

STEAMED TURKEY THIGH MEATLOAF

EQUIPMENT

CHEF'S KNIFE, TERRINE MOULD OR LOAF TIN, GRATER, SPOONS, MIXING BOWLS, MORTAR AND PESTLE, MEDIUM SIZE FRYPAN

INGREDIENTS

1KG TURKEY THIGH MINCE, 300GM PORK FAT, 200GM DOUBLE SMOKED BACON RASHERS, 1 LEMON, 5 SPRIGS OF THYME, 4 PEELED SHALLOTS, 50G SHAVED ALMONDS, 4 WHOLE CLOVES, PINCH OF GROUND CINNAMON, 1 WHOLE EGG, 6 DRIED FIGS, 10CM HOT ENGLISH MUSTARD, CORNICHONS FOR GARNISH

METHOD

PLACE THE TURKEY MINCE IN A LARGE MIXING BOWL AND PICK THE THYME LEAVES OVER THE MINCE. ADD THE ZEST OF 1 LEMON, A PINCH OF CINNAMON AND THE ENGLISH MUSTARD AND SET ASIDE.

PLACE THE WHOLE CLOVES IN A MORTAR AND PESTLE AND POUND TO A FINE POWDER WITH A PINCH OF SALT, ADD THE CRUSHED CLOVES TO THE MINCE MIX.

PLACE THE FRYPAN OVER MEDIUM HEAT AND FINELY DICE THE SHALLOTS AND SET ASIDE. SLICE THE DRIED FIGS AND ADD THEM TO THE MINCE MIX ALSO.

ADD A SPLASH OF EVOO TO THE FRYPAN AND SAUTÉ THE SHALLOTS FOR 1-2 MINUTES TO SOFTEN.

WHILE THE SHALLOTS COOK REMOVE ANY FLESH FROM THE PORK FAT AND FINELY DICE THE FAT AND ADD IT TO THE TURKEY MINCE. ADD THE ALMONDS TO THE FRYPAN WITH THE SHALLOTS AND COOK FOR A FURTHER 1-2 MINUTES.

ONCE COOKED PLACE THE ALMOND AND SHALLOT MIX IN WITH THE TURKEY MINCE MIXTURE, ADD A GENEROUS PINCH OF SALT AND 1 WHOLE EGG AND MIX EVERYTHING TOGETHER THOROUGHLY AND SET ASIDE.

LINE A STANDARD SIZED TERRINE MOULD OR LOAF TIN WITH THE BACON RASHERS AND PACK THE TURKEY MINCE INTO THE MOULD PRESSING IT IN TIGHTLY. FOLD OVER THE EXCESS BACON TO COVER THE TOP OF THE MEATLOAF AND COVER THE SURFACE WITH A SHEET OF BAKING PAPER.

WRAP THE TOP OF THE MOULD WITH FOIL AND PLACE THE MEATLOAF ON A SOLID BAKING TRAY AND INTO A PRE-HEATED OVEN STEAM SETTING 80°C FOR 1.5 HOURS.

ONCE STEAMED REMOVE THE MEATLOAF FROM THE OVEN AND DISCARD THE BAKING PAPER AND FOIL. LEAVE THE MEATLOAF TO REST FOR A MINIMUM OF 20 MINUTES BEFORE REMOVING IT FROM THE MOULD.

TO SERVE PLACE SLICES OF MEATLOAF ON A SERVING PLATE WITH A LITTLE EXTRA ENGLISH MUSTARD AND CORNICHONS.

HINTS & TIPS

- A DISH LIKE THIS CAN BE SERVED HOT OR COLD, AFTER A NIGHT IN THE FRIDGE THE FLAVOUR WILL IMPROVE MARKEDLY, YOU CAN ALWAYS USE THE RE-GENERATE OR RE-HEAT PROGRAM ON YOUR OVEN TO BRING THE MEATLOAF UP TO TEMPERATURE IF YOU LIKE IT HOT.
- THIS IS A GREAT OPTION FOR A COLD XMAS LUNCH, IT CAN BE MADE AHEAD OF TIME AND IS DELICIOUS WITH SALAD AND CRUSTY BREAD.