



Crunchy Peanut Butter Turkey and Coconut Curry with Coriander

- 1 large onion, peeled and roughly chopped
- 2 cloves garlic, peeled
- 2 tbsp rapeseed oil
- 2 tbsp balti paste
- 1 tbsp tomato puree
- 1 tsp cumin
- 2 tbsp crunchy peanut butter
- 1 x 400g/14oz can chopped tomatoes
- 1 x 400g/14oz can coconut milk
- Juice of 1 lime
- 3 tbsp of fresh coriander
- 1 tbsp sultanas
- 200ml/8fl oz turkey stock
- 650g/24oz Totally Traditional Turkey, cut into chunks

Put the onion and garlic in a processor and chop until almost mushy. In a wok or deep sauté pan, heat the oil and fry the onion mixture until it starts to brown, then stir in the balti paste, tomato puree and cumin and fry for a further minute.

Stir in the peanut butter and fry on a low heat until the oil begins to separate and the sauce has darkened.

Add the tomatoes, coconut milk, lime juice, 2 teaspoons of coriander, sultanas and stock and gently simmer for about twenty minutes. Add the cooked turkey and simmer for five minutes or until hot and heated through.

Serve with rice, thick yoghurt and sprinkle with the remaining teaspoon of coriander.

Per serving 503 kcal, 21.2g fat, 11.5g saturates, 9.6g sugars, 0.5g salt



Place the prunes in 2 tbsp of orange juice and simmer for 2 minutes, until the prunes are slightly soft. Remove from the juice and cool – reserve the juice. Take the orange peel and segment them and set aside.

To make the dressing, mix all of the ingredients together and season with sea salt and black pepper. To assemble the salad, divide the rocket and watercress leaves between 4 plates, layer up the leaves, with the turkey, orange segments, prunes and pecan nuts.

Dress the salads and garnish with the chives if you wish. **Per serving** 439 kcal, 20.1g fat, 2.3g saturates 18.2g sugars, 0.4g salt



Have a Great Christmas with Great Grove

We are a small family farm specialising in producing quality turkeys and geese specifically for the Christmas market. Our woodland and grassland farm is used to rear poultry in a stress free environment and to the highest standard.

We produce the tastiest and most succulent poultry and this is achieved through the traditional methods which we have maintained over several years.

Our turkeys and geese are grown to full maturity and mainly fed on a cereal based diet to enhance their natural flavour and texture, in keeping with tradition the birds are dry plucked and hand finished on the farm to ensure a superior taste and exceptional quality.



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*Wishing you a very
Happy Christmas*

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Tip Top Turkey

Storing

As soon as possible after collecting your turkey, remove all packaging and store in a cool place, preferably the bottom of your refrigerator. Remove the giblets if they are inside and keep separately in the cool. The bird is best cooked within two to three days of purchase.

- If your turkey is trussed, it is best to remove the string before cooking.
- Do not stuff the cavity, as this will stop the turkey cooking properly. Instead, place a large Bramley apple or peeled onion inside.
- Sprinkle the bird with salt and pepper then place it breast side down (covered with foil if you prefer) in a roasting tin. The oven should be pre-heated to 230°C/450°F/Gas mark 8 and the bird cooked at this temperature for 30 to 60 minutes depending on size, before reducing the heat to 190°C/375°F/Gas mark 5. Aga hot oven.

See table opposite for suggested total times.

- Gravy always tastes better if the turkey giblets are used to make it. However it is recommended that the liver is not used as it may give the gravy a slightly bitter flavour. Instead, lightly sauté the liver in butter, chop and add to stuffing.
- About 30 minutes before the end of cooking, open the foil if used and turn the bird carefully on to its back to brown the breast.
- It is very important not to overcook a turkey – many people do and are then disappointed when it is dry. This can be avoided by either using a ‘pop up’ timer that detects when the turkey is cooked or testing with a fork on the inside of the thigh – when the juices run clear the bird is ready.
- After removing the turkey from the oven and before carving, allow it to rest for 15 to 20 minutes (see carving hints).



