



ORANGE-BRINED TURKEY

Preparation time: 30 min Total time: 1 day(s) 5 hrs. 45 min. Difficulty: Easy Portions: 8

INGREDIENTS

Orange brine and turkey

4 oranges (see Tips)
4500-5000 g turkey (size 46)
2 garlic cloves
3 sprigs fresh flat-leaf parsley, leaves only
2 dried bay leaves
90 g salt
100 g pure maple syrup
1500 g water

Stuffing

150 g brown rice
1000 g water
150 g brown onion, cut into halves
3 garlic cloves
5 sprigs fresh flat-leaf parsley, leaves only
20 g salted butter
50 g currants
500 g sausages, casings removed (see Tips)

Orange maple glaze

80 g pure maple syrup
30 g soy sauce
4 whole cloves

USEFUL ITEMS

large stock pot, plastic wrap, wire rack, paper towel, baking tray, bowl, hooded

Preparation

Orange brine and turkey

- Using a vegetable peeler, zest 1½ oranges into strips (approx. 4 cm), avoiding the white pith. Set aside the zest, keeping 4 strips of zest separate. Juice all 4 oranges and set juice aside.
- Place turkey into a large stock pot or container large enough to ensure turkey will be covered completely in brine (a minimum of 12 litres).
- Place garlic, parsley and orange zest strips (keeping 4 strips reserved) into mixing bowl and chop **3 sec/speed 7**.
- Add bay leaves, salt, syrup, water and 150 g of the reserved orange juice and cook **10 min/100°C/speed 1**. Set aside to cool. Pour cooled brine over turkey to completely cover (see Tips). Cover with plastic wrap and place into the refrigerator overnight to marinate (see Tips). Rinse and dry mixing bowl.
- Remove turkey from brine. Rinse under cold running water and pat dry with paper towel. Place a wire rack onto a baking tray (ensure tray fits into your refrigerator). Place turkey onto wire rack and transfer into refrigerator to drain for a minimum of 1 hour. Discard brine.

Stuffing

- Place simmering basket onto mixing bowl lid and weigh rice into it. Rinse rice until water runs clear. Place water into mixing bowl and insert simmering basket with rice, then cook **25 min/100°C/speed 4**. Transfer rice into a bowl to cool. Clean and dry mixing bowl.
- Place onion, garlic, parsley and remaining 4 strips of orange zest into mixing bowl and chop **3 sec/speed 7**.
- Add butter and cook **3 min/Varoma/speed 1**.
- Add currants, sausage meat and reserved cooled rice and combine **10 sec/reverse/speed 5**. Transfer into a bowl, cover with plastic wrap and place into refrigerator until ready to use. Clean and dry mixing bowl.

Orange maple glaze

- Place remaining orange juice (approx. 100 g), syrup, soy sauce and whole cloves into mixing bowl, then cook **15-20 min/100°C/speed 1, without measuring cup**, until sauce thickens. Transfer into a bowl and set aside to cool.

barbecue, kitchen string, aluminium roasting tray, pastry brush, aluminium foil, MEATER®, thermometer

11. Preheat a hooded barbecue or oven to 220°C. Stuff turkey cavity with reserved stuffing. Truss turkey legs with kitchen string and transfer into an aluminium roasting tray. If using MEATER®, insert into the centre of the thickest part of turkey (breast or thigh), making sure the safety notch is fully inside the turkey. Open the MEATER® app on your phone and connect to your MEATER®. When connected, select "Tap to Setup Cook", choose poultry, then select whole turkey and choose the preferred target cooking time. Brush with a layer of reserved glaze. Cook in a closed barbecue or oven for 15-20 minutes (220°C), until golden in colour. Reduce temperature to 180°C. Cover turkey with aluminium foil to prevent skin from burning and cook for a further 2½-3 hours (removing aluminium foil 10-15 minutes before end of cooking time and basting with remaining glaze), until juices run clear when pierced in the thickest part of the thigh or until MEATER® app indicates to remove from heat, or when internal temperature reaches 74°C when using a meat thermometer. Allow turkey to rest, then carefully remove MEATER® before carving and serving.

TIP

- The number of oranges needed in this recipe will vary depending on the size of your oranges (you need approx. 250 g juice).
- You will need to have enough brine to cover turkey. Depending on the size of your turkey and your stock pot or container, you may need to increase the amount of brine by adding 1L water and 55 g salt to the stock pot or container with the turkey. Alternatively, you can make a second batch of brine in your Thermomix®.
- Be sure you have room in your refrigerator to store the brining turkey. You may need to remove shelves to ensure there is enough space.
- We recommend you use a flavoured sausage for the stuffing in this recipe.
- Cooking times will vary depending on the size of your turkey.
- We served our turkey with the *Grilled potato salad with pangrattato* and *Warm capsicum and tomato salad with olives* (refer to the recipes on Cookidoo®).

VARIATION

- **Gluten free stuffing:** to make this recipe gluten free, replace the soy sauce with tamari and use a gluten free sausage when making the stuffing.

MEDIA

