

Weber Turkey Roulade With Cranberry Reduction



** Recipe courtesy of Weber Australia*

Ingredients

1 x 2 kg turkey breast	1 cup dried cranberries
4 x pork sausages, casings removed	1/2 cup port
1/2 cup pistachios, roughly chopped	1/2 cup chicken stock
1/2 cup dried cranberries	2 tbsp unsalted butter
8 sage leaves, finely chopped	1/2 tsp sea salt
6 slices prosciutto	1/2 tsp black pepper
5 sage leaves, to garnish	

Directions

Step 1 – Butterfly the turkey breast. Cover with plastic wrap and pound to a 1.5cm thickness. In a bowl combine the pork sausages, pistachios, dried cranberries, and finely chopped sage leaves.

Step 2 – Lay overlapping sheets of plastic wrap on a bench, to a size slightly bigger than the butterflied turkey breast. Lay the prosciutto onto the plastic wrap, in a vertical line towards the top edge of the plastic wrap, slightly overlapping. Place the butterflied turkey breast onto the prosciutto. Spread the sausage mixture over the turkey breast and tightly roll the breast upwards, starting from the bottom edge, into an even cylindrical shape, using the plastic wrap to help keep the roll tight. Tightly wrap the roulade using the plastic wrap and refrigerate for 1 hour.

Step 3 – Prepare your barbecue for indirect cooking over medium heat (190°C to 230°C). If you are using a Weber Q barbecue, set up your barbecue with a convection tray and trivet.

Step 4 – Remove the turkey roll from the refrigerator and discard the plastic wrap. Truss the turkey roulade with butcher's twine.

Step 5 – Roast the roulade over indirect medium heat, with the lid closed, for 50 minutes and then place the 5 sage leaves on top of the turkey roulade. Continue to cook the turkey for an additional 10 to 20 minutes, or until the cooked through.

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Step 6 – While the turkey is cooking, make the cranberry reduction. On a side burner or stove top, simmer the cranberries, port, and chicken stock for 10 minutes or until reduced, stirring as required. Add the butter and continue to cook for a further 2 minutes. Remove from the heat and season with salt and pepper.

Step 7 – Once the turkey has cooked, remove from the barbecue and allow to rest for 15 minutes before carving. Once rested, slice the turkey and serve with the cranberry reduction.

