

THE CHRISTMAS RECIPES THAT SLEIGH

Wilderbee®  
HOT HONEY



HOT  
T  
CHRIST  
MAS



FESTIVE HOT HONEY RECIPES  
AND PAIRINGS FROM CHEF &  
FOUNDER DAN SHEARMAN

PHOTOGRAPHY & FOOD  
STYLING BY ANNA COLWELL

THE CHRISTMAS RECIPES THAT WILL SLEIGH THE SEASON

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THE CHRISTMAS RECIPES THAT SLEIGH

# Read About The Author

IF YOU  
CAN BE  
ARSED..

Hi, I'm Dan Shearman – chef, founder, and that bloke who accidentally kick started the UK's hot honey revolution from a tiny eco food truck.

Sorry Britain. But also... you're welcome.

I didn't choose the hot honey life. The hot honey life chose me. I was just a food truck chef minding my own business and trying not to burn my eyebrows off. Then one trip to Brooklyn in 2014 and a drizzle of chilli honey on pizza, and that was it! I text my P.A:

**"SANDRA! I'VE JUST COMPLETED MY F\*CKING TASTEBUDS!  
CANCEL MY MEETINGS AND TELL MY FAMILY I LOVE THEM."**

I've never had a P.A, and I don't know anyone called Sandra, so I'm not sure who got that text, but I came home, locked myself away like a Victorian novelist, and emerged 6 months later with WilderBee Hot Honey, the UK's **first** hot honey brand.

Since then, it's escalated faster than a toddler on too much squash. We've gone fully feral, hurling our hot honey at Waitrose, M&S, Whole Foods, Co-op, Booths, Yard Sale Pizza, Byron Burger, Honest Burgers, and we absolutely refuse to calm down.

We now hurl our Original Hot Honey (your gateway drug), our Gochujang Hot Honey (umami bomb), and our Sriracha Hot Honey which is so good on scrambled eggs that chickens nationwide are clenching their arse cheeks in fear.

And because I actually like planet Earth

**"LIKE. BIG FAN. 5 STARS. WOULD RECOMMEND LIVING HERE"**

we use ethically farmed, single sourced, bee-friendly organic honey and fiery Rwandan Scotch Bonnets that give back to the farmers, all packed into bottles made from 100% recycled materials.

Great Taste Awards? Yep, we've got those too!

And as a chef, I can confidently tell you that honey belongs on **absolutely everything**. Pizza, pancakes, fried chicken, ice cream, halloumi, pigs in blankets, a spoon at 2am. No rules here.

I love Christmas so much that I practically shit tinsel this time of year, so this cookbook is my overexcited Christmas brain on paper. Think filthy crowd pleasers, boujee show offs, 3 ingredient miracles, and recipes that make people stop eating to say,

**"HANG ON.. YOU MADE THIS?!"**

Yes.

Yes you f\*cking did.

Welcome to **HOT Christmas**.

Come with me to get **wild** in the kitchen and let's sleigh the festive season.

Apron on? Hot honey in hand? Good. Let's **COOK!**

**DAN X**





# Foreward

"I TAUGHT DANIEL HOW TO COOK PROPERLY, AND THIS IS WHAT HE'S CHOSEN TO DO WITH THAT INFORMATION." – Dan's Mum

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# Turkey sliders



"IT'S TURKEY, BUT  
FINALLY DRESSED  
LIKE IT WANTS TO  
BE INVITED BACK  
NEXT YEAR"



"USE ME FOR  
THIS RECIPE"



## INGREDIENTS

- 12 mini brioche slider buns
- 600g turkey breast, cut into bite-sized chunks
- 75g plain flour
- 2 eggs, beaten
- 100g panko breadcrumbs
- 50g Parmesan, finely grated (plus extra to finish)
- Neutral oil, for frying
- 4–5 tbsp WilderBee Gochujang Hot Honey
- 2 baby gem lettuces, leaves separated

## METHOD

1. Coat the turkey pieces in flour, then egg, then panko mixed with the grated Parmesan.
2. Fry in hot oil until golden and cooked through. Drain briefly.
3. Toss the hot nuggets in Gochujang Hot Honey until sticky and coated.
4. Fill the slider buns with lettuce, turkey nuggets and a little extra Parmesan.
5. Secure with a cocktail stick and pickle, then serve.

time spent off the sofa	30mins
Serves	12 People



# Olive & Feta Cigars

"SALTY, CRISPY  
LITTLE BASTARDS  
THAT YOU'LL SWEAR  
YOU'RE ONLY HAVING  
ONE MORE OF.  
LIAR."



