

Boned turkey roll

This is a good way to cook turkey, particularly if oven space is limited. Get your butcher to bone the turkey for you, or alternatively you can use a ready-prepared boneless breast joint or turkey crown. Using packet stuffing mix saves time and the only fiddly bit is tying up the roll. Any leftover meat makes excellent cold cuts, which can be served with salads.



Serves: 8

Preparation: 40 minutes

Cooking: 3 hours

Ingredients

- 1 oven-ready boned turkey, approximately 3.4 kg (7lb 8oz)
- 50g (2oz) butter, slightly softened

For the stuffing:

- 1 packet of date, orange and almond stuffing mix
- 1 tablespoon vegetable oil
- 1 onion, chopped finely
- 2 garlic cloves, crushed
- 100g (3½oz) bacon, diced finely
- 300g (10oz) pork fillet, minced
- Salt and freshly ground pepper

For the glaze:

- 125ml (4½ fl oz) orange juice
- 1 tbsp. soft brown sugar
- 2 tsp. Dijon mustard

Method

1. Prepare the stuffing mix as instructed on the packet.
2. Heat the oil and then lightly fry the onion, garlic and bacon in the oil.
3. Mix all the stuffing ingredients together and season generously with salt and pepper. To check if the seasoning is correct, fry a little bit of the mixture and taste.
4. Place the turkey skin-side down and place the stuffing down the middle. Tuck in the ends over the filling and draw the long sides of the bird over together. Tie the roll again at intervals along the bird to get a good shape, but do not tie too tightly or it will burst during cooking.
5. Weight the bird and place breast side up in a roasting tin. Smear all over with the softened butter and season with salt and pepper. Cover with foil to make a parcel and roast at 180°C/ 160°C fan/ gas mark 4 for 15 minutes per 450g (1lb). Baste frequently.
6. Mix the glaze ingredients together.
7. For the last 30 minutes remove the foil, brush the turkey roll with the glaze and raise the temperature to 200°C/ 180°C fan/ gas mark 6.
8. Test with a fine skewer and, if the juices run clear, the turkey is cooked. Leave to rest for 15 minutes and remove the string before carving.

Freezing not recommended.

Tip: Alternatively, for a very quick glaze, you can simply use a fine-shred or jelly orange marmalade.

Recipe from Women's Institute: Complete Christmas, Sian Cook & Margaret Williams, Simon & Schuster

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