Lemon and Tarragon Turkey Loaf

I have used the excellent turkey loaf recipe in the cookery book for inspiration and adapt the ingredients in the following ways.

500g turkey breast mince.
100g pack of parsley & thyme stuffing mix or plain breadcrumbs.
1 chopped medium leek or onion
2 cloves garlic (optional)
1 tbsp chopped fresh tarragon
The zest of 2 lemons and juice of one.
1 large egg - beaten
1 grated medium courgette (or dicing it small creates an interesting texture)
1 medium grated carrot
2 packs of Swartz liquid chicken gravy or use leftover homemade gravy or enough of a jar of Marks and Spencer's chicken gravy.
Sea salt and black pepper - freshly ground

I put all ingredients except the gravy in a large bowl and mix together with your hands. Gradually add enough gravy to make a moist texture that you can shape. Don't make it sloppy.

Tip the mix into the Remoska bowl and form into a loaf shape with your hands. Cook for 55 minutes from a cold start, and watch for surface dryness throughout the cooking process. Baste evenly with melted butter or a little gravy as you go. At 55 mins add the rest of the gravy and cook 15 mins more. Settle for 15 mins before cutting into slices and serving.

I've made a Christmas version of the loaf by starting with minced turkey and adding cranberry sauce or redcurrant jelly and chopped chestnuts from a vacuum pack, and then I wrap the loaf in un-smoked streaky bacon.

I have also made the loaf by skinning chicken or pork sausages and adjusting the flavours of the herbs and getting to the right texture of loaf by adjusting the wet ingredients, and wrapping this loaf also in un-smoked streaky bacon.

I now plan to try a minced pork and apple and sage loaf. There are even more possibilities using minced beef or venison, and I'd like to try a vegetarian loaf using soya mince.

Thank you for an inspirational recipe. I hope you don't mind my adapting it like this.

Every recipe I've tried from the cook book has been delicious and I hope that one day you produce another one.