

## Slow Braised Turkey & Cranberry Pithivier, Burnt Sourdough Bread Sauce & Turkey Gravy



*This recipe uses turkey leg in a different way. It's also a great way to use up leftover turkey.*

**Serves:** 6

**Profitability:**

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**Ingredients:**

TURKEY FILLING

1 turkey leg

4 rashers smoked bacon, chopped

1 large onion, diced

4 carrots, diced

4 celery, diced

Whole head garlic, crushed

Bouquet garni

1l chicken stock

1l cider

1 tsp ground nutmeg

To taste salt & pepper

100g fresh cranberry or cranberry sauce

2 oranges, zest & juice

1 tbsp butter

1 tbsp oil

#### BURNT BREAD SAUCE

600ml full fat milk

200ml double cream

1 onion studded with cloves

200g stale sourdough (or any other bread)

Pinch cinnamon

2 star anise

1 lemon, juice

Pinch salt

#### PITHIVIER

1 roll all-butter puff pastry

1 egg yolk

#### Steps:

##### BREAD SAUCE

Bring the milk and studded onion to a simmer. Add cinnamon, star anise and infuse overnight

Char bread until black and add to infused milk along with cream. Cook until bread is soft, blend, pass and season

##### TURKEY PITHIVIER

Colour your turkey leg in the oil. Take out and rest

Add butter to the pan, then add bacon, vegetables, garlic, bouquet garnet and nutmeg and soften until almost coloured

Place turkey in the pan, and add cider, chicken stock, orange juice and zest. Bring to the boil and simmer until turkey is falling from the bone. Skim any fat from the surface and top up with water

Remove turkey leg and leave to cool. Reduce stock by half and pass. Split into two separate pots; one for gravy and other for finishing

Once cool, shred the turkey. Add to gravy pot with cranberries, reduce until sticky. Season to taste and set aside. Leave to cool overnight

To make pithivier, cut 6 12cm rounds for base and 6 14cm rounds for lids out of puff pastry

Place a rounded mound of turkey and cranberry filling on smaller puff pastry disc leaving about a centimetre for the lid and the base to join

Brush the egg yolk on the outside of the pastry and score curved lines starting from the top to the bottom and bake in oven at 180°C for 30 mins until puffed and golden

Serve with gravy, bread sauce and extra cranberry sauce if needed