



Roast Turkey



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 3 HRS
STUFFED, 1.5 - 2HRS
UNSTUFFED



SERVES: 8-10

Ingredients

Turkey

4 kg turkey, fresh or completely thawed
1 clove garlic, crushed
1 tbsp thyme leaves, chopped
Zest of 1 lemon
50 ml light olive oil
Salt and pepper

Turkey Stuffing

100 g slivered almonds
100 g panko breadcrumbs
100 g plain breadcrumbs
100 ml milk
2 eggs
1 clove garlic, crushed
½ bunch basil, roughly chopped
¼ bunch mint, roughly chopped
1 lemon, zest and juice
Salt and pepper to taste

Turkey Jus

1 L good quality chicken stock
750 ml good quality beef stock
250 ml red wine
2 cloves garlic, bruised
½ bunch thyme
100 ml honey
2 tbsp Dijon mustard
3 tbsp cornflour

Method

To begin making your Roast turkey, remove the wish bone of the turkey then separate the skin from the flesh by running your fingers in between them both. Clean cavity and pat dry with paper towel.

Mix the garlic, thyme, zest and oil together and place between the skin and flesh of the turkey. Fill cavity with stuffing. Truss the turkey following the NEFF demonstration video. Place on a wire rack, on top of the universal tray lined with baking paper. Insert the [MultiPoint MeatProbe](#) fully in to the breast, entering in from the shoulder.

Place trays in the oven on level 2 of a full size oven or level 1 of a compact appliance. Select [CircoTherm®](#) at 160°C and a high level of [steam](#). Connect the [MultiPoint MeatProbe](#), set your core temperature to 75°C and press Start.

Remove turkey from the oven, remove probe and allow oven to cool. Select Keep Warm function at 60°C with a high level of [steam](#). Rest the turkey for 30 minutes to 1 hour before serving.

Turkey Stuffing

Preheat oven on [CircoTherm®](#) at 160°C. Place almonds on the universal tray and cook for 5-10 minutes or until lightly toasted.

Place almonds with remaining ingredients in a mixing bowl and mix until well combined. Use to stuff turkey before trussing.

If cooking stuffing separately, shape into a log, wrap in plastic wrap and refrigerate overnight.

To cook stuffing, remove plastic wrap and place on universal tray lined with baking paper. Preheat oven on [CircoTherm®](#) to 160° with a high level of steam and cook for 30-40 minutes. Serve sliced.

3 tbsp water

Turkey Jus

Place the chicken stock, beef stock and red wine in a medium to large saucepan. Place on Induction level 8 or [FlameSelect®](#) level 9 and bring to the boil. Add the garlic, thyme, honey and mustard then simmer on level 5-6 and reduce by half.

Mix the cornflour and water together and whisk into the jus, simmer for a further 10 minutes and then strain through a fine sieve. If you have pan juices from your roast turkey add them just before the cornflour mix.

Notes

If using a frozen turkey, please ensure that it has been fully defrosted. Using [VarioSteam®](#) and the [MultiPoint MeatProbe](#) makes this recipe foolproof. While the added steam ensures that your turkey remains moist and flavourful, the meat probe monitors the internal temperature of your meat, automatically switching off your oven once it's been cooked to perfection.



Notes
