



HOSPITALITY ACADEMY

THE COOKBOOK

WITH INCREDIBLE
RECIPES FROM
TOP CHEFS AND
DELICIOUS DRINKS
TO PAIR THEM WITH

2022 - VOL 3

INTRODUCTION



This year, **Hospitality Academy** helps you create the perfect Christmas dinner, inspired from the world's best chefs! From starters, main courses, sides, and desserts to delicious beverages, this E-book has it all to get you started with your holiday culinary preparations.

Top chefs like Fabio Trabocchi, Jamie Oliver or Gordon Ramsay share their incredible Christmas recipes and stories. Drinks like mulled wine or Mistletoe Martini tingle your taste buds with exquisite flavors and spices. All in all, Hospitality Academy ensures you'll have a unique 5-star Christmas experience!

With warm Season's Greetings,
Hospitality Academy Team

THE COOKBOOK

DISHES

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STARTERS

Chestnut Soup

by Chef Fabio Trabocchi



"In the mountains of Le Marche, in central Italy, where I grew up, it's pretty cold, and we had lots of snowy Christmases. My parents always bought the ingredients for our feast from neighboring farms or friends' stores, and every year my father would buy fresh chestnuts and roast them in a special perforated pan. When I decided, at age 13, to make chestnut soup, my dad was skeptical, but he quickly fell in love with it. This soup was one of the first dishes I cooked that made me want to be a chef. It's very hearty; if you add a slice of roasted sausage you have a meal. To me, the holiday season wouldn't be the same without chestnut soup."



SERVINGS
14-16



TIME
50min



DIFFICULTY
Medium

Ingredients

- 8 tbs (1 stick) unsalted butter
- 1 (2-ounce) chunk pancetta
- $\frac{2}{3}$ cup chopped shallots (about 3 large shallots)
- $\frac{2}{3}$ cup chopped celery root
- $\frac{1}{2}$ pound mushrooms, sliced
- 1 $\frac{1}{2}$ lbs (4 cups) dry-packed chestnuts, coarsely chopped
- $\frac{1}{2}$ cup Cognac
- Herbs: 1 bay leaf, 1 sprig fresh sage, 1 sprig fresh thyme
- 7 cups chicken stock or canned broth
- $\frac{3}{4}$ cup half-and-half
- Salt and pepper, to taste



Directions

Step 1

In a large skillet, melt 4 tablespoons butter over medium heat. Add pancetta, shallots, and celery root; cook 5 minutes, or until shallots are softened. Scrape into a large saucepan and set aside.

Step 2

In same skillet, melt remaining 4 tablespoons butter over medium-high heat. Add mushrooms and chestnuts; cook 5 minutes, or until mushrooms are tender. Remove from heat. Add Cognac and carefully ignite, holding a lighted match just above the surface. When flame dies out, transfer mushrooms and chestnuts to saucepan with pancetta-shallot mixture.

Step 3

Tie together bay leaf, sage, and thyme; add to mushroom mixture, along with chicken stock. Bring to a boil, reduce heat, and gently simmer 30 minutes, stirring occasionally.

Step 4

Remove from heat; let cool 10 minutes. Remove pancetta and herb bundle from soup; discard. Blend with a handblender until smooth.

Step 5

Place saucepan over low heat. Stir in half-and-half and cook just until heated through (do not boil). Season to taste with salt and pepper before serving.

Salmon deviled eggs

by Chef Jamie Oliver



SERVINGS

16



TIME

30min



DIFFICULTY

Easy

Chef *Michael Mina* once mentioned “Deviled eggs are fun because you can dress them up or down”, so Jamie Oliver decided to dress them up with some salmon and dill in this amazing recipe.

Ingredients

- 8 large eggs
- 25g (0.8 oz) smoked salmon
- 4 sprigs of fresh dill
- 1 pinch of cayenne pepper

Mayonnaise

- 1 large egg yolk
- 2 teaspoons Dijon mustard
- Juice of ½ lemon
- 100ml (7 tbs) olive oil
- 100ml (7 tbs) sunflower oil





Directions

Step 1

In a saucepan, cover the eggs with cold water and bring to the boil over a high heat. Simmer for 6 minutes, then drain and pop the eggs in cold water to cool.

Step 2

Peel and halve them lengthways, scoop the yolks into a bowl and roughly mash. Set aside.

