



GOURMET RANGE
RESTSSO
Stuffed Turkey Thighs

ROAST STUFFED TURKEY THIGHS

3 HATS

INGREDIENTS:-

2 turkey thighs, skin on, bones removed
8 slices jamon, thin cut
25 gr unsalted butter
1 medium onion, peeled & fine chopped
1 garlic clove, peeled, crushed & chopped
50 gr chestnuts or macadamias, roughly chopped
50 gr dried cranberries
2 x quality pork sausages, uncooked
100 gr white breadcrumbs, coarse and from a day old loaf
1 medium egg, beaten
Teaspoon fresh thyme, leaves picked and chopped
3 leaves fresh sage, rough chopped
1 dstsp fresh parsley, rough chopped

METHOD:-

1. Melt the butter in a large pan, add the onions and garlic cook gently for 8 minutes until softened and only lightly coloured. Add the nuts of your choice and cranberries and cook for a further 2 minutes. Allow to cool completely.

2. Remove the sausages from their casings. Place the meat in a large bowl and break up with a spatula. Add the nut mixture, breadcrumbs, egg and chopped herbs, season with salt and pepper and mix thoroughly.

3. Cover with cling film and put in the fridge, can be left overnight if wished

4. Open out the boned turkey thighs, season lightly with salt and pepper. Roll a hand full of the stuffing between your palms to form a thick roll that fits across the opened thigh. Roll up into a neat even sized cylinder. Repeat with the other thigh.

5. Wrap and roll up tightly, each thigh, in a sheet of cling film. Then repeat with a sheet of foil.

6. Put the rolls into a deep saucepan and top up with cold water. Place on hob and bring to a gentle simmer. Cover pan with a lid and cook for 2 hours. Take pan from heat and leave to stand still covered for another 2 hours.

7. Remove the stuffed thighs and leave wrapped and put in the fridge over night to chill right through and set, also the flavours will develop and deepen.

8. To Finish – set the oven to 180°C
Unwrap the foil from the rolled thighs. Cut away the cling film. Place the rolls onto a non stick roasting tray, drizzle with a little vegetable oil and put in the pre set oven. Roast for 40 minutes.

9. Remove from oven and allow to rest covered loosely for 25 minutes in a warm place. Carve into thick slices using a sharp knife. Serve alone or with a few slices of roast turkey breast veggies and a good gravy.

MARTIN'S TIP:- *Martin says “try these stuffed thighs as a cold cut after the initial cooking and roasting – allow to cool then fridge to firm up. Slice a little thinner and serve with pickles, chutneys and relishes along with a hunk of crusty bread and a crisp salad”*

Tip – flavour the stuffing your own way adding other dried fruits, nuts and herbs. The jamon around the thighs is optional but I think adds a distinct taste.