

# AGA™ COOKSHOP



## love your AGA at Christmas

Cookware and recipes to get the most from your AGA cooker this festive season

# Home for Christmas...

Christmas is a time for home, friends and family. At the heart of your festive celebrations, the AGA uses radiant heat to create delicious food and provides an unmistakable warmth into your kitchen – the perfect companion for cooking Christmas classics and warming you up after a winter's walk.

This Christmas we have introduced some fabulous new pieces of cookware and homeware to the collection; designed to make entertaining easier, your dining table look beautiful and solve your gifting dilemmas. From the new AGA ovenware by Spode and cast iron cookware in our lovely Olivine colourway, to the gorgeous Dove textiles range and handy magnetic cork mats, there's something for everyone.

Wishing you a wonderful Christmas,

The Cookshop Team



# AGA Cast Iron Cookware

NEW

We are delighted to introduce the gorgeous Olivine colour to our beautiful range of AGA cast iron cookware. Since the launch of Olivine to the AGA cooker colour palette in 2021, it has quickly become one of our best-selling and much-loved shades.

This versatile range of cookware is perfect for everything from a warming winter casserole, hearty chilli or whipping up a Boxing Day turkey curry with your leftovers.

AGA cast iron cookware accumulates and retains heat which radiates on to food, sealing in the flavours and succulence. Handcrafted and made in France for AGA using 80% recycled material, each piece of cast iron cookware is unique as the mould is broken after use. The range is suitable for all heat sources including induction and comes with a lifetime warranty.



## *The Perfect Gift*

AGA cast iron is the gift that keeps on giving... with a lifetime guarantee, this durable cookware is sure to be passed down through generations.



**AGA CAST IRON OLIVINE 26CM CASSEROLE**  
W4034



**AGA CAST IRON OLIVINE 30CM  
BUFFET CASSEROLE**

W4033



**AGA CAST IRON OLIVINE 26CM SQUARE  
GRILL PAN**

W4035



**AGA CAST IRON OLIVINE GRIDDLE**

W4032



SERVED IN AGA 16CM CAST IRON CASSEROLE

# AGA Festive Sprouts with Hazelnuts and Parmesan Breadcrumbs

Serves 4

A variation on sprouts with chestnuts, the hazelnuts are toasted to bring out their flavour and Parmesan breadcrumbs scattered on top.

## Ingredients:

- 500g Brussels sprouts, prepared
- 50g whole hazelnuts
- 25g butter
- 75g dry breadcrumbs
- 50g grated Parmesan
- Salt and black pepper

## Method:

1. Place the prepared sprouts into boiling water in an AGA Stainless Steel Saucepan (add a little salt if you like). Boil for 5-8 minutes until just tender, timing depends upon the size and how well you like your sprouts cooked.
2. Meanwhile, toast the whole hazelnuts in a dry AGA non-stick frying pan, until golden. Put them to one side to keep warm. Add the butter to the pan with the dry breadcrumbs and sauté until lightly browned. Stir in the Parmesan and remove from the heat.
3. Drain the sprouts, place in a cast iron casserole dish to keep piping hot, add the hazelnuts and sprinkle with the Parmesan crumbs and serve.



# Ruskin Spode Ovenware

NEW

Our best-selling AGA Ovenware by Spode has a fresh new design, featuring a delicate thyme pattern in a lush evergreen colour.

Every piece in this beautiful collection is freezer, microwave and dishwasher safe and fits onto the AGA oven runners, making the most of space in your ovens. Easy clean and scratch-resistant, the stylish ovenware can be taken straight from oven to table for serving.



## Top Tip

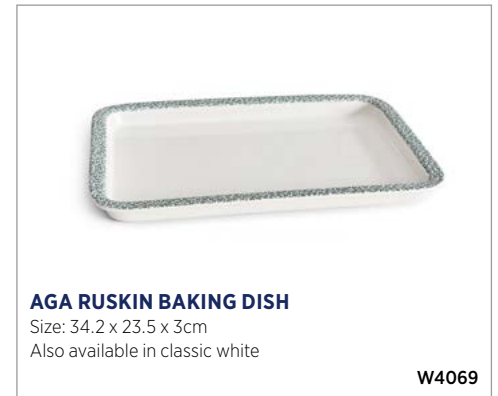
There's no need to blind bake pastry for quiches and tarts, simply use your Spode baking dish and grid shelf for cooking on the floor of the oven.



