



MARIO BATALI

Garlic and Fennel Stuffed Turkey

You don't have to wait for Thanksgiving to sink your teeth into this garlicky dish!



Moderate

 1-2 hrs

ingredients

GARLIC AND FENNEL STUFFED TURKEY

- 1 Turkey Breast (2 1/2 to 3 pounds, boneless, skin-on)
- Filling
- 1 cup Course Bread Crumbs
- 4 Cloves Garlic (finely chopped)
- 1 Apple (Granny Smith, 1/4" dice)
- 1 Bulb Fennel (fronds removed, 1/4" dice)
- 12-14 Leaves Sage (chopped)
- 1/4 cup Parmigiano-Reggiano Cheese (freshly grated)
- 1 Egg (beaten)
- Salt and Freshly Ground Black Pepper
- 2 teaspoons Ground Fennel Seed (or Fennel Pollen)

ROASTED VEGETABLES

- 12 Cloves Garlic
- 2 Onions (1/2-inch slices)
- 2 Bulbs Fennel (1/2-inch slices)
- 2 Apples (Granny Smith, peeled, 1/2-inch slices)
- 1/4 cup Extra-Virgin Olive Oil
- Salt and freshly ground black pepper

step-by-step directions

- 1 Preheat oven to 400°F.
- 2 To make the filling, combine the Bread Crumbs, Garlic, Apple, Fennel, Sage, Parmigiano-Reggiano and Egg in a large bowl. Set aside.
- 3 Smash 12 Garlic Cloves into a paste and place in a roasting pan. Line the bottom of the pan with the sliced Onions, laying them over the Garlic Paste, then add the sliced Fennel and Apples. Season with Salt and Freshly Ground Black Pepper and drizzle with Olive Oil.
- 4 Place the Turkey Breast on a cutting board skin-side-down. Slice through the center of the Breast horizontally, beginning on the thicker side of the breast. Be sure not to cut all the way through. Open the Turkey Breast like a book. Cover meat with plastic wrap. Using a meat mallet, pound meat out to an even 1/2-inch-thickness. Season with Salt and Freshly Ground Black Pepper, and sprinkle with ground Fennel Seed. Place the reserved filling in an even layer down the center of the Breast, leaving a 1-inch border. Roll up the Turkey like a jelly roll. Secure stuffed Breast with kitchen twine, in even 2-inch intervals. Season the outside of the bird with Salt and Freshly Ground Black Pepper.
- 5 Place stuffed Turkey Breast on top of the prepared Vegetables in the roasting pan. Pour the Olive Oil over the Breast and the Vegetables. Cook stuffed Turkey Breast for 70 to 80 minutes, until the internal temperature reaches 155°F.
- 6 Remove roast to a cutting board and let rest for 15 minutes (the temperature will rise between 160 and 165 ° F).
- 7 Remove the twine and discard. Slice the breast into 3/4-inch thick pieces. Drizzle with nice finishing oil and sprinkle with Salt. Serve with roasted vegetables.