



Yes we've another round of cooked Turkey to deal with. We all know that re-cooking Turkey creates a very distinctive and , to us, unpleasant flavour. I think we fixed this!

Marinate Ingredients:-

Soy Sauce (Gluten free for us)
Oyster Sauce
Tonkatsu Sauce (Gluten free for us)
Chilli Flakes

Batter Ingredients:-

2 Eggs
Soda Water
Gram Flour
Cornflour
1 Tsp of Turmeric
1 Tbsp of Baking Powder

Method:-

- (1) Cut the cooked Turkey into Inch (2.2Cm) cubes. Not much smaller as you don't want the meat to be tough or dry.
- (2) Mix the marinade ingredients and add your Turkey cubes. We cut 10 cubes, so 5 each to serve.
- (3) Pop in the fridge while you make the batter.
- (4) Beat the Eggs.

- (5) Add a little Soda Water.
- (6) Whisk in the Baking Powder.
- (7) Whisk in a 50/50 mix of Gram Flour & Cornflour in stages.
- (8) You are looking for a very sticky batter. Add Soda Water as required.
- (9) Allow to rest for 20 minutes and remove the Turkey from the fridge.
- (10) Heat oil to 170c.
- (11) After whisking the batter dunk the coated the Turkey in the Batter and fry until they float.
Remove and drain.
- (12) When your stir-fry is ready to serve, drop back into the oil to brown.
- (13) Drain and serve.

We served ours over a bed of Rice Noddles with a simple Stir-Fry over the top.