



Christmas Activity Kit



Unilever
Food
Solutions



Introduction

Celebrate the joy of the festive season with our Christmas Activity Kit. Packed with festive recipes, fun crafts, and engaging activities, this kit is perfect for bringing Christmas cheer to your care home. From delicious seasonal treats to creative projects, each activity is thoughtfully crafted to inspire connection and creativity.



Contents

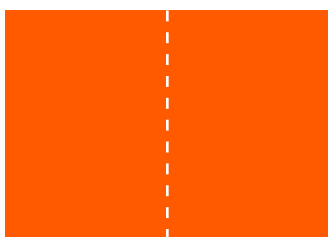
- 03** CHRISTMAS CARD MAKING
- 04** SNOW GLOBE DECORATING
- 05** WREATH COLOURING
- 06** CHRISTMAS FILM AFTERNOONS
- 07** SNOWFLAKE MAKING
- 09** PAPER CHAIN MAKING
- 11** RECIPE 1
- 12** RECIPE 2



Christmas Card Making

YOU WILL NEED:

- ☐ Scissors
- ☐ Coloured paper
- ☐ Sequins/Glitter
- ☐ Glue
- ☐ Coloured pens
- ☐ Decorative tape



1

Pick your choice of coloured card and fold it in half along the short side. You can make a landscape or a portrait card with this method.



2

Draw your design out in pencil on the cover and plot what elements you want to go where.



3

Start to get creative! Use different coloured card, markers, glitter, even festive decorative tape.



4

Write a message for someone special on the inside, sign your name, and give it to them around the festive period.

Snow Globe Decorating



Draw your own scene into the snow globe and add colour to create a special festive decoration.

Wreath Colouring



Draw your own decorations onto the wreath and add colour to create your ideal festive wreath.



Christmas Film Afternoons

Bring all your residents together with some Christmas film afternoons! Pick a film for the week, settle your residents with a snack and a beverage, perhaps a comfortable blanket, and get ready feel the cosy festive spirit.

Film Ideas:

MIRACLE ON 34TH STREET

IT'S A WONDERFUL LIFE

THE SNOWMAN

A CHRISTMAS CAROL

WHITE CHRISTMAS

THE GRINCH



Food & Beverage Ideas:

HOT CHOCOLATE, TEA, COFFEE

MULLED WINE & HOT TODDIES

MINCED PIES

GINGERBREAD MEN

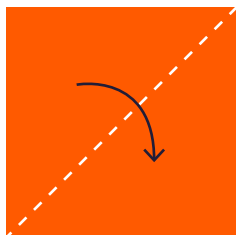
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Paper Snowflakes

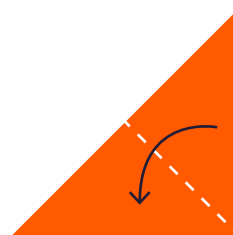
YOU WILL NEED:

- ☐ Scissors
- ☐ Squared coloured paper
- ☐ String (to hang)



1

Fold your square piece of paper and in half along the diagonal.



2

With the triangle you created in step two, fold it in half again to bring the two acute-angled corners together.



3

One side at a time, fold the new triangle into thirds. The two acute-angled corners will "switch sides" by folding one first and the other over the top.



4

Depending on how you want your final snowflake to look. Cut off the "fox ears" to make a perfect triangle. Try it both ways and see which one you prefer!



