



# Christmas Roast Turkey Breast with Roasted Grapes



DIFFICULTY: MEDIUM



PREPARATION TIME: 40  
MINUTES



COOKING TIME: 1 HOUR 45  
MINUTES



SERVES: 8

## Ingredients

60g cream cheese, softened  
30g butter, softened  
2 tbsps finely grated Parmesan cheese  
2 tsps dried tarragon  
Freshly ground black pepper  
1 x 1.4kg turkey breast, skin on & wingette intact  
2 tsps olive oil  
Salt & pepper  
2 celery stalks, cut into 5cm lengths  
1 onion, quartered  
4 garlic cloves, bruised  
1 tbsp olive oil, extra  
½ cup chicken stock

### Roasted Grapes

500g red, seedless grapes  
2 to 3 tspsns olive oil or olive oil spray  
salt & pepper

## Method

Preheat oven on CircoTherm® to 160°C and place the wire rack on shelf 2 (see note if you have an oven with VarioSteam or a Multipoint Meatprobe).

Combine the cream cheese, butter, Parmesan and tarragon in a small bowl and mix well to combine. Season with pepper. Carefully lift the skin from the turkey breast with your fingers to separate it from the flesh then place the cheese mixture between the flesh and the skin. Brush the olive oil over the turkey and season with salt and pepper. Combine the celery, onion & garlic in a bowl with the olive oil and toss to combine. Place into an ovenproof dish and pour the stock over the vegetables. Place the prepared turkey breast on top then cover the dish with foil.

Cook for 45 minutes then remove the foil and baste the turkey with the pan juices. Continue to cook, uncovered, basting occasionally for a further 50 to 60 minutes or until juices run clear when the turkey is tested with a skewer.

While the turkey is resting increase the oven temperature to 200°C and line the universal tray with baking paper. Leaving the grapes on the stem lay them onto the tray and brush or spray with olive oil to coat. Season with salt and pepper. Cook on shelf position 3 for 8 to 10 minutes or until the grapes begin to blister.

Serve with the turkey.

## Notes

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If using a MultiPoint MeatProbe, insert the probe horizontally into the thickest part of the turkey breast and set the core temperature to 72°C.

If you have VarioSteam set to high steam when cooking the turkey. There is no need to cover with foil.