

RECIPE BY **ROOPA GULATI**

Turkey broth

Make thrifty use of leftover turkey by simmering your own stock with the carcase after a roast dinner. This broth is every bit as appealing when made with chicken.

SERVES 6

1 litre (1¾ pints) turkey stock
or chicken stock
120ml (4fl oz) dry white wine
1 carrot, finely diced
1 parsnip, finely diced
2 celery stalks, finely diced
1 leek (white part only), finely diced
1 small turnip, finely diced
salt and freshly ground black pepper
225g (8oz) cooked turkey meat,
finely diced
100ml (3½fl oz) single cream
2 tbsp chopped parsley
crusty bread, to serve

PREP 20 MINS **COOK** 25 MINS
FREEZE UP TO 3 MONTHS BEFORE CREAM IS ADDED

- 1** Bring the stock and wine to the boil in a large pan, then stir in the carrot, parsnip, celery, leek, and turnip. Season with salt and pepper, half-cover with a lid, and simmer for 20 minutes.
- 2** Stir in the cooked turkey, cream, and chopped parsley and reheat gently. Serve the soup with plenty of crusty bread.