5

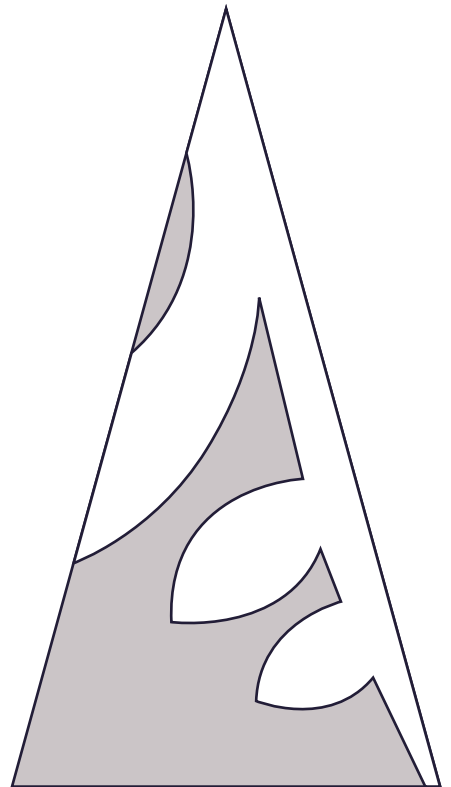
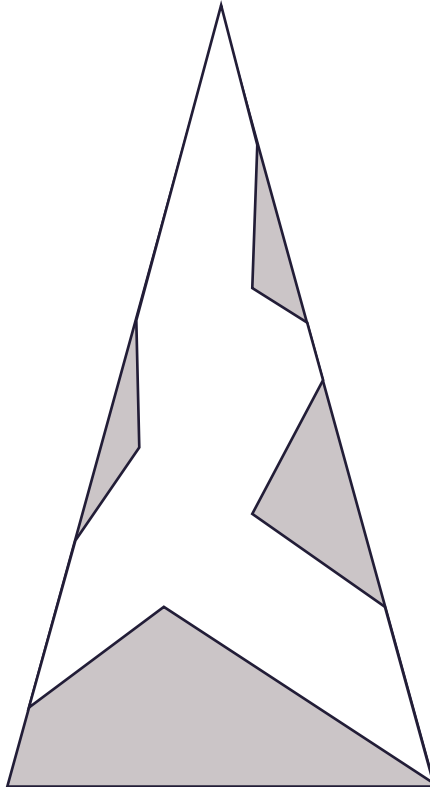
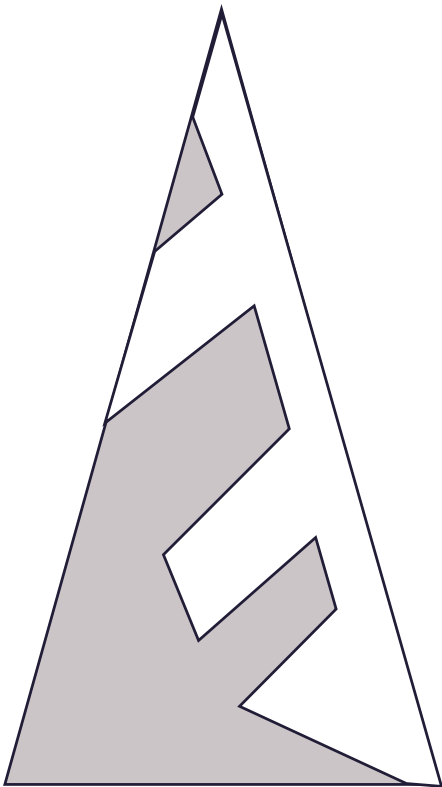
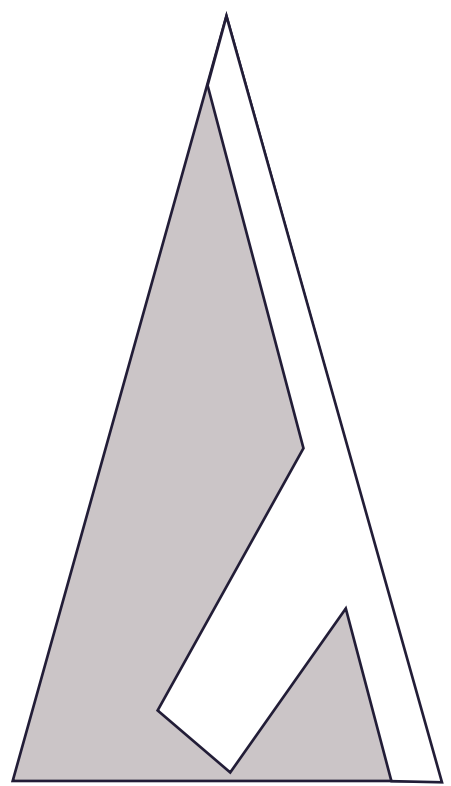
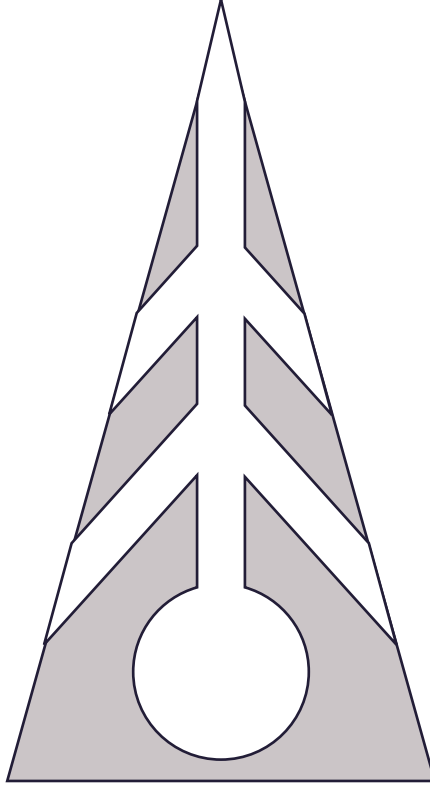
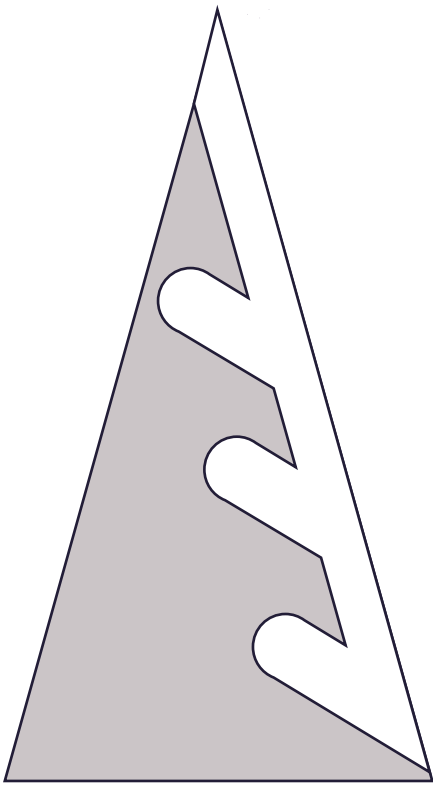
Now is the fun part! Using one of the templates on the next page, or exploring on your own, cut a design into your triangle.



