1 cinnamon stick  
1 star anise  
4 cloves  
3 black peppercorns  
1 orange, quartered

Put the pomegranate juice, sugar, blackberries and apple juice in a saucepan. Add the cinnamon, star anise, cloves, peppercorns and orange. Heat gently until simmering. Taste for sweetness, then strain into heatproof glasses.





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## Mince Pie Mimosa

- ½ a clementine
- Pinch of ground nutmeg
- Pinch of ground cinnamon
- 50ml rum
- 100ml prosecco

Combine the zest and juice of ½ a clementine with a pinch each of cinnamon and nutmeg. Put into a glass with ice and add the rum. Top up with prosecco.



## Marmalade Mojito

- 1 rounded teaspoon marmalade
- 2 tablespoons dark rum
- 1 mandarin plus 1 slice
- 1 star anise
- Ice or chilled tonic water to serve

Put the marmalade, dark rum, mandarin juice and the slice and the star anise into a jar, screw on the lid and leave until ready to serve.

To finish, add some ice to the jar, screw the lid back on and shake well to mix and chill everything. Top up with tonic and serve.

## Hot Spiced Cider

- 1 litre dry cider
- 2 tbs brown sugar
- 4 cloves
- 4 allspice berries
- 2 cinnamon sticks
- 6 tbs dark rum

Gently heat the dry cider, brown sugar, cloves, allspice berries, cinnamon sticks and dark rum until the sugar dissolves. Pour into glasses and decorate with the cinnamon sticks.

