



(No dinosaurs were harmed in the creation of this dish!)

I'd made a little bit too much batter for the Tokneneng we had in Saturday evening which was in the fridge. So a bit of freezer mining brought this Velociraptor Drummer to light which has probably been in there since the end of the Cretaceous Period - 75 to 71 Million years or so ago! OK for the realists among you, it's actually about £1.50 worth of Turkey drummer??.

A lengthy recipe is probably pointless. But basically:-

- (1) Roast the drummer with Mixed Herbs, Salt & Pepper and DIY Chilli Oil.
- (2) Once cooked remove from the oven and allow to cool.
- (3) Heat a fryer to 170c.
- (4) Coat the drummer skin in Cornflour to allow the batter to stick.
- (5) Dunk in batter and make sure as much of the surface is coated as possible.
- (6) Lower into the Oil and turn regularly, allowing as much frying time as possible before the batter begins to brown.

We served ours with seasonal vegetables, a giant Yorkshire pudding and roast Potatoes. A perfectly traditional Sunday Roast I'm sure you will agree??????