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Secret Foodies Recipes

# Roasted Turkey Roulade stuffed with Prosciutto, Chicory and Mushrooms

Our recent Christmas in July event had people unbuttoning their pants and rubbing their bellies in satisfaction at the end of an exquisite meal. One recipe we knew we had to get our hands on was the roasted turkey roulade. The brains behind this incredible dish and other delights is The Provincial, a beautiful European-inspired restaurant situated in the subtly opulent streets of Rozelle.

### **Tools:**

Cling wrap  
Butchers string  
Cast iron skillet  
Chopping board  
Sousvide water circulator

### **Ingredients:**

1/2 Turkey Breast  
10 thin slices of Prosciutto  
100g of Chicory  
80g Unsalted Butter (cubed)  
10g Lemon Zest  
1 teaspoon Sweet Paprika  
50g Chicken Skin

### **Mushroom Stuffing:**

400g Buttoned Mushrooms (Diced)  
10 Garlic Cloves (Diced)  
1/2 bunch Thyme  
Lemon Juice  
30g Unsalted Butter  
5 French eshallots finely diced

### **Method:**

1. On a hot cast iron skillet, place 200g of diced mushrooms with half of the diced eshallots. Wait until the moisture from the mushrooms evaporates then add butter, garlic and thyme. Sautee until roasted thoroughly. Season to taste. Set aside the roasted mushrooms. Drain excess butter and set aside to cooldown.
2. Lay out cling wrap onto a clean bench on top of a chopping board.
3. Place the chicken skin and neatly line the prosciutto on top overlapping with each other. (this will protect the turkey breast from drying)
4. Place the turkey breast on top of the prosuitto. Season the turkey and make an incision onto the turkey breast where you can place the butter, chicory and roasted mushrooms.
5. With the help of the cling wrap, roll it carefully. Make sure that there are no air pockets and that the turkey and rolled and even on both sides.
6. Sousvide at 63 degrees Celcius for 1 hour. Then take off from the clingwrap
7. Use the butcher string to tie the Turkey Roulade to protect the stuffing from coming out.
8. Once tied, brown each sides of the turkey breast on a hot tray with oil and butter. Once all sides are nice and golden, roast in that same tray for 25 mins at 180C. Rest the turkey.
9. Deglaze the tray with eshallots and red wine to make a sauce.
10. Remove butcher string once rested and carve.

We recommend pairing this with a bottle of [Mud House Pinot Noir](#).

### **The Provincial**

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Open Brunch: Friday - Sunday?, Lunch: Tuesday - Sunday, Dinner: Tuesday - Sunday

<http://www.theprovincial.co/>

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[www.secretfoodies.com.au](http://www.secretfoodies.com.au)