



YULETIDE TURKEY

Recipes

Sweet Potato Cone

340 g	milk
250 g	cake flour
80 g	sugar
30 g	almond powder
10 g	salt
20 g	cocoa butter
70 g	sweet potato puree
	pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.

Chestnut Stuffing

200 g	diced white onion
300 g	white bread crumbs
200 g	diced roasted chestnuts
10 g	dried thyme
50 g	melted butter
50 g	diced dried apricots
50 g	chicken stock
	salt, pepper to taste

Sweat the onions and thyme in butter for 10 minutes. Add the chestnuts and apricots and cook for another 5 minutes. Add the remaining ingredients and cook for 15 minutes, stirring continuously. Adjust seasoning.

Cone Filling

120 g	sliced roasted turkey breasts
4	glazed baby carrots
4	Brussels sprouts
4	chestnuts, roasted and caramelized
4	crispy bacon or pancetta
4	potato crisp
10 g	dried cranberries

Potato Crisps

1	Idaho potato
50 g	melted butter
	spring of flat leaf parsley
	salt and pepper to taste

Thinly slice the Idaho potato. Brush the potato with butter and season with salt and pepper. Place a parsley sprig in the center of a potato slice and top with another slice of potato. Place the parsley and potato slice on a sheet of aluminum foil, brushed with butter and cook on a flat top griddle for 5 minutes until crispy on both sides.

