

Turkey café Salad

No matter where you go throughout Europe, every country has its own version of a café salad; scattered seemingly at random on a big plate, using up all the 'bits and pieces' and freshening them up with leaves and crunchy vegetables. This one uses turkey, but you could just as easily base it on any leftover roast meat, ham, or charcuterie.

By Jill Dupliex

Ingredients

Serves 4

- 200 g fine green beans, top and tailed.
- 400g potatoes, peeled and cut into chunks.
- 300g cooked turkey meat, shredded.
- 6 dried figs, finely sliced.
- 250g green salad such as rocket or watercress, washed.
- 100 g feta cheese, crumbled.
- 2 tablespoon black olives, pitted.
- 2 tablespoon pistachios, shelled.

Dressing:

- 1 teaspoon horseradish sauce
- dash of water or dry white wine

- 2 tablespoons extra virgin Olive oil
- 1 tablespoon of red wine or Balsamic vinegar
- A pinch of Salt
- Some freshly ground Black peppercorns
- 1 teaspoon Dijon Mustard

Instructions

1. Cook the potatoes and beans in salted, simmering water until tender, drain and return to the still-warm pan, off the heat.
2. To make the dressing, whisk the olive oil, vinegar, salt, pepper, mustard, and horseradish in a bowl, and add a dash of water or wine to thin it out.
3. Toss the leaves in half the dressing and scatter over four dinner plates. Toss the turkey, beans and potatoes in the remaining dressing and arrange on top.
4. Scatter with feta cheese, figs, olives and pistachios, tweak a few of the green leaves out from under everything, and serve.

Turkey Noodle Soup

This is a really quick and easy soup. Chicken can be used instead of turkey and other leftover vegetables can be added if wished.

By Womens Institute

Ingredients

Serves 4

- 1 onion, chopped finely
- 1.1 litres turkey stock
- 50g vermicelli noodles, or some form of pasta
- 225g cooked turkey, or cooked ham, chopped finely
- spring onions and coriander to garnish

- A pinch of Salt
- Some ground Black peppercorns

Instructions

1. In a large pan, cook the onion in a little of the stock until tender, about 5 minutes.
2. Add the remaining stock and the noodles. Cook following the instructions on the noodle packet.
3. Add the chopped turkey and/or ham and heat through. Adjust the seasoning.
4. Ladle the soup into bowls.

Turkey Ham and Leek Pie

If apple pie is the mother of sweet pies, then turkey and chicken must be the mother of all savoury pies. A traditional turkey or chicken pie contains lots of vegetable and is the perfect 'use up' dish. You can add almost anything to your pie, such as mushrooms, potatoes, sweetcorn, peas, spinach, parsnips, mushrooms, carrots and broad beans. This recipe makes use of the turkey stock from Christmas dinner, but you can make it richer if you prefer by adding cream or crème fraiche to the sauce.

By Caroline Marson

Ingredients

- 1 litre turkey stock
- 350g cooked turkey or chicken cut into chunks or strips
- 125g cooked ham cut into chunks
- 6 leeks, cleaned and chopped
- 200g ready make shortcrust pastry
- 2 tablespoons chopped parsley Herbs
- 1 lightly beaten Eggs
- 90g Butter
- 25g Flour
- 1 tablespoon English Mustard
- A pinch of Salt

Instructions

1. Preheat the oven to 220°C (425°F) mark 7.
2. Melt the butter in a heavy based pan and add the flour off the heat. Whisk in the turkey stock and cook over a medium heat, stirring all the time until the sauce is smooth. Season well and add the mustard.
3. Place the turkey pieces, ham and leeks in the bottom of an oval pie dish, sprinkle with the fresh parsley and pour over the sauce.
4. Roll out the pastry on a lightly floured surface and cover the pie dish with the pastry.
5. Brush the top of the pastry with a little beaten egg and bake in the oven for 20-25 minutes. After this time reduce the heat to 180°C (350°F) mark 4 and bake for a further 15 minutes.

