

ULTIMATE LEFTOVER TURKEY SANDWICH



55 MINS PLUS PROVING



NOT TOO TRICKY



SERVES 14

INGREDIENTS

BREAD

1kg strong white bread flour

2 teaspoons fine sea salt

650ml tepid water

1 x 7g sachet dried yeast

1 teaspoon honey or caster sugar

olive oil

extra virgin olive oil

PICKLE

white wine vinegar

1 teaspoon wholegrain mustard

2 carrots

½ a cucumber

¼ of a cauliflower

METHOD

- 1 Place the flour onto a work surface. Make a well in the centre and sprinkle in the sea salt. Pour in the water, scatter over the yeast and add the honey. Use your fork to gradually incorporate the liquid into the dry ingredients, mixing to form a rough dough, then knead for 10 minutes until smooth and stretchy.
- 2 Place the dough back in its bowl, cover with a damp tea towel and leave in a warm place for 1 hour, until doubled in size.
- 3 Drizzle 2 tablespoons of olive oil into a 30cm x 40cm roasting tray, and rub it around the base with your hands.
- 4 Knock the dough back, then stretch and shape it into the tray, pushing it into the corners. Use your fingers to push dimples all over the surface of the bread, and drizzle with extra virgin olive oil. Cover with a damp tea towel and leave in a warm place to prove again for 30 minutes, or until doubled in size.
- 5 Preheat the oven to 200°C/395°F/gas 6. Bake the bread near the bottom of the oven for 25 to 30 minutes, or until golden and crisp on top. As soon as the bread comes out of the oven, feed it again with 1 tablespoon of olive oil then leave to cool for 15 minutes.
- 6 Meanwhile, make a start on the fillings. Place the turkey skin on a baking tray and crisp up in the oven for 5 minutes. Cool in the tray, then remove and leave to cool on a wire rack.
- 7 Shred the turkey meat. I like a mixture of brown and white. In a hot frying pan, fry the meat until nice and crisp, then spoon over 3 tablespoons of leftover gravy, until it's all unctuous and glossy.
- 8 To make the pickle, whisk together 1 tablespoon of extra virgin olive oil, 6 tablespoons of white wine vinegar and the

8 radishes

½ a fresh red chilli

1 x 100g jar of green pitted olives

1 x 465g jar of roasted peppers

FILLING

400g sliced leftover higher-welfare turkey, stuffing and skin

6 tablespoons leftover gravy

6 tablespoons mayonnaise

250g sliced leftover higher-welfare ham

1 x 60g bag of rocket

200g Cheddar or Red Leicester cheese

mustard. Finely chop the raw veg, thinly slice the chilli, olives and roasted peppers. Add everything to the bowl and mix well to pickle.

- 9 Mix the remaining gravy with the mayo. Lift the bread out onto a board, cut it in half horizontally and spread over the gravy mayo, making sure you go all the way to the edges. Layer up the ham, turkey, skin, stuffing, rocket, slices of cheese, and pickles.
- 10 Put on the 'lid' of the sandwich, press down gently, then cut into slices and serve.