

TURKEY BUFFE AND HERBY QUINOA STUFFING

A turkey buffe (often called 'buffet' in poultry shops) is turkey on the bone with the drumsticks removed. It's much easier to cook evenly than a whole bird. The turkey is first brined to add moisture and flavour, and its skin given some butter-loving before being stuffed with festive tri-coloured quinoa.



Serves: 12

Time: 6 hours 20 minutes (active time 40 minutes)



INGREDIENTS

Turkey

300 grams (10.6 oz) rock salt
50 grams (1.8 oz) raw sugar
3 kg (6.6 lb) water, plus extra if needed
2 juniper berries
6 black peppercorns
1 cinnamon quill
2 fresh or dried bay leaves
3.4-4 kg (7.5-8.8 lb) turkey buffe, frame only, wings and legs removed
2 tbsps unsalted butter

Stuffing

200 grams (7 oz) tri-colour quinoa
850 grams (30 oz) water, plus extra for soaking quinoa
½ tsp salt, plus extra to taste
1 red onion, cut into halves
2 garlic cloves
8 sprigs fresh basil, leaves only
6 sprigs fresh flat-leaf parsley, leaves only
3 sprigs fresh thyme, leaves only
4 sprigs fresh dill, leaves only
½ tsp ground black pepper



100 grams (3.7 oz) dried cranberries, plus extra for garnishing
12 fresh chives, finely sliced
80 grams (3 oz) unsalted butter, cut into pieces

METHOD

Turkey

1. Place a bowl onto mixing bowl lid and weigh salt and sugar into it. Transfer into a pot large enough to contain turkey (ensure pot can fit into your refrigerator). Place water, juniper berries, black peppercorns, cinnamon and bay leaves into pot and place over high heat for 3-5 minutes, until sugar has dissolved. Remove from heat and allow to cool.

2. Once cooled, submerge turkey, topping up with cold water to cover if necessary. Place a plate on top of turkey to keep it submerged under water and transfer into refrigerator for 2 hours.

3. Remove turkey from brine, rinse well inside and out, then transfer onto a plate. Pat dry with paper towel and transfer into refrigerator, uncovered for a minimum of 2 hours (up to 24 hours) to completely dry out.

4. Cut butter into thin pieces and carefully place under the breast skin of the bird, pulling the skin away from the meat gently but firmly. Stand, uncovered, and bring to room temperature.



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Stuffing

5. Place simmering basket onto mixing bowl lid and weigh quinoa into it. Rest simmering basket in a large bowl. Cover quinoa with water and allow to soak for 5 minutes. Rinse under running water until water runs clear.

6. Place 600 grams (21 oz) of the water and a pinch of extra salt into mixing bowl. Insert simmering basket with quinoa into mixing bowl and cook **15 min/Varoma/speed 1**. Remove simmering basket with aid of spatula and set quinoa aside (quinoa will not be completely cooked). Discard water, then rinse and dry mixing bowl.

7. Place onion, garlic, basil, parsley, thyme, dill, salt and pepper into mixing bowl and chop **5 sec/speed 5**.

8. Add reserved quinoa, cranberries, half of the chives and 40 grams (1.5 oz) of the butter and combine **10 sec/Rev/speed 3**. Adjust seasoning, if desired.

9. Preheat oven to 180°C (350°F). Stuff brined turkey with quinoa mixture. Place turkey into a deep-sided roasting dish (32 x 23 cm / 13 x 9 in) on a roasting rack, breast side down. Place remaining 250 grams water (1 cup) in the bottom of the tray. Gently place a sheet of aluminium foil over exposed quinoa in turkey cavity. Transfer any remaining quinoa mixture around turkey and cook for 45 minutes (180°C / 350°F).

10. Rotate turkey to breast side up. Baste breasts with remaining 40 grams butter (1.5 oz). Add extra water to roasting dish if needed and bake for 45-60 minutes



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(180°C / 350°F), until turkey is cooked, checking water levels every 20 minutes. To check turkey is cooked, pierce the thickest part of the breast with a skewer; turkey is fully cooked when juices run clear. Remove from oven and allow to rest for 10-15 minutes, loosely covered with aluminium foil. Slice turkey, garnish with remaining chives and extra cranberries, and serve with quinoa.

Tips

- Order your turkey ahead from your poultry supplier. Turkey buffe is sometimes called 'buffet'. You can also describe it as turkey breast 'on the frame'. Cooking the turkey breast on the bone keeps the meat moist and leaving the legs off makes it much easier to cook evenly.

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SHOPPING LIST:

- Rock salt (300 grams / 10.6 oz)
- Raw sugar (50 grams / 1.8 oz)
- Black peppercorns (6)
- Cinnamon quill (1)
- Fresh or dried bay leaves (2)
- Turkey buffe, frame only, wings and legs removed (3.4-4 kg / 7.5-8.8 lb)
- Unsalted butter (120 grams / 4.4 oz)
- Tri-colour quinoa (200 grams / 7 oz)
- Salt
- Red onion (1)
- Garlic cloves (1)
- Fresh basil, leaves only (8 sprigs)
- Fresh flat-leaf parsley, leaves only (6 sprigs)
- Fresh thyme, leaves only (3 sprigs)
- Fresh dill, leaves only (4 sprigs)
- Ground black pepper (½ tsp)
- Dried cranberries, plus extra for garnishing (100 grams / 3.7 oz)
- Fresh chives, finely sliced (12)
- Juniper berries (2)