



JAMIE'S CHRISTMAS DAY Masterplan shopping list

If you're following Jamie's Christmas Day Masterplan down to the letter, this is everything you'll need. We've made a list (and checked it twice) so you don't have to – here's to your easiest Christmas ever!

THE MENU (SERVES 8 – 10)



- * [JAMIE'S CHRISTMAS TURKEY WITH GRAVY](#) (serves 12 with lots of leftovers)
- * [MEAT STUFFING](#) (serves 10)
- * [PIGS IN BLANKETS](#) (flex up depending on how many you're cooking for)
- * [BEST ROAST POTATOES](#) (10 as a side)
- * [SQUASHED BRUSSELS](#) (serves 6–8)
- * [GLAZED CARROTS](#) (8 as a side)
- * [CRANBERRY SAUCE](#) (serves 8)

YOU'LL NEED



FRUIT, VEGETABLES & FRESH HERBS

- 4 clementines
- 4 eating apples
- 300g fresh or frozen cranberries
- 2.5kg medium Maris Piper potatoes
- 1kg small mixed-colour carrots, heirloom if you can get them
- 1kg Brussels sprouts
- 4 onions
- 2 leeks
- 2 carrots
- 2 sticks of celery
- 1 fresh red chilli
- 2 bulbs of garlic
- 2½ bunches of fresh sage (75g)
- 1 bunch of fresh thyme (20g)
- 14 fresh bay leaves
- 1 bunch of fresh rosemary (30g) + 2 sprigs of fresh rosemary*



MEAT

- 1 x 7kg higher-welfare turkey (Jamie uses a Paul Kelly bird)
- Optional: higher-welfare turkey giblets
- 1kg minced higher-welfare pork shoulder
- 16 rashers of higher-welfare smoked streaky bacon + 1 rasher of higher-welfare smoked streaky bacon (per pig in blanket)**
- 1 higher-welfare cocktail sausage (per pig in blanket)**
- 150g raw higher-welfare chorizo*

STORE CUPBOARD

- 400g stale bread
- 1 whole nutmeg, for grating
- 2 tablespoons runny honey
- 2 tablespoons maple syrup
- 1 x 400g tin of peaches, in juice
- 200g vac-packed chestnuts + 100g vac-packed chestnuts*
- 2 heaped tablespoons plain flour
- 50ml quality spiced rum
- 1 tablespoon sherry vinegar*

BUTTER, OIL & DRIPPING

- 400g unsalted butter (at room temperature)
- Olive oil
- 4 tablespoons goose fat (or unsalted butter)
- Optional: 1 tablespoon dripping

HOUSEHOLD ESSENTIALS

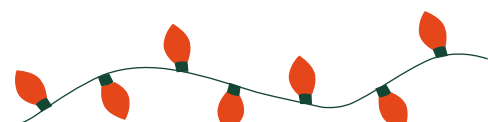
- Strong tin foil
- Freezer-proof bags or containers (for all those lovely leftovers)

* SQUASHED BRUSSELS

You'll need these ingredients for Jamie's Squashed Brussels recipe, which is roasted with chorizo & chestnuts. If you'd prefer to go with Mustard Brussels tops, Brussels in a hustle or Braised Brussels instead, refer to page 134 (Jamie Oliver's Christmas Cookbook) and simply swap in your preferred ingredients.

** PIGS IN BLANKETS

Fancy mixing up your pigs in blankets this year? Check out page 164 of *Jamie Oliver's Christmas Cookbook* for a whole host of delicious flavour combos to try.



MAKE IT YOUR OWN



If you'd like to scale any of Jamie's Christmas Day Masterplan dishes up or down, here's a handy breakdown of what you'll need for each recipe. Feel free to double or halve these, as you see fit. Happy cooking!

JAMIE'S CHRISTMAS TURKEY WITH GRAVY

(SERVES 12 WITH LOTS OF LEFTOVERS)

- 1 x 7kg higher-welfare turkey
(Jamie uses a Paul Kelly bird)
- 1 clementine
- 1 fresh red chilli
- 1 bunch of fresh rosemary (30g)
- 1 bunch of fresh sage (30g)
- 12 fresh bay leaves
- 250g meat stuffing (see below)
- 250g unsalted butter,
at room temperature
- 1 whole nutmeg, for grating
- 12 rashers of higher-welfare smoked
streaky bacon

GRAVY TRIVET

- Optional: higher-welfare turkey giblets
- 2 onions
- 2 carrots
- 2 sticks of celery
- ½ a bulb of garlic
- 2 heaped tablespoons plain flour
- 2 tablespoons cranberry sauce

MEAT STUFFING

(SERVES 10)

- 2 onions
- 2 leeks
- 1 bunch of fresh sage (30g)
- Olive oil
- 50g unsalted butter
- 4 rashers of higher-welfare smoked
streaky bacon
- 1 whole nutmeg, for grating
- 400g stale bread
- 200g vac-packed chestnuts
- 1kg minced higher-welfare pork shoulder
- 1 x 400g tin of peaches, in juice
- 1 clementine

PIGS IN BLANKETS

(SCALE UP DEPENDING ON HOW MANY
YOU'RE COOKING FOR)

- 1 rasher of higher-welfare
smoked streaky bacon
- 1 higher-welfare cocktail sausage
- Your choice of filling ([see here](#) or find
the recipe on p.164 in *Jamie Oliver's
Christmas Cookbook*)

MAKE IT YOUR OWN



BEST ROAST POTATOES

(10 AS A SIDE)

- 2.5kg medium Maris Piper potatoes
- 4 tablespoons goose fat or unsalted butter
- Olive oil
- 1 bulb of garlic
- ½ a bunch of fresh sage (15g)

SQUASHED BRUSSELS

(SERVES 6-8)

You'll need these ingredients for Jamie's Squashed Brussels recipe, which is roasted with chorizo & chestnuts. If you'd prefer to go with Mustard Brussels tops, Brussels in a hustle or Braised Brussels instead, refer to page 134 (*Jamie Oliver's Christmas Cookbook*) and simply swap in your preferred ingredients.

- 1kg Brussels sprouts
- 150g raw higher-welfare chorizo
- olive oil
- 100g vac-packed chestnuts
- 2 sprigs of fresh rosemary
- 1 tablespoon sherry vinegar

GLAZED CARROTS

(8 AS A SIDE)

- 1kg small mixed-colour carrots, heirloom if you can get them
- 50g unsalted butter
- Optional: 1 tablespoon dripping
- 6 cloves of garlic
- 8 sprigs of fresh thyme
- 2 clementines
- 2 tablespoons runny honey
- 2 fresh bay leaves

CRANBERRY SAUCE

(SERVES 8)

- 4 eating apples
- 50g unsalted butter
- 2 tablespoons maple syrup
- 4 sprigs of fresh thyme
- 300g fresh or frozen cranberries
- 50ml quality spiced rum

HOUSEHOLD ESSENTIALS

- Strong tin foil
- Freezer-proof bags or containers
(for all those lovely leftovers)