### AGA RUSKIN PIE DISH

Size: 34.5 x 20.5 x 7cm  
Also available in classic white

W4071



### AGA RUSKIN BAKING DISH

Size: 34.2 x 23.5 x 3cm  
Also available in classic white

W4069



### AGA RUSKIN ROASTING DISH

Size: 34.5 x 25.5 x 5.5cm  
Also available in classic white

W4068

## Our Other Festive Favourites...



### AGA RUSKIN ROASTER WITH POURING LIP

Size: 34.5 x 34.5 x 5.8cm  
Also available in classic white

W4070



### AGA RUSKIN GRATIN DISH

Size: 34.5 x 15.7 x 4.5cm  
Also available in classic white

W4072



### AGA MINI MUFFIN TRAY

Perfect for canapés, mince pies and stuffing, this versatile tray will be used throughout the festive season and beyond.

28.5mm deep cups  
Size: 34.5 x 26.6 x 28.5cm

W3650



### AGA YORKSHIRE PUDDING TRAY

Beautifully risen and evenly cooked Yorkies every time. This tray is also ideal for individual Christmas cakes and muffins.

4cm deep cups  
Size: 34.5 x 25 x 4cm

W3522



SERVED ON AGA BY PORTMEIRION BAKING DISH

# Christmas Crostini

Makes 24

These delicious mouthfuls of almonds, pancetta, roasted red pepper and grated cheese sit on a bread base and are topped with a pomegranate seeds to add a little sweetness. They can be made in advance and stored in the fridge, when ready to cook they go they go into the Roasting Oven where the bases toast and the tops brown!

## Ingredients:

- 2 baguettes, part-baked cooked
- Butter, about 25g

## Topping:

- 60g pancetta cubes
- 50g nibbed or chopped almonds
- 150g grated cheese
- 110g mayonnaise
- 2 spring onions, finely sliced
- Ground black pepper

## Garnish:

- Pomegranate seeds
- Rocket

## Method:

1. Cut each baguette into 12 slices and butter one side. Place the slices, butter side down, on a Bake-O-Glide™ lined AGA Hard Anodised Baking Tray.
2. Dry fry the pancetta cubes in an AGA frying pan on the Simmering Plate until they are crisp and golden, add the almonds and cook for a further 3-4 minutes until they are golden. Tip into a basin and allow to cool.
3. Mix together all the topping ingredients and divide between the slices of bread.
4. Place the baking tray onto the floor of the Roasting Oven (AGA eR7, AGA60 and AGA eR3 owners use the floor grid) and cook for about 8-10 minutes until the topping has melted and the crostini are golden brown. If they are cooked on the base but you prefer more top browning then move the baking tray up to the second runners for 2 minutes.
5. Serve garnished with rocket and pomegranate seeds.

Remove the pancetta to make these suitable for vegetarians. For Coeliacs, use gluten-free bread and check the mayonnaise does not contain gluten.



# Christmas Dove Textiles

NEW

Nothing says Christmas is just around the corner like the appearance of festive textiles on the AGA. Our beautiful 2022 range is adorned with white Doves and Holly across a rich dark blue sky. Perfect stocking fillers, or for treating yourself (and your AGA!) this Christmas.

The gauntlet, double oven glove and pot grab benefit from multiple protective layers including a steam and grease barrier, ensuring you can safely remove cookware from the radiant heat of the AGA ovens. Each item is individually packaged in a biodegradable bag.



