



## **SLOW ROASTED TURKEY LEGS WITH SAGE AND WILD MUSHROOM CASSOULET (SERVES 4) PAIRED WITH 2018 ESTATE MALBEC**

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### **INGREDIENTS**

For the turkey legs

- 4 turkey legs
- ¼ cup softened butter
- 1 tsp toasted ground cumin
- ½ tsp toasted ground coriander
- 1 tsp freshly grated lemon zest
- Pinch cayenne pepper (optional)
- ½ tsp salt
- Freshly ground pepper
- ½ cup chicken broth

For the cassoulet

- 4 tbsp butter, divided
- 1 cup panko crumbs
- ¼ cup chopped parsley
- 2 tbsp olive oil
- 1 shallot, finely chopped
- 1 ½ lbs assorted wild mushrooms, stems removed and roughly chopped (I like shitake, crimini, oyster, and chanterelle mushrooms)
- 4 cloves garlic, finely chopped
- 4 tbsp finely chopped fresh sage
- 1 tbsp finely chopped thyme
- ½ cup white wine (preferably dry)
- 1 1/2 cup vegetable stock
- 2 tbsp all purpose flour
- ¼ cup heavy cream
- Pinch of chili pepper
- Salt and pepper
- ½ lemon, juiced

## INSTRUCTIONS

Don't be intimidated by this cassoulet. It is far simpler than you think, and is a deliciously warming, creamy and earthy accompaniment to the melt-in-your-mouth texture of slow cooked turkey legs.

Preheat your oven to 350 degrees. In a medium bowl, blend the softened butter with cumin, coriander, zest, pepper, salt and cayenne until fully mixed. Arrange your turkey legs on a baking sheet and pat dry with a paper towel. Slather the butter and spice mixture over the turkey legs and pour the chicken stock into the bottom of the pan. Roast for 1 ½ hours.

While the turkey legs are in the oven, prepare your cassoulet. Pro tip: make sure you have everything assembled before you begin. Once you start the cooking process, the cassoulet shouldn't take more than 30 minutes to cook.

Place a large heavy bottomed pan over medium heat and melt 2 tbsp of butter. Add the panko, stirring until the crumbs are fully coated in butter. Toast carefully over heat until they begin to brown. Immediately spread onto a paper lined sheet pan to ensure that the crumbs don't continue to cook or get soggy as they cool. Once cooled, toss with freshly chopped parsley.

Place a heavy bottomed casserole dish over medium-high heat on the stovetop. Melt the remaining 2 tbsp of butter with olive oil in the dish. Add the shallots and saute until translucent (roughly 1 minute), then toss in the chopped herbs, chili flakes (if using) and salt and pepper. Stir for another minute. Add mushrooms and saute for 8 minutes until mushrooms are cooked and slightly browned. Toss in the chopped garlic and stir continuously for thirty seconds before deglazing with white wine. Allow the white wine to cook down for about two minutes before adding 2 tbsp of flour. Stir well to ensure each mushroom is coated in flour. Allow the flour to cook for roughly 2 minutes. You want it to get slightly toasty but be careful not to let it burn. When the flour begins to stick to the bottom of the pan, add stock and stir well until liquid begins to thicken. Immediately add heavy cream, stir until fully incorporated and remove from heat. Stir in the lemon juice, taste and season further with salt or pepper if needed. Cover with toasted panko crumbs to serve alongside turkey legs.