## INGREDIENTS

- 150g feta
- 2 tbsp finely chopped kalamata olives
- 1 tsp oregano
- Filo pastry sheets
- Olive oil
- WilderBee Original Hot Honey

## METHOD

1. Mix feta, olives, oregano.
2. Spoon onto filo strips; roll into cigars.
3. Brush with oil, bake 200°C 15 mins until golden.
4. Drizzle with WilderBee Hot Honey.

"USE ME FOR  
THIS RECIPE"



# Fig & Whipped Feta Crostinis

## INGREDIENTS

- White bread, cut into small rounds
- 150g feta, whipped with 2 tbsp yoghurt
- 3-4 fresh figs, sliced
- WilderBee Original Hot Honey

## METHOD

1. Toast bread circles until golden.
2. Pipe whipped feta onto each.
3. Top with fig slices, drizzle WilderBee Original Hot Honey.
4. Garnish with thyme flowers/leaves.

Time spent mentally re-gifting "that" jumper 15 Mins

Makes 13-14 Crostinis

"MUCH LIKE NIGELLA, THESE MAY LOOK POSH AND INNOCENT, BUT THEY KNOW EXACTLY WHAT THEY'RE DOING".



"USE ME FOR THIS RECIPE"



# Prawn Crackers



'A BIT FIDDLY, BUT GUESTS WILL KNOW THAT MUM DEFINITELY DID NOT GO TO ICELAND FOR THESE CRISPY LITTLE FACE FILLERS'

## METHOD

## INGREDIENTS

- 200g raw prawns, chopped
- 1 garlic clove, minced
- 1 tbsp chopped coriander
- 1 tsp lime zest
- 2 tbsp WilderBee Sriracha Hot Honey
- Filo sheets + melted butter

1. Combine prawns, garlic, coriander, lime zest and Sriracha Hot Honey.
2. Spoon onto filo, roll and twist ends like little crackers.
3. Brush with butter, bake 200°C for 12–15 mins.
4. Serve hot with lashings more Sriracha hot honey

time spent  
avoiding eye  
contact with  
guests

45mins

Serves

12 People



"USE ME FOR  
THIS RECIPE"



# Blue Cheese Pear & Hot Honey Blinis

"A STUPIDLY EASY AND  
DELICIOUS COMBO!  
BUT IF YOU THINK BLUE  
CHEESE TASTES LIKE A  
BUILDERS ARMPIT, THEN I  
GUESS I'LL SEE YOU ON  
PAGE 9"

## INGREDIENTS

- 16x cocktail blinis
- 1 ripe pear, thinly sliced
- 80g blue cheese
- 25g toasted hazelnuts, crushed
- WilderBee Original Hot Honey

## METHOD

1. Top blinis with cheese and a pear slice.
2. Sprinkle hazelnuts, and finish with Hot Honey.
3. Garnish with fresh thyme leaves.

Yes.. that's it. Try not to feel like a fraud.

"USE ME FOR  
THIS RECIPE"





# Korean Pork Belly Bites

## INGREDIENTS

- 400g pork belly, cut into bite size chunks
- 1 tsp Chinese 5 spice
- Salt & pepper
- WilderBee Gochujang Hot Honey

## METHOD

1. Roast pork belly until crisp (200°C, ~40 mins).
2. Toss in WilderBee Gochujang Hot Honey glaze.
3. Garnish with spring onion & toasted sesame seeds

time spent alone in the kitchen just "testing" the wine 15 Mins

Serves 10-12 People

"PERFECT PARTY FOOD!"

AND YES.. ANYTHING CAN BE A CANAPÉ IF YOU PUT IT ON A STICK. FIGHT ME."



"USE ME FOR THIS RECIPE"

# Smashed Dough Ball Pizzas Bites



IT MIGHT LOOK LIKE WE'VE JUST SAT ON A PLATE LOAD OF HESTON BLUMANTHAL'S 'MEAT FRUIT', BUT TUST ME, THESE THINGS ARE LEGIT!

