

# LEFTOVER INSPIRATIONS

Not sure what to do with the leftover turkey this year?

These fabulous recipes are fun for children to get involved in and have been created especially for Pearce Family Turkeys by local celebrity chef, Janet Brinkworth. ([www.tableworthy.co.uk](http://www.tableworthy.co.uk))

Janet has worked in many kitchens, toured the world with Formula 1 and the World Rally Championships and worked with the most amazing, inspiring Michelin starred chefs that the UK has to offer.



# Turkey Pan Bagna

**Serves 6**

## Ingredients

1 small loaf - sourdough, farmhouse, bloomer (whatever your preference)  
1 small red onion, finely sliced  
1 lemon, juiced  
200g cranberry sauce  
225g cooked, sliced turkey  
200g cooked stuffing  
1 head little gem lettuce, leaves separated  
2-3 tbsps mayo or salad cream (optional)



## Method

Place the sliced onion into a bowl and squeeze the lemon juice over the top. Set aside to pickle - you can do this up to an hour in advance.

Cut the top of the loaf off horizontally to create a lid. Scoop the inside of the bread out to make a hollow shell. Try to make the sides around 1cm thick. You can save the scooped-out bread to make breadcrumbs.

Scoop half of the cranberry sauce into the loaf and spread across the bottom of the bread. Layer the turkey, stuffing, red onion, little gem and mayonnaise (or salad cream if using) up in layers until the loaf is full.

Spread the remaining cranberry sauce over the top then place the bread lid on top and press down gently.

Either slice into wedges and serve straightaway or wrap in cling film and transfer to the fridge and keep for up to 3 days before eating.



# Asian Turkey Noodle Soup

**Serves 4**

## Ingredients

1.5 litres of water  
2 chicken stock pots or cubes  
4 spring onions, sliced  
2 tbsp finely chopped ginger  
1 red chilli, seeded and finely chopped  
125g medium egg noodles, crumbled  
80g sliced kale  
1 carrot, peeled and sliced thinly  
300g cooked turkey, cut into strips  
1 tbsp soy sauce  
1 tbsp toasted sesame oil  
1 lime, juiced and zested  
2 tbsp roughly chopped coriander



## Method

Pour the water into a large suacepan, then add the chicken stock, spring onions, ginger and chilli and bring to a simmer, stirring occasionally.

Add the crumbled noodles and simmer for 3 minutes until just softening, but not cooked through. Add the kale and simmer for another 2 minutes.

Add the carrot, turkey, soy, sesame oil and return to a simmer so that the turkey is hot through and the carrot wilted.

Remove from the heat, add the lime zest and juice and half the coriander and stir through.

Divide between serving bowls and top with the remaining coriander.

Decant any remaining soup into a sealable container and cool to room temperature. Transfer to the fridge and keep for up to 3 days or to the freezer for 1 month. Defrost thoroughly before reheating until piping hot.

# Pepperoni Turkey & BBQ Turkey Pizza Bread

**Serves 4**

## Ingredients

2 part-baked baguettes, sliced in half horizontally  
200g passata (or 1 x 200g tin tomatoes, blended until smooth)  
½ tsp dried oregano,  
½ tsp onion granules  
1 tsp tomato puree  
sea salt and freshly ground black pepper  
200g cooked turkey, sliced  
4 tbsp BBQ sauce  
150g mature cheddar, grated  
1 250g mozzarella, drained and cut into small pieces  
10 small slices pepperoni  
½ pepper seeded and sliced  
½ red onion finely sliced  
1 tbsp chopped jalapenos (optional)



## Method

Preheat the oven to 200°C (180° fan) Gas Mark 6.

Lay the baguettes, cut side up, onto a baking tray.

Pour the passata into a bowl, add the oregano, onion granules, tomato puree and a pinch of salt and black pepper and mix well.

Divide between the four halves, spreading to the edges of each baguette.

Tip half the turkey into the passata bowl, then add the BBQ sauce.

Scatter half the cheese and mozzarella over the baguettes, then top 2 with the BBQ turkey and 2 with the remaining turkey and pepperoni slices.

Layer up the remaining cheeses, pepper, onion and jalapenos, if using.

Season with plenty of black pepper then bake in the oven for 15 minutes until golden and bubbling. Serve straightaway.

Alternatively, prepare as above then freeze for up to 1 month. Cook from frozen for 18-20 minutes until hot through.