



Quick Christmas turkey

2 hours 30 min

Hands on

8-10

Portion(s)

1-2

Difficulty



Method

Preparation for turkey

- Preheat oven to 180* C (350* F) Fan.
- To make the aromatic butter, combine the butter, mustard, salt and pepper in a bowl, using a spoon until you create a paste.
- Remove the spine of the turkey with a sharp knife or scissors. You can use the spine to make a nice stock so do not discard.
- Turn breast side up and remove the wishbone from the breast. This is done so that you can slice it easier when serving.
- Press down on the breast with the palms of your hands to give it a butterfly appearance.
- Carefully loosen the skin from the flesh by sliding your fingers under the skin and creating a pocket.
- Carefully spread the aromatic butter evenly under the skin and over the turkey breast. Rub any leftover aromatic butter over the skin.
- At this point, you can refrigerate the turkey for 2-3 hours if needed.
- Remove the wing tips from the joint with a knife because they usually burn and they don't really have too much to offer for this recipe.
- Spread a generous amount of fresh herbs on the bottom of the roasting pan. You want to add as much aroma and flavor to the turkey as possible.
- Place turkey over aromatics and roast for 2 - 2 ½ hours.
- When ready, remove from oven and reserve some of the juices to add to the stuffing.

For the stuffing

- Place a deep pan over high heat and add the butter and olive oil.
- Finely chop the onions and add them to the pan.
- Mince the garlic and finely chop the thyme.
- Add them to the pan and sauté for 15-20 minutes, until the onions caramelize nicely.
- In the meantime, crush the chestnuts with your hands and add them to the pan.
- Finley chop the dried apricots, celery and the green apple.
- Add them to the pan also and mix often.
- Add the ground sandwich bread and 1 tablespoon of butter.
- Mix until the bread soaks up all of the aromas and becomes crunchy and golden.
- When ready, add some of the turkey juices. Allow the bread to soak up all of the juices and remove from heat.
- Serve with turkey.

For the Brussel sprouts

- Place a pan over heat and let it get hot. Add the butter and olive oil.
- Chop the Brussel sprouts in half, add them to the pan and sauté until nicely caramelized.
- Cut the bacon into pieces and add them to the pan.
- Finely chop the onion and garlic and add them to the pan along with some thyme, salt and pepper. Sauté for 5 minutes until they caramelize.
- Add the cognac and honey. Let the alcohol evaporate and serve with the turkey.

For the potatoes

- Place a pan over heat, let it get hot and add the butter and olive oil.

Ingredients

For the turkey

- 1 turkey
- 100 g butter, at room temperature
- 80 g mustard
- salt
- pepper
- rosemary
- thyme
- sage

For the stuffing

- 2 tablespoon(s) butter
- 1 tablespoon(s) olive oil
- 3 onions, large
- 3 clove(s) of garlic
- 200 g chestnuts, boiled and peeled
- 100 g apricots, dried
- 1 Granny Smith apple
- 2 sprig(s) celery
- 400 g [sandwich bread](#), ground
- thyme
- 1 vegetable bouillon cube

For the Brussel sprouts

- 1 tablespoon(s) butter
- 1 tablespoon(s) olive oil
- 250 g Brussels sprouts
- 5 slices bacon
- thyme
- 1 onion, thinly sliced
- 2 clove(s) of garlic
- salt
- pepper
- 50 g brandy
- 2 tablespoon(s) honey

For the potatoes

- 1 tablespoon(s) butter
- 1 tablespoon(s) olive oil
- 1 kilo baby potatoes, boiled
- 1 head garlic
- lemon juice, of 1 lemon
- 1 tablespoon(s) brandy
- thyme
- rosemary
- sage

Διατροφικός πίνακας

Nutrition information per 100 gr.

139 Calories (kcal)	4.1 Total Fat (g)	0.8 Saturated Fat (g)	8.2 Total Carbs (g)
7%	6%	4%	3%
2.6 Sugars (g)	17.0 Protein (g)	1.1 Fibre (g)	0.42 Sodium (g)
3%	34%	4%	7%

- Cut the baby potatoes in half and sauté them in the pan until golden.
- Chop the head of garlic in half and add it to the pan along with the potatoes.
- When the potatoes are nice and golden, remove the garlic from the pan and add the lemon juice and cognac.
- Allow the alcohol to evaporate and serve with the turkey.