



# Brined roast turkey

30'

Hands on

24 hours'

Hands off

100'

Cook Time

8-10

Portion(s)

1

Difficulty



## Method

This is one of the most fastest way you will ever cook a turkey! It also delivers crisp skin, and a perfectly cooked, juicy breast. Served along with a flavorful bread stuffing, a creamy bread sauce and an amazing homemade cranberry sauce!

- Defrost the turkey for 2 to 3 days in the refrigerator.
- **Cut** it open along the back with a pair of scissors or a sharp knife and remove its spine.
- Turn it breast side up and press down on the breasts with your hands to butterfly it.
- Pat dry with some paper towels.
- Transfer to a large container and refrigerate.

For the turkey brine

- In a **pot**, add all of the ingredients for the brine and bring the liquid to a boil.
- As soon as it comes to a boil, remove from heat and allow the brine to cool for at least 4 hours.
- Once it has cooled completely, remove turkey from refrigerator and pour the brine over it through a sieve.
- Cover with plastic wrap and refrigerate for 24 hours so it can marinate.
- Turn it over after 12 hours.
- When ready, remove turkey from the refrigerator.

For the turkey

- Preheat your oven to 220 Celsius (420 F) set to fan.
- Place turkey in a roasting pan fitted with a **wire rack** and discard the brine.
- Pat dry with paper towels. Tuck the wings under so they don't burn while roasting.
- Carefully place your **hand** under the skin covering the breasts to loosen it off the meat. Spread 100 g of softened butter under the skin and on to the meat.

## Ingredients

For turkey

- 1 turkey (4 kilos)
- 100 g softened butter

For turkey brine

- 4 liters of water
- 2 lemons cut in half
- 200 g sea salt
- 6 bay leaves
- 10 sprigs of thyme
- 3 sprigs of rosemary
- 8 whole cloves of garlic
- 4 tablespoons peppercorns
- 5 tablespoon honey

For stuffing

- 3 large onions, finely chopped
- 75 g butter, cut in half (and more if necessary)
- 2 cloves of garlic
- 1 handful dried apricots, finely chopped
- 2 celery stalks
- 1 granny smith apple
- 2 handfuls of **chestnuts**, finely chopped
- 1 handful of nuts, finely chopped
- 20 sprigs of thyme
- salt
- pepper
- 500 g **sliced bread**, beaten in a food processor

For cranberry sauce

- 300 g fresh or frozen cranberries
- 150 g of granulated sugar
- zest and juice of 1 orange
- 50 ml port

For bread sauce

- 400 ml milk 3,5 % fat
- 200 ml heavy cream 35% fat
- 3 cloves
- 1 bay leaf
- 150 g **sliced bread**, beaten in a food processor
- 1 tablespoon of butter (and extra to serve)

- Place the turkey in the oven and roast for 80 to 90 minutes.

For the stuffing

- Finely **chop** 3 large onions.
- Place a **pan** over high heat and add 75 g of butter.
- Add the onions and sauté while stirring.
- Finely chop 2 cloves of garlic and add them to the pan. Sauté with the onions for 15-20 minutes until the onions caramelize.
- Finely chop a handful of dried apricots, 2 celery stalks and 1 granny smith apple.
- Add the celery and the apple to the pan. Saute for 5 to 10 minutes until caramelized.
- Add the apricots, 2 handfuls of boiled and peeled chestnuts, a handful of chopped mixed nuts and 20 sprigs of thyme. Stir and season with salt and pepper.
- Beat 500 g of sliced bread in a food processor.
- Add to the pan. Stir for 10 to 15 minutes to allow the bread to soak up all of the aromas and become golden and crunchy .
- Add some more butter if necessary and saute for another 5 minutes.
- Remove from heat and set aside.

For the cranberry sauce

- Place a **pot** over medium heat and add 300 g fresh or frozen cranberries, 150 g sugar, the zest and juice of 1 orange, 50 ml port, maddera or mavrodafni.
- Boil for 25-30 minutes until the sauce thickens.

For the bread sauce

- Place a **saucepan** over medium heat. Add the milk, heavy cream, 3 cloves, 1 bay leaf.
- Bring to a boil and remove from heat. Cover with lid and set aside for 15 minutes so the milk can soak up the aromas. Discard the aromatics and place the milk back on low heat.
- Beat 150 g sliced bread in a food processor. Add to the saucepan. Simmer and stir for 2-3 minutes, until the sauce thickens.
- Add some ground nutmeg, salt and pepper.
- Add a cube of chilled butter and stir until it melts.
- When ready transfer to a bowl.
- Top with a few small more pieces of butter and sprinkle with some thyme

- ground nutmeg

## Διατροφικός πίνακας

Nutrition information per 100 gr.

153 Calories (kcal)	3.9 Total Fat (g)	1.6 Saturated Fat (g)	13.0 Total Carbs (g)
8%	6%	8%	5%
8.1 Sugars (g)	16.0 Protein (g)	0.9 Fibre (g)	0.11 Sodium (g)
9%	32%	4%	2%