## INGREDIENTS

- 12x M&S garlic butter doughballs (defrosted)
- M&S Mozzarella pearls
- M&S Nduja paste
- WilderBee Original Hot Honey  
(Also available at M&S, Obvs)

## METHOD

1. Allow your balls to defrost.. (get your mind out of the gutter!) and press them into a muffin tray to form the bases.
2. Top with mozzarella and nduja paste.
3. Bake until golden and drizzle with WilderBee Original Hot Honey.
4. Garnish with torn basil leaves to make it look all boujee and that..

Time spent waiting for the wine to kick in 45mins

Serves 12 People



"USE ME FOR THIS RECIPE"

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"IS THERE A WAY OF MAKING  
(ARGUABLY) ONE OF THE  
WORLDS SH#TTEST  
VEGETABLES TASTE AMAZING,  
WITHOUT COVERING IT IN  
CHEESE? I HEAR YOU ASK.

YES. YES THERE IS"

# Korean Cauliflower Poppers

## INGREDIENTS

- 1 small cauliflower, portioned into bite-sized florets
- Flour
- 2 eggs
- Panko breadcrumbs
- 50g Parmesan, grated
- WilderBee Gochujang Hot Honey, for the win.

Time spent delaying  
the inevitable  
christmas argument

15 Mins

Serves

10-12

"USE ME FOR  
THIS RECIPE"



## METHOD

1. dip your dull veg in the egg, and coat it's florets with flour, panko & Parmesan.
2. Bake or fry until golden and starting to release the shame of being a cauliflower.
3. Toss in healthy amount of WilderBee Gochujang Hot Honey.
4. Garnish with fnely chopped coriander and lime wedges



# Christmas Potato Cups

## INGREDIENTS

- 24 baby potatoes, skin on
- Olive oil
- Salt & freshly ground black pepper
- 125g brie, cut into 24 small wedges
- 80g cranberry sauce
- WilderBee Original Hot Honey
- Fresh thyme leaves (for garnish)

"OUR VIRAL CHRISTMAS RECIPE! 200,000 OF YOU WATCHED THE VIDEO FOR THESE ON INSTAGRAM! YOU LOT CLEARLY LIKE POTATOES!"



## METHOD

1. Preheat the oven to 220°C / 200°C fan and generously oil a muffin tin.
2. Boil the potatoes in salted water until just tender when pierced (around 15 minutes). Drain and allow to steam dry briefly.
3. Place one potato into each muffin hole and press down firmly with your thumb or the back of a spoon to form a cup. Brush generously with olive oil, paying attention to the edges, and season with salt and pepper.
4. Roast for 25-30 minutes until golden and crisp around their rims (stop it!...).
5. Remove from the oven, add a small wedge of brie to each cup, top with around half a tsp of cranberry sauce, and return to the oven for 5 minutes until the cheese softens and starts to ooze.
6. Finish with a drizzle of WilderBee Original Hot Honey and a scattering of fresh thyme. Serve hot.

time spent getting the absolute horn over a spud

1 hr

Serves

12 People



"USE ME FOR THIS RECIPE"

# Posh Onion Rings



## INGREDIENTS

- 10 whole spring onions, trimmed (but green tops intact)
- 100g plain flour
- 1/2 tsp baking powder
- 100ml sparkling water (ice cold)
- Neutral oil for frying
- WilderBee Sriracha Hot Honey
- Smoked paprika, for dusting
- Pinch of flaky sea salt

## METHOD

1. Heat oil in a deep pan or fryer to 180°C.
2. In a bowl, whisk together the flour, baking powder, and sparkling water. The batter should be cold and slightly lumpy so don't panic and overmix it.
3. Lightly dust the spring onions in a little flour to help the batter stick.
4. Dip the spring onions into the batter, let any excess drip off, then carefully fry in batches for 2-3 minutes until crisp and golden.
5. Drain on kitchen paper and finish with a light dusting of smoked paprika and a pinch of sea salt. Serve hot with a side bowl of WilderBee Sriracha Hot Honey for the dipping!



