

Miele

Lemon-brined turkey breast with caramelised thyme leeks

By Donna Hay

20 minutes, plus 1 hour brine

Preparation time

1 hour

Cooking time

Serves 8–10

Serves



INGREDIENTS

Simple lemon brine

1.8kg turkey breast, trimmed
¼ cup (32g) sea salt flakes
¾ cup (80g) firmly packed brown sugar
1 tablespoon shredded lemon rind

Caramelised thyme leeks

2 tablespoons extra virgin olive oil
80g unsalted butter
3 leeks, trimmed, halved lengthways
10–12 sprigs lemon thyme leaves
1¾ cups (430ml) good-quality chicken stock

Lemon thyme butter

60g unsalted butter, melted, extra
1 tablespoon lemon thyme leaves, extra
½ teaspoon roughly cracked black pepper

METHOD

Simple lemon brine

1. To make the simple lemon brine, place the turkey in a non-reactive dish.
2. Combine the salt, sugar and lemon rind.
3. Rub the mixture all over the turkey and top with a piece of non-stick baking paper.
4. Place in the refrigerator and allow to dry brine for 1 hour.
5. Remove all the brine using paper towel or a pastry brush and pat dry.
6. Tie the turkey with kitchen string to secure and fold the thin end of the turkey under to prevent drying out while cooking.

Caramelised thyme leeks

1. To make the caramelised thyme leeks, heat a large ovenproof frying pan with a tight-fitting lid over medium heat.
2. Add the oil and butter and cook until the butter has melted. Add the leeks, cut-side down and cook for 5 minutes or until the leeks are golden.
3. Add the turkey breast, stock and thyme leaves and bring the stock mixture to a simmer.
4. Reduce the heat to low and cover with the lid.
5. Simmer for 40 minutes then remove from the heat. Remove the turkey from the pan, place onto a baking tray and set aside.

Lemon thyme butter

1. To make the lemon thyme butter, preheat the oven on Full Grill to high.
2. Heat a small saucepan over medium heat. Add the extra butter, extra lemon thyme and pepper and heat until the butter is melted.
3. Brush the lemon thyme butter over the turkey and grill using the middle rack in your oven, for 5–7 minutes or until golden. Allow to stand for 5 minutes and slice. Set aside.
4. While your turkey is standing, place your caramelised thyme leeks on a serving platter. Return the pan to a medium heat and simmer the sauce until it has reduced to your liking.

To serve

Top your caramelised thyme leeks with the sliced turkey and spoon over the pan sauce to serve.