

## RECIPE

### Stuffed Turkey Breast

Category                      Main  
Recipe Details                serves 8+

#### Method

- 1 Chop the pancetta, apricots and dates using a knife or a food processor on the pulse function. Combine the chopped fruit and pancetta with the cranberries, spice, orange zest and juice, thyme, brandy and breadcrumbs. Season with S&P and mix with your hands until very well combined. Add a few glugs of olive oil and mix together well.
- 2 Place turkey breast, skin-side down, on a chopping board with the pointed end facing you. Use a large sharp knife, starting from the centre of the thickest part of the breast, slicing from the inside of the breast towards the outside horizontally through the meat. Do not cut all the way to the edge. Open out the meat to create a flat piece. Season the inside of the meat with S&P.
- 3 Place the stuffing into the inside of the meat spreading out evenly and shaping with your hands.
- 4 Fold sides of turkey breast over to enclose filling. Use kitchen string to tie along the turkey breast to secure.
- 5 Pre-heat your CombiSteam to Hot Air+Steaming at 200°C.
- 6 Rub the butter onto the turkey skin and season with S&P. Place the carrots, celery and onion into the bottom of a black enamel tray. Lay the turkey, skin side up on top. Carefully pour in the stock and the wine.
- 7 Place the tray into the CombiSteam on Level 2.
- 8 Cook for 40 mins, basting every 20 minutes by spooning the cooking juices over the top. After 40 mins reduce the temp to 170°C and cook for a further 20 mins or until the juices from the thickest part of the meat run clear when you slice it with a knife.. Remove from the oven and set aside to rest for 15 minutes.
- 9 Pour the pan juices, discarding the vegetables, into a small saucepan and bring to the boil. Reduce heat and simmer for 10-15 minutes until

#### Ingredients

- 1.5kg (approx) turkey breast fillet
- 1 cup dried Turkish apricots
- ½ cup medjool dates
- ¼ cup cranberries
- 1 orange (zested and juiced)
- 2 tbs dried or fresh thyme leaves
- 1 tbs brandy
- 1 tsp mixed spice
- 4 cups breadcrumbs (coarse)
- 2 cups chicken stock
- ½ cup white wine
- 1 tbs butter
- extra virgin olive oil
- 12 tslices pancetta
- 3 large carrots
- 4 sticks celery
- 2 brown onions (halved)
- 1 tbs butter (extra for sauce)
- 1 tbs dijon mustard
- 1 tbs cranberry sauce
- S&P



reduced and thickened. Whisk in the extra butter, mustard and cranberry sauce.

10 Cut the string and slice to serve, pouring over the pan juices..

### **Cooking Instructions**

Hot Air+Steaming

Note: Turkey can be pre-cooked, sliced and refrigerated for up to 2 days then reheated using RegeneratOMatic Moist/Humid on the day.