

**BEECH OVENS**

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# Beech Ovens Recipe Library

## Cajun Turkey Breast with Creamed Minted Peas and Cranberry Chutney

**Name of dish:**

Cajun Turkey Breast, Creamed Minted Peas

**Number of portions:**

6

*Recipe Courtesy of Chef Grant MacPherson, Scotch Myst.*

*<http://www.scotchmyst.com>*

**Turkey Breast:**

1 (1.8kg) Bone-In Turkey Breast  
¼ cup Cajun Seasoning  
1 tbsp Kosher Salt  
2 tbsp Extra Virgin Olive Oil

**Minted Peas:**

1 cup/250 ml Heavy Cream  
3 cups Green Peas, Blanched  
4 pcs Mint, chopped  
To taste Salt and Ground white pepper  
For Garnish Rosemary  
To finish Extra Virgin Olive Oil, Sea Salt

**Cranberry Chutney:**

2 cups/450 g Granulated Sugar  
1 tbsp or 14 g Butter  
450 g Whole Cranberries  
¾ cup or 175 ml Chicken Stock  
½ pc Lemon, juiced  
To taste Salt and Cracked Black Pepper  
For Garnish Sage leaves

### CAJUN TURKEY BREAST, CREAMED MINTED PEAS

#### Method

**Prepare Turkey Breast:** Preheat oven to 375°F. Rub Turkey with Cajun Seasoning and Salt. In 12 inch skillet over medium-high heat, warm oil. Add Turkey Breast, and brown on all sides. Place skin side up in roasting pan. Cook 1 hour 10 minutes, or until internal temperature reaches 160°F.

**Prepare Minted Peas:** In medium saucepan over medium heat, reduce heavy cream to ½ cup. Stir in Peas, Mint, Salt and White pepper.

## Presentation

Remove bone from Turkey Breast. Slice Turkey; place on platter. Serve with Minted Peas. Garnish with Rosemary. Drizzle with Olive Oil and sprinkle with Sea Salt.

## CRANBERRY CHUTNEY

### Method

In large saucepan over medium heat, cook Sugar and Butter, about 2 minutes or until Sugar is dissolved. Add Cranberries, Chicken Stock and Lemon Juice. Over high heat, bring to a boil. Simmer 5 to 10 minutes, or until Cranberries pop, stirring occasionally. Add Salt and Pepper to taste. Cover and refrigerate until chilled. Store in refrigerator up to 2 weeks. Garnish with Sage leaves. Serve Chutney with Pork or Turkey.