## CHRISTMAS DOVE APRON

Made with 100% pre-shrunk cotton. Featuring one side pocket and button fastening for adjustable neck strap. Length: 80cm



W4064

## CHRISTMAS DOVE CHEF'S PAD

Ideal for protecting your hotplate lids, surfaces and hands from hot cookware. Made with printed cotton and cream terry towelling on the reverse. Diameter: 37cm



W4067

## CHRISTMAS DOVE DOUBLE OVEN GLOVE

Made with 100% pre-shrunk cotton. Steam and grease barrier for maximum protection and extra insulation in the palm area. Size: 22 x 93cm for handling large tins and trays.



W4065

## CHRISTMAS DOVE GAUNTLET

Made with 100% pre-shrunk cotton. Steam and grease barrier for maximum protection and extra insulation in the palm area. Size: 22 x 43cm extra length to protect forearms when reaching in to the deep ovens.



W4063

## CHRISTMAS DOVE TEA TOWEL

Superior absorbency and hardwearing. Size: 48 x 70cm



W4066

## CHRISTMAS DOVE POT GRAB

Made with printed cotton panama and cream terry towelling in the inner pocket, this handy pot grab also includes a steam and grease barrier for extra protection. Size: 21 x 21 cm



W4062



SERVED ON AGA OAK LONG HANDLED BOARD

# Chocolate Dipped Cranberry and Pistachio Biscotti

## Makes 26

These crisp, twice baked Italian biscuits are delightful dipped into a festive hot chocolate and they also make a thoughtful Christmas gift.

### Ingredients:

- 250g plain flour
- ½tsp baking powder
- Pinch of salt
- 150g caster sugar
- 100g whole pistachio nuts (unsalted)
- 50g toasted whole hazelnuts
- 100g dried cranberries
- 1 orange, grated zest
- 25g butter, melted
- 2 large free range eggs, beaten
- Dark chocolate (optional)

### Method:

1. Put the flour, baking powder, salt and sugar in a basin and stir in the pistachios, toasted whole hazelnuts, dried cranberries and the zest of the orange.
2. Make a well in the centre and add the melted butter and the beaten eggs. Form a soft dough and knead together.
3. Divide the dough into two and roll both into a sausage shape, about 24cm long. Place onto the AGA cold plain shelf, lined with Bake-O-Glide™, side by side.

4. Bake in Roasting Oven on the oven grid shelf placed on the floor of the oven for about 20 minutes, turning the baking tray around once, until golden brown.
5. Carefully transfer to a cooling rack and allow to cool for 20-25 minutes.
6. Take a serrated knife, such as a bread knife, and diagonally cut each roll into 13 slices.
7. Place the slices on the Bake-O-Glide™ lined cold plain shelf and slide onto the lowest set of runners in the Baking Oven to dry out.
8. Bake for about 15 minutes, turning the slices over after 10 minutes. Transfer to a cooling rack until cold.
9. Optional: Dip the cooled biscotti into melted dark or white chocolate and leave to set.

To toast the whole hazelnuts; place the nuts on an AGA Half Size Baking Tray and slide the tray onto the lowest set of runners in the Roasting Oven for 3-4 minutes – watch closely as they easily overbrown.





# Christmas Cookware Essentials

Our tried and tested cookware essentials will be your perfect partners throughout the festive season and beyond.



Tins also sold individually

## HARD ANODISED TIN TRIO SET

The durable hard anodised finish conducts heat from the AGA ovens for perfectly crisp roast potatoes and evenly cooked meat joints. Use directly on the AGA oven runners, on the floor of the roasting oven, or to make gravy on the simmering plate. Includes Half Size Roasting Tin, Baking Tray and Deep Baking Tray.

W3171



## HARD ANODISED DEEP ROASTING TIN

The perfect size for roasting the Christmas turkey or goose.

Full size: 46 x 34.5 x 6cm

W1966



## PORTMEIRION FOR AGA BAKING TRAY

An essential part of your festive bakeware, this large tray can be used for cooking meat, vegetables, tarts and biscuits. It also makes a great serving dish for a Boxing Day buffet.

Size: 46 x 34.5cm

W3649



## CAST ALUMINIUM QUICHE TIN

Perfect for quiche, cheesecake and pies, this lightweight tin evenly distributes heat for an even bake and is easy to clean due to its superior Teflon™ non-stick coating.

