

INGREDIENTS:

- 4 large turkey escalopes
- 1 large tablespoon Dijon mustard
- 2 tablespoons olive oil
- 1 tablespoon hot paprika
- Sea salt, freshly-ground black pepper
- 4 tablespoons full-fat crème fraiche

TIME: 1 Hour

SERVING: 4 people



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Mix together the mustard, paprika and plenty of salt and pepper. Brush on both sides of the escalopes. Heat the oil in a large frying pan and brown the turkey escalopes on both sides, two at a time. Reserve. Add the crème fraiche to the pan and incorporate the cooking juices then replace the escalopes, heat through for a few minutes and serve with rice or pasta.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: