

# Golden Turkey, Ham and Pecan Crumble

## For the filling:

250g leeks, trimmed and cut into 2.5cm pieces

60g butter

200ml cider

40g plain flour

300ml semi-skimmed milk

Sea salt and black pepper

1tsp English mustard

1tbsp Dijon mustard

75g cooked ham, diced

350g cooked Golden turkey, skinless, torn into pieces

3tbsp double cream

1tbsp chives, chopped

## For the crumble:

100g plain flour

100g sourdough breadcrumbs

150g butter, diced into cubes

50g pecans, chopped

100g mature cheddar cheese, grated

Pinch of nutmeg

2tbsp finely grated Parmesan

1tbsp thyme leaves

## Method:

1. Preheat the oven to 180°C/350°F/Gas 4

2. Wash the leeks well to remove any grit. Melt 20g of the butter in a heavy based saucepan and cook the leeks over a low heat for 5 minutes, not colouring them. Add a good dash of the cider to the leeks and cover the pan. Cook over a low heat for a further 5 minutes. The leeks should be cooked but keep their shape.



Serves 4-6

Per serving (based on serves 6)

710kcal

49.9g fat

26.9g saturates

32.2g carbs

5.7g sugars

3.5g fibre

32.5g protein

2g salt

3. Melt the remaining butter in a saucepan and stir in the flour. Cook over a medium heat, stirring to form a roux. Remove the pan from the heat and whisk in the milk until the mixture is smooth, then whisk in the remaining cider. Place the pan back on the heat and, stirring all the time, bring to the boil to form a thick white sauce. Simmer for 2 minutes to make sure the flour is cooked. Season well with sea salt and black pepper, add the English mustard, Dijon mustard, cooked leeks, ham, turkey, cream and finally the chives. Spoon the mixture into an ovenproof dish.

4. To make the crumble, put the flour, breadcrumbs and butter into a bowl and rub the mixture in between your fingers. When all the butter is rubbed in, add the rest of the ingredients, mix together and season with sea salt and black pepper.

5. Spread the crumble over the turkey mixture and bake for 30 – 40 minutes until golden brown.