

Ballotine of Turkey with a Herb Stuffing Wrapped in Prosciutto:



Recipe given to us from Booths

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Serves 8

Ingredients:

1 boneless crown of turkey approx. 2kg/4.5 lbs
24-32 slices of prosciutto
2oz/50g softened butter
1 tsp each of sea salt and freshly ground black pepper
12 fresh sage leaves
3 fresh bay leaves
3 tbsp of fresh flat leaf parsley
3 sprigs of fresh rosemary – strip the leaves from their stalks
2 tsp dried oregano
3 cloves of garlic, skinned

Method

1. Lay out the turkey crown skin side down in front of you. Cut down the breast bone of each side, ensuring you don't cut all the way through to the bottom. Lift out the bone and remove the wings (if still attached). Slash the meat in a criss-cross pattern.
2. Blend the salt, pepper, herbs and garlic in a blender to make a rough paste. Rub this all over the meat pushing it into the slits.
3. Lay out a piece of baking paper bigger than the turkey onto the work surface. Place the prosciutto slices onto the paper, overlapping them to make a rectangle which is longer and wider than the turkey crown.
4. Sit the turkey skin side down on top of the prosciutto. Roll the turkey and prosciutto up from the side closest to you using the baking paper to keep it all together. Fold the prosciutto in at the sides and then wrap the whole thing in cling film. Chill for up to 2 days.
5. Heat the oven to Gas mark 3, 320f, 160c, 140 fan. Peel the cling film away and turn the turkey so that the prosciutto is on the bottom and the meat looks like a long log. Sit this on a wire rack in a roasting tin, joint side down. Season the outside with salt and pepper and rub with the butter. Cover this with a tent of foil to keep it moist.
6. After 1 ¼ hours remove the foil and roast for another 45 - 75 mins. After 45 mins, using a meat thermometer, insert it into the thickest part of the turkey ensuring it reads 70C. (If you don't have a thermometer ensure that the juices run clear and that it is piping hot in the middle). Leave to rest for 30mins.