

Marmalade-Braised Turnips

Servings: 2-3

Prep Time: 10min

Cook Time: 45min



Ingredients

- 1 tbsp sunflower oil
- 50g butter
- 12 button onions or shallots
- 100ml chicken stock
- 75g orange marmalade
- 8 baby turnips, scrubbed (no need to peel)
- 100ml double cream
- ½ tsp chopped rosemary leaves

Directions

1. Heat oven to 160C/140C fan/gas 3. Add the oil and butter to a large flameproof casserole dish over a medium heat. Once foaming, add the onions, cook for a few mins until they start to soften, then add the stock and marmalade.
2. Bring to the boil, drop in the turnips, cover with a lid and put the dish in the oven for 25 mins. Remove from the oven and check that the turnips are soft.
3. Put the dish back on the hob and add the cream. Simmer over a medium-high heat for 10 mins or until the cream becomes lovely and thick. Season and stir in the rosemary just before serving, scattering a little extra over the top, if you like.