



TURKEY POT PIE

Chef Pat Newton

THE INGREDIENTS

Boneless, skinless turkey breast 3-5 lbs

Water 4 cups

Cannabis Salt ¼ cup

Kosher Salt ¾ cup

Brown Sugar ¼ cup

Orange and Lemon Peel 2

Thyme 5 sprigs

Garlic Cloves, smashed 8

Stuffing 3 cups

Cranberry Sauce 1 cup

Baby Spinach 6 cups

Olive Oil 2 tbsp

Salt and Pepper

Egg 1

Milk or 35% cream 1 tbsp

Puff Pastry 2 packs

THE METHOD

1. Bring 4 cups of water to a simmer in a large pot. Add salt and sugars. Dissolve completely, add the rest of the ingredients and set aside. Let the bring liquid cool completely. Place the turkey breast in a container with a tight lid. Cover with brine liquid and chill in the fridge overnight.
2. Heat olive oil in a large pan, saute spinach with garlic in two batches, season with salt & pepper. Set in a bowl covered with plastic wrap and cool in the fridge overnight along with the brining turkey.
3. The next day, take the turkey and the spinach out of the fridge. Remove the breast out of the brine, bring it up to room temperature and let it dry completely.
4. Pre heat the oven to 350F. Flour a surface and roll out the puff pastry. You want two strips - one 8" x 12" and one 10" x 14".
5. To build the roll, start with a 8" by 12" base. Lay turkey strips down in a line, season with salt & pepper. Top with spinach, cranberry sauce and stuffing.
6. Lay the larger puff pastry sheet on top. Crimp and fold the sides together to make it look like a log. I like to use all of the leftover bits of puff pastry and cut out leaves and strips.
7. Brush the blunt with egg wash, decorate with cut out and leftover pastry and give that a quick brush over. Make a few fork pokes into the top of the pastry to give the blunt a bit of air circulation.
8. Bake in the oven for 50-60 minutes or until the puff pastry has risen and is dark and golden brown.
9. Let it stand for 15 mins before taking two slices and passing it to the left.