



# Festive Stuffed Roast Turkey

Perfect recipe to enjoy the season with loved ones.  
Influenced by Italian flavors.

**Preparation Time:** 20 min, **Cooking Time:** 4 hrs



## INGREDIENTS

Stuffed Turkey

(Stuffing includes seasoning, onion, breadcrumbs, milk, garlic, celery, ginger, parsley)

Seasonal Vegetables

Organic Broth

Butter, Flour

Apple Cider Vinegar

Apple Juice, Parsley

Chili Flakes (optional)

Seasoning

# METHOD

## Roasting the Turkey

1. Preheat oven to 220 C.
2. Place turkey on counter for 15 min or so. Make sure it is covered with provided baking paper then well-sealed foil. **Bake in oven covered for 1 hr.** While turkey is roasting prepare the gravy.
3. Reduce oven temp **to 160C and continue cooking for 1 hr.** further. Keep the turkey **covered** during this time.
4. **Remove cover** and baste with drippings every 20 minutes.
5. Cook for 1 hour or when thermometer inserted in thickest part of breast, wing and thigh reads 70C.
6. Remove cheese cloth and cook 15 min or until skin is browned. Turn top grill if needed **but don't burn.**
7. Remove from heat and carefully transfer to serving dish, arrange veggies around and transfer most drippings to gravy pot.
8. Rest turkey loosely for 20 minutes before serving with gravy on the side.

# METHOD

## Gravy

1. Prepare the roux: in a saucepan, combine butter (labeled for roux) & flour over medium heat. Keep stirring until the color turns deep golden. Remove from heat.
2. Dissolve provided broth cubes in 1 liter of boiling water and set aside.
3. Heat the butter (labelled for gravy) in a large saucepan or pot over medium heat.
4. Add onions with a dash of salt & keep cooking until it starts to turn golden.
5. Add garlic, spices and about half the parsley. Cook for 30 seconds further. Add chili flakes as desired and stir (or skip if not desired).
6. Add the vinegar-apple juice mixture and increase heat to bring to boil.
7. Continue cooking until all liquid has evaporated. Add dissolved broth and bring back to boil.
8. Reduce heat to low and simmer 20 minutes then add seasoning.
9. Add a little of the simmered broth to the prepared roux and whisk to dissolve. Transfer all dissolved roux to the simmering broth & whisk to combine.
10. Stir frequently until the mixture thickens. Turn off the heat.
11. Before serving and while turkey is resting, add drippings from turkey to the gravy & whisk over medium heat until it boils & thickens. Stir the remaining parsley and serve on the side.