

Turkey Roulade with Sourdough, Portobello Mushroom and Bacon Stuffing

For those who are a bit more adventurous in the kitchen and don't want to cook a whole turkey give this recipe a try. Here at Riggs Distributing we use the Wolf Convection Steam Oven to help keep the roulade juicy and flavorful. **Note:** The brine and stuffing recipes make enough to for two turkey breasts. Be sure to have a container large enough to hold the brine and the breasts. Additionally, coat the rolled turkey with your favorite combination of chopped fresh herbs when you add the salt and pepper for more holiday flair.

Yield: 6-8 portions

Ingredients:

Turkey Brine:

- 4 cups water
- ½ cup kosher salt
- ¼ cup granulated sugar
- 2 tablespoons minced garlic
- 5 sprigs thyme
- 3 sprigs rosemary
- 2 bay leaves
- 1 tablespoon fennel seeds

Sourdough, Portobello Mushroom and Bacon Stuffing:

- 1 24-ounce baked loaf of sourdough bread, cut into 1 inch cubes
- 1 yellow onion, medium diced
- 2 stalks celery, medium diced
- 1 large carrot, peeled and medium diced
- 3 large Portobello mushrooms, ½ inch pieces
- 3 cloves garlic, minced
- ½ pound bacon, cut into ½ inch pieces
- ½ cup white wine
- 4 cups turkey broth or chicken stock
- 2 tablespoons Olive oil
- Salt and pepper to taste

Turkey Breast to be stuffed after Brining:

- 1 boneless turkey breasts, 2 pounds (brined, butterflied and pounded flat)
- 1 recipe Sourdough, Portobello Mushroom Bacon Stuffing*
- Salt and Pepper to taste

Directions:

1. Put all brine ingredients into a sauce pot and bring to a boil. Remove from the heat and let cool.
2. Once the brine has cooled place the brine and the turkey breast in a large container that can hold the liquid and the turkey breast and refrigerate overnight. Try to keep the breast submerged in the brine.
3. For the stuffing, which can be made a day ahead, heat a large sauté pan on medium high heat. Add the bacon to the pan and cook until the bacon is crispy but not overcooked. Remove the bacon and drain on a paper towel. Pour off the excess bacon grease leaving enough to cover the bottom of the sauté pan.
4. Add the onion, celery, and carrots to the pan and cook until the vegetables are cooked through and the onion is translucent. Add the garlic and mushrooms, and continue to sauté them until the mushrooms are soft.
5. Add the white wine and simmer until the alcohol aroma dissipates, about 3-5 minutes. Add the turkey broth and bring to a simmer for 10 more minutes.
6. Put the sourdough bread cubes and the bacon into a large bowl. Add the warm vegetable/mushroom/liquid mixture to the bread and bacon. Stir with a wooden spoon, add salt and pepper to taste. The stuffing should be moist but not soggy.
7. Remove the turkey breast from the brine and pat dry with paper towels. Place the turkey breast between 2 pieces of plastic wrap and, with a meat mallet, pound the breast until it is flattened and is even in thickness. It should be about ½ inch to ¾ inch in thickness.
8. Place the turkey breast skin side down and season it with salt and pepper. Place about a cup of the stuffing on the turkey breast and spread it evenly, leaving a small edge of turkey. (There will be extra stuffing left that can be put into a greased pan and baked for 30 minutes). Grab one side of the breast and roll it over the stuffing, tucking in the edges. The breast should resemble a roll. At this point the roulade could be tied with twine to help keep its shape (4 ties with the twine down the length of the roulade should be sufficient). Rub the outside with olive oil and season with salt and pepper.
9. Place the turkey roulade on the Wolf Convection Steam Oven solid pan. Insert the temperature probe into the thickest part of the roulade. Then insert the other end into the probe portal in the oven. Press the mode button until you get to the Convection Steam mode and set the temperature to 350 degrees. Then set the probe temperature to 165 degrees.
10. When the Probe temperature reaches 140 degrees press the mode button, this will turn the steam off and put the oven into just a convection mode, allowing the roulade to brown.
11. Pull the roulade out of the oven and let it rest on a cutting board for 5-10 minutes before cutting. Cut the twine off the roulade and slice it in ¼ inch slices and serve. Enjoy!