Step 3

Make your mayonnaise. In a bowl, whisk the egg yolk, mustard and lemon juice with an electric whisk until frothy. Combine the oils in a jug, then drizzle them into the egg mixture, whisking constantly until combined. Season to taste with sea salt and black pepper.

Step 4

Add 4 tbs of mayo to the egg yolks. Finely chop and stir in the salmon and dill fronds, then add the cayenne pepper and mash to combine.

Step 5

Spoon yolk mixture into the egg whites, top with dill and serve.

MAIN COURSE

Roasted chicken with lemon and herbs

by Chef Curtis Stone



SERVINGS

6



TIME

1h 20min



DIFFICULTY

Medium

This lemon roasted chicken will surely delight anyone at your dinner table. Crispy on the outside, juicy on the inside, this recipe is worth a try.

Ingredients

- 1 whole chicken
- 1 tsp paprika
- 1 tsp salt
- 1 tsp pepper
- 1 tsp cumin
- 5 garlic cloves
- 1 onion, sliced
- 2 carrots, quartered
- 1 lemon, halved
- 2 tbs olive oil
- Herbs: oregano, thyme, rosemary





Directions

Step 1

Preheat oven to 420°F. In a small bowl, combine the seasonings. Season the chicken cavity with the spice mixture. Place garlic cloves in cavities with some of the onion, carrots, lemon halves and herbs. Tie the legs together with kitchen string.

Step 2

In the centre of a heavy-rimmed baking tray, place the remaining onions, carrots and herbs. Drizzle the oil all over the chicken.

Step 3

Roast chicken for 1 ¼ hours or until cooked through and juices run clear when the thickest part of the thigh is pierced (chicken should register 167°F on an instant-read meat thermometer).

Step 4

Set chicken aside for 15 mins to rest. Cut into pieces. Serve with extra thyme.

MAIN COURSE

Beef wellington

by Chef Gordon Ramsay



SERVINGS

4



TIME

3 Hours



DIFFICULTY

Hard

Your holiday dinner can't be complete without **Gordon Ramsay's** all-time classic: the beef wellington. We know this recipe can seem intimidating at first, but give it a try and you'll be surprised at how smooth the preparations will go.

Ingredients

- 2 x 400g (14 oz) beef fillets
- Olive oil, for frying
- 500g (1lb 2 oz) mixture of wild mushrooms, cleaned
- 1 thyme sprig, leaves only
- 500g (1lb 2 oz) puff pastry
- 8 slices of Parma ham
- 2 egg yolks, beaten with 1 tbs water and a pinch of salt
- Salt and freshly ground black pepper

Directions

Step 1

Wrap each piece of beef tightly in a triple layer of cling film to set its shape, then chill overnight. Remove the cling film, then quickly sear the beef fillets in a hot pan with a little olive oil for 30-60 seconds until browned all over and rare in the middle. Remove from the pan and leave to cool.



Step 2

Finely chop the mushrooms and fry in a hot pan with a little olive oil, the thyme leaves and some seasoning. When the mushrooms begin to release their juices, continue to cook over a high heat for about 10 minutes until all the excess moisture has evaporated and you are left with a mushroom paste (known as a duxelle). Remove the duxelle from the pan and leave to cool.

Step 3

Cut the pastry in half, place on a lightly floured surface and roll each piece into a rectangle large enough to envelop one of the beef fillets. Chill in the refrigerator.

Step 4

Lay a large sheet of cling film on a work surface and place 4 slices of Parma ham in the middle, overlapping them slightly, to create a square. Spread half the duxelle evenly over the ham.

Step 5

Season the beef fillets, then place them on top of the mushroom-covered ham. Using the cling film, roll the Parma ham over the beef, then roll and tie the cling film to get a nice, evenly thick log. Repeat this step with the other beef fillet, then chill for at least 30 minutes.

Step 6

Brush the pastry with the egg wash. Remove the cling film from the beef, then wrap the pastry around each ham-wrapped fillet. Trim the pastry and brush all over with the egg wash.

Step 7

Score the pastry lightly and brush with the egg wash again, then bake at 390°F for 15-20 minutes until the pastry is golden brown and cooked. Rest for 10 minutes before slicing.

TIP

Serve with a red wine sauce made with red wine, beef stock, thyme, bay leaf, shallots and peppercorns.

