

It?s very unusual that we actually have a Sunday Roast on Sunday. Somehow this seems to be a midweek gig here. But I happened across this Butter and Herb basted Turkey breast cut in the discount fridge at half price. £2.50 for plenty of meat for two humans, Smooh the cat and some leftovers for a pack-up. Sorted!

For the Vegetables we had a few bits and bobs in the fridge which needed using:-

Bendy Carrots, to boil
1 Parsnip and Potatoes, to roast
Elderly Broccoli, to boil
Tired Mushroom, for Mushroom gravy.

Sage and Rosemary Yorkshire Puddings are a must here with a roast. Mostly because I can forage both locally and we love the added dimension:-

Ingredients:-

100g Cornflour
150ml Milk
3 eggs
Salt & fresh ground Black Pepper
1 sprig of fresh Rosemary, finely chopped
3 short sprigs of Sage, finely chopped

Method:-

(1) Heat your oiled Yorkshire Pudding tray in the oven at 220c until the oil is smoking.

(2) Whisk all the ingredients vigorously.
(3) Pour into the tray and return to the oven very quickly.
(4) Cook at 220c for 10 minutes the reduce the temperature to 180c.
(5) Cook for a further 25 minutes.

Mushroom Gravy:-

Ingredients:-

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Gluten free Gravy Granules
Turkey Stock from the roast
Mushrooms, roughly cut
½ Tsp of Wholegrain Mustard

Method:-

(1) Mix the Gravy Granules with water and simmer as usual.
(2) Add the Mushrooms.
(3) Add the Wholegrain Mustard.
(4) Add Turkey Stock once the Turkey is cooked and ready to serve.
(5) Stir and serve.

Pretty good really. We?d not normally buy Turkey breast as we both prefer the leg and thigh meat. But yellow sticker you know!