

HUBER'S COOKING CLASS

IN COLLABORATION
WITH

appetite

Huber's Butchery organised a special cooking demo at APS Lifestyle Gallery, featuring Chef Christopher Millar's Christmas specialities.

WITH THE YEAR-END approaching, it's time to oil the roasting pan, sharpen the knives and plan your festive table. In early October,

Huber's Butchery held a special cooking demonstration at APS Lifestyle, featuring Group Executive Chef of 1-Rochester Group Christopher Millar.

The affable chef who also helms Stellar at 1-Altitude shared several Christmassy recipes which can be prepared ahead of the celebration. After concocting a spice rub made of a blend of smoked paprika, black pepper, oregano, cinnamon and chilli powder for the turkey, Millar whipped up a delicious stuffing comprising apple, pear, orange zest and raisins soaked in brandy. For this particular recipe, he added toasted pecan nuts for a nice crunch. Walnuts can be used too, alongside pancetta and black truffle – if you want to add a dash of decadence. "You don't need to be rigid about using different ingredients for this stuffing," he added.

While the turkey was roasting in the oven, Millar showed everyone how to prepare a honey and mustard glazed pork knuckle. He scored the fat of the pork hocks with a sharp knife, and inserted cloves in between the criss-cross section. He then brushed the glaze over the knuckles and roasted them until golden. The participants had the chance to savour the juicy meat with a sweet tangy quince, pear and cranberry compote.

Millar shared plenty of cooking tips throughout the session, which ended with a refreshing trifle dessert. Before the session ended, everyone got to taste luscious mini gingerbread cubes layered with light tangy rhubarb cream and plum soaked in brandy and cinnamon. ❶



"I like using this Scandinavian-style stuffing for the turkey as it's light and fruity. It can be used for chicken too."



ORGANISER

**HUBER'S
BUTCHERY**
make your appetite

PARTNERS

APS LIFESTYLE

STELLAR
at 1-Altitude