

Turkey pie with vegetables and a fresh green salad

Recipe for 4 persons

Description

A classic Quebec dish using local produce from here!

Note

If you score the dough before brushing with egg wash, the eggs will coagulate and block the hole and you run a risk of the top ripping.

Ingredients

Turkey

- 2 Unit(s) Turkey breast
- Salt and pepper
- Vegetable oil

Garnishes

- 50 Gr Butter
- 50 Gr Flour
- 500 Ml Chicken stock
- 0.50 Tsp Cayenne pepper
- 125 Ml 35% cooking cream
- 3 Unit(s) Carrot
- 3 Unit(s) Yukon gold potatoes
- 1 Unit(s) Onion
- 1 Clove(s) Chopped garlic
- 0.50 Bunch(es) Chives
- 120 Gr Swiss cheese

- Salt and pepper
- Vegetable oil

Puff pastry

- 0.50 Leaf(ves) Puff pastry
- 1 Unit(s) Egg

- Salt and pepper
- Vegetable oil

Salad

- 4 Handful(s) Mixed greens
- 1 Unit(s) Lemon zests
- 5 Tbsp Home vinaigrette

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**
- Preheat your **Four** at **375 F°**

Preparation

Peel the carrots and potatoes and cut all the vegetables into 5mm cubes.

Cut the turkey breasts into 1cm cubes.

Peel and mince the onion and finely slice the chives.

In a mixing bowl, combine the egg and 2 tbsp of water to make the egg wash.

Turkey and garnishes

In a hot skillet with vegetable oil, sear the turkey cubes and then remove them from the pan. In the same skillet, add a knob of butter, let melt and add the flour. This will give you a roux. Cook for 1 minute and then add the chicken stock while whisking. Cook until it thickens.

Season the sauce with salt and cayenne pepper and then add the cream.

Lower the heat and add the carrot and potato cubes.

Add the turkey back into this mixture.

Transfer this mixture to a baking sheet to quickly cool it off in the fridge.

Puff pastry

Cut the puff pastry into circles the size of your choice, making sure they are big enough to seal around the top of your baking dish(es). Let rest in the fridge for one hour before using.

Putting it together

Fill the baking dishes with the turkey mixture, lightly brush the puff pastry circles with water and seal the top of each dish. Next, brush the eggwash on top of the puff pastry tops. Using a paring knife, make a nice criss cross pattern by scoring the dough lightly.

Transfer to the oven at 400C and cook until nice and golden brown. Let rest 10 minutes and then serve.

Plating

In a mixing bowl, combine the salad and the homemade vinaigrette with lemon zests.

Place the salad on a plate with the turkey pie beside it.

Bon appétit!