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NATIONAL HISTORIC SITE OF CANADA

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Turkey and Cranberry Brie Strudel

(Makes 24 portions)

Cranberry chutney

Yield = 1kg

Ingredients	US	Metric
Cranberries	2lbs + 3¼ oz	1 kg
Crystallized ginger	3½ oz	100 g
Red onion	3½ oz	100 g
Clove	1 tbsp	10 g
Cinnamon	1 tbsp	10 g
Allspice	1 tbsp	10 g
Nutmeg	1 tbsp	10 g
Salt	1 tbsp	10 g

Method:

- Add all ingredients into a sauce pan, bring to a boil.
- Once boiling reduce heat to a low simmer and cook until desired thickness.

Turkey filling

Ingredients	US	Metric
Ground turkey	4lbs + 6½ oz	2kg
Garlic	3½ oz	100g
Leeks (sautéed)	3½ oz	100g
Parsley	1 oz	30g
Thyme	1½ tsp	5g
Salt	3 tbsp	30g
Black pepper	¼ tbsp	15g

Method:

- Mix all ingredients together in a bowl.



Strudel

	US	Metric
Cranberry chutney	21 oz	600g
Turkey filling	1 recipe	
Brie cheese sliced	17½ oz	500g
12 x 18 puff pastry	3 sheets	
Eggs whisked together (egg wash)	3	

Assembly = 3 strudels

- Lay puff pastry out on floured work surface, and brush all edges with egg.
- In the center of the puff dough, spread 200 grams of cranberry chutney lengthwise (there will be leftover chutney).
- Place 1/3 of the turkey filling recipe on top the chutney.
- Top with sliced Brie and fold puff dough over filling and secure brushed edges together.
- Score the top of the puff dough with a knife, brush with remaining egg wash, and bake at 400°F for 16 minutes.
- Portion each strudel into 8 pieces.