

Roast turkey breast with apricot and pistachio stuffing

Gaggenau Appliance:
Preparation Time: 30 minutes
Cooking Time: 1½ hours
Serves: 6 to 8



Ingredients

Turkey

1 turkey breast, approximately 1.5kg

Apricot and pistachio stuffing

70g soft apricots, diced
2 tbsp brandy
1 shallot, finely chopped
2 tbsp olive oil
1 tbsp butter
5 sage leaves, chopped
1 tsp thyme leaves, chopped
100g fresh breadcrumbs
30g pistachio nuts, chopped
60ml orange juice
Salt and pepper

Maple glaze

80ml maple syrup
80ml orange juice
80ml soy sauce

Method

Preparation:

Stuffing

1. Place the apricots in a small bowl, add brandy and allow to stand while preparing the stuffing.
2. Sauté the shallot with the olive oil and butter until lightly golden. Add the sage and thyme and cook for 1 minute.
3. Remove from heat and place shallot mixture with all of the oil and butter into a bowl.
4. Stir in the breadcrumbs, pistachios, orange juice, apricots and brandy. Season well with salt and pepper. Mix stuffing well to bring it together. Set aside.

Maple glaze

1. Combine the maple syrup, orange juice and soy sauce in a saucepan.
2. Place over medium heat and reduce glaze until thickened, approximately 10 minutes.

Turkey

1. Preheat oven on **Hot air 230°C + 80% Humidity**. Place turkey breast skin side down on cutting board.
2. With a sharp knife, slice breast evenly, horizontally through the breast but not all the way through.
3. Open breast meat outwards and press stuffing down the centre. Fold the turkey breast over the stuffing. Use cooking string to enclose stuffing and to secure shape.

4. Place turkey on a baking tray lined with baking paper. Insert Core temperature probe into the thickest end of the turkey, horizontally.
5. Place the turkey in the oven and connect Core temperature probe to the oven. Set core temperature to 70°C. Set timer for 20 minutes.
6. After timer has lapsed, brush turkey with glaze and change oven settings to **Hot air 200°C + 60% Humidity**. Set timer for 20 minutes.
7. After timer has lapsed, brush turkey with glaze and change oven settings to **Hot air 180°C + 30% Humidity**.
8. Brush the turkey with the glaze two more times until the core temperature is reached.

To finish Remove turkey from the oven, cover with aluminium foil and allow to rest for 10 to 15 minutes before carving.