

Coronation turkey recipe

15 minutes to prepare

Ingredients

- 3 tbsp mango chutney (or apricot jam)
- 1 tbsp mild curry powder
- 300g mayonnaise
- 150g crème fraiche
- 1 tbsp tomato puree
- Juice of 1 lemon
- 2 spring onions, finely diced
- roughly 500g cooked leftover turkey meat, torn or chopped
- 150g red grapes, halved lengthways
- a handful of fresh coriander, chopped
- a handful of almonds chopped (optional)

Method

1. Put the mango chutney (or apricot jam if using) and curry powder into a small saucepan and heat gently, stirring until the curry powder and chutney are combined. Set aside to cool.
2. In a large bowl, mix together the mayonnaise, crème fraiche, tomato puree, lemon juice and cooled chutney mixture, and stir well until combined.
3. Add the cooled chutney mixture to the bowl and mix until combined. Next add the spring onions, leftover turkey meat and $\frac{2}{3}$ of the grapes and mix well.
4. Spoon into your favourite serving dish and garnish with the remaining grapes, fresh coriander and chopped almonds (if using).



TIP

Make ahead of time to enhance the flavour.