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Turkey a la King



Ingredients

- 2-3 tbsp rapeseed oil
- 375g chestnut mushrooms, quartered
- 200g smoked bacon, roughly chopped
- 50g butter
- 2 large leeks, 650g, sliced

- 2 tbsp fresh thyme leaves
- 3 tbsp dry sherry
- 4 tbsp plain flour
- 500ml turkey stock
- 100ml milk
- 500-600g leftover boned and skinned cooked turkey, cut into cubes
- 100g frozen peas
- 100ml double cream
- 2 tbsp fresh chopped tarragon
- 2 tbsp fresh chopped flat-leaf parsley
- 2 tbsp lemon juice
- Sea salt and freshly ground black pepper
- Fresh chopped herbs, to serve, optional

Method

Heat the oil in a pan and sauté the mushrooms for about 8 minutes, until golden. Transfer to a plate. Add bacon and sauté for 5 minutes, until golden. Using a slotted spoon transfer to plate and keep warm.

Add butter to pan and heat until melted and bubbling. Cook the leeks and thyme over a gentle heat for about 12 minutes, until tender. Add the sherry, bring to the boil and boil rapidly until just evaporated. Stir in the flour and cook for about 1-2 minutes, stirring. Remove the pan from the heat and gradually stir in the stock and milk. Return pan to the heat and bring back to the boil, stirring until sauce is thickened. Add the mushrooms and any juices, bacon, turkey and peas, bring back to the boil and then reduce heat and cover and simmer for 15 minutes. Stir in cream, tarragon, parsley, lemon juice and seasoning. Bring back to the boil and simmer for 2 minutes.

Serve with rice and scatter over herbs if using.

Recipes and Food Styling by Liz Martin | Photography: Michael Dannenberg