SIDES



SERVINGS

8



TIME

2 hours



DIFFICULTY

Easy

Brunkål

*(Swedish-style
cabbage)*

by Chef Andi Oliver



Ingredients

- 80g unsalted butter
- 2 medium white cabbages, thinly sliced (with the stalks removed)
- 3 tbs golden syrup
- 450ml (1 ½ cup) chicken stock
- ½ tsp caraway seeds
- Handful of chopped parsley

“My Swedish best friend, Neneh Cherry, taught me this dish so long ago I can’t even remember the first time we made it; I have a feeling we were at our friend Grandma Donna’s house in Somerset, or maybe at Neneh’s family home in Skåne, southern Sweden. What stays with me is the kinship, intimacy, gentle hours passing, wrapping presents and telling stories. This dish is family. Every bite is suffused with the countless steps we’ve taken together over all the years we have known each other. **FOOD IS LOVE.**”





Directions

Step 1

Heat the oven to 320°F. Melt the butter in a large, heavy-based pan over a medium heat. Add handfuls of the cabbage and cook down until soft and starting to brown. Transfer each batch to a large roasting tin, repeating until you've used up all the cabbage.

TIP

If you don't have golden syrup (sugar, water and citric acid mixture), you can replace it with honey.

Step 2

Add 1 tbs golden syrup and 150ml of the chicken stock to the tin, stir well and transfer to the oven to bake for 1 hour. Repeat the process, adding another tbs of the golden syrup and another 150ml chicken stock, and cook for a further 1 hour. Repeat the process so both are used up, also adding the caraway seeds. Stir the cabbage each time you add liquid and watch it carefully for the final hour. It should be a rich brown colour when it's finished. Season to taste with salt and pepper, stir for a final time and serve scattered with chopped parsley alongside your usual Christmas fare.

Pommes aligot

(cheesy potato mash)

by Chef James Martin



SERVINGS

4



TIME

30mins



DIFFICULTY

Easy

Pommes aligot is a classic French dish that you can never go wrong with. Chef James Martin shares his recipe for this delicious potato mash enriched with two kinds of cheese.

Ingredients

- 2 lbs potatoes, peeled and chopped
- 2 garlic cloves, finely chopped
- 100g (3.5 oz) butter
- 100ml (7 tbs) double cream
- 250g (8 oz) mozzarella
- 250g (8 oz) gruyere

Directions

Step 1

Cook the potatoes in boiling salted water until you can pierce them easily with a knife (about 15-20 minutes). Drain, then pass them through a potato ricer.

Step 2

Return the potatoes to the pan and mix in the garlic, butter and cream, then half the cheese. Mix until fully combined, then add the rest of the cheese and mix again. Season with salt and pepper to taste.

TIP

Don't have a potato ricer? Be creative with your kitchen utensils! You can use a sieve or whisk to mash your potatoes.



DESSERTS

Cream cheese chocolate chip cookies

by Chef Carrie Nahabedian



SERVINGS
54
cookies



TIME
25min



DIFFICULTY
Easy

Ingredients

- 3 oz cream cheese, room temperature
- 16 tbs (2 sticks) unsalted butter, room temperature
- 1 cup sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp salt
- 1 package (12 ounces) semisweet chocolate chips
- 2 tsp grated orange zest

Directions

Step 1

Preheat oven to 350°F. In the large bowl of an electric mixer, beat cream cheese, butter, and sugar on high speed until well blended. Beat in eggs and vanilla until smooth. Reduce speed to low; beat in flour and salt until just combined. Stir in chocolate chips and orange zest.

“They're just incredible”



Step 2

Drop dough by teaspoonfuls onto ungreased baking sheets; space dough about 1 inch apart. Bake 10 to 12 minutes, or until cookies are lightly browned around the edges. With a spatula, transfer to racks to cool completely

Chocolate truffles

by Chef Raymond Blanc



SERVINGS
40-50
truffles



TIME
1 hour



DIFFICULTY
Easy

“Making chocolate truffles brings out the child in all of us. Put on your aprons and _____ set aside a little time to have fun.” _____

Ingredients

- 300g (10 oz) 70% dark chocolate
- 300ml (1 ¼ cups) whipping cream or double cream
- 35g (2 tbs) runny honey
- 60g (2 oz) unsalted butter, room temperature, diced into small pieces

For coating

- Cocoa powder
- Desiccated coconut
- Finely chopped pistachios or almonds





Directions

Step 1

In a microwave or bowl set over a saucepan of simmering water, melt the chocolate – it should read around 104°F on a digital probe thermometer. Remove the pan from the heat.

Step 2

In another small saucepan, bring the cream and honey to the boil. Remove the pan from the heat.

