

Miele

Turkey roulade

By Shannon Bennett

1 hour

Preparation time

1 hour

Cooking time

4 servings

Serves



INGREDIENTS

1 turkey breast
150 g pork sausage meat
35 g dried figs, diced
20 g dried cranberries, diced
20 g dried apricots, diced
20 g sultanas
Salt flakes and freshly ground white pepper, to taste

Brown Butter

250 g butter
60 ml apple vinegar

To Serve

1 tablespoon hazelnut oil
Dill fronds

METHOD

Turkey Roulade

1. In a medium sized bowl, mix all the ingredients, except for the turkey breast, together.
2. Cut turkey breast into 3 x 200 g portions.
3. Lay a piece of cling wrap, approximately 40 cm x 30 cm onto the bench.
4. Place a 200 g piece of turkey into a large zip lock bag and flatten the piece of breast meat with a meat mallet until it is approximately 25 cm x 35 cm in size and 1 cm thickness.
5. Remove from the bag and place the short end of the breast in front of you, on top of the cling wrap. Place the sausage mix filling slightly off centre towards you in a cylinder, running along the length of the breast, all the way to the ends. Use the cling wrap to roll the turkey breast over the filling to create a tight roll. Twist each end of the cling wrap together and tie a knot to seal tightly.
6. Place roulade in a perforated steam tray. Steam for 1 hour at 70°C.
7. Remove the cling wrap from the roulade and slice into 1½ cm thick rounds.

Brown Butter

1. Place the butter in a pan over medium heat, Induction setting 6. Cook until the butter has caramelised in colour and has a nutty aroma, approximately 6-7 minutes.
2. Strain the brown butter into a jug, through muslin cloth over a fine sieve. Add the apple vinegar to the reserved liquid and cook for a further 6 minutes or until reduced to approximately 250 ml. Set aside.

To Serve

1. Place on a platter and drizzle with hazelnut oil and a little brown butter. Garnish with a little dill.

Note:

- The average weight of one turkey breast is 600 g. This recipe only requires 200 g, however there are endless recipe options to utilise the leftover turkey.
- You can make this recipe the day prior and store in the refrigerator overnight.