



Christmas Turkey & Ham

INGREDIENTS

- 1.8kg Turkey Breast (single breast - skin on)
- 120g Onion (finely diced)
- 50g Butter
- 4 Garlic Cloves (crushed)
- 1 Tbsp Italian Herbs
- 40g Dried Cranberries
- 125g Breadcrumbs
- 1 Egg (lightly beaten)
- 3 Large, Thin Slices of Ham (off the bone)
- 125g Brie (thinly sliced)
- 4 Tbsp Honey
- ½ Tsp Dijon Mustard



Serves: 6



Prep Time: 30 mins



Cooking Time: 1.5 hrs

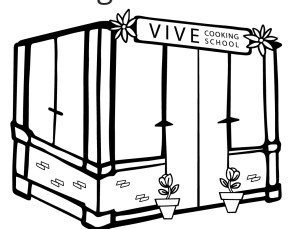
METHOD

1. Soften onions in a frying pan with half the butter over a medium-high heat. Add garlic and Italian herbs. Cook until fragrant, then add cranberries and mix through. Remove from the heat and transfer to a large bowl, set aside to cool completely.
2. Preheat the oven to 180°C fan-forced.
3. Add breadcrumbs, egg, salt and pepper to taste, into the onion mixture. Stir well to combine.
4. Using a sharp knife, cut turkey breast along 1 long side (do not cut all the way through). Open up the turkey to lay flat, skin-side down. Cover the turkey with plastic wrap and using a meat mallet or rolling pin, flatten until 2cm thick. Discard plastic wrap.
5. Arrange ham slices, slightly overlapping one another to cover the turkey breast, Leaving a 2cm border uncovered around the edges. Spread over the brie to top the ham evenly. Spread the breadcrumb mixture over the top of the Brie, pressing slightly to secure.
6. Roll up the turkey from one of the shorter sides, to form a log. Tie up using butcher's twine / kitchen string at 4cm intervals.
7. Combine honey, mustard, salt and pepper to taste in a small saucepan. Bring to the boil and stir to combine, Remove from heat and set aside.



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8. Melt remaining butter in a large frying pan over medium-high heat. Brown the turkey log evenly all over and then transfer to a roasting pan with a wire rack.
9. Using a brush coat the outside of the turkey log with a layer of the honey mixture. Place in the oven to bake, brushing with remaining honey mixture every 15 minutes, for 1 ½ hours or until turkey is cooked through. Remove from the oven once cooked and Cover with foil, allow to rest for 15 minutes. Slice the turkey log and serve with your choice of sides and gravy. Enjoy



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