"APPARENTLY, VICTORIA BECKHAM INSISTS THAT 'CHEF' BROOKLYN MAKES THESE FOR HER EVERY DAY, OR HE'LL HAVE TO MOVE OUT OF THE BASEMENT AND GET A REAL JOB"

"USE ME FOR THIS RECIPE"

time spent walking around the kitchen shouting "behind!" like you're on an episode of 'The Bear'

30mins

Serves

12 People

# Hot Honey Salmon Gravlax

"THE ONLY RECIPE WHERE  
YOU PUT YOUR TROTTERS  
UP AND THE FRIDGE DOES  
ALL THE WORK"

## INGREDIENTS

- 500g salmon fillet, skin on
- 100g sea salt
- 75g sugar
- 5 tblsp WilderBee Gochujang Hot Honey
- 1 tbsp rice vinegar
- 1 tbsp chopped dill
- Sesame seeds



## METHOD

1. Mix salt, sugar, dill. Spread on cling film and lay the salmon on top.
2. Mix Gochujang Hot Honey & rice vinegar and brush over the salmon.
3. Wrap it tightly, refrigerate 24-36 hrs. Slice thinly.
4. Garnish with dill fronds & sesame seeds.

Time free to self medicate with cheese 36 Hrs!

Serves 4-5

"USE ME FOR  
THIS RECIPE"



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# Hot Honey Butter

## INGREDIENTS

- 100g of quality unsalted butter
- WilderBee Original Hot Honey
- ½ tsp Cinnamon
- a pimnch of Sea Salt



## METHOD

1. Leave the butter out to hit room temperature and soft,
2. Mix softened butter with WilderBee Hot Honey, salt and cinnamon
3. Chill or serve soft and use on everything!

"BUTTER OF THE GODS!  
GET IT ON TOAST, OVER  
ROAST VEG, UNDER THE  
TURKEY SKIN, UP ITS BUM,  
CHRIST. UP YOUR OWN BUM  
TOO. IT'S THAT GOOD."

Time spent  
avoiding losing  
the will to live  
at Lidl

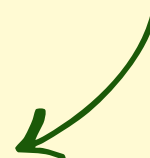
Only 5 Miins

Serves

10 People  
or just you and  
loaf of bread



"USE ME FOR  
THIS RECIPE"



# Hot Honey Parmesan Sprouts

"I KNOW SOME OF YOU  
WOULD RATHER BE  
LEGALLY ADOPTED BY  
GREGG WALLACE THAN GO  
ANYWHERE NEAR A SPROUT,  
BUT STAY WITH ME."

## INGREDIENTS

- 400g Brussels sprouts
- Olive oil
- 50g grated Parmesan
- 2 tbsp WilderBee Original Hot Honey
- Sea salt



## METHOD

1. Boil sprouts for 10 mins and drain.
2. Cover a lined baking tray with half of the pamesan, and then smash those farty little bastards flat on top of the cheese (the bottom of a glass or your forehead is perfect for this).
3. Drizzle with olive oil, sprinkle with the remaining Parmesan and roast on 200°C for 25 mins.
4. Drizzle Hot Honey and you'll be hooked! Or start calling Gregg Wallace "Daddy" - it's your life.

"USE ME FOR  
THIS RECIPE"



# Parmesan & Hot Honey Carrots

"SO GOOD YOU'LL BE ON FACEBOOK UNFRIENDING EVERY JOKER WHO SERVED YOU CARROTS BEFORE. SORRY MUM"



## INGREDIENTS

- Carrots (Obvs)
- Oil
- Garlic
- Chilli flakes
- Cumin
- Smoked paprika
- Salt & pepper
- Parmesan
- WilderBee Hot Honey
- Fresh thyme

## METHOD

1. Peel and halve carrots lengthways and toss with oil, spices, seasoning.
2. Sprinkle Parmesan on lined tray; place carrots on top and add more Parmesan.
3. Bake until golden and crisp.
4. Finish with thyme & WilderBee Original Hot Honey.

"USE ME FOR THIS RECIPE"



Time spent hiding in the kitchen shoveling Lindor balls into your face

40 mins

Serves

12 People



# Halloumi in Blankets

"GIVE YOUR  
VEGETARIAN GUESTS A  
MOMENT OF HOPE, AND  
THEN TAKE IT AWAY  
WITH PORK."

