

Soak raisins in Port for 24 hours

Stuffing
Mix

- Cumberland Sausage (2kg)
- Bread Crumbs (1 tub)
- Pheasant (2 breasts chopped)
- Chopped parsley, sage, thyme leaves
- Thinly sliced bacon rashers
- Port soaked raisins
- Beaton Egg
- Salt & Pepper

Cooked Ham or Duck for the centre

De-bone a Turkey, remove all the tendons

Wrap the Ham in the stuffing mix, stuff the turkey legs and then sew the up.

Cook for 5 hrs, turn upside down for last hour and half

Let rest for 1 hour, upside down, pull string off

In the Frying Pan:

2 large handfuls of brown turkey meat

1 large handful of cashew nuts

1 handful of dried cranberries

2 teaspoons ground five-spice

At the end, 1 tablespoon runny honey

Half this is mixed into the salad, half on top

Salad

1 bunch fresh mint, leaves picked

1 bunch fresh coriander, leaves picked

4 large handfuls of mixed salad leaves, such as chicory, rocket, spinach, watercress

For the dressing

juice of 1 clementine

juice of 1 lime

½ pomegranate juiced through fingers

½ red onion, peeled and coarsely grated

extra virgin olive oil 3x what you have now

1 tablespoon soy sauce

1 teaspoon sesame oil

1 thumb-sized piece of fresh ginger, peeled and juiced out

Half mixed in with the salad, half poured onto centre meat

Garnish with:

½ Pomegranate pips knocked out

1 fresh red chilli, deseeded and finely chopped

Coriander leaves