

Sylvie's Turkey Breast Ballotine

Croissant Sausage Stuffing, Glazed Carrots, Cipollinis, Apple Cider Gravy

Serves 6

Stuffing

1 tablespoon unsalted butter
1 cup stemmed, diced oyster mushrooms
2 cups minced leeks, white part only
1/4 cup chopped roasted hazelnuts
1/2 cup diced sun dried tart cherries
1 teaspoon chopped sage
1/2 cup chopped parsley
1 cup chicken stock
6 links hot Italian sausages, casings removed
8 large croissants, cubed
to taste sea salt and freshly ground pepper
1 4-pound boneless free range turkey breast
1 stick butter, diced
2 teaspoons chopped thyme

Preheat oven to 375°F. Melt butter in large skillet over medium heat. Add mushrooms, leeks, hazelnuts, cherries, sage and parsley. Season with salt and pepper. Cook 5 minutes without browning, stirring often. Transfer mixture to large mixing bowl. Add chicken stock. Fold in sausage and croissants. Place turkey breast on cutting board. Butterfly-cut breast lengthwise to create pocket. Place two thirds of stuffing in center. Roll. Tie with butcher twine. Transfer remaining stuffing to baking dish. Cover. Place turkey in roasting pan skin side up. Dot with butter. Season with thyme, salt and pepper. Bake 1 hour or until center of stuffing reaches 160 degrees, basting often. Bake reserved stuffing during last 30 minutes of cooking turkey. Transfer turkey to cutting board. Place roasting pan on stovetop over medium heat to make sauce.

Apple Cider Sauce

2 tablespoons unsalted butter
1/2 cup chopped shallots
2 green apples, cored, chopped
4 leaves sage
2 tablespoons sifted flour
2 tablespoons balsamic vinegar
1 cup sparkling apple cider
2 cups chicken stock
to taste sea salt and freshly ground pepper

Add butter, shallots, apples and sage to roasting pan. Cook 5 minutes, stirring often. Stir in flour. Cook 1 minute, stirring constantly. Add balsamic and apple cider. Bring to boil. Add chicken stock. Bring to simmer. Reduce to sauce consistency. Strain through fine sieve. Season with salt and pepper.

Cranberry Relish

1 cup sun dried cranberries
1 teaspoon grated ginger
1/2 cup orange juice
2 tablespoons honey
1 tablespoon red wine vinegar
1 stick cinnamon
1/8 teaspoon freshly ground black pepper
8 sprigs mint

Place all ingredients except mint in sauce pan over medium heat. Cook, stirring occasionally until reduced to relish consistency. Transfer to serving ramekins. Garnish with mint sprig.

Presentation

1/2 cup verjus
1/2 pound young carrots, peeled, trimmed
1/2 pound cipollinis, peeled
2 tablespoons butter

2 tablespoons honey
1 tablespoon minced mint
to taste sea salt and freshly ground black pepper

Add butter, verjus, honey, cipollinis and carrots to large skillet over medium heat. Bring to simmer. Season with salt and pepper. Cover. Cook 2 minutes. Uncover. Cook until liquid is syrupy. Add mint. Toss. Adjust seasoning. Set aside. Cut turkey breast into 1-inch thick slices. Place in center of warm serving plate. Garnish with carrots and cipollinis. Spoon sauce onto plate. Serve with cranberry relish.