

# RECIPES



## Turkey Breast Stuffed with Apple & Prunes with Gravy and Cranberry Sauce

### 4kg Turkey breast

Butterfly turkey breast, place stuffing through the centre and tie together with the Butchers String. Rub Turkey with butter/oil and salt & pepper. Place in the oven at a 180°C for approximate 40 mins

### Stuffing

4 Apple, peeled, cored & diced  
½ cup Prunes, pitted & diced  
2 cups Day old White Bread , cubed  
½ cup Chicken Stock  
Salt & Pepper  
Oregano or Thyme  
150g Goose Liver, diced

Mix all of the ingredients together

### Cranberry Sauce

450g Frozen or Fresh Cranberries  
2 Apples, peeled, cored & diced  
1 cup Sugar  
¼ cup Water  
3 Cinnamon Stick

Boiled together until Soft & Thick

### Gravy

1 Yellow Onion, diced  
1 clove Garlic, smashed  
½ cup Red Wine  
1 cup Chicken Stock  
1 cup Veal Stock  
Jus from turkey pan  
2tbsp Corn-flour  
1/4cup with water

Lightly fry the onion & garlic and then add the red wine and chicken stock, allow to reduce allowing the alcohol to burn off. Add the veal stock and reduce. Add the Cornflower mixed with water as required to produce the thickness you desire.

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## **Braised Red Cabbage with Raisins**

1 whole Red Cabbage, cut & sliced  
4 Apple, cut & sliced  
300g Grape, cut into 3  
300 g Shallot or Red Onion, cut sliced  
Salt& Pepper  
3 Tbsp Sugar  
150g Butter  
¼ cup White wine vinegar

Everything mixed together in a large baking dish.

Put in moderate oven for approx 45 mins. Cover for first half, stir and put back in oven for remaining time

## **Tarte Tartin with Cherry Tomatoes & Goats Cheese**

Ready Rolled Puff pastry, cut into a 3" square  
2 Tbsp Tomato Sauce  
1 Tbsp Pesto  
1 Tbsp Tapenade  
½ tsp Oregano  
½ kilo Cherry Tomatoes pan-fried with Olive Oil & pinch of salt  
200g Goats Cheese

Mix together the Tomato Sauce, Pesto, Tapenade & Oregano

Spread the mix over the pastry square, avoiding the edges. Add cherry tomatoes & place in the oven at a moderate heat for 10 mins.  
Just before plating add the goats cheese and cook in oven for a couple of mins

## Sunken Chocolate Soufflé

150g Butter

350g Dark Couverture Chocolate

110g Sugar

¼ cup strong espresso coffee

Cook in Bowl over boiling water

4 Egg whites

120g sugar

75g Prunes, chopped

50g Self-raising Flour

4 Egg yolks

70g Dutch Cocoa Powder

30ml Armagnac

Line base and sides of a greased 23cm spring form pan with baking paper.

Soak prunes in Armagnac for 1 hour. Melt chocolate, butter, sugar and coffee in the top of a double saucepan or in a heatproof bowl over simmering water until smooth and glossy. Remove from heat and stand for 5 minutes.

Stir combined sifted flour and cocoa into chocolate mixture and mix until combined. Add egg yolks, soaked prunes and mix well.

Whisk egg whites until soft peaks form. Add extra sugar and continue whisking until soft peaks form. Fold egg-white mixture into chocolate mixture, a third at a time.

Spoon mixture into prepared pan and bake at 180C for about 50 minutes or until edge is cooked when tested with a skewer. The centre will still be a little moist. Cool completely in a pan.