## INGREDIENTS

- 225g Halloumi
- Pancetta
- Fresh Thyme
- WilderBee Original  
Hot Honey

## METHOD

1. Slice halloumi lengthways into batons.
2. Wrap in pancetta.
3. Bake until crisp and golden.
4. Finish with Hot Honey.



Time spent trying not to cry into the  
gravy 25 Mins

Makes 10 cheesy  
stunners

"USE ME FOR  
THIS RECIPE"



# Gochujang Hot Honey Glazed Ham

"I ACTUALLY  
HAVE NO WORDS,  
AND NEITHER  
WILL YOU"

## INGREDIENTS

- 2kg unsmoked gammon joint
- One orange (halved)
- 2 Cinnamon sticks
- 3-4 shallots (Quartered)
- A handful of cloves
- 4 bay leaves

For the glaze:

- 3 tbsp soy sauce
- 2 tbsp rice vinegar
- 1 tsp sesame oil
- 3 tbsp WilderBee Gochujang Hot Honey

For the garnish:

- 2 Limes
- Spring Onion
- Chilli Flakes
- Sesame seeds

"USE ME FOR  
THIS RECIPE"



Time spent accepting  
that no one is coming  
to save you from  
Christmas

3.5hrs

Serves 10-12 Freeloaders



## METHOD

1. In a big pan or stock pot, add your ham, orange, cinnamon, shallots, cloves, bay and enough water to cover. Then simmer on a low heat (skimming the foam) for around 2.5hrs or until fork tender.
2. Combine the glaze ingredients ready for next step.
3. Lift out the ham when ready, transfer to a oven tray, score the fat and bathe in the glaze.
4. Back into the oven for 30 mins on 190 fan (basting half way through) until it's ready for it's big moment.
5. Rest, slice and dress with citrus, spring onions, chilli flakes and sesame.

# Parsnip Röstis

"YOU'LL BREEZE OVER TO THE DINING TABLE AND SERVE THESE ROSTI LIKE YOU'VE GOT YOUR LIFE TOGETHER. YOU DON'T. BUT STILL."



## INGREDIENTS

- 2 parsnips, peeled and finely grated
- Parmesan finely grated (equal amount to parsnip)
- Sage (a handful)
- 1 egg
- 2 tbsp flour
- WilderBee Original Hot Honey

## METHOD

1. Mix the grated parsnip with Parmesan, finely chopped sage, egg, flour, and Hot Honey.
2. Fry off some whole sage leaves in butter until crisp.
3. Portion the parsnip into balls and press them flat into a hot, oiled pan.
4. Fry until golden on both sides and garnish with crisp sage, more parmesan and obviously more hot honey!.



"USE ME FOR THIS RECIPE"

Time spent staring into the fridge like it owes you answers 30 Mins

Makes 8-10 Rosti



# Leftover Turkey Tacos

YOU MIGHT EVEN GIVE  
YOUR TOXIC EX A SECOND  
GO IF THEY HAD A GLOW  
UP LIKE THIS"

## INGREDIENTS

- Leftover turkey
- Tortillas
- Pickles (Pink onions if you have them)
- Lime
- WilderBee Gochujang Hot Honey

## METHOD

1. Warm the turkey (pan or microwave) and shred it to bits.
2. Mix with WilderBee Gochujang Hot Honey
3. Build tacos with slaw and turkey.
4. Finish with corriander and lime.



Time spent ignoring the hangover 25 Mins

Serves A solid purpose

"USE ME FOR  
THIS RECIPE"



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# Leftovers Mac & Cheese

"THE MAC & CHEESE THAT DOESN'T LEAVE A MAN / WOMAN BEHIND!"

## INGREDIENTS

- 500g macaroni
- 50g unsalted butter
- 50g plain flour
- 700ml whole milk
- 1 tbsp Dijon mustard
- 400g mixed cheeseboard cheeses (grated)
- Leftover turkey, shredded (approx 200g)
- 100g leftover stuffing, crumbled
- 6 tbsp cranberry sauce
- 1 handful roast chestnuts, roughly chopped
- 5 tbsp WilderBee Original Hot Honey

For topping / garnish:

- Extra grated cheese (cheddar + Parmesan mix)
- Panko breadcrumbs
- Fresh thyme leaves
- Small handful of chives, chopped



