Festive Turkey Stacks



Ingredients

small turkey steaks, approx. 30g each
mini chipolata sausages
streaky bacon
Verstegen World Grill Sea Salt and Lampong Pepper PURE
Verstegen Sliceable Stilton Sauce
Verstegen Decoration Mix France
Verstegen Pink Pepper Berries PURE
cranberry sauce
rosemary sprigs

Method

Top each turkey steak with a mini chipolata and wrap in streaky bacon.
Coat with **Verstegen World Grill Sea Salt and Lampong Pepper PURE** and arrange five stacks in each tapas foil.
Add a small amount of cranberry sauce and diced **Verstegen Sliceable Stilton Sauce** between each stack.
Garnish with **Verstegen Decoration Mix France**, **Verstegen Pink Pepper Berries PURE** and fresh rosemary sprigs.

Cooking

Oven cook at 180°C for approx. 15–20 minutes. Ensure the food is piping hot before serving.

Verstegen adds that extra something.

Verstegen
SPICES & SAUCES