

Thanksgiving Turkey

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection

Temperatures: 400°F / 325°F / 340°F

Required Accessories: Roasting Tray with Wire Rack + Core Temperature Probe + large sauté pan + large bowl + medium saucepan + oven casserole dish + washable pastry brush

Preparation Time: 1 hour

Cooking Time: 2 - 2 ½ hours + 50 minutes standing time

Makes: 8 servings

For the turkey:

One 15 - 18 lb (6.74 - 8.2 kg) whole turkey

1 tbsp (15 ml) Kosher salt

1 tbsp (15 ml) Old Bay seasoning

2 tbsp (30 ml) olive oil

1 medium yellow onion, peeled and halved

1 sprig fresh sage

1 bay leaf

1 small carrot, scrubbed

For the stuffing:

1 medium loaf Ciabatta or sourdough bread, crusts removed and bread cut into 1" cubes

8 oz (250 g) unsalted butter, melted

¼ tsp (1 ml) garlic powder

½ tsp (2 ml) Old Bay seasoning

½ tsp (2 ml) dried thyme

For the vegetables:

2 tbsp (30 ml) olive oil

1 small yellow onion, chopped into small dice

2 cloves garlic, minced

½ tsp (2 ml) dried thyme

2 ribs celery, strings removed, chopped into small dice 1 Granny Smith apple, core removed, chopped into ½" dice

½ cup (125 ml) chopped Italian parsley leaves

1 lemon, zest only

1 cup (250 ml) turkey or chicken stock

To make the gravy:

4 tbsp (60 ml) unsalted butter

4 tbsp (30 ml) flour

3 cups turkey stock and drippings from the roasting pan

2 tbsp (30 ml) bourbon (optional)

Cooking tips: Roasting a turkey in the Convection mode has many advantages. The cooking time is much shorter, there is no need to turn or baste the turkey and best of all the turkey will be incredibly flavorful and juicy because all the juice stays in the bird. During the resting time side dishes such as roasted vegetables and casseroles can be added to the oven and cooked all together so that they will be ready to serve when the turkey has been carved and the gravy is ready. To ensure best results, season the turkey a day in advance and let it sit outside the refrigerator in a cool place for at least an hour before cooking. Roast the turkey on the Roasting Tray with the Wire Rack to allow the heat to circulate evenly around the turkey and use the Core Temperature Probe to ensure the correct internal temperature is reached. We recommend roasting the turkey to 165°F, as the internal temperature will rise to 185°F during the 30 minute resting time. The stuffing can be prepared a day in advance and mixed with turkey stock made from the neck, refrigerated and cooked when the turkey comes out of the oven together with other side dishes.

For the turkey: Remove the giblet packets and neck from both cavities and set aside to use for stock. Pat the turkey dry with paper towels and rub the Kosher salt all over the turkey. Refrigerate uncovered or loosely covered for 24 hours. Remove the turkey from the refrigerator at least an hour before cooking and place in the Roasting Tray with the Wire Rack. Combine the Old Bay seasoning with the oil and brush all over the turkey with a washable pastry brush (preferably dishwasher safe). Place the remaining ingredients in the cavity, tie the legs loosely together and insert the Core Temperature Probe lengthwise into the thickest part of the breast making sure the tip does not protrude into the cavity of the bird.

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, preheat the oven to 400°F. Slide the Roasting Tray onto the bottom rails of the oven and insert the Core Temperature Probe into the receptacle in the oven. Close the door and touch the probe symbol on the right side of the display. Using the right control knob, program the turkey to reach an internal temperature of 165°F and touch the probe symbol again to confirm. Set the cooking timer for 15 minutes. When the cooking timer has elapsed, use the right control knob to reduce the oven temperature to 325°F. For added pan drippings, add 2 cups of water to the Roasting Tray. The oven will turn off automatically when the internal temperature has been reached. Remove the turkey and set it aside to rest for 30 minutes. Use two kitchen towels to pick up the turkey and drain the juices from the bird; combine with the pan juices and stock to make gravy before carving the turkey.

For the stuffing: Using the left control knob, set the oven to **Convection** mode. Using the right control knob, preheat the oven to 340°F. Toss the cubed bread with the melted butter and seasonings and spread onto the Baking Tray and slide the tray onto the middle rails of the oven. Set the cooking timer for 20 minutes and cook the croutons until crisp and golden, adding more time if needed. Meanwhile, prepare the vegetables.

For the vegetables: Heat the olive oil in a large sauté pan, add the onions and cook until softened. Stir in the garlic, thyme, celery and apple and cook for 10 - 12 minutes over moderate heat. Combine the cooked apple mixture with the parsley, lemon zest and stock in a large bowl and fold in the croutons, then scrape the mixture into an oven casserole dish. Cool before covering and refrigerating overnight. Bring to room temperature before cooking in **Convection** mode 340°F for 35 - 40 minutes with the other side dishes while the turkey is resting.

For the gravy: Melt the butter in a medium saucepan over moderate heat and stir in the flour. Cook the roux for 3 - 4 minutes, stirring with a whisk to make a paste; then pour the accumulated pan juices into the saucepan and whisk to combine. For a richer gravy with a deeper color, add 2 tbsp bourbon to the gravy.

Tip: For extra turkey stock, simmer the turkey neck with a small onion, 1 carrot, 2 ribs of celery and a bay leaf while the turkey is cooking. Giblets can be sauteed and chopped to incorporate into the gravy if desired.