



Stuffed Turkey Breast Roulade with Wild Mushroom and Fall Fruit Stuffing*

prep time:
40 minutes

cook time:
1 hour, 45 minutes

makes 10 to 12
servings

grocery list

ShopRite grapeseed oil
sliced wild mushrooms, celery and onions
ShopRite butter
California dried figs
dried cranberries, flat-leaf parsley
La Brea Bakery Pain Rustique
Morton & Bassett Thyme
Morton & Bassett Sage
La Baleine Sea Salt
Morton & Bassett Whole Black Peppercorns
1 (5 lb.) turkey breast
8 oz. turkey or pork bacon
Lyle's Golden Syrup

*Exclusive Chef Faith Alahverdian recipe.

stuffed turkey breast roulade with wild mushroom and fall fruit stuffing

Stuffing:

- 1/4 cup **ShopRite grapeseed oil**
- 4 (12-oz.) pkg. sliced wild mushroom medley
- 1/2 cup **ShopRite butter**
- 1 celery stalk, chopped
- 2 cups chopped sweet onion
- 1 cup chopped **California dried figs**
- 1/2 cup dried cranberries
- 2 loaves day-old **La Brea Bakery Pain Rustique**, cubed
- 2 tbsps. freshly chopped flat-leaf parsley
- 1/4 tsp. **Morton & Bassett Thyme**
- 1/4 tsp. **Morton & Bassett Sage**
- La Baleine Sea Salt**
- Morton & Bassett Whole Black Peppercorns**

Turkey:

- 1 (5 lb.) turkey breast, boned into two halves, butterflied and pounded to 1/2 inch thick (skin reserved if desired) (see Recipe Note)
- 8 oz. bacon
- 2 tbsps. **Lyle's Golden Syrup**

1. Preheat oven to 350°F. Place large sauté pan over high heat. Add grapeseed oil and heat 1 minute. Add mushrooms a few at a time to sear and not sauté. Do not stir. Allow mushrooms to crisp in hot pan and remove to paper towels. Continue until done. Melt butter in same pan and place over medium heat. Add celery, onion, dried figs and dried cranberries; sauté 10 minutes or until vegetables are tender. Remove from heat. Place celery-onion mixture in a large bowl. Stir in bread cubes, mushrooms, herbs and spices.
2. Season butterflied turkey breast halves with salt and freshly ground pepper. Spoon half of stuffing onto first butterflied turkey breast half. Roll turkey breast as tightly as possible. If desired, place turkey skin over roulade. Wrap turkey breast with bacon slices until completely covered. Tie rolled breast crosswise at 1-inch intervals with kitchen string to secure. Place metal roasting rack inside a roasting pan and set turkey roulades on rack. Fill bottom of pan with 1 cup of water. Roast for 45 minutes. Reduce heat to 300°F, brush with golden syrup and continue to cook until meat thermometer inserted in center registers 165°F. Remove from oven and allow to stand before slicing.

Nutrition Per Serving: 628 calories, 54g carbohydrate, 59g protein, 19g fat, 8g saturated fat, 3g fiber, 157mg cholesterol, 806mg sodium

kitchen tools

measuring utensils
chef's knife
cutting board
bread knife
boning knife
plastic wrap or **If You Care Parchment Paper®**
meat mallet
large sauté pan
wooden spoon
large bowl
kitchen string
wire rack
baking sheet
meat thermometer
slicing knife

recipe note

Stuffing and tying the two turkey breast halves results in two beautiful roulades that will impress your guests.

a good idea

Use a fat separator for the juices that run off the roulades while roasting. Drizzle these juices on sliced roulade before serving.

