

# turkey & cranberry ring



- 6 tablespoons mayonnaise
- 1 tablespoon Dijon mustard
- ½ teaspoon freshly ground black pepper
- 225 g skinless, boneless cooked turkey
- 1 stick celery
- 3 tablespoons finely chopped fresh parsley
- 85 g sweetened dried cranberries
- 85 g Gruyère cheese
- 2 packets (240 g each) chilled fresh ready-to-bake dough for six croissants
- 1 egg white
- 20 g walnuts, chopped

1 Preheat oven to 190°C/fan 170°C/Gas 5. Using **Adjustable Measuring Spoons**, measure mayonnaise, mustard and black pepper into **Classic Batter Bowl**. Chop turkey on **Cutting Board** using **Food Chopper**. Thinly slice celery using **Utility Knife** and finely chop parsley. Add turkey, celery, parsley and cranberries to batter bowl. Grate cheese into bowl using **Rotary Grater**; mix well using **Small Mix 'N Scraper**.

2 Unroll croissant dough; separate into 12 triangles. Arrange dough triangles in a circle on **Medium Round Stone with Handles** with wide ends of triangles overlapping in centre and pointed ends towards the outside (there should be about 13-cm diameter opening in centre of baking stone). Using **Baker's Roller**, gently press edges of triangles where they meet together to seal.

3 Spoon turkey mixture evenly onto widest end of dough triangles. Bring points of triangles up over filling and tuck under wide ends of dough at centre of ring (filling should not be completely covered).

4 Lightly beat egg white in **250-ml Prep Bowl** using **Stainless Whisk**. Brush egg white over dough; sprinkle chopped walnuts over top. Bake 25 – 30 minutes or until cooked and deep golden brown. Slice with **Pizza Cutter**; serve using **Mini-Serving Spatula**.

Serves 16 as an appetizer

## chef's corner

This recipe serves 8 as a main course.

If desired, cooked chicken can be substituted for the turkey.

Chopped, ready-to-eat dried apricots or pears can be substituted for the cranberries, if desired.