

SQF Christmas 2019 - Turkey and Stuffing Lattice

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Turkey and Stuffing Lattice

Ingredients

344g SQF Cranberry & Orange Stuffing Mix

500g Minced Turkey

1kg SQF All Purpose Pastry

2 eggs, beaten

Flour, for pastry dusting and rolling

Optional Ingredients

Chef William Mixed Herbs

Our Earth Onion Gravy

Method

- 1.) To make the pastry, place 1kg of SQF pastry mix dry mix in a mixing bowl and blend in 310ml of water using a beater on slow speed until a dough is formed.
- 2.) Leave the pastry dough to rest in a cool place for 5 minutes then roll out onto a floured surface to 3mm (1/8) thickness.
- 3.) Mix the 344g of stuffing mix with 1 litre of boiling water and leave to stand for 5 minutes.
- 4.) Once the stuffing mix has cooled, combine with the minced turkey until evenly mixed.
- 5.) Unfold the pastry sheet on a lightly floured surface. With a short side facing you, cut slits 1-inch apart down both sides of the pastry sheet, from the outer edges to the fold marks. Spoon the turkey and stuffing mixture down the center of the pastry sheet. Starting at the short side closest to you, fold the pastry strips over the sausage mixture, alternating sides, to cover the turkey mixture. Place the pastry onto a baking sheet. Brush the pastry with the egg mixture and sprinkle on optional mixed herbs if required.
- 6.) Preheat the oven to 180 degrees celsius. Bake the lattice for 30 minutes or until the pastry is golden brown. Slice the pastry and serve warm with the gravy, if desired.



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