

Turkey Stuffing Sandwich

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME
1	25-35 min	15-19 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	DINNER	Brunch	APPETIZER
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RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Cranberry Baguette 60BGCR
Quantity: 1

Cranberry compote
(see 2nd recipe card)

Roasted turkey breast

Havarti cheese

Herb stuffing
(see 2nd recipe card)

Garlic aioli
(recipe below)

Rocket greens to garnish

Garlic aioli

½ cup Mayonnaise

1 finely grated garlic clove

1 tsp Lemon juice

1 Pinch of salt and ground pepper

/ Preparation steps

STEP 1

Start by making the aioli. Mix all ingredients together and refrigerate until ready to use.

STEP 2

Slice, butter, and lightly grill the bread. Starting with the heel of the bread, spread cranberry compote onto the heel.

STEP 3

Layer roasted turkey breast.

STEP 4

Layer Havarti cheese onto the turkey.

STEP 5

Add a generous amount of cold stuffing.

STEP 6

Top with Rocket greens.

STEP 7

Spread garlic aioli onto the top half of the cranberry baguette.

Turkey Stuffing Sandwich (continued)



PORTIONS	PREPARATION TIME	COOK TIME
1	25-35 min	45 -55 min
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	DINNER	Brunch
		APPETIZER



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/ List of ingredients



Cranberry Baguettine 60BGCR
Quantity: 1

¾ cup	Butter
1	Egg
1 cup	Diced onion
1 cup	Diced celery
1 ½ cup	Chicken stock
1 Tbsp each	Fresh sage and parsley

Cranberry Compote

1 lb	Fresh cranberries
1 cup	Water
½ cup	White sugar
½ cup	Brown sugar
3 strips	Orange peel
1	Orange (for the juice)
1	Cinnamon stick
3	Star anise

/ Preparation steps

CRANBERRY BAGUETTINE STUFFING

STEP 1

Roughly cut up the cranberry baguettine in advance and allow to sit out and stale for a day

STEP 2

Melt butter in a pan and sautee diced onion and celery until tender. Season with salt and pepper to taste. Finish by stirring in fresh herbs.

STEP 3

In a bowl whisk egg and chicken stock together.

STEP 4

Add sauteed vegetables and herbs to staled bread. Mix until the bread is well coated.

STEP 5

Pour liquid over the bread mixture stir until combined.

STEP 6

Pour mixture into baking dish. Bake at 350 F for approx. 45 minutes.

CRANBERRY COMPOTE

STEP 1

Combine all the ingredients in a pot and place on medium high heat. Bring to a boil.

STEP 2

Once mixture has come to a boil, reduce the heat and simmer stirring often until the mixture has slightly thickened.

STEP 3

Cool and refrigerate until ready to use.