

Fresh thyme pulled-turkey rilette

Recipe for 4

Description

Old fashioned, maximum taste and very lean recipe!

Note

Very important to taste in every step! Throughout the entire recipe, yes but especially at the very end before molding the rilette. Taste! Is the mix lacking salt & pepper? is the texture up to your taste etc.

Ingredients

Rilette

- 250 Gr Turkey
- 100 Gr Duck fat
- 5 Unit(s) Dried apricots
- 1 Unit(s) Onion
- 2 Sprig(s) Thyme

- Salt and pepper

Vegetable broth

- 1 Liter(s) Water
- 1 Unit(s) Carrot
- 1 Unit(s) Onion
- 1 Sprig(s) Celery
- 10 Gr Coarse salt
- 1 Leaf(ves) Bay leaf
- 2 Sprig(s) Thyme

- Salt and pepper

Preparation

- Preparation time **30 mins**

Mise-en-place

Basics first! Cut the carrot, celery, the onion and the apricot into small cubes, same goes for the onion and the turkey. No need to go crazy on the cut, as long as they are all roughly the same size. Pick the leaves off the thyme's branches.

Broth

Bring all the ingredients (but the onion and the thyme) together in a stewpot, bring to a boil and then let it go, at low heat for 30mins. Filter it gently. Cook the turkey back in the broth for 45mins for it to be very soft and most importantly, not dry.

Rilette

Slowly melt the duck fat in a pan and add the onion and the thyme. Once the onion is beginning to lightly colour, put the apricot into the mix and let it cook, on medium heat for 2mins.

In a kitchenaid throw everything in, turkey included until the mix is room temperature and has cooled down. Season and you're done.

Bon appétit!