

Golden Turkey, Ham and Pecan Crumble

Serves 4-6

For the Filling:

250g leeks, trimmed and cut into 2.5cm pieces
60g butter
200ml cider
40g plain flour
300ml semi-skimmed milk
Sea salt and black pepper
1tsp English mustard
1tbsp Dijon mustard
75g cooked ham, diced
350g cooked Golden turkey, skinless, torn into pieces
3tbsp double cream
1tbsp chives, chopped

For the Crumble:

100g plain flour
100g sourdough breadcrumbs
150g butter, diced into cubes
50g pecans, chopped
100g mature cheddar cheese, grated
Pinch of nutmeg
2tbsp finely grated Parmesan
1tbsp thyme leaves

Method

1. Preheat the oven to 180°C/350°F/Gas 4
2. Wash the leeks well to remove any grit. Melt 20g of the butter in a heavy based saucepan and cook the leeks over a low heat for 5 minutes, not colouring them. Add a good dash of the cider to the leeks and cover the pan. Cook over a low heat for a further 5 minutes. The leeks should be cooked but keep their shape.
3. Melt the remaining butter in a saucepan and stir in the flour. Cook over a medium heat, stirring to form a roux. Remove the pan from the heat and whisk in the milk until the mixture is smooth, then whisk in the remaining cider. Place the pan back on the heat and, stirring all the time, bring to the boil to form a thick white sauce. Simmer for 2 minutes to make sure the flour is cooked.

Season well with sea salt and black pepper, add the English mustard, Dijon mustard, cooked leeks, ham, turkey, cream and finally the chives. Spoon the mixture into an ovenproof dish.

4. To make the crumble, put the flour, breadcrumbs and butter into a bowl and rub the mixture in between your fingers. When all the butter is rubbed in, add the rest of the ingredients, mix together and season with sea salt and black pepper.

5. Spread the crumble over the turkey mixture and bake for 30 – 40 minutes until golden brown.

Per serving (based on serves 6)

710kcal

49.9g fat

26.9g saturates

32.2g carbs

5.7g sugars

3.5g fibre

32.5g protein

2g salt