

In association  
with

LOVING FOOD

# It's Party Season! Celebrate with ALDI's incredible festive food selection

Plus, find out how to make a show-stopping edible wreath centrepiece!

**A**LDI has all your Christmas party food covered this year, with an amazing value range of festive favourites. From the deliciously rich Specially Selected Mini Beef Wellingtons €4.99 (272g) to 12 Festive Vol Au Vents €4.99 (168g), there's something for everyone at ALDI this Christmas! Both are available in 155 stores nationwide from the 9th of December.

For the non-meat eaters in your life, try the award winning Specially Selected Olives €1.99 (150g) or ALDI's Cauliflower Popcorn €2.99 (226g).

Feeling creative? Why not create your own extraordinary centrepiece with this Maple Bacon Wreath recipe?

## Maple Bacon Pastry Wreath Ingredients

3 tbsp Cold Water  
Pinch of Ready Set...Cook!  
Salt €1.09 (110g)  
225g The Pantry Plain Flour  
€1.19 (2kg)  
100g Kilkeely Butter, diced  
€1.99 (227g)  
1 Specially Selected French Baking Camembert €2.79 (250g)  
4 tbsp Specially Selected 100% Pure Canadian Maple Syrup €3.99 (250ml)  
Specially Selected Hickory

Smoked Streaky Rashers  
€4.29 (500g)

## Method

- 1) Pre-heat your oven to 190°C/Fan 170°C/Gas Mark 5 and line a baking tray.
- 2) Sift the flour and salt into a bowl.
- 3) Add the diced butter and rub in with your fingers until the mixture resembles fine breadcrumbs.
- 4) Add 2-3 tablespoons water and mix with a knife until a firm dough begins to form.
- 5) Turn out onto a lightly-floured surface and knead until smooth.
- 6) Roll out the pastry to the thickness of a €1 coin and slice into 12 equal strips.
- 7) Brush with maple syrup, top each strip with a slice of bacon, then gently twist into spirals.



- 8) Place the lid of the Camembert in the centre of the baking tray, then wrap the pastry twists around the lid and bake in the oven for 10 minutes.

- 9) After 10 minutes, place the Camembert on the lid in the centre of the pastry twists.
- 10) Bake for a further 15 minutes, until the cheese is silky

- and gooey, and the pastry twists are crisp and golden.
- 11) Slice open the Camembert, drizzle with any remaining maple syrup, and serve.

## Thigh time Lemon & herb chicken traybake with butter beans & potato wedges

Make this versatile traybake for a hearty family meal. Filling and full of fuss-free, flavourful ingredients, this is budget-friendly food at its best

### Ingredients

800g potatoes  
3 tbsp olive oil  
1 red onion, finely sliced  
4 garlic cloves, chopped  
400g can tomatoes  
2 x 400g cans butter beans, drained  
2 tsp mixed dried herbs  
1kg skin-on, bone-in chicken thighs  
1 lemon, cut into slices

### Method

#### STEP 1

Cut the potatoes into large wedges, then toss well in a large bowl with 2 tbsp of the olive oil and some salt. Spread the wedges out on a baking tray.

#### STEP 2

Fry the onion and garlic in the remaining olive oil over a low heat until soft and translucent. Add the tomatoes, butter beans, and some seasoning. Simmer for a

few minutes, then pour into a baking tin or dish.

#### STEP 3

Mix a pinch of salt with the herbs. Stuff equal amounts under the skin of each chicken thigh. Put a slice of lemon on top of each thigh, then arrange on top of the tomato and bean mixture in the baking tin.

#### STEP 4

Bake the wedges and chicken traybake in the oven at 180C/160C fan/gas 4 for 45 mins until the chicken is cooked through. Check the potatoes after about 30 mins, shaking them around in the tray – depending on the size of the wedges, they may already be cooked through.



## It's Wine O' Clock...with Jean Smullen

This month's recommendations include a great value Sauvignon Blanc, exclusive to Centra and one from their very affordable Wines We Love range. We also feature the newest wine from the Graham Norton collection, a wonderfully drinkable Malbec from Argentina.

### 2021 Peace Bay Sauvignon Blanc €10.00

Everyone loves good value Sauvignon Blanc, it is by far the most popular white grape sold on the Irish market and has lots of fans. This wine is an IGP (Indication Géographique Protégée or Vin de Pays) and is made from Sauvignon Blanc grown in south west France. Peace Bay has ripe red apple fruit flavours and a fresh acidity. Great value at this price, serve with Goat's Cheese salad made with spinach leaves and beetroot.



### 2020 Graham Norton's Own He Devil €16.00

Another great addition to Graham Norton's very successful range of wines, which now features ten wines in the collection. The GN HE-DEVIL is an intense, big, juicy red wine made from Malbec grown in Mendoza in Northern Argentina. Graham Norton's HE-DEVIL is brand new to the Irish market and is a fabulous addition to the range! This is beautifully spicy on the nose with aromas of dark fruit. When you taste it there are lots of ripe plum fruit flavours with hints of mocha and chocolate flavours. Very drinkable and the perfect wine to match with either a blue cheese burger or steak and chips.



For wine events: <https://jeansmullen.com/>

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