

LEITHS

SCHOOL OF FOOD AND WINE

Roast Turkey with Citrus and Herb stuffing

Turkey

5kg Turkey

170g salted butter, at room temperature

Giblets (if available)

½ onion

2 bay leaves

A few parsley stalks

290ml water

salt and freshly ground black pepper

Citrus and Herb Stuffing

750g to 1kg Sourdough, preferably a little stale.

2 onions, grated

500g apple, grated

60g parsley, roughly chopped.

20g sage, roughly chopped.

2 oranges, zest and juice

1 lemon, zest only

Salt and pepper

Olive oil

1. Remove the turkey from the fridge 1 hour before cooking. Pre-heat the oven to 180°C/350°F/gas mark 4.
2. Blitz the bread to create breadcrumbs and add to a mixing bowl, add the grated onion and apple. Mix in chopped parsley, sage, zest of one orange and lemon and the orange juice. Season with salt and pepper and a generous glug of olive oil.
3. Stuff the stuffing into the neck end of the turkey, making sure that the breast is well plumped. Draw the skin flap down to cover the stuffing. Secure with a skewer. If you have extra stuffing, you can cook this separately in a suitably sized oven-proof dish.
4. Weigh the turkey to establish a rough cooking time.
5. Gently ease the turkey skin away from the breast, taking care not to tear the skin. It is easiest to do this by inserting your hand gradually between the skin and the breast meat. Smooth 2/3s of the softened butter over the breast under the skin. This will help to keep the bird moist.
6. Place it in a large roasting pan with the giblets (if using), except the liver. Add the onion, bay leaves and parsley stalks and pour in the water. Rub the remaining butter all over the turkey and season well with salt and pepper. Cover the bird with foil and roast in the prepared oven for the time calculated (a 5kg turkey should take about 2½ hours). Check the turkey after 1 ½ hours; if the liquid has evaporated add more water to the pan. The turkey should brown under foil. If it is still pale, remove the foil for the final 30 minutes.

7. Check if the turkey is cooked by piercing the thigh with a skewer to see if the juices are clear; the legs should also be wobbly. If not, return to the oven and roast for a little longer, then test again. Repeat, if necessary, until the bird is cooked. Carefully transfer the bird to a board over a tray (to catch the juices). Leave to rest somewhere warm covered in foil for 20–30 minutes before carving.