

Slow Cooked Golden Turkey Legs (Drums)

50g butter
3 tbsp rapeseed oil
Sea salt and black pepper
8 small (around 600g each) Golden Turkey drumsticks
2 large onions, peeled and diced
3 cloves garlic, peeled and crushed
8 springs fresh thyme
2 bay leaves
500ml Madeira
1.5 litres chicken or turkey stock
150g smoked bacon lardons
250g wild mushrooms
150ml double cream
1tbsp wholegrain mustard
1-2tbsp white truffle paste
250g chantenay carrots, roasted

Method:

1. Preheat the oven to 130°C/250°F/Gas ½.
2. Place 40g of the butter and 2tbsp of the oil in a large, lidded, ovenproof pan and heat gently. Season the turkey drums and, in batches, place them skin side down in the pan. Cook slowly until the skin starts to crisp and turn golden brown. Turn the turkey drums over and repeat on the other side. Remove from the pan and set aside.
3. Add the onion and garlic to the pan and cook slowly over a low heat until they start to go slightly brown. Remove any excess fat from the pan and return the drums to the pan, together with the thyme and bay leaves. Add the Madeira, bring to the boil and reduce until it starts to glaze the meat. Add 1 litre of the stock to the pan and bring to the boil again.
4. Place a tight fitting lid on the pan and place in the oven for around 2½-3 hours until the bone starts to come away from the meat.



Serves 8

Per serving
883kcal
46.2g fat
18.2g saturates
11.8g carbs
10.3g sugars
2.8g fibre
91.7g protein
4.7g salt

5. Meanwhile fry the lardons in the remaining oil. Remove from the pan and then fry the mushrooms in the same pan until lightly coloured. Return the lardons to the pan and remove from the heat.
6. Make the sauce: place the remaining chicken stock in a pan and boil until it reduces to approximately 200ml. Add the double cream and bring to the boil again. Stir in the mustard and remove from the heat.
7. When cooked, remove the turkey from the oven. Take the legs out of the pan and set aside. Pass the braising liquid from the turkey legs through a fine sieve. Place the liquid in a pan with the remaining butter and reduce the liquid down to a light glaze. Add the truffle paste and set aside.
8. To serve, place the turkey legs on a serving dish, cover in the truffle liquid, top with the mushrooms and lardons and the roasted chantenay carrots. Serve with the mustard sauce separately.