



ROAST TURKEY WITH ORANGES & SHALLOTS

SERVINGS: 8 PORTIONS

Cooking Method

You will need to start the prep the day before Christmas.

Day Before

- 1 First remove all the giblets and rinse the turkey under cold water.
- 2 Put the turkey into a large bucket/pot/sink or similar, which will allow you to immerse it completely in water.
- 3 Cover the turkey with cold water and add all the ingredients for the brine.
- 4 Leave to steep over night.

On the Day

- 5 On Christmas Day, remove the turkey from the brine, rinse and pat dry with some kitchen roll.
- 6 Preheat your oven to 200C.
- 7 Place the turkey into a large roasting tin.
- 8 Cut the oranges and shallots and put them into the cavity.
- 9 In a small pan, melt the butter, then add the maple syrup and orange liqueur.
- 10 Pour the melted butter mix over the turkey and put the whole thing into the oven.
- 11 Roast the turkey for 3 hours, basting it every 30 minutes.
- 12 Once done, take the turkey out of the oven and cover it with tinfoil to rest for 20 minutes before serving.



Ingredients

For the brine

- 6 small shallots, cut into halves
- 3 oranges, quartered
- 20 black peppercorns
- 20 whole cloves
- 4 sprigs rosemary
- 1 bunch parsley
- 5 anise stars
- 100g salt

For the stuffing

- 2 oranges, cut into 6th
- 8 small shallots, quartered

For the glaze/basting

- 100g butter
- 3 tbsp maple syrup
- 2 tbsp orange liqueur