Step 3

Whisk the boiled cream/honey mixture into the melted chocolate, little by little. It may look as if it is splitting, but persevere and you should end up with a shiny, silky-smooth mixture. Continue to stir with a spatula until the mixture has cooled by a few degrees, about 10 minutes. If you don't have a thermometer, test it by touching it to your bottom lip – it should be slightly warm to the touch. With the spatula, stir in the butter.

Step 4

To make chocolates, pour the mixture into a tray lined with baking paper. Allow the mixture to set for at least 1 hour before cutting it into squares or other shapes. Transfer to a lined baking sheet.

Step 5

One at a time, roll the chocolates or truffles in any of the coatings above, then return to the lined tray until ready to serve.



DRINKS

THE COCKTAILS

MULLED WINE

This delicious mulled wine will warm up your soul with exquisite flavors. Pairs well with the beef wellington!



Directions

Step 1

Cut some orange rounds and place into medium heavy-bottomed pot. Squeeze the juice from the remaining oranges into the pot.

Step 2

Pour the wine into the pot. Add 1 tbs of the sweetener for now. Add the cinnamon sticks, star anise and cloves. Warm the mixture over medium heat for 5 minutes, then reduce the heat to low when you see bubbling on the surface.

Step 3

Carefully taste, and add another tablespoon of sweetener if it's not sweet enough for your liking. If it's not spicy enough to suit your preferences, continue cooking over very low heat for 5 to 10 more minutes. Serve in mugs with your desired garnishes!



SERVINGS
5



TIME
15 mins



DIFFICULTY
Medium

Ingredients

- 2 small oranges or 1 large
- 1 bottle of affordable Merlot, Zinfandel or Garnacha (also called Grenache)
- 1-2 tbs maple syrup or honey, to taste
- 2 whole cinnamon sticks
- 3 star anise
- 4 whole cloves
- Optional: Fresh whole cranberries (about $\frac{1}{4}$ cup), cinnamon sticks, additional orange rounds



EGGNOG COCKTAIL

This Eggnog cocktail is going to be the star of your holiday dinner! Pair with the salmon deviled eggs and you'll impress your guests with amazing flavors.

Directions

Step 1

Rim a cocktail glass with caramel sauce.

Step 2

Shake the eggnog, Amaretto and vodka together in a shaker filled halfway with ice.

Step 3

Strain into a cocktail glass and garnish with more cinnamon.



SERVINGS
2



TIME
5 mins



DIFFICULTY
Easy

Ingredients

- 2 oz Amaretto
- 2 oz vodka
- 4 oz store bought eggnog
- Pinch of nutmeg
- Pinch of cinnamon
- Caramel sauce for rimming the glass



MISTLETOE MARTINI

Delight yourself with a mouthwatering Mistletoe Martini! Pair with the Roasted Chicken or Swedish-style cabbage for an incredible combination of flavors.



SERVINGS
1



TIME
5 mins



DIFFICULTY
Easy

Ingredients

- 1 ½ oz vodka
- ½ oz elderflower liqueur
- 1 ½ oz cranberry juice
- ½ oz simple syrup
- Cranberries
- Mint leaves

Directions

Step 1

Fill a cocktail shaker halfway with ice. Pour in the vodka, elderberry liqueur, cranberry juice and simple syrup.

Step 2

Shake until chilled.

Step 3

Strain into a martini glass. Garnish by tossing in a few cranberries and floating mint leaves on top.

THE GRINCH MOCKTAIL

Whether you like Christmas or not, this Grinch mocktail is the perfect non-alcoholic drink that will bring the holiday spirit to you. Pair with the chocolate truffles for a sweet twist.



SERVINGS
6-8



TIME
5 mins



DIFFICULTY
Easy

Directions

Step 1

Pour the pineapple juice and lime juice into a blender. Add the mint and a couple of handfuls of ice, then blitz until the ice is crushed. Pour into tumblers filled with more ice, then top up with the ginger beer.

Step 2

Garnish each glass with mint and star anise.

Ingredients

- 25 oz pineapple juice
- 1 lime, juiced
- small bunch of mint, woody stalks removed
- Ice
- 25 oz ginger beer

To garnish:

- 6-8 mint sprigs
- 6-8 whole star anise



HOSPITALITY ACADEMY

MERRY
Christmas
HAPPY
New Year

Our team at Hospitality Academy
wishes you endless happiness and
peace during this festive season!

