

Polpetone di Tacchino

Serves 4 – 6 people

Ingredients

500 g turkey breast minced
250 gm ricotta cheese (borello)
4 tblsp parmesan cheese
1 cup white wine
10 slices prosciutto

sea salt and white pepper
200 ml whipping cream
3 tblsp breadcrumbs
½ cup water
2 tblsp olive oil

Method

Mix together the ricotta, turkey mince, parmesan and breadcrumbs and season with salt and pepper. Combine to make 2 rolls about 6 cm in diameter and mould together with your hands so they hold together well.

Lay out some glad wrap on the bench and line it with your slices of prosciutto making sure that the prosciutto overlaps so that it will stop any holes forming. Place the turkey roll in the centre of the prosciutto and using the glad wrap to roll into a tight log. Leave to rest in the fridge for an hour or over night so that it sets and will hold together.

Heat some olive oil in a heavy based deep fry pan, preferably one that has a lid. Once the oil is hot, place your turkey roll into the pan and brown on all sides, be careful to handle it gently.

Deglaze the pan with white wine and allow to reduce a little and then add in the water and cover with a lid and leave to cook for about 40 minutes on a low heat. Remove the lid and check that the turkey roll is cooked, add in the cream and turn up the heat a little and leave to simmer until it becomes a sauce consistency, taste and adjust the seasoning if required.

Slice the turkey roll and serve on a platter accompanied by the sauce.

