

Step by Step Stuffed Turkey Roast

Ingredients:

For the turkey roast:

3-4kg turkey (completely defrosted)

For the stuffing:

1 garlic bread
2 onions, chopped
4 apples chopped
500g chicken sausage – casings removed
2 sprigs rosemary, chopped
¼ cup walnuts, chopped
½ tsp all spice
Salt and pepper
¼ cup apple juice
1 egg

For the herb mayo basting:

¼ cup thyme
¼ cup sage leaves
¼ cup parsley
1 ½ cup mayonnaise
2 cloves garlic crushed
1 lemon zest
Salt and pepper

For the gravy:

½ cup apple juice
¼ cup flour
Salt & pepper

Recipe:

For the stuffing & turkey roast:

1. Preheat oven to 200°C

For the stuffing:

1. Break garlic bread into pieces and place on a large roasting tray with onions and apples. Arrange in 3 distinct sections.

2. Bake until garlic bread is dry and golden and onions and apples roasted, 20-25 minutes.
3. Remove from the oven and allow to cool.
4. Once cooled mix the onions and apples with the sausage (removed from the casings), rosemary, walnuts, spice and seasoning.
5. Add the apple juice, egg and crumble in the garlic bread. Mix well.

For the herb mayo basting:

1. Chop the herbs and combine with mayonnaise, garlic, lemon zest and seasoning.

For the turkey roast:

1. Place the turkey in a roasting tray.
2. Place the stuffing into the cavity of the turkey.
3. Lather the turkey with the herb mayonnaise, completely covering the outside and inside areas.
4. Place the roasting tray on the middle rack of the oven.
5. Roast the turkey for 30 minutes, then rotate the turkey in the oven and reduce the heat to 180°C and cook for another 60 – 75 minutes, basting every 20 - 30 minutes. The turkey is ready when a thermometer reads 75°C in the thickened part of the thigh and breast. Remove the turkey from the oven, cover and allow to rest for 20 – 30 minutes.

For the gravy:

1. Strain the liquid from the turkey roasting tray into a pot and add the apple juice. Bring to the boil and add ¼ cup flour while whisking continuously until the gravy thickens.
2. Serve turkey sliced with vegetables, stuffing and lots of gravy. ENJOY!