



ingredients to inspire...

TURKEY SALTIMBOCCA WITH CRANBERRY COMPOTE

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Brought to you by
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Director of Food
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Ingredients

6 turkey steaks (120g each)

12 sage leaves

6 slices of parma ham

40ml olive oil

20g chopped shallots

50g risotto rice

50g sliced mushrooms

500ml vegetable stock

100ml double cream

40g grated parmesan cheese

50ml cranberry compote

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Serves: 6

Method

1. Take the turkey steaks from the refrigerator and lay out on your work surface. Place a leaf of sage on each one and season with black pepper. Wrap one parma ham slice around the centre each one and place back into the refrigerator for later use.
2. Put half the olive oil into a saucepan and heat. Add the shallots and cook without browning for 2 minutes. Add the rice and mushrooms and then add the stock a little at a time (as you would if making risotto). When the rice is soft and all the stock has been added and absorbed, add the double cream and parmesan. Season with salt and pepper to taste.
3. Take the turkey steaks out of the refrigerator and sauté them in the remaining olive oil until lightly brown and cooked through. Remove from heat and keep warm.
4. Place the risotto in the middle of a long platter and arrange the steaks in a line on top of it.
5. Garnish with the cranberry compote and the rest of the sage leaves.



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