



Smoked Prosciutto Roast Turkey, Chipolata Sausages and Brussel Sprouts

INGREDIENTS (Serves 8)

5-6kg oven-ready turkey, stuffed
Plenty salt and pepper to season
50g butter
200g smoked prosciutto
400ml water
300g chipolata sausages
1kg Brussel sprouts

METHOD

- Preheat oven to 190C/Gas mark 5.

Turkey

- Place the turkey in a large roasting tin, season well and cover the whole bird with the butter. Spread 8 slices of the prosciutto over the breast of the bird and season again.

- Pour water over and cover the whole tin with a tent of foil. Calculate cooking time at 18 minutes per 450g and place in oven. Uncover for last 30 minutes and baste with juices. Remove from the oven and cover tightly with foil. Leave to rest for 45 minutes to an hour.

Smoked Prosciutto Wrapped Chipolata Sausages

- Cut four slices of smoked prosciutto into strips and wrap around each sausage and place in a greased oven-proof dish. Cover with foil and place in the oven for 30 minutes.

Smoked Prosciutto Lardons with Brussel Sprouts

- Trim the Brussel sprouts and plunge into a large pan of boiling water. At the same time, cut the remaining prosciutto into small strips and fry in a large wok. After 4-5 minutes remove the sprouts from the water, strain and add to the wok. Cook for a further 2-3 minutes and serve coated with the pan juices.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

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