

### **Festive Bistro Turkey Twist**

115g chopped cooked turkey (or chicken)  
1/2 c diced red pepper  
3-4 tbsp mixed winter herbs – chopped (sage, thyme, parsley etc)  
4 tbsp mayonnaise  
1 small red onion  
Handful nuts (pinenuts, or chestnuts or pecans or walnuts would all be suitable)  
Salt & pepper to taste  
50g dried cranberries  
1 packet refrigerated bread dough or 1 whole pack of pizza dough mix or 1 quantity  
homemade bread dough  
1 egg white, lightly beaten  
1 teaspoon dry Italian seasoning

  
mix

Heat oven to 190 degrees

Chop chicken/turkey with knife. Finely chop pepper and onion using food chopper. Snip herbs with kitchen shears or using chopper. Roughly chop nuts to give texture.

Combine all the ingredients as far as cranberries in classic batter bowl and mix well

Place bread dough, seam sides up, on cutting board. Using a serrated bread knife, slice each loaf lengthwise, end to end, cutting halfway through to center of loaf; spread open flat. Lightly sprinkle flour evenly over dough. With rolling pin roll dough crosswise a four-inch width, creating a well down the center of each loaf.

Spoon half of the chicken/turkey mixture down center of each loaf. Gather up edges over filling, pinching firmly to seal. Place loaves, seam sides down, in an 'X' pattern on a baking stone. Crisscross ends of dough to form a large figure 8, keeping ends of dough one inch from edge of stone and leaving two 1 1/2-inch openings in center of twist.

In a small bowl, combine egg white and seasoning mix; lightly brush over dough. Cut a three-inch slit in each of the top sections of the twist to reveal filling.

Bake 30-35 minutes or until deep golden brown. Remove from oven; cool 10 minutes.

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