



## **Christmas Recipe** - Turkey Escalope with Cranberry & Apple Stuffing

### **Ingredients: Serves 2**

2 Turkey Steak Escalope  
200g Pork Sausagemeat  
50g Dried Cranberries  
50g Apple Flakes  
Handful freshly chopped parsley  
4 large rashers of streaky bacon

### **Method:**

Mix your pork sausage meat with the dried cranberries, dried apple flakes and freshly chopped parsley. Place half of the mixture in the middle of the first turkey escalope and fold to form a square parcel shape. Take the large rashers of streaky bacon and form round turkey to keep the shape. Repeat for the second turkey escalope.

Place each Turkey Escalope on a 10cm<sup>2</sup> square of foil and place 10g of butter on top. Fold foil around the escalope and place on a baking sheet. Cook in the middle shelf of a pre-heated oven 180° C / Gas Mark 6 for 40 mins approx.

Serve with traditional Christmas accompaniments and roast gravy.