

## Turkey-au-vin & Stuffed Roast Turkey Breast

### Rating



added by **Winters** on the way to the River Cottage Community  
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A differently delicious way to cook up this awkward roasting bird.

### Ingredients

- For the Turkey-au-vin
  - • 3-4 tbsp olive or rapeseed oil
  - • 50g plain flour, seasoned well
  - • Legs, wings and neck of a 4-5kg turkey
  - • 1 wine glass of cider brandy
  - • 250g streaky bacon, cut into 2-3cm pieces
  - • 400g button mushrooms, dirt brushed off
  - • 250g small onions, peeled
  - • 5 whole, peeled garlic cloves
  - • 1 bottle red wine
  - • 1 generous bouquet garni of parsley stalks, thyme and bay leaves, tied with string
  - • 4 tomatoes, peeled, deseeded and finely chopped
  - • 3 celery stalks, each cut into three
  - • salt and freshly ground black pepper
- For the Stuffed Roast Turkey Breast
  - • Breast of a 4-5kg turkey, off the bone
  - • 1 tbsp olive or rapeseed oil
  - • 6 rashers streaky bacon
  - • 150-200ml chicken or turkey stock (or use some liquor from the turkey-au-vin, see below)
- For the stuffing
  - • 2 tbsp olive or rapeseed oil
  - • 2 onions, finely chopped
  - • 4 sticks of celery, finely diced
  - • the turkey's liver, finely chopped
  - • 2 apples, peeled, cored and chopped into 1cm dice
  - • 2 tbsp finely chopped sage
  - • 2 tbsp finely chopped thyme

- • 250g cooked chestnuts, mashed with a fork
- • 100g fresh white breadcrumbs
- • 1kg sausagemeat
- • pinch of ground mace
- • pinch of cayenne pepper
- • salt and freshly ground black pepper

## Directions

For Turkey-u-vin: Heat 2 tbsp oil in a frying pan over a medium-high heat. Toss the turkey meat in the seasoned flour, then add it to the pan (in batches if necessary) and brown well all over. Pour in the brandy (do this with the final batch of meat, if you're doing it in batches) and set light to it, then let it bubble for a minute. Transfer the browned meat and juices to a large casserole. Add a dash more oil to the turkey-browning pan, add the bacon and cook until the fat runs. Add to the casserole with the turkey. Now sauté the mushrooms in the same pan, adding a little more oil if you need to. When the mushrooms are tender, transfer to the casserole. Repeat with the onions and garlic, frying them until they just start to colour. Transfer to the casserole. Pour the wine into the frying pan and let it bubble away for a minute or two while you scrape up any caramelised bits from the base of the pan. Pour into the casserole. Add the herbs, tomatoes, and celery, then top up with boiling water until everything is just covered. Bring to a simmer, cover, then simmer gently for 1 1/2-2 hours or until the meat is completely tender. Remove and discard the bouquet garni then take out the meat. Take it off the bone, and shred it into large chunks. The flour should have thickened the liquid sufficiently. If not, simmer it briskly until it has reduced and thickened a little. When it's reached the right consistency, taste and add more salt and pepper if you need to. Return the shredded meat to the sauce, reheat gently if necessary, then serve.

For Stuffed Roast Turkey Breast: Heat the oil for the stuffing in a large pan over a medium heat. Add the onions and celery and sweat for 10-15 minutes until soft but not coloured. Leave to cool, then combine thoroughly with the remaining stuffing ingredients and season generously. Preheat the oven to 220C/gas 7. Use the stuffing to stuff the turkey breast. Wrap the meat around the stuffing then use butcher's string to tie up the breast. Rub it with a little oil and season the outside. Lay the rashers of bacon over the cut side. Put in a roasting dish, bacon side up. Pour a little stock into the dish. Roast for 20 minutes, then turn the breast the other way up, baste, and reduce the oven to 180C/gas 4. Continue to cook until the stuffing is cooked through to the centre – about 2 hours – basting with the juices every now and then. Leave to rest in a warm place, covered with foil, for about 20 minutes before carving.