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Christmas-pudding doughnut bites

Add some edible shimmer to the castor sugar before dusting.





Makes 20-24

Ingredients

- 3 cups (450g) flour
- 1 cup (220g) castor sugar
- 1½ tsp (8ml) baking powder
- Pinch salt
- ³/₄ cup (180ml) buttermilk, room temperature
- 1 egg yolk, whisked
- ½ cup (60ml) melted butter
- 1 tub (450g) PnP luxury Christmas pudding
- Castor sugar, for dusting
- Custard, for serving

Method

- 1. Combine flour, castor sugar, baking powder and salt.
- 2. Whisk buttermilk, egg yolk and melted butter in a separate bowl.
- 3. Add buttermilk mixture to dry ingredients and mix to form a soft dough.
- 4. Roll out dough to 5mm thick.
- 5. Cut into discs using a 5cm cookie cutter.
- 6. Spoon 1 tsp (5ml) PnP luxury Christmas pudding in the center of each disc.
- 7. Bring in the ends and pinch closed.
- 8. Roll between your hands to smooth out the seams and shape each ball.

- 9. Line air-fryer basket with baking paper and add balls in an even layer.
- 10. Bake, in batches, at 180°C for about 10 minutes, until golden brown, flipping halfway.
- 11. Dust with castor sugar and serve with custard.

GOOD IDEA: Add some edible shimmer to the castor sugar before dusting.

Glazed gammon sausages

Serve with cranberry sauce or leftover glaze from your roast gammon.





Serves 4-6

Ingredients

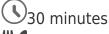
- 1 pack (300g) PnP gammon sausages
- Glug olive oil

Method

- 1. Brush sausages with olive oil.
- 2. Line air-fryer basket with foil or baking paper.
- 3. Pack sausages in basket in a single layer.
- 4. Cook at 180°C for 15-20 minutes, turning halfway through, until golden-brown and cooked through.

Phyllo feta parcels with hot sesame honey

The perfect combination of crispy, savoury, sweet and spicy.





Makes 14

Ingredients

- 1/4 cup (60ml) honey
- 2 Tbsp (30ml) chilli flakes
- 2 sprigs thyme, picked
- 1 Tbsp (15ml) sesame seeds
- 7 discs (280g) feta

- ½ pack (250g) phyllo pastry
- Melted butter, for brushing
- Salt and milled pepper

Method

- 1. Combine honey, chilli flakes, thyme and sesame seeds in a pot over medium heat.
- 2. Simmer for 5 minutes, remove from heat and allow to infuse.
- 3. Cut feta discs in half.
- 4. Brush one sheet of phyllo pastry with melted butter.
- 5. Top with another sheet and brush with butter.
- 6. Cut phyllo sheets in half (down the width) so that you have 14 sheets.
- 7. Top with feta and wrap until fully secured.
- 8. Brush with butter and bake in a lined air-fryer at 160°C for 8-10 minutes a side until golden.
- 9. Season honey and drizzle over hot phyllo parcels and serve.

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