

# Leftover Turkey and Vegetable Broth

Serves 6

## Ingredients

1 tbsp olive oil  
1 tbsp butter  
3 shallots  
2 large carrots  
300g leftover shredded turkey  
100g pearl barley  
1.5-2 litres chicken or vegetable stock  
4 sprigs thyme  
2 bay leaves  
Salt and pepper to taste

## Method

Pre-cook your pearl barley in boiling water for 30 minutes. In a large saucepan, saute the shallots and carrots with the thyme sprigs in the oil and butter over a low heat. Add the stock, cooked turkey and bay leaves and bring to the boil. Season with black pepper. Add the pearl barley and cook for a further 10 minutes until the pearl barley is tender and the carrots are too. Remove the thyme sprigs before serving. Serve sprinkled with parsley and homemade crusty bread then enjoy.

# The Best Leftover Turkey Curry

Serves 4

## Ingredients

400g leftover cooked turkey  
2 large onions-sliced not chopped  
400g chopped tomatoes  
1/2 - 1 mild red chilli  
20g root ginger  
2 tsp cumin  
1 tsp ground coriander  
1 tsp ground cinnamon  
1 tsp turmeric  
100ml chicken stock  
100g natural yoghurt  
2 tbsp butter  
1 tbsp olive oil  
Fresh parsley  
Salt and black pepper

## Method

In a large saucepan warm the butter and oil and then fry the onion and ginger. Cook for around 10-15 minutes until the onion is soft and turning brown. Add the cumin, turmeric, coriander, cinnamon and chopped chilli. Fry for a few minutes before adding the chopped tomatoes and stock. Season with salt and pepper and simmer for 20 minutes or until the sauce begins to thicken. Stir in the turkey and bring back to a simmer. Once the turkey has heated all the way through, turn off the heat and stir through the yoghurt and chopped parsley. Serve with the curry sprinkled with more chopped parsley, rice and naan breads for a yummy Christmas leftover recipe.

# Leftover Turkey Alfredo

Serves 4

## Ingredients

400g leftover turkey

Olive oil

Butter

300g fettuccine or tagliatelle

200ml double cream

125g parmesan

Fresh parsley

## Method

Heat the olive oil in a saucepan and add the turkey. Cook for 5-10 minutes until heated all the way through. Bring a saucepan of water to the boil and add the pasta. Cook until al dente. Whilst the pasta is cooking, take the turkey out of the saucepan and add the butter to the saucepan, scrapping all the browned bits into the butter.

Add the cream and season with black pepper. Bring to a light simmer and add the parmesan. Put the turkey back in the saucepan. Once the pasta is cooked, transfer straight to the cream sauce with a little of the pasta water. Toss well with the parsley, then serve for a delicious leftover turkey recipe.

# New Years Baileys Tiramisu

Serves 6-8

## Ingredients

60ml Baileys Irish Cream

4 free range eggs-separated

100g caster sugar

500g mascarpone

2 tsp vanilla bean paste

300ml lukewarm strong Italian coffee mixed with 75ml Baileys

400g Savoiardi biscuits/ladyfingers

3 tsp cocoa powder

75g dark chocolate

## Method

To make this delicious Tiramisu, separate the egg whites and egg yolks into two large bowls. Whisk the egg whites until stiff. Add the sugar to the yolks until thick and foamy. Whisk the mascarpone, vanilla bean paste and Baileys into the egg yolks until you can't see any streaks of the mascarpone. Carefully fold the whites into the mascarpone mixture with a large metal spoon. Set aside.

Have a serving dish ready, around 24cm x 19cm. Pour the lukewarm coffee and 50ml Baileys into a shallow dish and dip the sponge fingers in making sure they are soaked all over but not soggy. Layer the sponge fingers into the serving dish until you have used half the soaked sponge fingers. Evenly spread over half the mascarpone mixture, then grate over 1/2 of the chocolate and repeat the layers again.

Cover and chill for a few hours or overnight. To serve, dust with the cocoa powder and grate over the remaining chocolate, then serve for a delicious New Years Day dessert. Will keep for up to 2-3 days in the fridge.

## **Shopping list for all 4 recipes**

*Check your cupboards first as you may have a lot of these already*

Olive oil/salt and pepper

Butter

3 shallots and 2 large onions

2 large carrots

1.1kg leftover turkey

100g pearl barley

2.1 litres chicken or vegetable stock

Fresh thyme, parsley and bay leaves

400g chopped tomatoes

1 red chilli

25g root ginger/ground cumin/ground coriander/ground  
cinnamon/turmeric

100g natural yoghurt

300g fettuccine/tagliatelle

200ml double cream

125g parmesan

Baileys Irish cream

4 free range eggs

300ml strong Italian coffee

400g Savoiardi biscuits/ladyfingers

3 tsp cocoa powder

75g dark chocolate