

**Miele**

# Turkey roulade

By Shannon Bennett

**1 hour**

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**4**

Serves



## INGREDIENTS

1 turkey breast  
150g pork sausage meat  
35g dried figs, diced  
20g dried cranberries, diced  
20g dried apricots, diced  
20g sultanas  
Murray River Sea Salt and freshly ground  
white pepper

## Brown Butter

250g butter  
60ml 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 200g portions.
3. Lay a piece of cling wrap, approximately 40cm x 30cm onto the bench.
4. Place a 200g piece of turkey into a large zip lock bag and flatten the piece of breast meat with a meat mallet until it is approximately 25cm x 35cm in size and 1cm 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 250ml. 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 600g. This recipe only requires 200g, 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.