

# PELLER ESTATES

*Niagara-on-the-Lake*

## **Flaked Turkey, Chardonnay Poached Apple Poutine**

6	large Yukon Gold potatoes
½ cup	Private Reserve Chardonnay
1 ½ cup	chopped apple
1 tbsp	HP Brown Sauce
½ tsp	ground black pepper
1 cup	beef gravy
1 cup	flaked roasted turkey
	salt to taste
1 tbsp	picked thyme leaves
1 cup	grated aged cheddar (substitute cheese curds if available)

Leaving the skins on, wash the potatoes well before cutting them into small French fries. Blanch the fries in a deep fryer at 300F/150C until just cooked through. At this stage if the fries don't turn golden that is fine. Remove from the fryer on to a paper towel and chill in the fridge. In a fry pan warm the chardonnay, add the chopped apple. Remove from the heat and allow the apples to soften and absorb the wine. In a sauce pan mix the HP sauce, ground black pepper and beef gravy. Bring to boil over a medium to high heat then add the turkey and remove from the heat. Now crisp the blanched French fries in a 360F/180C deep fryer. Once golden remove from the fryer and drain on paper towel. Season immediately with salt and thyme leaves. Place in 12 small serving boxes (or small ramekins) and sprinkle the poached apple and cheddar over the fries. Pour the warm pepper beef gravy and turkey over the fries and serve.

Makes 12 small servings or 6 generous servings