

Waste not, want not

EASY CHRISTMAS LEFTOVER RECIPES



We hope you enjoy these recipes!

Share your food!

Post your best instagramable photos and use the tags;

*@amadeusfood #zerowaste
#jointhefoodwastefight*

Merry Christmas

from all at

AMADEUS™

Christmas Croquettes

*By Simon Hellier
Executive Chef at the ICC*

Cook up as a Boxing Day treat or freeze them for later

INGREDIENTS

Measures depend on what you have left over but you will need;

Leftover turkey

*Leftover veg
(cooked or uncooked)*

*Freshly chopped sage
(or dried sage if you don't have it)*

Bowl with beaten eggs

Dash of milk

Bowl of breadcrumbs

Bowl of plain flour

1. Dice up leftover turkey & vegetables.
2. Add some freshly chopped sage & season to taste.
3. Shape into small croquettes or bonbons.
4. Roll the croquettes or bonbons in plain flour then dip into a beaten egg & milk mix then roll in breadcrumbs from leftover bread or stuffing mix.
5. Fry on the day or freeze up for another day.

EXTRA TIP

*Any Cranberry
sauce left?
Use as a dip*

Waste not, want not

EASY CHRISTMAS LEFTOVER RECIPES



We hope you enjoy these recipes!

Share your food!

Post your best instagramable photos and use the tags;

@amadeusfood #zerowaste
#jointhefoodwastefight

Merry Christmas

from all at

AMADEUS™

Turkey Pakora

*By Simon Hellier
Executive Chef at the ICC*

Perfect for New Years family party food, prepare just after Christmas and freeze up.

INGREDIENTS

Leftover turkey, chopped

180g chickpea flour

1 teaspoon ground coriander

1 teaspoon red chilli powder

1 teaspoon salt

1 teaspoon garam masala

*Bunch of freshly
chopped coriander*

200ml water

Oil for frying

1. In a bowl mix all the dry ingredients, slowly add the water, stirring until the batter takes on the consistency of thick cream.
2. Add the chopped turkey and fresh coriander to the mix until all the turkey is covered in the batter.
3. Heat up your oil in a suitable pan or fryer.
4. Heat the oil to around 180C. Take around a tablespoon of the mixture and drop it into the oil. Once golden, remove and allow to cool. Taste to test the flavour. You can adjust spices in the batter mix if needed.
5. Once you have the spices just right, take a handful of the mix and squeeze into a loose round ball. Use a spoon to carefully drop into the oil. Drain and leave to cool on kitchen paper.
6. Fry a small batch at a time for about 4 mins, until golden and crispy. Drain and leave to cool on kitchen paper.

*Enjoy with some
leftover chutney
from the Christmas
cheeseboard*