

Q Recipe card

NAME OF DISH: FESTIVE ROAST TURKEY PARCEL

SERVES: 4

PREP TIME: 40 MINS

COOK TIME: 2 HRS



INGREDIENTS

607056 Fresh Turkey Butterfly

365170 Sage & Onion Stuffing Mix

623407 Korkers Sausage Meat

262008 Stokes Cranberry Sauce

045076 Sliced Pancetta

013016 Salted Butter

411029 Extra Virgin Olive Oil

402539 Essential No.1 Savour Gravy

DIRECTIONS

Step 1. Take one slice of the fresh Turkey, cut around 1cm in thickness from the middle of the lobe (approx. 90-120gms) and lay on a sheet of cling film

Step 2. Cover the slice with another sheet of cling film and proceed to flatten with a rolling pin or meat hammer, around 4-5mm in thickness (take care not to 'tear' the meat). You should end up with a rough circular shape, in the form of a 'Turkey Escalope'

Step 3. Make up stuffing mix, using 2/3 stuffing to 1/3 sausage meat, add a good spoonful of cranberry sauce or a few fresh cranberries, season with salt & pepper

Step 4. Take approx. 50-60gm of the stuffing mix, mould into ball shapes and place in the middle of the fresh Turkey Escalope

Step 5. Wrap the film/turkey around the stuffing, ensuring there are no gaps and sealed underneath, place in the fridge to 'rest' for 1 hour

Step 6. Remove film and wrap two slices of Pancetta around the Turkey parcel and tie with 2/3 pieces of kitchen string, place in fridge until ready to cook

Step 7. In a small sauté pan, heat up a little butter and olive oil, add a couple of fresh thyme and rosemary sprigs, place the Turkey parcel in the pan and gently seal the parcel by basting with the butter & oil

Step 8. Cover with tin foil and place in a hot oven, 170-180c and cook for approximately 15-20 minutes

Step 9. Remove foil and continue basting and finish in the oven for a further 5-7 minutes, until the parcel is evenly coloured

Step 10. Remove the parcel from the pan and remove string, allow to rest for 5-10 minutes prior to serving (Gravy can be added to the pan and strained prior to serving)