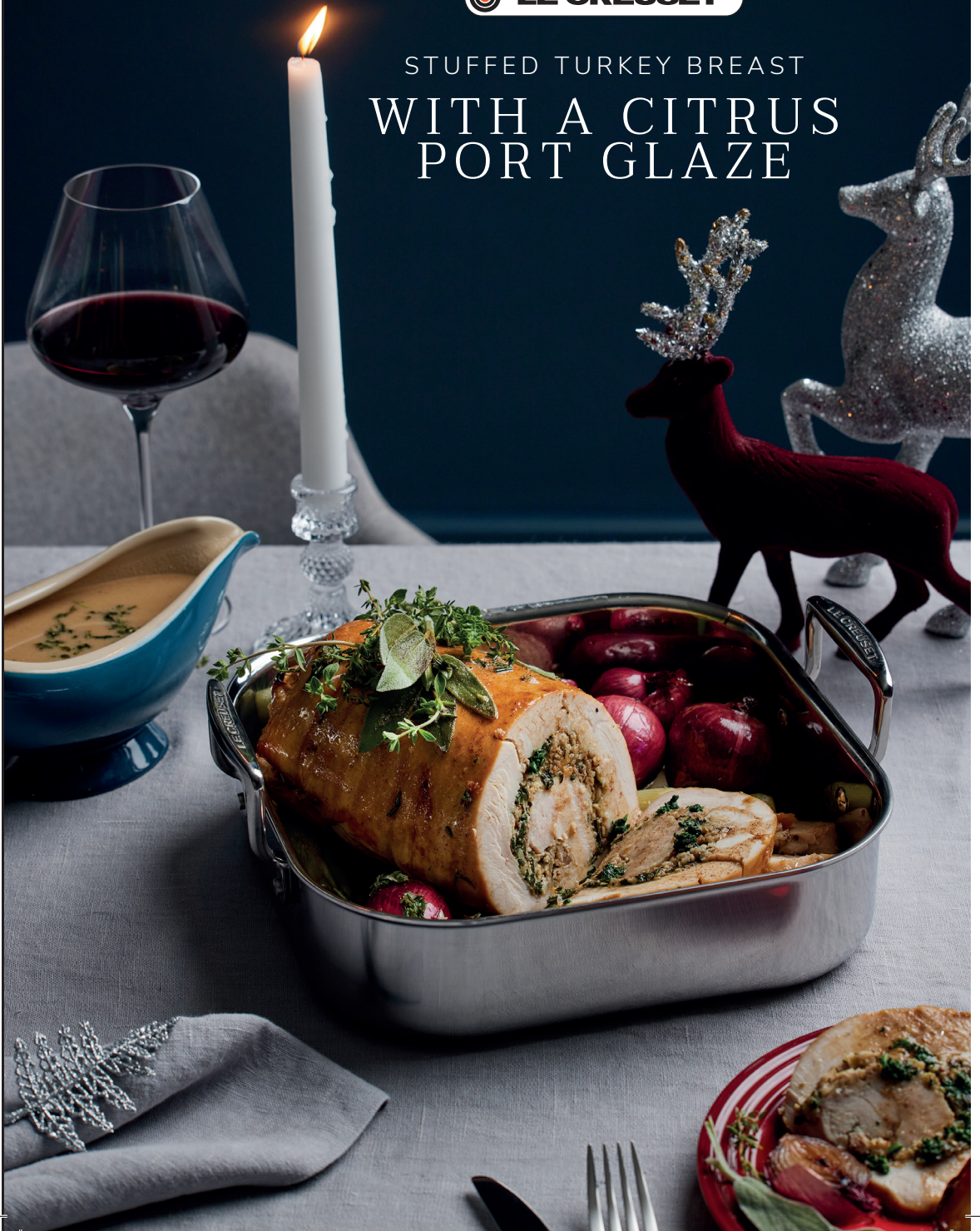


 **LE CREUSET**[®]

STUFFED TURKEY BREAST
WITH A CITRUS
PORT GLAZE



STUFFED TURKEY BREAST WITH A CITRUS PORT GLAZE

PREPARATION TIME: 1 hour plus 30 minutes chilling time

COOKING TIME: 1 hour 30 minutes

SERVES: 8



INGREDIENTS

1 turkey breast 2,5 -3kg, skin removed
30ml olive oil
Sea salt and freshly ground black pepper, to season

