



Philleigh Way

Turkey breast stuffed with pistachio and herbs

Ingredients

- 2 small turkey breasts (butterflied)
- 200g pork mince
- 2 tbsp. chopped pistachios
- 1 onion (diced)
- Clove of garlic (crushed)
- Parsley, thyme, oregano (finely chopped)
- 1 egg yolk
- Zest of a lemon
- Salt

Method

- Lay the turkey breasts on two separate squares of cling film, skin side down, and season
- Sweat the onion, garlic and thyme in a little oil for a couple of minutes
- Mix with all the other ingredients and season
- Split the pork mixture and evenly spread over the 2 breasts
- Roll the turkey breasts into a sausage shape, cover with the cling film, and keep on rolling so the cling film gradually gets tightly wrapped around the breast
- Cover in tin foil and bake at 180 degrees centigrade until the core temperature is 70 degrees centigrade. Roughly 35 minutes
- Rest for 20 minutes, remove the foil and cling film and slice