

Turkey Steaks with Crème Fraîche and Cider Sauce

Prep Time: 10 minutes

Cook: 40 minutes

Serves: 4

Ingredients

12 shallots

2tbsp sunflower oil

25g/1oz butter

4 British Turkey breast steaks

300ml/1/2pt dry cider

1 chicken stock cube

1tsp chopped fresh thyme

200ml/7fl oz crème fraîche

To garnish:

50g/2oz butter

1tbsp caster sugar

2 red-skinned apples, cored and thickly sliced

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Method

Blanch the unpeeled shallots in a pan of boiling water for 5 minutes. Drain, leave until cool enough to handle and then pull off the skins.

Heat the oil and butter in a frying pan and, when foaming, fry the turkey steaks until browned on both sides. Remove from the pan and set aside.

Add the shallots to the pan and fry for 5 minutes, stirring occasionally. Pour in the cider, crumble in the stock cube, add the thyme and return the turkey to the pan. Cover and simmer for 15 minutes.

Stir the crème fraîche into the pan, season and leave over a gentle heat while preparing the garnish.

In a separate pan, heat the butter and sugar together, stirring until melted. Add the apple slices, a few at a time, and fry over a brisk heat until lightly caramelised.

Serve the turkey with some sauce, garnished with the apple slices.