

# TURKEY FILLET ROLL & TURDUCKEN



## SERVES

4-5  
6-7  
8-9  
10-11  
12+

## WEIGHT

1.0kg  
1.5kg  
2.0kg  
2.5kg  
3.0kg

## COOK TIME

1 hour  
1 hour 20 minutes  
1 hour 40 minutes  
2 hours  
2 hours 20 minutes

## INGREDIENTS

Turkey Fillet Roll / Turducken

1-2 litres turkey stock

---

2 tbs olive oil

30 g butter (melted)

1 clove garlic (chopped)

3 sprigs thyme

1/2 tsp salt

1/4 tsp pepper

---

500 ml turkey gravy

250 ml cranberry sauce

## NOTE

You can tell your turkey is cooked when you pierce it through its thickest part and juices run clear.

## INSTRUCTIONS

1. Pre-heat your oven to 180°C. Pat your fresh stuffed or plain turkey fillet roll dry with kitchen paper.
2. Transfer the turkey roll to a baking tray skin side up and massage with a simple marinade of olive oil, butter, garlic, thyme, salt and pepper.
3. Add turkey stock to your baking tray. This will keep the turkey roll moist and succulent, and assist with basting during cooking.
4. Place in pre-heated oven, loosely cover with foil and roast for recommended duration.
5. Remove the foil completely from your turkey roll for the final 30 minutes to brown.
6. Allow your turkey roll to rest in a warm place for approximately 15 minutes before carving. This will ensure that the juices have settled and will make the meat very succulent.
7. To prepare the gravy, strain the juices from the baking tray to remove any garlic and thyme. Place 1 cup of baking juices in a saucepan along with our homemade turkey gravy. Bring to the boil then simmer for 5 minutes to thicken.
8. Serve alongside our homemade cranberry sauce.

