



COOKING PASSION SINCE 1877

Pulled Turkey Burger



Serves: 4

INGREDIENTS

For the pulled turkey:

2 tbsp each of sea salt,
peppercorn mix and sugar
1 tbsp cumin
4 tbsp paprika
½ tsp chilli
1 tbsp **mustard**
1 tsp **Worcester sauce**
100 ml apple juice
1 tbsp maple syrup
1 tbsp rapeseed oil
1.5 kg turkey thighs (on the bone)
2 onions
1 large red onion

For the cranberry chutney:

200 g cranberries
150 g shallots
1 large apple
2 tbsp rapeseed oil
1 tbsp apple cider vinegar
75 g brown sugar
1 pinch sea salt
Pepper

Plus:

½ head of oak leaf lettuce
4 brown **burger buns**
2 tbsp **mayonnaise**

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Mix the spices, mustard, Worcester sauce, apple juice, maple syrup and rapeseed oil. Remove the skin from the meat and thoroughly rub the marinade into it. The meat can be left to marinate in the refrigerator overnight, if required. Wash the cranberries for the chutney and dab them dry. Finely dice the shallots. Quarter the apple, remove the core and also finely dice. Spread out the oil in an ovenproof dish. Add the cranberries, shallots, apple, vinegar and sugar, season it with salt and pepper and mix everything well.

Preheat the oven to 130°C using top and bottom heat. Slice the onions into rings. Put the red onion to one side for the topping. Brush the roasting dish with clarified butter. Spread out the onion in the roasting dish and place the meat on the onions. Place the lid on the roasting dish and braise for around four hours at 130°C using top and bottom heat. The meat is done when it falls off the bone easily.

About one hour before the end of the cooking time, put the ovenproof dish containing the ingredients for the cranberry chutney in the oven and cook. Stir the chutney at regular intervals. Remove the chutney from the oven and leave it to cool slightly. Tip: The chutney will keep in a sterile jar for about one week and it also tastes delicious with cheese.

Wash the lettuce, shake it dry and pluck it into mouth-sized pieces. Slice the red onion into very fine rings. Remove the meat and onions from the roasting dish. Keep the onions warm for a while. Peel the meat from the bone with two forks and keep it warm in the roasting dish. Brown the inside of the buns for about one minute. Spread mayonnaise on the lower half of the bun and fill it with lettuce, braised onions and pulled turkey. Top the meat with cranberry chutney and onions and cover it all with the second half of the bun. Serve immediately.