Turkey Mango and Lime salad

This is a delicious way to use up leftover turkey and ham after the Christmas festivities. It works really well on Boxing day along with other salads and baked potatoes.

By Caroline Marson

Ingredients

Serves 8

- 250g cooked carved leg ham, sliced into pieces
- 250g cooked carved turkey, sliced into pieces
- ½ cucumber
- 1 large ripe mango
- grated rind and juice of 1 lemon or lime
- 150ml vegetable oil
- handful of coriander sprigs
- 3 spring onion, finely chopped
- A pinch of Salt
- Some ground Black peppercorns

Instructions

1. Halve the cucumber lengthways, then carefully remove the seeds with a teaspoon. Slice the cucumber flesh into thin slices.
2. Cut down either side of the mango stone. Cut away the flesh from the skin and place in a food processor, along with the grated lime or lemon and strained juice. Whizz and whilst the motor is running add the oil until the consistency is smooth.
3. Pour the prepared mango dressing into a large bowl. Add the turkey and ham, cucumber, coriander and finely chopped spring onions and season to taste.

Celery, Broccoli and Stilton Soup

Stilton can often hang around for a bit too long in the fridge so try making this lovely thick soup, which would work well as a starter for a New Years Eve Party.

By Caroline Marson

Ingredients

Serve 4

- 1 onion, peeled and chopped.
- 300g broccoli, roughly chopped.
- 3 sticks of celery, roughly chopped.
- 1 large potato, peeled and chopped.
- 1 litre turkey or chicken stock.
- pinch of nutmeg.
- Chopped chives to serve.
- Warm crusty bread
- Some Olive oil
- 100g of Stilton, Roquefort or other blue Cheese
- A pinch of Salt
- Some ground Black peppercorns
- For serving, some Crème fraiche

Instructions

1. Cook the onion and celery in 1 tablespoon olive oil in a large pan until soft (about 5 minutes). Add the potato and stock and simmer until the potato is tender. Add the broccoli and cook for 3-4 minutes until just tender but still bright green.
2. Add half the cheese with the seasoning and nutmeg and whiz to a smooth soup in a blender.
3. Crumble the remaining cheese over the top and serve with warm crusty bread.

Pear and Stilton Toasts

This is a great way for using up leftover Stilton. A good nibble for New Years Eve too.

By Caroline Marson

Ingredients

Makes 10

- 1 ripe pear, cut into slices
- nutty or seeded bread, such as walnut and raisin or sunflower and pumpkin
- 25g Butter
- A splash of Balsamic vinegar
- Leftover Stilton Cheese

Instructions

1. Fry the pear slices in the butter until golden and just tender. Add a splash of balsamic vinegar and cook for 1 minute.
2. Toast some bread slices and cut into rough triangles, then top each piece of toast with a little Stilton and a slice of cooked pear.

Christmas Panettone and Mincemeat Pudding

Panettone is always a lovely gift for Christmas but how often does it get left out as other Christmas delights get eaten. Fortunately it makes a wicked bread and butter pudding with added generous quantities of alcohol that is hanging around after the festivities such as Baileys, brandy, whisky or rum for extra warmth and deliciousness! This recipe also works well with other leftover bread or croissants.

By Caroline Marson

Ingredients

Serves 4-6

- 75g leftover mincemeat
- Optional alcohol such as baileys, brandy whisky or rum
- 1 Panettone sliced into small squares
- 375ml double cream
- a few drops vanilla extract
- 50g Butter
- 100ml pint Milk
- 4 Eggs
- 125g caster Sugar and Syrups

Instructions

1. Preheat the oven to mark 170°C (325°F) mark 3.
2. Put the sultanas or raisins in a bowl and cover with your chosen alcohol. Leave to soak until plump.
3. Melt the butter in a frying pan over medium heat and fry the Panettone slices for 2-3 minutes or until golden on both sides.
4. Arrange the bread slices with the Crumbled Christmas pudding, overlapping slightly in a baking dish.
5. Pour the milk and cream into a pan and bring slowly up the boil. Whisk the eggs with the sugar until frothy and pale. Add the milk to the eggs, and stirring continuously then add the vanilla extract. Pour the mixture over the Panettone and set aside for 30 minutes to allow the custard to soak well into the bread.
6. Sprinkle with the alcohol soaked sultanas or raisins and bake in a bain-marie or roasting pan filled with hot water to come halfway up the sides of the ramekins. Bake for 30-35 minutes or until just set in the middle.

