



HOBSON'S
CHOICE



TURKEY AND POMEGRANATE SALAD WITH A CLEMENTINE DRESSING

SERVES 4

Gaggenau Appliance:

Induction cooktop

Settings:

Medium heat

Cooking Time:

5 minutes

Preparation Time:

5 minutes plus proving time

INGREDIENTS

1 banana shallot
rapeseed oil
2 clementines
2 tbsp red wine vinegar
500g leftover turkey, shredded
100g mixed nuts, such as hazelnuts
and pistachios
50g dried cranberries
1 tsp runny honey
1 red chicory
100g watercress
100g rocket
6 tbsp natural yoghurt
100g pomegranate seeds

METHOD

Peel and finely dice the shallot, then add to a small frying pan with a splash of rapeseed oil and cook over a medium-low heat for around 5 minutes, or until golden and sticky.

Finely grate in the zest from the clementines, then squeeze in the juice and cook for a further 5 minutes, or until reduced to a nice, syrupy consistency.

Pour in the vinegar and 4 tablespoons of rapeseed oil, season to taste with sea salt and freshly ground black pepper, then reduce the heat to low and leave to simmer until needed.

Heat a lug of rapeseed oil in a large non-stick frying pan over a medium-high heat. Add the turkey and fry for around 5 minutes, or until crispy.

Roughly chop the nuts and add to the pan together with the cranberries and honey. Season and cook for a further couple of minutes, or until sticky and caramelised.

Place the chicory leaves onto a serving platter with the watercress and rocket. Drizzle over the warm clementine dressing, and pile the sticky, caramelised turkey on top. Scatter over the pomegranate seeds and spoon over the yoghurt.