

ROAST TURKEY CROWN WITH LEMON, PARSLEY AND THYME



Ingredients

- Zest of 1 lemon
- A small handful chopped fresh parsley and thyme
- 150g softened butter
- fresh turkey crown breast
- 6 fresh bay leaves
- 6 balls of stuffing
- 6 slices of bacon
- 12 chipolatas

For the gravy and sauces - use ready-made sauces for a tasty and stress-free lunch

- a splash of white wine
- a tub of fresh gravy
- a tub of fresh bread sauce
- crème fraîche
- grated fresh nutmeg
- a tub of plain fresh cranberry sauce

Method

Preheat the oven to 200°C/fan180°C/gas 6. Beat the grated zest of 1 lemon, a small handful chopped fresh parsley and thyme into 150g softened butter.

Weigh the turkey crown breast and calculate the cooking time at 36 minutes per kg.

Spread the flavoured butter over the turkey, put on a rack and rest over a roasting tin. Season, then loosely cover with foil.

Roast for 30 minutes of the calculated cooking time, then reduce the temperature to 190°C/fan170°C/gas 5 and cook for the remaining time - uncover the turkey for the last 30 minutes.

Baste the turkey regularly.

Thread the roll of bacon, bay leaf, the ball of stuffing and 2 chipolatas onto a skewer (1 skewer per guest). Roast alongside the turkey for the last 30 minutes.

Rest the turkey for 20 minutes.

Serve with the skewers, gravy and sauces, tangerine halves and parsley and thyme to garnish.

For the gravy and sauces

Drain off all the fat from the roasting tin and sizzle what's left on the hob with a splash of white wine. Add a tub of fresh gravy. Heat through and serve with the turkey.

Heat up a tub of fresh bread sauce according to packet instructions, add a few tablespoons of crème fraîche and sprinkle with a pinch of grated fresh nutmeg before serving.

Bring a tub of plain fresh cranberry sauce up to room temperature before serving.

Chef's tip

Cooking a good turkey can be a challenge - the breasts tend to dry out before the legs are done which can lead to disaster on the big day. So to make sure your Christmas runs like a dream, this recipe keeps things basic. Butter adds delicious moisture and a creamy taste, while the lemon, parsley and thyme add a yummy herbal infusion.