
GOURMET RANGE
RESTSSO
Poached Turkey

POACHED TURKEY BREASTS **WITH ENGLISH MUSTARD**

3 HATS OF EFFORT REQUIRED

INGREDIENTS:-

1 x crown of turkey
1 carrot, peeled
1 stick of celery
1 small onion, peeled & halved
2 cloves of garlic, peeled
1 leek, trimmed, split & washed
1 bay leaf
8 black peppercorns
Cold water/vegetable/chicken stock
1 tsp black mustard seeds
1tbsp English mustard
300ml double cream
Lemon juice
Salt
Pepper

METHOD:-

Place the turkey crown and all of the prepared veg, bay and spices into a large saucepan. Cover with cold water or stock of your choice.

Bring to the boil, then skim any impurities that rise to the surface. Lower the temperature to a gentle simmer, cover the pan with a lid and cook for 1 ½ hrs.

Take pan from the heat and leave covered and allow to cool completely.

Pre heat oven to 160°C.

Lift the crown from the poaching liquor. Carefully remove the skin and lay onto a non stick tray or baking parchment on a tray flesh side up. Trim away any fatty pieces from the skin then sprinkle with the mustard seeds, pressing them gently into the skin and a little salt.

Place tray in the pre set oven and cook for 15+/- minutes until the skin is golden and crispy. Remove from the oven and lift the crisped skin onto some kitchen paper to drain any fat. Cool and set aside. Strain 600ml of the poaching liquor into a clean pan and set over a high heat to reduce by half.

Add the English mustard and whisk in the double cream, bring back to the boil and reduce to a sauce consistency. Adjust the seasoning with lemon juice, salt and pepper if needed. Cover and keep hot

Remove the turkey breast meat from the breast bones and trim neatly, then cut the meat into thick slices. Place in the sauce and heat through gently until piping hot.

Serve the slices of turkey with the sauce poured over and the skin broken into pieces scattered around.

MARTIN'S TIP:- ***Martin says "if turkeys not to your taste, try chicken, capon or in fact any bird would work. And if you find English mustard a touch harsh a milder German or French mustard would work!"***
"my idea for this dish & recipe comes from the history that for many years Norfolk was the home of turkey rearing and Coleman's English mustard was based in Norfolk so putting the two together gives this recipe provenance and a damn good reason to be!"

Tip – if buying a whole turkey ask your butcher to joint it for you. Also place the giblets, that come with the bird, into the pot with the crown - the resulting poaching liquor will be more intense and packed with flavour!


GOURMET RANGE
RESTSSO
Stuffed Turkey Thighs

ROAST STUFFED **TURKEY THIGHS**

3 HATS

INGREDIENTS:-

2 turkey thighs, skin on, bones removed
8 slices jamon, thin cut
25 gr unsalted butter
1 medium onion, peeled & fine chopped
1 garlic clove, peeled, crushed & chopped
50 gr chestnuts or macadamias, roughly chopped
50 gr dried cranberries
2 x quality pork sausages, uncooked
100 gr white breadcrumbs, coarse and from a day old loaf
1 medium egg, beaten
Teaspoon fresh thyme, leaves picked and chopped
3 leaves fresh sage, rough chopped
1 dstsp fresh parsley, rough chopped

METHOD:-

1. Melt the butter in a large pan, add the onions and garlic cook gently for 8 minutes until softened and only lightly coloured. Add the nuts of your choice and cranberries and cook for a further 2 minutes. Allow to cool completely.

2. Remove the sausages from their casings. Place the meat in a large bowl and break up with a spatula. Add the nut mixture, breadcrumbs, egg and chopped herbs, season with salt and pepper and mix thoroughly.

3. Cover with cling film and put in the fridge, can be left overnight if wished

4. Open out the boned turkey thighs, season lightly with salt and pepper. Roll a hand full of the stuffing between your palms to form a thick roll that fits across the opened thigh. Roll up into a neat even sized cylinder. Repeat with the other thigh.

5. Wrap and roll up tightly, each thigh, in a sheet of cling film. Then repeat with a sheet of foil.

6. Put the rolls into a deep saucepan and top up with cold water. Place on hob and bring to a gentle simmer. Cover pan with a lid and cook for 2 hours. Take pan from heat and leave to stand still covered for another 2 hours.

7. Remove the stuffed thighs and leave wrapped and put in the fridge over night to chill right through and set, also the flavours will develop and deepen.

8. To Finish – set the oven to 180°C
Unwrap the foil from the rolled thighs. Cut away the cling film. Place the rolls onto a non stick roasting tray, drizzle with a little vegetable oil and put in the pre set oven. Roast for 40 minutes.

