

**Miele**

# Turkey saltimbocca with Marsala cranberries

By Miele

**20 minutes, plus cooling time**

Preparation Time

**35 minutes**

Cooking Time

**6 (makes 18)**

Serves



## INGREDIENTS

### Turkey saltimbocca

400 g skinless turkey breast  
9 thin slices prosciutto,  
approximately 150 g  
1 bunch sage, leaves picked  
Salt flakes, to taste

### Marsala cranberries

125 ml (½ cup) Marsala  
2 tbsp sherry vinegar  
75 g (? cup) white sugar  
170 g (1 ½ cups) dried cranberries

### To Serve

1 tbsp olive oil  
30 g butter

## **METHOD**

### **Turkey saltimbocca**

1. Slice the turkey breast against the grain into 5 mm slices. Gently flatten the turkey with a meat mallet or rolling pin.
2. Separate 18 nice sage leaves for later use.
3. Lay 3 slices of prosciutto on a chopping board lengthwise. Place a third of the turkey along the prosciutto widthwise and top with a third of the remaining sage leaves. Ensure there is 2 cm of prosciutto overhanging to seal the roll.
4. Roll the turkey and prosciutto into a log and seal in cling wrap. Continue with the remaining ingredients to make three turkey rolls.
5. Place the turkey rolls into a vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
6. Place into the steam oven and Steam at 70°C for 30 minutes. Cool slightly then place the turkey rolls into the fridge to cool.

### **Marsala cranberries**

1. Place all of the ingredients into a small saucepan on medium heat, induction setting 6. Simmer for 15 minutes, or until the cranberries are soft and the sauce has reduced.

### **To serve**

1. Heat a gourmet oven dish or frying pan on medium-high heat, induction setting 7 for 5 minutes.
2. Add the oil and reserved sage leaves to the pan. Cook until crisp, remove and drain on paper towel.
3. Add the turkey rolls and butter and cook for 5 minutes, or until the prosciutto is crisp. Cool slightly then slice each roll into 6 pieces.
4. Arrange the turkey rounds on a serving platter, place a little of the Marsala cranberries on each piece and top with a fried sage leaf.

### **Hints and Tips**

- In Italian 'saltimbocca' means 'jumps in the mouth' and is traditionally made with pork or veal.
- This dish can be made into an entrée and served with a seasonal salad.
- Native pepper and spring onion salt can be used to season this dish.