



Hostingley Farm Free Range *recipes*

Hostingley Turkey Curry:

Ingredients

Approximately 8oz/225gms cooked turkey meat (cubed or sliced).
2oz/55gms butter.
1 large onion.
6-8 dried apricots chopped.
2 tablespoons Korma curry paste.
2 tablespoons honey.
1 medium glass of white wine.
4 tablespoons mayonnaise.
4 tablespoons cream (preferably double).
Salt & pepper.

Method

Melt butter in a large pan or wok (do not burn).
Add onions and fry gently until golden brown.
Add apricots, curry paste, honey, wine and turkey to the pan, heat thoroughly bringing to the boil and simmer gently for 5 minutes.
Add mayonnaise and cream, bring gently back to simmer.
Season to taste, good served with plain boiled rice.

Tip

This dish can be made before hand and stored in the refrigerator (maximum two days). This improves the flavour.

