

BABY TURKEY BREAST



Baby Turkey Breast

A popular Anton Mossiman recipe

Ingredients

50ml groundnut oil
50g onions, finely chopped
200g pork sausage meat
200g chestnut purée
500ml turkey or chicken stock
800g turkey breasts, boned and skinned
1 small bunch sage, leaves only
4 slices Parma ham
400g vegetables, for roasting
115g mixed onion, celery and carrots, chopped
200 g turkey bones, chopped (wings, neck etc)
2 clove garlic
1 tbsp tomato purée
200ml dry white wine
1/2 bay leaf
2 sprigs thyme

Method

1. Heat 15ml of the oil in a heavy-based frying pan. Add in the onions and cook gently over a low heat until softened and translucent, around 10 minutes. Add the sausage meat and cook, stirring occasionally, until well cooked.

2. Stir in the chestnut puree and if necessary a little of the stock. Season with salt and freshly ground pepper and cook for a further 3-4 minutes.

3. Preheat the oven to 200°C/Gas 6.
4. Cut the fillet from the turkey breast and place it between 2 sheets of plastic or greaseproof paper. Using a meat hammer flatten the breast out. Make an incision lengthways down the middle of the breast, cutting two thirds into the flesh. Make a sideways incision on both sides of the breast so that it opens out like an envelope.
5. Fill the breast with the chestnut stuffing and place the fillet over the top. Fold the sides over into the middle to make a neat bundle. Spread some sage leaves on top and wrap the Parma ham around. Tie with string.
6. Heat the remaining oil in a roasting tray and add in the breast. Turn it over in the oil and surround with vegetables of your choice.
7. Roast the turkey and vegetables 40 minutes, basting the turkey regularly.
8. Meanwhile, roast the turkey bones in a separate roasting pan until browned. Once browned add in the chopped vegetables and garlic and roast for a further 5 minutes.
9. Remove from the oven and add in the tomato puree and white wine. Place over high heat and boil until the gravy mixture reduces and the tomato puree caramelises. Add the turkey or chicken stock, bay and thyme and season with salt and freshly ground pepper.
10. Bring to the boil, then reduce the heat and simmer for 20 minutes, skimming frequently.
11. Pass through a fine sieve, return to the pan and cook steadily until reduced by half. Season to taste with salt and freshly ground pepper.
12. Remove the turkey breast and vegetables and keep warm. Pour away the fat in the pan and add in the prepared turkey gravy. Stir well, scraping any sediment off the bottom off the pan into the gravy.
13. Slice the turkey breast and serve with the roasted vegetables and the gravy.