Size: 24cm

W3983



## BAKE-O-GLIDE™ COOK SET

A set of pre-cut, reusable non-stick liners for AGA roasting tins, the cold plain shelf and simmering plate which make cooking and baking easy. Use instead of foil or baking parchment when roasting meat and vegetables, for tray bakes, biscuits, meringues and when cooking on the simmering plate.

W2846



NEW

## MAGNETIC CORK MATS (SET OF 3)

Protect your surfaces from heat damage and scratches with these clever magnetic cork pads. The integrated magnet allows the pan to stick firmly to the mat for hands-free protection. Made of sustainable material cork. Heat resistant up to 170°C / 338°F.

W4037



SERVED ON AGA LARGE OAK CHOPPING BOARD

# Feta and Olive Scone Wreath

Makes 16

These savoury scones make a delicious party centrepiece. They are also great for preparing in advance and freezing. To warm up, just place in the Simmering Oven for 10-15 minutes.

## Ingredients:

- 400g self-raising flour
- 3 tsp baking powder
- 2 tsp mustard powder
- 40g butter
- 350g Feta cheese, crumbled
- 100g sliced black olives
- 1 tbsp fresh rosemary, chopped
- Black pepper
- 1 egg, beaten (save a teaspoon for brushing the tops)
- 125ml milk

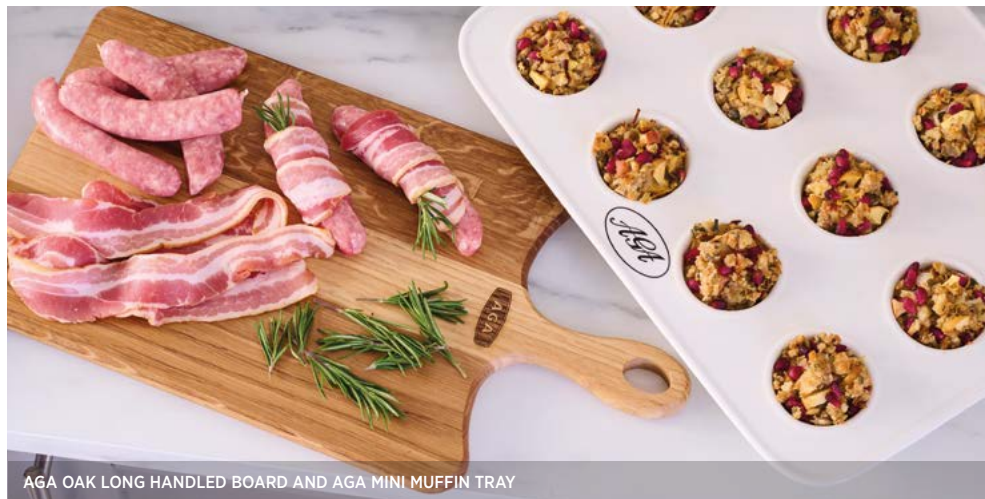
## Topping:

- Beaten egg
- 50g crumbled Feta cheese

## Method:

1. Place the flour, baking and mustard powder into a bowl. Rub in the butter. Add the cheese, olives, rosemary and season with black pepper. Make a well in the centre of the dry ingredients and add the egg and milk. Mix together to form a soft dough. Roll the dough on a floured surface to about 2.5cm thick. Use a plain 3.5cm cutter to cut out the scones, rerolling as necessary.
2. Line the AGA cold plain shelf with Bake-O-Glide™ and arrange the scones in a circle 2mm apart, brush with the reserved beaten egg and sprinkle Feta on the top of each scone.
3. Slide the cold plain shelf onto the second or third runners down in the Roasting Oven and bake for 6 minutes, turn the plain shelf around and return to the oven for a further 5-7 minutes until the scones are cooked and a golden brown.
4. Serve warm with a savoury butter, olives and chutney in the centre.





