Turkey and Mushroom Mince on Potato Scones

8 potato-scone wedges with turkey-mushroom gravy; 2 wedges and one-quarter of the gravy per serving · Active 40 min · Total 1 hr 5 min

Skills: Moderate

Ingredients

- 17 1/2 oz floury potatoes (500 g), peeled and cut into chunks
- 2 tablespoons butter (28 g)
- 1 cup all-purpose flour (125 g), for the scones
- 1 tablespoon all-purpose flour (8 g), for dusting
- 3/4 teaspoon fine salt (4.5 g), divided
- 1/4 teaspoon black pepper (0.5 g)
- 2 tablespoons neutral oil (30 ml), divided
- 10 1/2 oz mushrooms (300 g), finely chopped
- 1 medium onion (150 g), finely diced
- 9 oz ground turkey (250 g)
- 2 tablespoons all-purpose flour (16 g), for the gravy
- 1 1/4 cups chicken or vegetable stock (300 ml)
- 1 teaspoon prepared mustard (5 g)

Set out

Medium saucepan, Large skillet for gravy, Nonstick skillet for scones, Potato masher, Knife or dough scraper, Food thermometer

Allergens

Milk, Wheat. Check labels and substitutions.

Make it

1. Cover potatoes with cold water, bring to a boil and simmer for 15–18 minutes until tender. Drain, return to the hot empty pan for 1 minute and mash with butter and one-third of the salt. Spread in the pan and let steam escape for 5–10 minutes.

2. Meanwhile heat 1 tablespoon/15 ml oil in the gravy skillet over medium-high heat. Cook mushrooms for 7–8 minutes until their liquid evaporates. Add onion and cook for 5 minutes. Add turkey and cook for 6–8 minutes, breaking into crumbles, until it reaches 165°F/74°C.

3. Stir in the gravy flour for 1 minute. Gradually stir in stock, mustard, remaining salt and pepper. Simmer for 6–8 minutes until spoonable. Keep gently hot on low heat while finishing the scones.

4. Mix the 125 g scone flour gently into the warm, no-longer-steaming mash. Dust the board with the separate 8 g flour. Divide dough in half, press each piece into an 8-inch/20 cm round about 1/2 inch/1 cm thick and cut each into 4 wedges.

5. Heat half the remaining oil in the nonstick skillet over medium heat. Cook 4 wedges for 3–4 minutes per side until golden and cooked through, with no raw flour center. Repeat with remaining oil and wedges. Serve two wedges per person with one-quarter of the hot turkey-mushroom gravy.

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Chop mushrooms to share the work

Small mushroom pieces mix through the mince so every spoonful contains both. Cooking off their liquid first keeps the measured turkey from boiling in a watery pan.

Ingredient labels

Mustard is present; stock may contain celery or soy.

A useful detail

The base starts with raw potatoes and includes their cooking time. If using cold plain leftover mash instead, warm it gently with the butter and use its original safe storage window; do not add enough milk to make a loose mash.

Keep it well

Cool gravy and scones in separate shallow containers within 2 hours, or 1 hour above 90°F/32°C. Refrigerate covered at 40°F/4°C or below for up to 3 days. Reheat the gravy and scones to 165°F/74°C, then briefly dry the scone surfaces in a skillet if desired. If the mash or lentils were leftovers, their original cooking date sets the earlier limit.