



New twist in talking turkey



Lovely leftovers: Turkey tetrazzini makes a tasty post-Christmas feast. Picture: ANDY ROGERS

SO, THE big day has come and gone, and now we can relax. But what about that leftover food, particularly the turkey?

I always look forward to some leftovers but after a while turkey sandwiches "on repeat" can be a little boring. There are lots of ways to use leftover turkey in tasty dishes in the days post-Christmas.

TURKEY TETRAZZINI

TURKEY tetrazzini, purportedly named after the Italian opera singer Luisa Tetrazzini, is a baked pasta dish that has become classic for many, with variations galore being introduced through individual family preferences.

Some people add tomato sauce or ketchup, use canned mushrooms or leave out the capsicum. The choice is yours. I think the addition of the vegetables in this version, along with the sherry and bite of parmesan, is a great option.

Serves 6-8
85g unsalted butter
1 medium red onion, chopped
500g button mushrooms, thinly

sliced
1 red capsicum, seeded, stemmed and chopped
30g plain flour
250ml chicken or turkey stock
250ml milk
2 cups diced cooked turkey
1½ cups shredded cheddar cheese
½ cup grated parmesan cheese
2 tablespoons sherry
500g spaghetti
½ cup frozen peas
Salt and freshly ground black pepper

Heat oven to 180C. Melt the butter in a large saucepan over medium-high heat. Add the onion and cook until soft, about 5 minutes. Add the mushrooms and the capsicum and cook another 5 minutes. Add the flour and cook for 2 minutes. Pour in the stock and the milk and cook until thick, about 5 minutes. Reduce the heat to medium and stir in the turkey, half the cheddar, the parmesan and sherry. Stir until the cheese has melted.

Meanwhile, bring a generously salted saucepan of water to a boil. Add the spaghetti and cook, stirring occasionally, until al dente. Drain,

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then add the spaghetti to the saucepan with the sauce and stir in the peas. Season with salt and pepper and spread evenly into a baking dish. Top with remaining Cheddar and bake until golden and bubbly, about 35 minutes. Let rest 5 to 10 minutes before serving.

TURKEY SALAD MOROCCAN-STYLE

TEAR two pita breads into pieces and saute in 2 tablespoons of olive oil until crisp. Tip into a bowl, and then saute 1 diced medium eggplant for 10 minutes until soft. Add to the pita with 1 tablespoon of harissa, 1 punnet of halved cherry tomatoes, 500g shredded cooked turkey and 100g rocket. Toss well. To finish, scatter with the seeds of 1 pomegranate and a few mint leaves. **Serves four**

LEFTOVERS CURRY

HEAT 1 tablespoon canola oil in a large frying pan over a medium-high heat. Thickly slice 1 medium red onion and 1 seeded and chopped

green capsicum. Cook the onion and capsicum for 3-4 minutes until the pieces start to soften and brown slightly. Stir in 2 tablespoons of curry paste and 2 teaspoons minced garlic and cook for further 1-2 minutes. Add a 400g tin of chopped tomatoes and 150ml water. Bring to the boil, reduce the heat to a simmer and cook for 5 minutes. Stir in 300g leftover cooked turkey and 300g leftover roasted potatoes (you can add other roasted vegetables if you like), cook for another 2-3 minutes, then season and add 2 tablespoons mango chutney. Scatter some roughly chopped coriander and serve with rice or naan. **Serves four**

TURKEY AND APPLE SALAD

THIS salad has an adult edge, as it's dressed with gin-infused vinaigrette. Make the dressing first. In a food processor, blend ½ cup fresh mint leaves, 1 shallot, finely chopped, 2 tablespoons lemon juice, 2 tablespoons gin and 1 tablespoon honey until shallot is minced. With food processor still running, slowly drizzle in ¾ cup canola oil. In a medium bowl, toss 500g leftover

Readers' recipes



Fluffy calamari balls with sweet corn

CHEF Eriko Pannam is looking forward to putting these on the menu at Kuzu Izakaya in Woodend.

Makes 8-10 pieces

200g calamari (cleaned if fresh or you can use defrosted tube)

40g potato starch

1 egg

¼ onion, roughly chopped

½ sweet corn (cooked and cut from cob)

1 tsp grated ginger

1 tsp soy sauce

1 tbsp mayonnaise

Salt and white pepper to taste

Oil for deep frying

To serve: lemon wedge and green tea salt (mixture of matcha powder and salt)

Put all ingredients except oil, lemon and green tea salt in a food processor and blitz.

Shape the mixture into balls using two tablespoons (if mixture is slightly misshapen, don't worry – it'll form the ball shape in the oil while cooking).

Heat oil to 160C and gently drop in the balls one by one.

Cook them till light brown.

Serve with the lemon wedge and green tea salt.

Itadakimasu! (Let's eat!)

Eriko Pannam,

Kuzu Izakaya, Woodend

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cooked turkey, 2 large unpeeled Granny Smith apples cored and chopped into bite-size pieces, 2 chopped spring onions, 4 tablespoons pistachios, and ½ cup dressing to combine.

Divide 500g mixed salad greens evenly among 8 plates. Drizzle with remaining dressing and top each salad with about 1 cup turkey-apple mixture. Garnish with more pistachios. **Serves eight**

YOUR STARS

CAPRICORN

Dec 22 to Jan 19

Saturn and the Sun have moved into Capricorn, in tandem. The Sun illuminates and energises. Saturn confronts us with wisdom. Saturn pulls back on the reins.

AQUARIUS

Jan 20 to Feb 18

The Moon begins her week in Aquarius. This makes you aware of your needs. If you are comfortable with this, it's a blessing. If not, this could get squirmy. Be gentle with yourself.



PISCES

Feb 19 to Mar 20

The Sun and Saturn's shift into Capricorn has an interesting effect on you. Your essential needs will come on-line with increased urgency.

ARIES

Mar 21 to Apr 20

The changes that are rolling in aren't just about altering the window dressing. As the Sun dips into Capricorn, so you start to take yourself seriously.

TAURUS

Apr 21 to May 20

Venus is at the tail-end of Sagittarius. Your love of truth will serve you well.

Liberate yourself from all the "shoulds" that keep you hemmed in.

GEMINI

May 21 to June 21

You will have to dig to find ways to hone your craft. You are being challenged in a very practical manner. It will require resourcefulness and significant intent to break through.

CANCER

June 22 to July 22

The mirror of relationship is bringing your ego into sharp relief. You can tell it is your ego because it hurts when its vanity and pride is trodden on. Be willing to self-reflect.

LEO

July 23 to Aug 22

Go with the more profound responses you are getting, even if they make you feel a little uncomfortable. That contains the possibility of real change.

VIRGO

Aug 23 to Sept 22

If you are fighting against your nature, your stance will be brittle. Say "no" to all that's inauthentic and you'll be able to say "yes" to all that's real.

LIBRA

Sept 23 to Oct 23

Getting restless and constantly trying to get away is preventing you from

completing the story you find yourself in. Venus in Sagittarius will inspire you to keep digging for truth.

SCORPIO

Oct 24 to Nov 21

Mars and Jupiter are beginning to operate in tandem in Scorpio. This can lead to excessive expressions of energy. Know when to move ahead.

SAGITTARIUS

Nov 22 to Dec 21

Saturn has officially left Sagittarius. In his transit through Sagittarius, Saturn has made you a whole lot more sensible than you used to be. A weight has lifted off your shoulders.