



TURKEY ROULADE STUFFING



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Fillings remain moist for longer



25



medium

INGREDIENTS FOR 12892 G

FOR THE TURKEY BRINE

3800 g	Water
2 g	Sage leaves
2 g	Thyme leaves
6800 g	Turkey, fresh

FOR THE STUFFING

750 g	Brioche, diced
100 g	Onion(s), diced
100 g	Celery, peeled
100 g	Mushrooms, diced
25 g	Garlic, chopped
100 g	Chestnuts, cooked
100 g	Cranberries, dried
300 g	QimiQ Cream Base
200 g	Egg(s)
10 g	Salt
5 g	Pepper
6 g	Sage, finely diced
5 g	Thyme, chopped
45 g	All purpose flour

METHOD

1. For the brine: bring the water to a boil, add the spices and set aside to cool.
2. Butcher the turkey and remove all the bones. Place some sage and thyme sprigs into the skin. Put into the cold brine over night.
3. For the filling: cut the brioche bread into small cubes and allow to dry overnight on a lightly covered tray.
4. Sauté the vegetables and allow to cool.
5. Mix the QimiQ Sauce base with the eggs and spices.
6. Dust the bread cubes with the flour and add to the QimiQ Sauce Base mixture together with the vegetables. Mix well but don't over work the filling.
7. Remove the turkey from the brine. Using a cloth remove the excess liquid. Season the turkey inside and out and place the skin side down onto the cheese cloth double layer.
8. Fill the turkey with the stuffing, fold over the skin. Place some sage and thyme sprigs into the skin and wrap tightly in the cheese cloth. Close each end twisting the cheese cloth to get tighter.
9. Using the butchers twin, loop it around to create a tight closer. Liberally rub with canola oil and place onto a roasting rack.
10. Roast in the oven at 175° C until a core temperature of 68° C is reached. Paste the roulade frequently with the stock.
11. While the turkey is roasting prepare the sauce using the bones and pan dripping. Use the QimiQ Sauce Base to finish the sauce.