AGA OAK LONG HANDLED BOARD AND AGA MINI MUFFIN TRAY

**NEW**



**LARGE OAK CHOPPING BOARD**  
 Made from FSC oiled oak, with etched AGA logo  
 Size: L400 x W300 x H30mm

**W4048**



**OLIVE WOOD BOARD**  
 Size: L500 x D20mm

**W3757**



**AGA OAK LONG HANDLED BOARD**  
 Size: L395 x W210 x D15mm

**W4049**



**NEW for 2022**



Saucepans also sold individually

**STAINLESS STEEL NON-STICK SAUCEPAN SET**  
 Our best-selling saucepan set is now available in non-stick and is perfect for all your Christmas cooking. Suitable for use on hotplates or induction hobs, the pans are durable, dishwasher safe and come with a 25 year guarantee.

**16cm, 18cm and 20cm**

**W4001**



**SAUCE POT WITH LID**  
 Perfect for making sauces and gravy ahead of time and keeping warm. You can even cook vegetables in this versatile pot.

**14cm (1.5L)** **W2940**  
**16cm (2.5L)** **W3246**



**ROLLER TOWEL**

- 100% cotton
- Resin coated poppers
- Wash at 60°C
- Size 40 x 80cm

● Green **W3947**  
 ● Black **W3841**  
 ● Blue **W3946**



**AGA HAND TOWELS**

- AGA branded
- High absorbency
- Extra large central hanging loop
- Size 89 x 50cm

● Green **W2121**  
 ● Black **W2120**  
 ● Blue **W2119**

**NEW**



**COOK'S COLLECTION CHEF'S PADS**  
 Our best-selling Chef's Pads are now available in new colourways. Ideal for protecting your hotplate lids, surfaces and hands from hot cookware. Made with printed cotton and cream terry towelling on the reverse. Diameter: 37cm

● Green **W4074**  
 ● Black **W3690**  
 ● Blue **W4075**



**AGA BAKER'S PADDLE**  
 Budding pizza chefs and bakers will love our baker's paddle to retrieve freshly baked loaves and pizzas from deep inside the AGA or outdoor pizza oven. Made from Beech and stainless steel. Length: 76cm

**W3168**



# Chocolate Orange Pudding With a Rich Chocolatey Sauce

Serves 6-8

Everyone loves a chocolate pudding, this is flavoured with orange and served with a rich decadent sauce with a hint of orange liqueur. Serve as an alternative to a traditional Christmas Pudding.

## Ingredients:

- 1 x 2 pint / 1.2 litre plastic pudding basin with lid, buttered
- 125g butter, softened
- 125g golden caster sugar
- 2 large eggs
- 125g self-raising flour
- 25g cocoa, sifted
- Grated zest of 1 orange

## Chocolate Sauce:

- 200ml double cream
- 100ml whole milk
- 300g dark chocolate
- 2-3 tbsp orange liqueur

## Method:

1. Cream the butter and sugar together until well combined. Add the eggs, flour, sifted cocoa powder and the orange zest. Beat all the ingredients together and place the cake batter into the buttered pudding basin. Cover with the lid.
2. Into the base of the AGA Cast Aluminium Round Casserole with Skillet Lid place a couple of wooden dowels, (these are for the basin to sit on), and lower in the basin. Pour boiling water into the casserole to come halfway up the basin. Cover the casserole with its lid. Bring back to the boil and simmer for 20 minutes on the Simmering Plate. Then transfer the covered casserole and its contents to the floor of the Simmering Oven for 1¼ hours.
3. For the chocolate sauce, heat the cream and milk in an AGA Non-Stick Saucepan until just below boiling, take off the heat. Add the chocolate, broken into pieces and the orange liqueur. Leave the chocolate to melt into the cream and milk, the Warming Plate or the back of the AGA is a good place for the pan to sit. Then whisk the sauce so it smooth and glossy.
4. Carefully invert the pudding onto a glass cake stand and pour over some sauce, so it dribbles down the sides. Place the remaining sauce into a jug so your guests can help themselves.





With thanks to Dawn Roads (Marketing by Food), Dukeshill Ham, Laurence Haughton Photography and Progression (Progressive Imaging)

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