

The image shows three rolled-up turkey pancakes on a wooden cutting board. One pancake is cut open, revealing a filling of white turkey meat, green herbs, and small brown seeds. The other two are whole, showing a golden-brown, slightly charred exterior. In the background, there are sliced red onions and green herbs. A dark, textured label is placed in the upper right corner.

GOURMET RANGE

**RESTSSO**

*Turkey Pancakes*

# TURKEY, DILL & CARAWAY PANCAKES

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A NO HAT RECIPE – COME ON PEOPLE THIS IS SO EASY I'M NOT EVEN GOING TO GIVE IT A DIFFICULTY TAG especially if you use bought pancakes!!!

## INGREDIENTS:-

500gr cooked turkey meat (from the xmas lunch)  
1 small white onion  
1 clove garlic  
250ml tub soured cream  
4 large closed cup mushrooms  
1 sprig fresh dill  
½ tsp caraway seeds  
Juice from ½ a lemon  
8 x 20cm plain thin pancakes  
1 tbsp olive oil  
2tbsp butter

## METHOD:-

Pick over the turkey meat discarding any skin, bone and cartilage. Chop finely then set aside in a bowl.

Peel and chop finely both the onion and the garlic, cut the mushrooms into 1 cm or thereabouts pieces. Heat 1 tbsp of the butter in a small pan add the caraway seeds and the chopped vegetables sweat gently until soft but without colour this should take about 5 mins. Allow to cool completely.

Chop the dill finely, mix this and the cooled vegetables into the chopped turkey meat along with the soured cream. Adjust seasoning with the lemon juice, salt and pepper.

Lay the pancakes out on a clean work surface and distribute the turkey mixture equally in neat piles to one edge of each pancake. Then roll up folding in the sides of the pancake to form a neat parcel. Repeat with the remaining pancakes.

Heat a large no stick frying pan over a moderate heat add the remaining butter and the olive oil. Then lay the pancakes in seam side down and gently fry till the pancake takes a golden brown colour (about 3 mins). Carefully turn each parcel and colour the other side, again for about 3 mins. Turn off the heat and allow the parcels to heat right through for 5 mins.

Serve with a dollop of soured cream on top of each parcel and a sprig of dill.

**MARTIN'S TIP:-** *Martin says "this recipe works with any leftover meat or even cooked fish, try it with salmon."*

**Tip –** *make sure that the vegetables are cooled right down before mixing together with the cream and turkey – use shop bought pancakes for a speedy leftovers supper dish.*