



TURKEY AND HAM VOL AU VENTS



By OneYummyMummy

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Method

- Set your slow cooker to low
- Add your left overs of Turkey, Ham, Stuffing, and gravy
- Add a teaspoon of Dijon mustard to bring out the flavour



- If you don't have any leftover gravy you can add chicken stock made up with a stock pot, just add enough liquid to make the filling moist
- Cook on low for an hour, this will gently reheat the leftovers without them drying out
- Cook the vol au vent cases according to the pack instructions, brushing with egg yolk for a gorgeous shine
- When reheated add 2 tablespoons of Irish Yogurts Clonakilty Half Fat Crème Fraîche to the filling, this will make your vol au vents really creamy
- Fill your cases by piling them high

Ingredients

- 200g leftover turkey
- 200g leftover ham
- 200g leftover stuffing
- 100 mls leftover gravy or stock
- 1 tsp of Dijon mustard
- 1 pack of 6 large vol au vent cases
- 1 egg yolk
- 2 large tbsp of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)

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