Turkey and Creamy Stilton Pies

Serves 4

- 50g/2oz butter
- 1 tbsp rapeseed oil
- 1 medium onion, peeled and finely chopped
- 250g/9oz chestnut mushrooms, sliced
- 400g leftover Totally Traditional Turkey, brown and white meat (cut into chunks)
- 2 garlic cloves, peeled and crushed
- 2 sprigs fresh thyme (leaves only)
- 1 tbsp of brandy
- 100ml/4fl oz turkey or chicken stock
- 150ml/5fl oz double cream
- 120g/8oz stilton cheese, crumbled
- 375g/13oz pack ready rolled puff pastry
- 1 egg beaten
- Sea salt and black pepper

Preheat the oven to 180°C/350°F/Gas 4

Heat the butter and rapeseed oil in a large frying pan, add the onion, mushrooms and cook over a low heat for 2-3 minutes or until soft. Then stir in the cooked turkey, garlic and thyme and cook for a further 3 minutes, pour over the brandy and allow to bubble for 1 minute, then add the stock and cream and warm through gently. Remove from the heat and stir in the stilton, season with sea salt and black pepper.

Divide the turkey mixture between 4 individual pie dishes.

Unroll the pastry and cut into four pastry lids (slightly larger than the individual pie dishes). Then wet the rim of the dishes with water. Lay the pastry circles over the top and press to the rim firmly. Make a small slit with a knife to allow the steam to escape. Brush with beaten egg and place on a baking sheet and bake for 20 minutes until golden.

Per pie

913 kcal
67.4g fat
36.5g saturates
3.9g sugars
1.7g salt

Suggested cooking times

remember ovens vary greatly

Weight	Without foil	With foil
kg lb	hr min	hr min
4 08.8	1' 50"	2' 35"
5 11.0	2' 10"	2' 55"
6 13.2	2' 30"	3' 15"
7 15.4	2' 50"	3' 40"
8 17.6	3' 10"	4' 00"
9 19.8	3' 30"	4' 25"

Carving made easy

- Hold the leg by the end knuckle, cut close to the body and twist off
- Carve this dark leg meat
- Similarly remove the wing and cut in half
- Slice the breast meat from one side
- Repeat for the other side

Turkey, Smoked Bacon and Sweetcorn Chowder

Serves 4-6

- 30g/1oz Butter
- 120g/4oz of smoked streaky bacon, diced
- 1 onion, peeled and finely chopped
- 1 large potato, peeled and cut into small chunks
- 750ml/27fl oz turkey stock (made from the carcass of the turkey)
- 300g/12oz cooked Totally Traditional Turkey, cut into small chunks
- 150g/5oz of fresh, canned or frozen sweet corn niblets
- 150ml/5fl oz double cream
- 150ml/5fl oz full fat milk
- 1 tbsp corn flour, blended with 1 tbsp cold water
- 3 spring onions, finely chopped
- 2 tbsp chopped fresh parsley
- Sea salt and black pepper



Melt the butter in a large heavy bottomed saucepan and gently fry the bacon. Add the onion and potato and cook slowly for a further 2 minutes, stirring continuously and taking care not to brown. Then add the stock to the saucepan and bring to the boil, then reduce to a low heat and simmer for 10 minutes, or until the potatoes are just soft. Add the turkey, sweet corn, cream and milk to the pan and cook gently for a further 5 minutes. In a small bowl, blend the corn flour with the water and add to the saucepan, stirring

until thickened. Then add the finely chopped spring onion and parsley, season to taste with sea salt and black pepper if a little too thick add a little more turkey stock. Serve with toasted bread.

If you have turkey stock left over place in plastic bowl or ice cube trays and freeze. When frozen run the outside of the bowl under the hot tap to release the frozen stock and place the frozen stock or stock ice cubes in a plastic food freezer bag and freeze until you need it.

Per serving (based on 6 servings) 390 kcal, 24.7g fat, 13.6g saturates, 5.8g sugars, 1.1g salt



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