Christmas Pudding Ice Cream

A kind of cheats version of Rum and Raisin using leftover Christmas Pudding.

By Caroline Marson

Ingredients

Serves 4

- 125g leftover Christmas pudding, crumbled.
- 150ml chilled ready made custard.
- 150ml double cream, whipped.
- liquor such as brandy, rum, whisky or Baileys.

Instructions

1. Mix together the custard and whipped cream then stir in the crumbled Christmas pudding. Freeze in a large Tupperware and stir every half hour or so until it's the consistency you want. For a softer freeze, add a little brandy or leftover Christmas liquor such as rum, whisky or Baileys.

Chocolate Mint Ice Cream with Chocolate Mint Sauce

By Womens Institute

Ingredients

- 1 litre good quality ice cream such as vanilla or ginger
- 300g After Dinner Mints
- 150ml double cream

Instructions

1. Place the ice cream in a bowl and allow to soften a little. Meanwhile, chop half the mints into small pieces. Fold the mint pieces into the ice cream, spoon into a freezer carton, cover and place in the freezer until you are ready to serve it.
2. To make the sauce, simply place the remaining mints and the cream in a saucepan over a gentle heat. When the mints begin to melt, stir until they have completely melted and the sauce has formed. It can either be served warm or cool.
3. To serve, simply scoop the ice cream into bowls and pour the sauce over.

Le Pudding

We used to make this in the bakery when I was an apprentice, using all the leftover bits of bread, cake, croissant, pain aux raisins and pain au chocolat. I suppose it's the French version of bread and butter pudding, but more dense and very more-ish. You need a good mix of leftover bread and patisserie. Leave to cool and eat as a snack or serve as a pudding with this Christmassy sticky toffee sauce.

By Richard Bertinet

Ingredients

Serves 6

- about 500g leftover bread, croissants, etc.
- 300g ready made custard.
- 200g sultanas.
- 4-5 tbl rum.
- butter for greasing

For the sauce:

- 125g butter
- 50g dark brown sugar
- 2 tbl spoons cream or creme fraiche
- 50g sliced orange segments or sliced qumquats

Instructions

1. Preheat the oven to 180C/350F/Gas mark 4.
2. Put all the stale bread etc into a food processor with a paddle or whisk attachment and switch on to a slow speed until crumbed but still quite rough. Crumble by hand if you do not have a food processor.
3. Transfer to a bowl and add the custard, sultanas and rum and mix to a creamy stodge. Line a deep tray with lightly buttered baking paper and pile in the mixture, but don't smooth it too much on top, since you want it to be nice and crisp, with uneven peaks.
4. Bake for 35-45 minutes until crisp and golden on top. Cut into chunks and make the sauce.
5. For the sauce – put the butter in a small pan and melt over a low heat. Add the sugar, bring to the boil and then remove from the heat. Stir in the cream and add the sliced orange segments or sliced qumquats.

Panettone with Orange

This is a great quick recipe for using up leftover Panettone or fruit bread.

By Caroline Marson

Ingredients

- Leftover Panettone or fruit bread
- Splash of Cointreau or Grand Marnier
- Mascarpone or whipped double cream
- Orange, seedless tangerine or Satsuma segments

Instructions

1. Thickly slice the Panettone or fruit bread and cut into chunky pieces. Toast until just turning golden, then drizzle with a little Cointreau or Grand Marnier.
2. Top with a dollop of mascarpone or whipped double cream and a segment of orange, tangerine or Satsuma.

