

Turkey breast with chestnut, sage & onion stuffing

Serves: 8

Preparation time: 20 minutes

Cooking time: 2 hours

Ingredients: (8 persons)

2kgs fresh Turkey Breast
200g chestnuts, cooked
100g mushrooms, sliced
One onion, finely chopped
Two cloves garlic, chopped
½ cup breadcrumbs
Fresh sage, chopped
Fresh parsley, finely chopped
Teaspoon extra virgin olive oil
Salt & pepper



Method:

Using a sharp knife cut an incision through the length of the breast
In a large glass bowl, mix all the other ingredients together
Stuff the turkey breast with this mixture and pour some olive oil over the meat
Wrap the joint in aluminium foil and bake in the oven for a minimum of 1½ hrs
Remove the foil, baste and roast for a further 30 minutes
Ideally this should be cooked a day before to ensure better presentation when slicing
Serve with freshly steamed vegetables like carrots and broccoli