



LIVEN UP LEFTOVERS WITH KENNY TUTT



Did you know that nearly half (48%) of Brits admit to over-buying when stocking up on festive food and drink? As well as this, seven in 10 (70%) people would like to be 'savvier' and waste less when it comes to buying Christmas provisions but 40% feel they have 'no choice'. So, Boursin®, the nation's favourite indulgent cheese, has announced a partnership with UK charity FoodCycle and 2018 MasterChef winner Kenny Tutt to help inspire the nation with simple solutions for utilising leftovers. This partnership will also help raise funds for FoodCycle, a charity committed to nourishing communities with good conversation and wholesome food that would otherwise go to waste.

To help raise awareness of the fantastic work being delivered by FoodCycle, Kenny Tutt has created an array of delectable dishes using the most common culinary culprits of festive food waste; Brussels sprouts, turkey, and potatoes. This collection is made up of three delicious festive inspired dishes, including Brussel Sprout & Cranberry Pakoras with Garlic & Herb Boursin Dip, the ULTIMATE Boxing Day Toasted Sandwich and a Winter Root Vegetable Hash Brown with Wild Mushrooms, Poached Egg with Boursin Garlic & Herbs.

In addition to a fixed donation, Boursin is encouraging consumers to get creative with their leftovers. For every dish shared on social media, tagging in @BoursinUK and @foodcyclehq and using the hashtag #youcreatewedonate, Boursin will donate £5* to FoodCycle. Every £5 donation would deliver 3.5 meals for the vulnerable.

Please see <https://www.boursin.co.uk/foodcycle-campaign/> for full terms and conditions



All recipes by MasterChef Champion Kenny Tutt





“With so much food set to be prepared this Christmas, it’s important we ensure as little as possible is wasted. Getting creative doesn’t have to mean hours in the kitchen, it’s about finding tasty tricks and simple solutions to combat waste. I’ve always felt passionately about the role food plays in bringing people together and the fantastic work Boursin and FoodCycle are doing epitomizes that.”

– Kenny Tutt, MasterChef Winner 2018



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Brussel Sprout & Cranberry Pakoras with Garlic & Herb Boursin Dip

“It is sad that sprouts only really make a guest appearance at Christmas. I love them and they are packed with nutrients and goodness. I think this might be one of the crispiest pakora recipes out there and the combination of earthy sprouts, sour fruity cranberry and creamy dippable Boursin wrapped up with warm eastern spices will definitely keep you coming back for more.” – Kenny Tutt

Serves – 4
Difficulty – Easy

Ingredients

200g Brussels sprouts	1/2 Tsp turmeric
1 medium brown onion	150g gram Flour
Small handful coriander	170g water
2 green chillies	1 Tsp Salt
1 small knob of peeled ginger	Vegetable Oil, enough to fry.
100g dried cranberries	Splash of milk
1/2 Tsp chilli powder	150g Boursin Garlic & Herbs
1/2 Tsp ground cumin	



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Brussel Sprout & Cranberry Pakoras with Garlic & Herb Boursin Dip

Method

Chop your Brussels sprouts in half and then slice the sprouts thinly and slice your onions. Roughly chop the coriander, finely chop the chilli and grate the ginger. Roughly chop your dried cranberries.

In a large mixing bowl, combine the chilli powder, cumin, turmeric, chopped coriander, chilli, ginger, gram flour and water with 1 tsp of salt. Mix well and then add the Brussel sprouts, sliced onion and cranberries. This should create a thick batter.

Carefully heat up your oil in a large pan, wok or use a deep fat fryer if you have one. Be ready with a slotted spoon and some kitchen towel on a plate for when the pakoras are fried.

Test that the oil is hot enough by placing a small piece of batter in the oil. It should bubble and float to the top.

Using a spoon, drop in small balls of the batter and fry for 2 minutes on either side until golden brown. Drain on paper towels. The Pakoras can easily be heated up again in a hot oven if not served straight away.

Make your super simple creamy Boursin dip by gently heating up the cheese with a small splash of milk for 2-3 minutes for a rich dippable sauce. Enjoy with your crispy festive pakoras.