## METHOD

1. Cook your macaroni until al dente and set aside
2. Make a roux with the butter & flour, whisk in milk to thicken.
3. Add the cheeses and melt.
4. Stir through cooked pasta and the rest of the leftovers.
5. Top with crumbs/Parmesan and bake in at 180 fan until bubbling.
6. Finish with thyme, chives and face plant it! (when cool)

Time spent thanking baby jesus that it's all over for another year

1 hr

Serves

5-6

"USE ME FOR THIS RECIPE"



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# LEFTOVER.. LEFTOVERS MAC & CHEESE, ARANCINI

"HOW MANY LIVES DO  
THESE F\*CKING  
LEFTOVERS HAVE??  
JUST THIS ONE MORE,  
PROMISE."



## METHOD

1. Roll the chilled mac & cheese around mozzarella cubes to form balls, coat in flour, egg, panko.
2. Deep fry until golden.
3. Serve hot with WilderBee Original Hot Honey drizzle. Garnish: Finely grated parmesan + chives.

## INGREDIENTS

- Leftover 'Leftovers Mac & Cheese, chilled (are you still with me?)
- 100g mozzarella, cubed
- Flour, egg, panko
- WilderBee Original Hot Honey



"USE ME FOR  
THIS RECIPE"

Time spent avoiding your feelings	30 Mins
Makes	8-10 Rosti



# Christmas Pudding & Hot Honey Ice Cream

## INGREDIENTS

- 500ml vanilla ice cream, softened
- 150g crumbled Christmas pudding
- WilderBee Original Hot Honey
- Pinch of mixed spice
- Handful of pecans

"MUCH LIKE A RAMBLING, INCOHERENT TRUMP MONOLOGUE, THIS RECIPE DEFIES LOGIC, YET SOMEHOW IT STILL HOLDS DOWN A POSITION AT THE TABLE"



## METHOD

1. Fold the Christmas pudding, mixed spice and a healthy dose of WilderBee Hot Honey into the softened ice cream
2. Throw it back into the freezer until firmed up.
3. Serve with more hot honey and a handful of pecans.

Time free to force more wrapping paper into the recycling bin

25 Mins

Makes

600ml

"USE ME FOR THIS RECIPE"



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# Santa's Naughty Juice

## INGREDIENTS

- 100g fresh strawberries
- 100ml tequila or mezcal
- 50ml Cointreau
- Juice of half a lime
- 20ml WilderBeeOriginal Hot Honey
- Ice
- Spicy "elf dust" (chilli salt) for rim

"CHRIST ARE YOU STILL HERE? YOU DESERVE A DRINK FOR GETTING THIS FAR! SIT BACK AND GET A NAUGHTY JUICE IN YOU. YOU'VE COMPLETED CHRISTMAS."



Time spent  
cooking for  
other people

0 Mins

Serves

You, just you..



"USE ME FOR  
THIS RECIPE"

## METHOD

1. Blend strawberries, tequila, Cointreau, lime, Hot Honey and ice.
2. Rim the glass with spicy "elf dust".
3. Pour. Ideally directly into your gob. You've earned it.

# Thank You

Before you end this “book”, lick your fingers, and put the leftovers in the fridge “for tomorrow” (liar), I just want to say this properly.

**Thank you** for choosing WilderBee Hot Honey.

Not in a bland, corporate way. But in a *this whole thing literally wouldn't exist without you*, way.

What started as a slightly mad idea on a tiny food truck has turned into something far bigger than I ever imagined, and that's entirely down to the people who've cooked with it, gifted it, drizzled it on things that probably didn't need it (but absolutely deserved it), and told their mates about it.

Over Christmas, you can find WilderBee Hot Honey in Waitrose, M&S, Whole Foods, Co-op, Booths, Harrods, and at loads of brilliant independent shops nationwide, or get it delivered straight to your door via Amazon if you've left things... late.

And if you want to see all of these recipes in action, plus a few extra bonus recipes come and follow us on Instagram @wilderbeehoney and TikTok @wilderbeehothoney where we're sharing all of the Christmas recipes in glorious video format.

Thank you for cooking with us.

Thank you for supporting small, ethical brands.

And thank you for making this whole thing feel worth it.

**MERRY CHRISTMAS YOU FILTHY ANIMALS.**

**I BLOODY LOVE YOU ALL!**

**DAN X**