6

When you are finished, unfold your design and if you fancy, hand it to a member of staff to hang up.

Snowflake Templates



Paper Chains

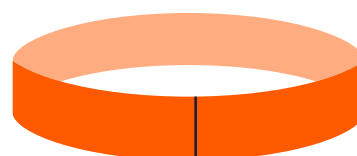
YOU WILL NEED:

- ☐ Scissors
- ☐ Coloured card cut into strips
- ☐ Glue



1

Take a strip of card and add a dab of glue onto one end.



2

Next, curl the card around so it makes an 'O' shape, overlap the glue end and fix it in place.



3

Take another strip of card, add glue onto one end, and create another 'O' shape, however make sure it link it through your first 'O' shape to form a chain.



4

Repeat this until the desired length of chain is made. Get creative with different colour combinations and patterns!

Carrot, chickpea and red pepper Wellington (1 of 2)



Ingredients

For the pancakes:

- 300ml Water
- 10g KNORR Professional Vegetable Bouillon Powder 1kg
- 90g Gram flour

For the filling:

- 600g Savoy cabbage
- 200g Frozen peas
- 50ml Rapeseed oil
- 400g Onions
- 20g KNORR Professional Garlic Purée 750g
- 300g Carrots
- 450g Red peppers
- 500g Chestnut mushrooms
- 800g Chickpeas – tinned
- 50g Porridge oats
- 100g Kale

Method

For the pancakes:

1. Mix the gram flour, water and half the KNORR Bouillon together to form a smooth batter.
2. Heat the oil then pour in enough batter to cover the pan.
3. Cook until brown on both sides then set aside and repeat until all the batter is used.