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The Ultimate Boxing Day Toasted Sandwich

“This sandwich highlights the joys of Christmas day leftovers. Giving you the very best fillings with very little effort. Being totally honest, I actually look forward to all the flavours of Christmas neatly tucked between two thick pieces of bread more than the main event itself. The mixture of sweet, crunch and creamy Boursin really do make this a decadent treat. For a veggie alternative swap out the turkey for any left-over root vegetables like parsnips or carrots.” – Kenny Tutt

Serves – 4
Difficulty – Easy

Ingredients

8 slices of thick white sourdough or bloomer bread	Good handful of rocket
8 slices of leftover turkey, both white and brown meat	Cranberry sauce
Turkey Stuffing, if there's any left.	Spreadable salted butter
4-5 Left over roast potatoes	Black pepper & sea salt
	150g pack of Boursin Garlic & Herbs



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The Ultimate Boxing Day Toasted Sandwich

Method

Heat your oven to 180c fan, 200c non-fan or gas mark 4.

Place any leftover potatoes on a baking tray and get them crunchy by roasting for 6-8 minutes. Season with a little salt and set aside.

Spread each slice of bread with salted butter and place butter side down on a chopping board or plate to start building your sandwiches.

Top four of the bread slices with cranberry sauce, rocket, turkey and stuffing. Crush your roast potatoes and place on top and season with black pepper.

Generously spread a good helping of Boursin Garlic & Herbs on the other four slices. Sandwich the two together and press down a little.

Heat a large frying pan or skillet over a medium heat. Cook the toasties in the pan for 2-3 mins each side, squashing with a spatula every now and then, until the bread is crisp and golden and the cheese has melted.

Cut in half to serve whilst warm.



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Winter Root Vegetable Hash Brown, Wild Mushrooms & Poached Egg with Boursin Garlic & Herbs

“If you're looking for a way to take your festive branch to the next level this is definitely it. We waste huge amounts of veggies in the UK and even if your carrots, potatoes or parsnips are looking a little sad they can still be made great again with a little time and few essential ingredients. The hash is so versatile and you can use up so many different vegetables with the same technique, making you a food waste hero.” – Kenny Tutt

Serves – 4
Difficulty – Easy

Ingredients

2 King Edward potatoes, peeled
2 carrots, peeled
1 parsnip, peeled
1 small brown onion, peeled
Few generous handfuls of wild or chestnut mushrooms

5 good free range eggs (fresher eggs will make it easier to poach)
Splash of white wine or distilled malt vinegar
Sea Salt to season
Knob of butter or splash of oil
150g Boursin Garlic & Herbs



All recipes by MasterChef Champion Kenny Tutt



Winter Root Vegetable Hash Brown, Wild Mushrooms & Poached Egg with Boursin Garlic & Herbs

Method

Coarsely grate the potatoes, carrots, parsnip and onion into a clean tea towel and then squeeze out the excess liquid by twisting the towel. Place the mix in a large bowl. Whisk one egg and add to the grated vegetables along with a good couple of pinches of salt and freshly ground black pepper. Mix the ingredients well.

Heat a splash of oil or knob of butter in a heavy based frying pan and when the oil is hot (but not smoking), add even spoonfuls of the hash mixture into the pan and flatten into patties about 1cm or ½inch thick. Flip over once browned and crispy for about 3-4 minutes each side. When done, set aside. These can easily be reheated gently in the pan or in a hot oven.

Next, roughly chop your mushrooms and sauté in a hot frying pan with a little salt and black pepper and knob of butter. To poach your eggs, use a deep, large pan and fill about halfway with water and a good dash of white wine vinegar. This will help set the egg.

Bring the water to the boil and use a slotted spoon to create a whirlpool in the water. Crack the egg into the middle of the whirlpool. You may want to crack it into a ramekin first to make it easier and help the egg keep its shape.

Let the egg set for 3-5 minutes depending on how runny you want it. You can use a slotted spoon to take it out and lightly squeeze it to test. When done, gently remove onto some kitchen towel to drain.

Place the hot hash on a plate and top with the sauteed mushrooms. Generously crumble some Boursin over the top and finish with a warm poached egg. Season with a pinch of salt and fresh cracked black pepper.



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THANK YOU



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