

RECIPECARD

Saturday, December 12th 2020 @ 11am

INGREDIENTS

4 200g Turkey breast steaks skin on
50g Cornflour
1 tbsp Sunflower oil
50g Cranberries fresh or frozen
100g Cranberry jelly
50mls Orange juice
1 tbsp Thyme fresh, chopped
1 tbsp Chives or Parsley fresh, chopped

METHOD

Dust the turkey steaks in the cornflour.

Heat the oil in a large non-stick frying pan, until hot. Add the turkey and fry for 3-4 minutes, turning once until golden on both sides.

Transfer to a roasting dish and hold in a warmed oven at 160C.

In a saucepan add the cranberries, jelly, juice and bring to the boil. Reduce until thickened.

Plate the turkey and drizzle over the cranberry sauce. Sprinkle over the chopped chives or parsley.

SERVING SUGGESTIONS

Serve with seasonal vegetables such as cauliflower gratin and roasted sprouts.

Episode

5

The Christmas Series

TURKEY



BEN BARTLETT
BBQ BEN



MARNI XUTO
HOST

