

*Churston Traditional*

# **FARM SHOP**

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## CHURSTON FARM SHOP RECIPES DECEMBER 2018

A puppy, as the sticker in the rear window of the car in front often reminds us, is not just for Christmas. Neither for that matter is a turkey.

Tends to hang around a bit, a turkey - though with modern home refrigeration and freezing that's not the problem it used to be when families had to struggle to keep the remains of the Christmas turkey sufficiently cool so they could eat it before it went off.

But given that most of us tend to over-cater at Christmas there will probably be plenty of surplus food around to see us through the remainder of Christmas week – and here are a few recipes ideas to help.

If you are having beef rather than turkey then help is also at hand: this Thai salad recipe is one of the tastiest ways of using up the surplus when the sandwiches start to lose their attraction.

### TURKEY NOODLE SOUP

Ingredients for four. 900ml strained turkey stock, two large handfuls crushed rice noodles (preferably ribbons), 225g cooked turkey meat from the carcass, shredded, sea salt, freshly-ground black pepper, tablespoon light soy sauce, tablespoon vegetable stock granules.

Method. Place the stock in a pan with the turkey meat and bring to a simmer. Break up the noodles in your hands and add to the pot with a generous pinch of salt and about 20 grindings of black pepper. Whisk in the vegetable stock granules and soy sauce. Simmer until the noodles are cooked al dente and serve.

### TURKEY AND HERB CROQUETTES

Ingredients for eight. 450g white and dark turkey meat, very finely chopped, 225g mashed potato, heaped tablespoon very finely chopped shallot, two beaten eggs, tablespoon mixed fresh sage, thyme and rosemary, very finely chopped, two teaspoons sea salt, 20 grindings black pepper, level teaspoon ground mace, flour, home-made white breadcrumbs. Butter and olive oil for frying.

Method. Place the turkey meat in a large bowl, add the still-warm mash, the shallot, herbs and seasonings and half the beaten egg. Mix well with a fork and divide into eight. Shape into cylinders, roll in the flour, dip in the remainder of the egg and finally coat with breadcrumbs. Refrigerate for two hours. Shallow-fry in butter with a generous dash of olive oil added to prevent burning.

### TURKEY BIRYANI

Ingredients. Two tablespoons sunflower oil, four diced carrots, two sliced red onions, 600g basmati rice, 1.2 litres hot turkey stock, 400g diced cooked turkey, two tablespoons Madras curry paste, two tablespoons fresh chopped coriander.

Method. Heat the oil in a large flameproof casserole, add the carrots and onions and cook for five to six minutes until softened. Add the rice, stock, turkey and curry paste, bring to the boil, reduce the heat and simmer, covered for about 15 minutes until the rice is tender and the liquid absorbed. Stir in the coriander and serve.

### THAI ROAST BEEF SALAD

Ingredients. 700g cold roast beef, fat removed and cut into strips, quarter head of Chinese leaf, two ripe tomatoes, two banana shallots, half a cucumber, three spring onions, a handful each fresh basil and coriander. For the dressing: two teaspoons golden caster sugar, juice of two limes, 90ml fish sauce, two red chillies.

Method. For the salad, finely slice the Chinese leaf and place into a large bowl. Cut the tomatoes into wedges and finely slice the shallots and add to the bowl. Slice the cucumber in half down the middle, remove the seeds with a teaspoon, slice the cucumber flesh on the diagonal and add to the bowl. Slice the spring onions diagonally and add with the torn herbs. Mix well.

For the dressing, microwave the limes for 15 seconds to release more juice the squeeze into a bowl. Add the sugar and stir until dissolved, then add the fish sauce and the finely-chopped chillies. Add the strips of beef to the salad, pour the dressing over, turn well to coat and serve with crusty bread.

**Churston Farm Shop Dartmouth Rd, Brixham TQ5 0LL**

**Tel: 01803 845837 | Email: [postmaster@churstontraditionalfarmshop.org.uk](mailto:postmaster@churstontraditionalfarmshop.org.uk)**