



Thai burger
With Naan Discs - spicy!

Thai Turkey burgers.

Fast food with an exotic taste that can be a simple supper or a great party food where you make up your own combinations.

Ingredients...

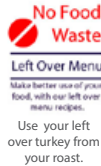
400g Turkey mince or minced left over meat from the roast
6 spring onions finely chopped
1 tsp of ginger (grated root or powder)
2 tsp of lemon grass
1 large red chilli finely chopped
1 teaspoon of cornflour
1 egg yolk
Small bunch of coriander chopped
1 tbsp sunflower oil
Naan bread cut into burger size disks
Zest of one lime plus lime juice
1 tbsp of light soy sauce

Approach...

This couldn't be more simple. In a large mixing bowl simply mix all the spices, lemon grass and egg yolk together with the mince turkey. If you are using left over turkey just drop all the piece you can find - brown and white for more flavour into a food processor and grind it up. Once all mixed up leave for half an hour to marinate. Then simply take a handful of mix and form a ball of mixture - place on a hot oiled frying pan and press down to form the burger shape. Make sure you cook through to the centre.

Once all your burgers are finished, put on a warming plate and then using the same oiled pan quickly fry the naan. Serve with a range of dips and a fresh leave salad.

Servings: 4 persons.



"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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