



Turkey Holstein
Super quick & tasty...



Turkey Holstein.

Simple, tasty. A breakfast a brunch or even a starter for a fine evening dinner.

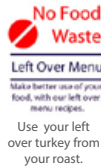
Ingredients...

4 turkey escallops or left over roast meat
4 tsp plain flour
1 tsp ground paprika
1 tsp English mustard
6 medium free-range eggs
250g/9oz white breadcrumbs
2 tbsp olive oil
Vegetable oil, for frying
16 tinned anchovy fillets
170g/6oz unsalted butter
2 tbsp capers
1 tbsp chopped fresh parsley

Approach...

Trim the turkey escallop and flatten using a meat hammer. Alternatively if you are using left over roast, simply break into nice sized pieces and do not flatten. Now in a shallow bowl, mix the flour, paprika, mustard powder, salt and pepper together and in another bowl beat two of the eggs. Dip the turkey in the beaten egg and then coat in breadcrumbs, shaking off any excess. Heat a little vegetable oil in a large frying pan and fry. Remove from the pan and drain on kitchen paper.

Now all that is left is to fry the egg that goes on top, arrange the anchovies around the plate and sprinkle the capers.



"We're probably in, just about one of the best place in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too."

Charlie Munro, John Munro Limited.

John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

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