

INGREDIENTS:

750g cooked turkey, cut into small chunks

3 tablespoons mayonnaise

1 tablespoon Madras curry powder

Juice of one lemon

3 tablespoons mango chutney

50 toasted sliced almonds

1 teaspoon salt.

TIME: 20 mins + chilling**SERVING:** 4 people

Place the curry powder in a frying pan (don't add any oil) and toast over a moderate heat for a minute. Allow to cool. In a large bowl mix together the mayonnaise, curry powder, lemon juice and chutney, stir in the almonds and turkey, add the salt and refrigerate for a couple of hours to allow the flavours to develop. Serve stuffed into warmed, split pitta bread with a little shredded lettuce.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: