

TURKEY CRUMBLE

Serves 4

INGREDIENTS

- onion x 1, dice
- carrot x 2, peel and chop
- celery stick x 2, chop
- leftover turkey meat x 500g
- leftover gravy (if you don't have any leftover gravy use some chicken or vegetable stock)
- double cream (optional)
- stilton x 100g, grat
- chestnuts x 200g, chop
- breadcrumbs x 100g (any type of bread will do, I would recommend sourdough for a crunch)
- butter/oil
- sea salt
- black pepper

METHOD

- pre-heat the oven at 180°C
- prepare all the ingredients (see above)
- place the chopped chestnuts on a baking tray and roast in the oven for 10 minutes
- heat butter/oil over a medium heat in a saucepan
- add the onion, a pinch of salt, cover with a lid and cook for 10 minutes, until soft
- add the carrot and celery and cook for a further 5-10 minutes, until soft
- remove from the heat
- add the leftover turkey meat, gravy (or stock) and stir well to ensure all the ingredients are covered (if not gradually add some stock or double cream)
- season with salt and pepper
- spoon the mixture into an ovenproof dish
- prepare the topping by mixing the roasted chestnuts, grated stilton and breadcrumbs together in a separate bowl (let the chestnuts cool so the stilton doesn't melt)
- sprinkle the topping over the turkey mixture and bake for 30 minutes, until the top is golden and the sauce is bubbling
- serves with any vegetable you like - I would recommend garden peas

