



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

Your Christmas Wish



Totally Traditional Turkeys are at the pinnacle of excellence, they are reared with the greatest care by dedicated farmers who are committed to the Quality Assurance Code.

Temple Farm Turkeys are free-range and grown slowly from the age of eight weeks to full maturity and have daytime access to natural vegetation in the open air. The turkeys are dry plucked and hung for a minimum of seven days to ensure a natural flavour and texture.

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*Wishing you a very
 Happy Christmas*

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Temple Farm Turkeys – we won't preach to you but we know about turkeys

Our farming history speaks for itself – we produce the finest birds in fact the Fredericks family has been farming since the early 1800's, and have been at Temple Farm since 1937.

Over the past thirty years our free range Christmas turkeys have built up a fine reputation and are available from quality butchers and farm shops as well as a selection of top restaurants.

We produce quality Christmas turkeys which are raised the old-fashioned way. Temple Farm are also members of the Traditional Farm Fresh Turkey Association (TFTA), producing Totally Traditional Turkeys, raised in the old fashioned way. Our turkeys are developed from the slow-growing breeds of days gone and are fed only natural foods - which means that, come Christmas Day, you'll be enjoying the finest flavoured turkey you could imagine. Why do our Turkeys taste so good?

We use traditional slow-growing stock which are grown to maturity. (Many other turkeys are only about 10 weeks old when they are slaughtered, and the meat hasn't had time to develop its proper texture.)

Our turkeys are raised in the most welfare-friendly free-range environment and they are never given antibiotics or other additives for growth promotion. Everything is done to ensure the Turkeys enjoy a stress-free life. They are dry plucked and then hung for a minimum of seven days. Food experts agree that all types of good meat gets even better by being hung, and our turkeys are no exception.

The TFTA Code and Traditional Speciality Guarantee (TSG)

We follow the Traditional Farm Fresh Turkey Association Quality Assurance Code, the code guarantees that our turkeys are reared and produced with the greatest care. Totally Traditional Turkeys were the first product in the UK to gain recognition with a designation for 'Traditional Speciality Guaranteed.' The TSG highlights regional and traditional food whose authenticity and origin can be guaranteed. Totally Traditional Turkeys are proud to display the TSG emblem – it sets them aside from other turkey producers.

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).

The question we get asked the most is how big does my turkey need to be?

We have put a table together below which will hopefully give you a better idea and we build in a margin that will leave you with plenty of leftovers for Boxing Day

Weight(KG)	No of people
3.5	3 – 5
4	5 – 6
5	6 – 8
6	8 – 10
7	10 – 12
8	12 – 14
9	14 – 16
10	16 – 18
11	18 – 20
12+	20+

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