CITRUS PORT GLAZE:

125g butter
100ml maple syrup/honey
100ml orange juice
15ml port
1 stick cinnamon
2 springs rosemary



METHOD

Heat a frying pan on medium heat with a good splash of olive oil to make the stuffing. Depending on the size of your turkey breast, you will use 1/2 - 3/4 of the amount of stuffing for the actual bird (the rest is delicious fried and served warm on the side). Add the pancetta and fry until crispy, remove from the pan and in the remaining pork fat, fry the onions and garlic and sauté until fragrant and softened or translucent. Add the remaining ingredients to the pan, except for the egg and the spinach. Mix to combine and fry for about 10 minutes on medium to low heat to allow the flavours to mingle. Taste for seasoning and leave aside to cool. Squeeze out any excess water from the spinach and roughly chop it up (keep the stalks on). Only once it is cooled, add the beaten egg and spinach stir to combine; this will ensure that your stuffing stays together and does not fall apart when carving.

To prepare the rolled turkey breast, lay two layers of plastic wrap on your countertop, place the breast on top to butterfly it. To butterfly, cut the thick piece of the meat partially in half to form one large flatter piece. Next, place another two pieces of cling film on top of the turkey and, using a rolling pin or meat tenderizer, flatten the turkey to about an even layer of 2cm thickness, being careful not to tear the flesh.

Generously season the surface of the flattened turkey with salt and pepper. Place the stuffing down in the centre of the turkey and press it down on the flesh in an even layer. Leave a border around the stuffing in order to make it easier for rolling, in order to tie and secure without the stuffing falling out. Now roll the turkey from the short end, making sure it is tightly rolled. Roll tightly in

CHESTNUT AND PANCETTA STUFFING:

100g Pancetta or Parma Ham, chopped
200g baby spinach, wilted
10g rosemary, finely chopped
80g candied chestnuts, finely chopped
3 medium onions or shallots, finely chopped
4 garlic cloves, minced
145g breadcrumbs
Olive oil
Sea salt and freshly ground black pepper, to season
2 x 25g sachets of mushroom stock concentrate
15ml whole grain mustard
1 free-range egg, beaten

the cling film twisting the ends of the cling film up like a sweet wrapper to secure and shape the breast into a perfect cylinder. Now do the same with tin foil, rolling up tightly. Place in the fridge for 30 minutes to set.

To make the glaze, combine all the ingredients in a sauce pan over a medium heat and whisk until the butter is melted. Bring to a simmer until slightly reduced and syrupy.

Fill a large Le Creuset 29cm Signature Oval Casserole (or a casserole big enough to hold the rolled turkey) with water and bring to a boil. Once boiling, turn down to a simmer. Place the turkey roll into the simmering water and gently simmer for 35 to 40 minutes. Ensure the turkey is completely submerged in the water for the entire cooking time; by poaching your turkey, you ensure it is evenly cooked, stays moist and tender, and retains that beautiful shape. Preheat the oven to 200°C. Remove the turkey from the water plunge into ice water to stop the cooking process. Once cool, remove the foil and plastic wrap from the ice water. Drizzle the Le Creuset 3-ply Stainless Steel Square Roaster with olive oil and place the turkey inside. Drizzle with more olive oil and season with salt. Roast for 20-30 minutes. Baste with the sweet basting sauce every 5 - 10 minutes to ensure it is sticky and delicious. Remove from the oven and allow to rest before plating and carving.

Before serving, glaze again with pan juices and serve with roasted potatoes, steamed green beans, tender stem broccoli, and creamy shallot gravy.

Savour the flavours of the season with this elegant festive main. The citrus port glaze provides another layer of depth to this dish and is so easy to prepare.