



# Kinda Kedgeree Puffs

NIBBLEDISH CONTRIBUTOR

## Ingredients

Makes 4 dinner slices or 4 starter slices:

- 300g puff pastry
- 200g turkey, small dice
- 100g cooked basmati rice
- 1 hard boiled egg, chopped into 4 or 6 pieces
- 2 celery sticks, chopped
- 1 spring onion, chopped
- 1 tbsp honey
- Juice and zest of half a lemon
- Handful of fresh coriander
- A little beaten egg or milk to glaze.

## Instructions

1. Brown the turkey for a few minutes.
  2. Add the veg, followed by the honey and lemon. Cook for a couple more minutes, then add the coriander.
  3. Roll out the pastry and cut into 4 or 6 rectangles. Roll up the edges to create a 'lip' around each piece. Brush with milk or egg.
  4. Divide the rice mixture into each rectangle.
  5. Bake at 200 degrees C for 20 minutes. Add a piece of egg on top of each piece and return to the oven for another 10 minutes.
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