9. Remove from oven and allow to rest covered loosely for 25 minutes in a warm place. Carve into thick slices using a sharp knife. Serve alone or with a few slices of roast turkey breast veggies and a good gravy.

MARTIN'S TIP:- ***Martin says "try these stuffed thighs as a cold cut after the initial cooking and roasting – allow to cool then fridge to firm up. Slice a little thinner and serve with pickles, chutneys and relishes along with a hunk of crusty bread and a crisp salad"***

Tip – flavour the stuffing your own way adding other dried fruits, nuts and herbs. The jamon around the thighs is optional but I think adds a distinct taste.


GOURMET RANGE
RESTSSO
Turkey Pancakes

TURKEY, DILL & CARAWAY **PANCAKES**

A NO HAT RECIPE – COME ON PEOPLE THIS IS SO EASY I'M NOT EVEN GOING TO GIVE IT A DIFFICULTY TAG especially if you use bought pancakes!!!

INGREDIENTS:-

500gr cooked turkey meat (from the xmas lunch)
1 small white onion
1 clove garlic
250ml tub soured cream
4 large closed cup mushrooms
1 sprig fresh dill
½ tsp caraway seeds
Juice from ½ a lemon
8 x 20cm plain thin pancakes
1 tbsp olive oil
2tbsp butter

METHOD:-

Pick over the turkey meat discarding any skin, bone and cartilage. Chop finely then set aside in a bowl.

Peel and chop finely both the onion and the garlic, cut the mushrooms into 1 cm or thereabouts pieces. Heat 1 tbsp of the butter in a small pan add the caraway seeds and the chopped vegetables sweat gently until soft but without colour this should take about 5 mins. Allow to cool completely.

Chop the dill finely, mix this and the cooled vegetables into the chopped turkey meat along with the soured cream. Adjust seasoning with the lemon juice, salt and pepper.

Lay the pancakes out on a clean work surface and distribute the turkey mixture equally in neat piles to one edge of each pancake. Then roll up folding in the sides of the pancake to form a neat parcel. Repeat with the remaining pancakes.

Heat a large no stick frying pan over a moderate heat add the remaining butter and the olive oil. Then lay the pancakes in seam side down and gently fry till the pancake takes a golden brown colour (about 3 mins). Carefully turn each parcel and colour the other side, again for about 3 mins. Turn off the heat and allow the parcels to heat right through for 5 mins.

Serve with a dollop of soured cream on top of each parcel and a sprig of dill.

MARTIN'S TIP:- ***Martin says "this recipe works with any leftover meat or even cooked fish, try it with salmon."***

Tip – make sure that the vegetables are cooled right down before mixing together with the cream and turkey – use shop bought pancakes for a speedy leftovers supper dish.


GOURMET RANGE
RESTSSO
Turkey Tea

TURKEY **TEA**

A 2 HATTER

INGREDIENTS:-

2.5 ltrs turkey or chicken stock (any leftover turkey poaching stock from the mustard recipe will work)
1 turkey giblets, minus the livers (a bag of these come inside the cavity of the bird), roughly chopped
1 medium carrot, peeled & rough chopped
1 stick celery, rough chopped
½ a medium leek, cleaned, split and rough chopped
2 cloves garlic, peeled and crushed
1 medium onion, peeled and rough chopped
1 bay leaf
1 tsp whole black peppercorns
1 small sprig fresh thyme
100ml soy sauce
2 tbsp Worcestershire sauce
5 medium egg whites
50ml dry sherry

METHOD *for base*:-

In a large saucepan bring the stock to the boil, add the soy and Worcester sauces. In a food processor put all the vegetables, herbs and spices pulse the machine a few times until broken down into small pieces. Add the egg whites and pulse until well combined. Pour and scrape into a bowl. Mix in the chopped giblets (neck, heart and any trimmings). Ladle over about 250mls of the boiling stock mixing well as you do so. Now scrape all of this mixture into the boiling stock stirring well. Remove spoon from the pan and reduce the heat allowing the egg whites to float to the surface of the stock with all the veggie and giblet bits & pieces setting to form a crust. Now leave well alone to barely simmer and cook for 1hr. Turn off the heat and using a ladle push the crust to one side in the pan and ladle out the clear amber bouillon into a clean pan. Be careful not to break up or stir the crust or this will cloud the 'tea'. Discard the crust its done its job of adding flavour and filtering debris. Re heat the 'tea' whilst you prepare the garnish.

