



## Fire Braised Turkey on Cranberry Orange Ciabatta

**Recipe Source:**

Andrew Bowling

Executive Chef, Sysco Baraboo

QTY	UNIT	Description	SUPC
4	Oz	Fire Braised Turkey	2372326
2	Each	Havarti Cheese Slices	5313375
1	Each	Signature Cranberry Orange Ciabatta	1751046
		Butter Softened	5925987
1	Oz	Orange Curry Aioli (see recipe below)	
1	Each	Better Burger Lettuce Leaf	1591940
2	Each	Tomato Slices	3034566

### Orange Curry Aioli (as featured on ChefRef)

QTY	UNIT	Description	SUPC
1	Cup	Culinary Mayonnaise	4002416
1/3	Cup	Sour cream	1203207
1/2	Cup	Orange Marmalade	4186441
1	Tsp.	Curry Powder	5228747

### **Orange Curry Aioli Preparation:**

1. Combine all ingredients in food processor or blender
2. Puree until almost smooth (some chunks from the marmalade are fine as long as they are small)
3. Refrigerate until needed

### **Sandwich Preparation:**

1. Cut four 1 oz. slices of turkey and heat in a sauté pan or oven
2. Top with the Havarti cheese and place in oven briefly to melt cheese
3. Butter the roll and toast briefly on flat top
4. Remove roll from the flat top and spread the aioli on the bottom half
5. Top with the better burger lettuce and tomatoes.
6. Place the warmed turkey and cheese over the tomatoes
7. Place the top half of the Ciabatta roll over the turkey and cheese and serve.