



# Roast turkey

By Miele

**2 hours, plus 2 days in the fridge**

Preparation time

**Up to 3 hours**

Cooking time

**10-15 servings**

Serves

## INGREDIENTS

4 kg turkey

### Brine

6 litres water  
2 oranges, quartered  
500 ml (2 cups) apple juice (optional)  
110 g (½ cup) salt  
1 cinnamon stick  
1 tsp cardamom pods  
1 tsp peppercorns  
1 tsp whole cloves  
1 tsp juniper berries  
2 star anise  
1 tsp allspice berries  
110 g (½ cup) firmly packed) brown sugar  
30 g (6 cm) piece ginger  
2 tbsp maple syrup

### Stuffing

2 brown onions, finely diced  
60 ml (¼ cup) olive oil  
pinch salt flakes  
2 garlic cloves, crushed  
½ bunch sage, finely chopped  
500 g sausage meat  
100 g (¾ cup) chestnuts, almonds or hazelnuts, roughly chopped

### Turkey glaze

¼ bunch thyme  
¼ bunch sage  
4 garlic cloves, crushed  
1 orange, zested  
80 ml (? cup) salt reduced soy sauce  
80 ml (? cup) sherry  
vinegar or red wine vinegar

## METHOD

### Turkey

1. Remove the legs and keep aside. Remove the backbone along with the ribcage. This will leave you with the two turkey breasts on the crown and two individual turkey marylands.
2. Remove the wings from the turkey crown. The wings and backbone can be used for a gravy.
3. Debone the turkey legs and remove the bone like tendons. Place the legs skin side up and beat with a meat hammer to flatten out and to give you a rectangular piece of meat.
4. Place all the brine ingredients into a large container or bucket and place the turkey crown and legs into the brine. Place in the fridge to brine for a minimum of 12 hours, no longer than 36 hours.
5. Remove the turkey from the brine and place onto a cake rack, with the cake rack on a tray. Place back into the fridge to dry age for up to 2 days.
6. Place both turkey legs, skin side down onto a chopping board with the long edge facing you. Using your hands place the stuffing along the long edge of the turkey leg, whilst trying to press the stuffing into a sausage shape.
7. Carefully roll the leg together to enclose the stuffing and give you a uniformed roll of meat. Tie the roll together with some kitchen twine and set aside. Repeat with the other leg.
8. Place the turkey glaze ingredients into a medium sized saucepan and cook on medium heat, induction setting 6, until the glaze thickens and coats the back of a spoon, approximately 5-10 minutes.
9. To cook the turkey, create a User Programme:
  - Stage 1: Combi Mode + Fan Plus + 225°C + 15 minutes + 70%
  - Stage 2: Combi Mode + Fan Plus + 200°C + 15 minutes + 35%
  - Stage 3: Combi Mode + Fan Plus + 180°C + Core temp 60°C + 10%
10. Place the turkey into an extra-large gourmet oven dish, and place on shelf position 2 insert the food probe into one of the turkey breasts. Set a minute minder for 20 minutes. Once the minute minder has sounded, remove the turkey and generously baste with the glaze. Place back into the oven and set another minute minder for 20 minutes, and once again remove the turkey and generously apply the glaze. Return to the oven and roast until the core temperature has been reached.

### Stuffing

1. Preheat a frying pan on medium heat, induction setting 6. Add the onion, olive oil and a pinch of salt and slowly cook the onions until nicely caramelised. Add the garlic and cook until aromatic, and stir through the sage. Remove from the heat and allow to cool.
2. In a bowl, mix together the sausage meat, nuts and the cooked onion mixture.

### To serve

1. Once cooked, allow the turkey to rest for at least 30 minutes before carving and serving with [traditional gravy](#).

## Hints and tips

- If you don't have a combi steam Pro oven you can cook using Moisture Plus: Preheat on Moisture Plus at 230°C with 3 manual bursts of steam. Place the turkey in the oven on shelf position 2 and release the first burst of steam immediately. Release the second burst after 15 minutes, and the third after 30 minutes. Baste with the turkey glaze and then place the turkey back into the oven, reduce the heat to 180°C.
- For every 500 g of turkey, it will be approximately 15 minutes of cooking time, however it is always best to check with a food thermometer and make sure the meat has reached 65°C internally as a minimum, before serving. The core temperature continues to rise slightly during the resting phase.
- Your local butcher will be able to debone the turkey for you (steps 1-3), if ordered ahead of time.
- Dry aging of the turkey can be skipped; however, this step gives you a crispier skin and will slightly speed up the cooking time.