GARNISH INGREDIENTS:-

1 large tomato, peeled and de-seeded & diced in 1cm pieces
1 spring onion, peeled and shredded finely across the length
25 gr ribbon pasta, cooked weight, drained and cut into even squares
Small bunch fresh chervil, leaves picked (can use parsley)
Few leaves of fresh marjoram
½ mild red chilli, de-seeded, cut in fine rings
1 tbsp (approx) extra virgin olive oil

METHOD:-

Evenly distribute all the garnish and the sherry, except the olive oil, between 4 large or 6 smaller bowls. (don't worry the alcohol will evaporate off, with the heat of the tea being poured over, just leaving the delicate sherry flavour so ok for the kids to enjoy)! Carefully ladle over the hot 'tea' and then dribble the oil on top (the oil should pool into small beads) serve.

MARTIN'S TIP:- ***"the crust forming part of this recipe is very important – floating on top of the stock it filters out the impurities as the gentle simmer rolls beneath it, do not allow the pan to boil once the crust has formed as it will break up and defeat the object – Nb if this does happen simply whisk up a couple more egg whites and mix in and repeat the forming process!"***
"freezes well, after cooling, without the garnish – makes a great pick me up if you're not feeling to bright and have lost your appetite"

Tip – if your stock is a little on the thin side flavour wise then blitz in a chicken stock cube with the veggies and egg whites. Add any garnish you wish remembering to blanch in boiling water briefly any that need cooking out, like mushrooms for example.


GOURMET RANGE
RESTSSO
Turkey Terrine

PRESSED LEMON TURKEY **& TURKEY LIVER TERRINE**

HERE'S A 2 HAT RECIPE FOR YOU TO TRY, THIS ONE IS MORE TIME WITH JUST A LITTLE EFFORT ON YOUR PART!
You will require 2 x 2lb loaf tins to form the terrine

INGREDIENTS:-

2 turkey drumsticks, uncooked
4 whole chicken legs, uncooked
Brine mixture – see recipe'
1 ltr cold turkey stock (make from all the bones and trimmings – failing that use a chicken stock cube made up to a litre)
1 bay leaf
1 small sprig of thyme
2 strips of lemon zest, use a potato peeler to remove it from the lemon below
1 fresh lemon
1 tsp picked thyme leaves, roughly chopped
Salt
Milled black pepper
1 turkey liver (this will come as part of the giblets within the cavity of the bird)
1 dstsp sherry vinegar
1 tsp olive oil

METHOD:-

Put the turkey drumsticks and chicken legs into the brine and leave for 1½ hours. Drain then rinse under cold running water. Put into a deep pan pour in the stock and add the bay, thyme and lemon strips, the meats should be covered with liquid if not top up with cold water until just covered. Bring to the boil, cover with a lid, then reduce the heat and simmer gently for 45 mins or until the flesh is coming away from the bones. Lift the drumsticks and legs out from the cooking liquor into a strainer and allow to stand for 10 minutes allowing to cool a little. Pass 500mls of the cooking liquor into a small saucepan and put over a high heat and reduce till you have approx 100mls left (it should be sticky and highly seasoned). Set aside and keep warm. Line one of the 2lb loaf tins with cling film. Trim the turkey liver and cut into 1.5cm approx pieces. Sit on kitchen paper to remove excess moisture. Heat a small non stick frying pan on the stove. Add the oil. Lightly season the livers with salt and pepper. Fry the livers quickly on all sides, they will colour up very quickly if the pan is hot enough. Add the sherry vinegar and toss the livers two or three times in the pan to coat them evenly, turn out onto more kitchen paper to soak up excess juices and spread them out to cool. Now onto the turkey and chicken > remove the skins and discard. Pick over and remove all the meats from the bones, gristle and sinew. Put the picked meat into a bowl add the chopped thyme. Grate, finely, the remaining lemon zest (not the white pith, which is bitter) over. Add the reserved reduced cooking liquor mix well, taste and adjust the seasoning with salt, pepper and a squeeze or two of lemon juice if needed. So on to building the terrine > firstly place an even layer of the picked meats into the bottom of the, cling film lines, loaf tin then dot in several places with the seared livers. Repeat until all of the meats and livers have been used up. Press gently with back of your hand down onto the meats to level then fold over the excess cling film to seal the terrine. Take the other loaf tin and sit it inside the filled one. Place a few heavy tins or packets of butter on top to weight down and compress (hence the name 'Pressed Terrine'). Then put in the fridge and leave overnight to chill completely and set firm.

MARTIN'S TIP:- ***when ready to serve, turn out the terrine and leave wrapped in the cling film, cut into slices, remove the film after cutting – the film helps the terrine from breaking up. Any leftover cooking liquor makes a great base stock for a soup or gravy – so don't discard it – strain, chill and freeze it for a later date!***


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