



TURKEY & CRANBERRY PIE WITH CAULIFLOWER, SPROUT & CHESTNUT BON BON'S



Prepared by
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Cooked



MAKES
20 pies &
20 bon bons

Banish those post-Christmas Day blues and make the most of your roast dinner leftovers in this hearty, zero-waste dish. Freeze any leftover pastry for the next time you need to whip up a sweet or savoury tart.

INGREDIENTS

CAULIFLOWER, SPROUT AND CHESTNUT BON BON WITH SEEDED CRUMB

125g leftover cauliflower
125g leftover sprouts
75g leftover chestnuts
½ onion
Vegetable oil
Butter
Seasoning
200g flour
4 eggs
200g breadcrumbs
Various seeds (nigella, sesame, caraway)

TURKEY, CRANBERRY AND BACON PIE

100g leftover turkey
75g leftover bacon and/or pigs in blankets
½ onion
1 tsp leftover cranberry sauce
Leftover gravy or make a simple white sauce
(to bind)
Shortcrust pastry cases (homemade ideally)
or ready prepared
1 small packet of puff pastry or mashed
potato (2-3 large potatoes)
Vegetable oil
Salt and pepper

METHOD

FOR THE BON BON

1. Finely chop 1 onion and fry until soft in a dash of oil. Put this to one side in a bowl.
2. Next, chop up equal quantities of leftover cauliflower and sprouts. These need to be fine enough that you can shape them into balls.
3. Add the cauliflower and sprouts to the onion and season with salt and pepper.
4. Blend any leftover chestnuts to form a paste. Add this to the mix.
5. Next, add a knob of melted butter.
6. Shape the mixture into small balls and leave to chill in the fridge for about 30 minutes.
7. Whilst they are setting, prepare 3 trays - 1 with plain flour, 1 with beaten egg and 1 with breadcrumbs mixed with a good amount of seeds. Any leftover crusts are perfect to use for the breadcrumbs.
8. Pass the balls through each tray in the above order - flour, then egg, then breadcrumbs. Leave in the fridge overnight then deep fry until golden.

FOR THE PIE

1. Preheat the oven to 180°C/gas 5.
2. Finely chop the onion and fry in vegetable oil until it is soft. Set to one side.
3. Finely chop the leftover turkey and bacon and add them to the onion.
4. Gradually add cranberry sauce and leftover gravy to the meat and onion mixture until the pie filling is bound together.
5. Add seasoning to your preference.
6. Place the mixture into pastry cases and set aside.
7. Cover each pastry case with either puff pastry or mashed potato. Bake in the oven at 160°C/gas 3 for 10 minutes.