

LET'S

DO

PERFECT DO-AHEAD
MEALS FOR FAMILY
AND FRIENDS

DINNER

JAMES RAMSDEN

CHEF - FOUNDER OF
PIDGIN AND MAGPIE



CHORIZO CHEESE TWISTS

MAKES 12 STRAWS

375g/13oz puff pastry
2 tbs whole milk
a good handful of grated
Parmesan cheese
75g/2¾oz thinly sliced chorizo
1 egg, beaten

These come courtesy of my friend Annabel Partridge, who along with her sister Charlotte runs a supper club called Supper in a Pear Tree. Charlotte holds a life drawing class before dinner, during which you slurp wine and try your best at rendering a naked body, and then Annabel cooks dinner. Wine, nudity and food – what's not to like?

These are a sort of tarted-up cheese straw. Irresistible nibbly things that I often serve alongside a vegetable soup, such as pea and courgette (p.56) or celeriac (p.50).

UP TO 12 HOURS AHEAD:

Preheat the oven to 180°C/350°F/Gas mark 4. Line a baking sheet with a piece of baking parchment.

Cut the puff pastry in half and roll out both pieces on a lightly floured surface, making two equal-sized rectangles. Brush one piece with milk, leaving a 1cm/½in border all round, then scatter the cheese over the pastry. Lay the slices of chorizo on top, still leaving a small gap around the edge, then brush this border with beaten egg.

Put the other piece of pastry on top and press to seal the edge. Brush all over with beaten egg, then slice into 12 strips. Twist the strips around a few times, then place on the baking sheet. Bake for 15–17 minutes, until golden. Serve warm or cold.

TART: Mix a pinch of hot smoked paprika through the Parmesan.

TWEAK: Replace the Parmesan and chorizo with Gruyère and anchovy, and instead of cutting up and twisting, bake the pastry whole and cut into pieces afterwards.