For the filling:

1. Peel the onions and carrots then remove the seeds from the pepper.
2. Place all the vegetables in to a robot coupe and blitz.
3. Add the chick peas, KNORR Garlic Purée, KNORR Bouillon and oats.
4. Blitz again then remove.
5. Heat the oil then add the vegetable mix then gently cook for 5 minutes.
6. Remove from the heat and allow to cool.
7. Once the mix has cooled, wrap in clingfilm to form a sausage approx 8–10cm in diameter.
8. Remove the other leaves from the cabbage and blanch in boiling water for 2 minutes then remove from the water, refresh then pat dry.

Carrot, chickpea and red pepper Wellington (2 of 2)

Ingredients

To build:

- 500g Puff pastry
- 50ml Soya milk (unsweetened)
- 5g MARMITE Yeast Extract 600g tub
- 1g COLMAN'S English Mustard Powder 454g

For the port gravy:

- 500ml Water
- 40g KNORR Gravy Granules for Meat Dishes 25ltr (as sold)
- 100ml Port wine
- 20g Redcurrant jelly

To cook:

- 10g KNORR Professional Vegetable Bouillon Powder 1kg

Method

To build:

1. Mix the soya milk, marmite and mustard together for the "egg wash".
2. Roll out the puff pastry into an rectangle.
3. In the centre of the pastry lay the pancakes then add on the cabbage leaves.
4. Unwrap the vegetable mix and place on top of the cabbage.
5. Top with additional savoy cabbage and pancake to encase the filling.
6. Cut the excess pastry from the corners then "egg wash" the pastry. Fold over one long edge then the two ends followed by the remaining long edge. Gently press the create a seal.
7. Turn over the wellington and place on to a lined baking tray.
8. Brush the top and sides with the glaze.
9. Place in to the fridge and chill for 30 minutes.

For the port gravy:

1. Place the port in to a saucepan and bring to the boil then reduce by half.
2. Pour in the water and add the redcurrant jelly then bring to the boil.
3. Whisk in the KNORR Gravy then simmer for 2 minutes.
4. Remove and keep hot until needed.

To cook:

1. Pre-heat oven 180°C.
2. Score the pastry then place the wellington in to the oven.
3. Bake for 40 minutes or until golden.
4. Remove from the oven and allow to cool slightly before slicing.



Chocolate Crème Brûlée brownie (1 of 2)



Ingredients

For the praline:

- 275g Caster sugar
- 107g Hazelnuts

Method

Advance Preparation:

1. Pre heat the oven to 180°C.
2. Line a half gastronorm tray with grease proof paper.

For the praline:

1. Heat the sugar (100g) in a pan with a little water until it turns to a light caramel.
2. Add in the hazelnuts then stir and pour on to a lined tray. Allow to cool then blend to a fine powder.

Chocolate Crème Brûlée brownie (2 of 2)



Ingredients

For the brownie:

300g	Dark chocolate broken into chunks
185g	Butter
150g	Egg
100g	Caster sugar
85g	Plain flour
40g	Cocoa powder
125ml	Whole milk
125ml	Double Cream
40g	CARTE D'OR Crème Brûlée / Crème Caramel 1250g



Method

For the brownie:

1. Place the chocolate and butter into a bowl and melt over simmering water.
2. Gently mix the eggs with the remaining sugar.
3. Slowly whisk in the melted chocolate mixture.
4. Then fold in the flour and cocoa powder.
5. Pour the mix into the lined tray.
6. Place the milk and cream in a pan and bring to the boil.
7. Whisk in the CARTE D'OR Crème Brûlée mix and remove from the heat.
8. Whisk for a further 30 seconds then pour into a squeeze bottle and allow to cool slightly.
9. Gently Squeeze the Brûlée mix throughout the brownie tray.
10. Cook in combi oven at 150°C for 20 minutes. Removing halfway through to sprinkle over the praline.
11. Allow to cool then cut into squares.
12. Why not serve with some Chantilly cream and fresh raspberries.



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