Christmas Pudding Strudel

By Caroline Marson

Ingredients

- 3 large sheets of filo pastry
- 250g ricotta cheese
- zest of 1 orange
- 250g leftover Christmas pudding, crumbled
- vanilla ice cream to serve or custard

- Ground Black peppercorns
- 25g melted Butter

Instructions

1. In a bowl mix together the cheese, black pepper, orange zest, juice and crumbled Christmas pudding.
2. Lay out the sheets of filo pastry, brush each sheet with melted butter and place on top of each other. Spread the filling at one end of the filo square.
3. Fold one end of pastry of the mixture and continue rolling, tucking each end to create a seal, until you have a tight filo parcel log.
4. Brush the top with butter and sprinkle with a little cinnamon and brown sugar.
5. Bake at 200°C (400°F) mark 6 for about 25 minutes or until golden brown and crispy on the base. Serve in slices with vanilla ice cream or warm custard.

Cranberry Brownies

This chocolate brownie recipe is from Tish Olney who is an outside caterer. Add other leftover festive ingredients such as nuts or dried fruits. They can be cut into mini squares for nibbles or for dinner party's top with ice cream and berries. The recipe doubles or triples well and they freeze brilliantly.

By Caroline Marson

Ingredients

- 50g plain chocolate
- ½ teaspoon vanilla extract
- 4 tablespoons cranberry sauce

- a pinch of Salt
- 100g of unsalted Butter
- 150g of caster Sugar and Syrups
- 2 Eggs
- 40g Flour

Instructions

1. Preheat the oven to 180°C (350°F) mark 4.
2. Melt the butter and chocolate in a heavy pan over a low heat, stirring frequently until melted and smooth. Remove from heat.
3. Beat the sugar, with the eggs and cranberry sauce in a bowl and pour in the chocolate mixture with the vanilla extract, flour and salt.
4. Pour into a 21cm square tin and bake for 15-20 minutes. If you put in a toothpick it should come out wet.

Nutty Veggie Couscous

This is a great accompaniment or serve as a main course with some grilled halloumi cheese.

By Caroline Marson

Ingredients

Serves 10 people

- 450g couscous
- 400g can chick peas, drained
- 50g ready-to-eat apricots
- 125g leftover vegetables, roughly chopped
- 125g mixed nuts
- chopped herbs such as coriander, parsley or mint
- 450ml vegetable Stocks
- a pinch of Salt
- freshly ground Black peppercorns
- 25g Butter

Instructions

1. Place the couscous in a bowl with 200ml hot stock. Leave for 5 minutes and break up the lumps with a fork.
2. Add the remaining hot stock, chickpeas, chopped apricots and nut.
3. Melt the butter in a frying pan and stir-fry the vegetables until piping hot. Add to the couscous and season well; add the herbs just before serving.

Mixed Vegetable Curry

This is a light and very healthy curry. Add some Greek yogurt at the end if you like a richer tasting curry. Great for using up leftover brussel sprouts. Serve with basmati rice.

By Caroline Marson

Ingredients

Serves 4

- 450g potatoes or sweet potatoes
- 225g vegetables such as carrots, broccoli, babycorn, brussel sprouts, cauliflower and French beans
- 400g can chopped tomatoes
- 4 garlic cloves, peeled and chopped
- 50g creamed coconut, grated
- 1 onion, peeled and chopped
- 4 tablespoons vegetable oil
- 4 tablespoons curry paste (we used Madras)
- coriander sprigs to garnish
- 1 level teaspoon of Salt
- To serve, basmati Rice

Instructions

1. Cook the potatoes in boiling salted water for 10 minutes. Drain and set aside.
2. Prepare the vegetables.
3. Heat the oil in a large pan, add the onion and garlic and cook for a bout 5 minutes, stirring occasionally. Add the coconut and curry paste and cook, stirring, for 1 minute. Add the tomatoes and cook until mixture resembles a thick paste.
4. Add the vegetables, salt and 150ml water. Bring to the boil, cover and simmer for about 15minutes, then add the beans and spinach. Cook for a further 5 minutes or until all the vegetables are just tender. Season and add the coriander sprigs.