



"TAKE QUALITY INGREDIENTS, CAREFUL PREPARATION AND ADD WONDERFUL FLAVOURS..."

A selection of some of Nevens favourite [recipes](#) can be viewed below.

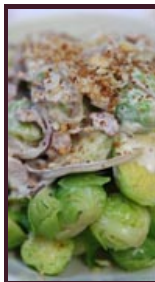
Happy Cooking!

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Winter Recipes
Summer Recipes
Desserts
Christmas Recipes

## BRUSSELS SPROUT, RED ONION AND BACON CRUMBLE



### SERVES 6-8

If you are not a fan of Brussels sprouts try using thickly sliced leeks with broccoli or cauliflower instead. This will also make a good vegetarian option for Christmas lunch if you leave out the bacon.

### INGREDIENTS

675 g (1 1/2 oz) Brussels sprouts, trimmed and cut in half

knob of butter

1 large red onion, thinly sliced

2 cooked slices smoked bacon, diced

200 ml (7 fl oz) cream

50 ml (2 fl oz) milk

good pinch freshly grated nutmeg

50 g (2 oz) fresh white breadcrumbs

25 g (1 oz) walnuts, chopped

1 teaspoon chopped fresh flat-leaf parsley

salt and freshly ground black pepper

### METHOD

Preheat oven to 190C/375F/Gas 5. Half fill a pan with water and bring to the boil. Add the Brussels sprouts and simmer for 4-5 minutes until just tender but not soggy. Drain and refresh under running cold water.

Butter a baking dish and tip in the blanched Brussels sprout. Scatter over the red onion and bacon. Mix the cream with the milk and nutmeg in a jug and season to taste, then pour over the sprouts. Sprinkle the breadcrumbs on top and place in oven for 20-25 minutes until bubbling and golden brown.

To serve, place piping hot directly on the table and allow guests to help themselves.



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## ROAST GOOSE WITH APPLE AND CRANBERRY STUFFING



SERVES 8

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## MULLED FRUIT TRIFLE



SERVES 6

My Mum always made this trifle for special occasions when I was growing up. I just loved helping, especially with the cleaning of the bowls and it definitely inspired me to be a chef. At Christmas I like to decorate the top with pomegranate seeds to make it sparkle like jewels!

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## THE BEST EVER-IRISH COFFEE



SERVES 6-8

A little indulgence is a wonderful thing and it doesn't come much better than this...a dark luxurious Irish coffee with a couple of extra shots of liqueur, topped with lightly whipped cream. Make them to order and watch your guests enjoy every sip.

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Demonstration Recipes

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