

December 2011

Issue 20

Dunn's Digest



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With all the latest
Dunn's New!

Catch our special
offers and events !

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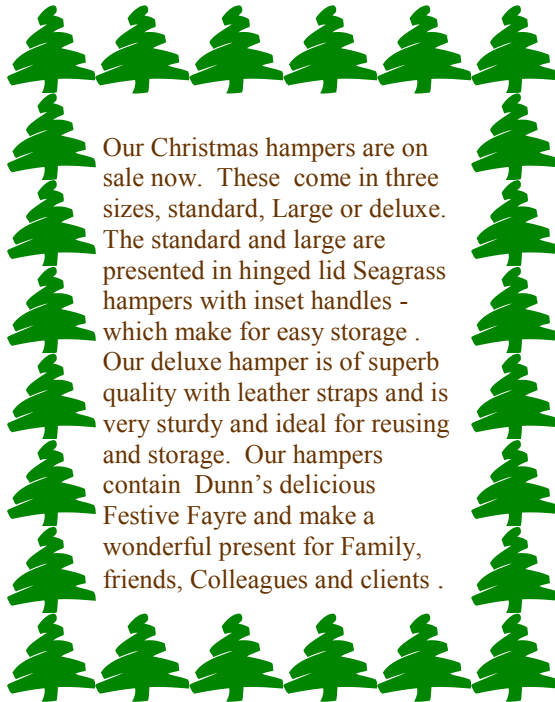
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Christmas At Dunn's



Our Christmas pudding made with locally produced Redemption Ale



Our Christmas hampers are on sale now. These come in three sizes, standard, Large or deluxe. The standard and large are presented in hinged lid Seagrass hampers with inset handles - which make for easy storage . Our deluxe hamper is of superb quality with leather straps and is very sturdy and ideal for reusing and storage. Our hampers contain Dunn's delicious Festive Fayre and make a wonderful present for Family, friends, Colleagues and clients .

A message from Christopher and Christina

"May we take this opportunity to thank our customers for their loyalty and patronage throughout the year.

We wish you all a very Merry Christmas and a very

Children In Need 2011



On Friday , Saturday & Sunday 18th to 20th November we held a "Guess the Weight of Pudsey Bear" Competition with all proceeds going to Children In Need. Our Giant Gingerbread Pudsey was a great success with our customers and we managed to raise £ 226 in total including the sales of our Pudsey cupcakes and Pudsey shaped gingerbreads.



Our Christmas Brochure is now available in store

New! Dunn's Festive Cake Pops

Check out "The Bakers Blog"

Christopher Freeman



Baking Industry Awards Lifetime Achievement Award 2011

Bread Sauce

This crowd-pleasing bread sauce recipe by Nigella Lawson is an easy extra for Christmas Day and is just as good served cold with leftovers. Can be made in advance and frozen. The recipe appears in Nigella's book *Feast*, published by Chatto & Windus.

Ingredients

- 1 day-old loaf unsliced [white bread](#)
- 1 litre/2 pints full-fat [milk](#)
- 1 [onion](#), peeled and quartered
- 4 [cloves](#)

- 2 fresh bay leaves
- 1 tsp white [peppercorns](#)
- 2 blades fresh [mace](#) or heaped ¼ tsp ground [mace](#)
- 2 tsp [salt](#)
- 30g/1oz [butter](#)
- 2 tbsp [double cream](#), optional
- 1 fresh [nutmeg](#), for grating

Preparation method

- Remove the crust from the bread and tear the stripped loaf into a mound of rough chunks or cubes about 2cm/¾in in size. You should end up with 175-200g (6¼-7¼oz) of cubes. If the bread is not slightly stale already, leave the pieces out on a wire rack to dry out.
- Pour the milk into a saucepan. Press a clove into each quarter of the onion.
- Add the onion quarters, bay leaves, peppercorns and the blades of mace (or sprinkle the ground mace into the pan) along with the salt and bring to the mixture almost to its boiling point.
- Remove the pan from the heat. Cover the pan with a lid and let the ingredients infuse for at least half an hour, though you can leave it for a few hours if that helps with your cooking schedule.
- After the mixture has infused, place the pan back on a very low heat. Using a slotted spoon, remove the onions, peppercorns, cloves, bay leaves and the blades of mace.
- Add the bread to the saucepan and cook for about 15 minutes, stirring every now and then, by which time the sauce should have become thick and warm.
- Just before serving the bread sauce, add the butter to the saucepan and stir until the butter has melted and combined with the sauce and season, to taste, with salt.
- Add the cream (if using). Grate over quite a bit of nutmeg, adding more once you have poured the bread sauce into a warmed bowl or gravy boat.



the
crouch
end
project

.co.uk

Orders and enquiries to
info@dunns-bakery.co.uk

For all the latest news see **The Baker's Blog**