



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 shallots finely diced

Method:

1. On a hot cast iron skillet, place 200g of diced mushrooms with half of the diced shallots. Wait until the moisture from the mushrooms evaporates then add butter, garlic and thyme. Sauté until roasted thoroughly. Season to taste. Set aside the roasted mushrooms. Drain excess butter and set aside to cool down.
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 prosciutto. 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 is rolled and even on both sides.
6. Sousvide at 63 degrees Celsius 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 side 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 shallots 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/>

www.secretfoodies.com.au