



**Lovage seems to have had it's hay-day as a herb in England in the Middle Ages. It's something you sometimes see dried in continental shops but doesn't feature heavily in British recipes. It's growing in one of the local community beds and was going to seed - So we dead headed it and used the tops to stuff a Turkey thigh. This was a surprisingly tasty dish which I'm sure we will repeat.**

### **Ingredients:-**

Rosecoco Beans

Stale bread (Home made Gluten free ciabatta in our case)

½ a Turkey thigh with the skin on but the bone removed

1 Egg

Salt & Pepper

### **Method:-**

- (1) Soak about 50g of Rosecoco Beans overnight.
- (2) Drain your Beans and bring them to the boil in fresh salted water. Then simmer for 30 minutes and set aside.
- (3) Add a little Oil and Salt to your Beans and roast for 30 minutes until they burst open.
- (4) Remove the Beans from the oven and allow to cool.
- (5) Turn the Turkey thigh meat side up and cut a pocket into the meat.
- (6) Chop your fresh Lovage roughly and stuff into the pocket.
- (7) Add the Roasted Beans, Bread, Salt and Pepper to a food processor and wuzz up so that you have a Bread crumb texture.
- (8) Beat the Egg in a bowl and then brush over the entire skin side of the Turkey.
- (9) Place the Turkey in an oven tray and sprinkle the coating over. Press into the Egg wash with

your hands so that you have an even coating.

(10) Place in a pre-heated oven at 180c uncovered for 30 to 40 minutes until the coating is golden brown the the Turkey runs clear when stabbed with a skewer.

**We served ours as a ?Not Sunday? roast with Yorkshire Puddings, home made stuffing balls, roast potatoes, crispy fried Kale and lots of Gravy.**