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Christmas-pudding doughnut bites

Add some edible shimmer to the castor sugar before dusting.



Less than 45 minutes



Makes 20-24

Ingredients

- 3 cups (450g) flour
- 1 cup (220g) castor sugar
- 1½ tsp (8ml) baking powder
- Pinch salt
- ¾ cup (180ml) buttermilk, room temperature
- 1 egg yolk, whisked
- ¼ 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.

 30 minutes



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.

 30 minutes



Makes 14

Ingredients

- ¼ 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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