Turkey Shepherd's Pie with Müeslix Topping

Makes a large pie

Serves 6

2 large portobello mushroom cap

4 tablespoons unsalted butter

1/2 cup minced shallot

1/2 cup finely diced celery root

1/2 cup finely diced carrot

4 cups chopped turkey meat

2 tablespoons chopped fresh parsley

1teaspoon fresh lemon thyme

1/2 teaspoon fennel pollen

1 1/2 cup turkey gravy

to taste sea salt and freshly ground black pepper

2 cups leftover mashed sweet potatoes

2 cups leftover Yukon Gold mashed potatoes

2 large eggs, beaten

2 chives, chopped

4 tablespoons mascarpone cheese

1/2 cup Müeslix cereal

Preheat the oven to 350°.

Clean mushrooms thoroughly with damp towel or soft brush. Remove stems.

Remove black gills from underside of cap with spoon. Cut into 1/2 inch cubes.

Melt 2 tablespoons of the butter in a large skillet over medium heat. Add

mushroom, shallot, celery and carrot. Cook without browning for 5 minutes.

Add the turkey, parsley, thyme and fennel pollen.

Combine well. Cook for 2 minutes or until heated through. Add gravy. Bring to

a boil. Season with salt and pepper. Remove from the heat. Set aside.

In two separate bowls, mix mashed potatoes each with 1 egg, 1 tablespoon of

chives and 2 tablespoon of mascarpone cheese. Season with salt and pepper.

Spread the Yukon Gold mashed potatoes evenly in a 9x12 inch baking dish.

Spoon turkey mixture evenly on top. Spread sweet potato mixture on top of

filling. Sprinkle with Müeslix. Dot with remaining butter. Cover with foil.

Bake in the center of oven for 30 minutes. Remove foil. Cook until the topping

is lightly brown and the filling is bubbling. Let the pie stand for 10 minutes

before serving.

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Vietnamese Style Turkey Soup

Serves 8

Turkey Broth

1 leftover turkey carcass, chopped

1 large onion, peeled, cut in half length wise

1 large carrot, peeled, diced

1 celery stalk, diced

2 tablespoons pickling spices

3 sprigs thyme

2 tablespoons chopped lemon grass

pinch saffron

to taste sea salt and freshly ground black pepper

In large pot, combine all above ingredients with 6 quarts water. Bring to boil. Lower heat to

simmer. Reduce by 1/3. Carefully skim fat from surface. Strain. Reserve broth. Set aside.

The Garnish

2 tablespoons sesame oil

1/2 pound 16-20 ct. prawns, peeled, clean, deveined, diced

1/2 cup white wine

1/2 cup seasoned rice wine vinegar

2 tablespoons honey

1 teaspoon Sambal

1/2 cup finely diced carrots

1 cup julienned leeks

1/4 cup scallions

1/2 cup finely diced celery

1 cup diced vine ripe tomato

1 teaspoon chopped garlic

to taste sea salt

pinch cayenne pepper

Pour sesame oil in large stock pot over high heat. Sauté prawns 1 minute. Remove. Set aside.

In same pot, combine white wine, rice wine vinegar, honey, and sambal. Bring to boil. Add

carrots, leeks, scallions, celery, tomato, and garlic. Cook 3 minutes at medium heat. Add

turkey broth. Bring to boil. Simmer 15 minutes. Season with salt and cayenne pepper.

Presentation

\* reserved shrimp

2 cups diced turkey meat

16 scallops, cut in half

2 andouille sausage, thinly sliced

1/2 cup shiitake julienned mushrooms

1/4 cup chopped cilantro

Divide garnish between eight soup bowls. Ladle boiling soup over.