

# ROAST CHRISTMAS TURKEY WITH EGGNOG STUFFING





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Preparation time: 25 minutes

Cooking time: 3 hours

Serves: 10

Size 35 Turkey

2tsp celery salt

1 brown onion finely diced

8 cloves garlic minced

half bunch thyme finely chopped

¼ cup extra virgin olive oil

300ml cream

½ cup dark rum

2tsp ground cinnamon

½ tsp ground nutmeg

¼ tsp ground cloves

3 cups multi grain breadcrumbs

4 egg yolks

seasalt flakes and freshly ground  
black pepper

**1 Preheat** oven to 210°C. Pat the turkey dry with kitchen paper inside and out, then season with celery salt.

**2 Sauté** onion, garlic and thyme in half the olive oil for 5 minutes until well softened, then pour in cream and rum and simmer for 2 minutes. Pour over breadcrumbs and spices then set aside to cool. Mix in egg yolks, then add cold water as necessary until stuffing just holds together.

**3 Press** stuffing mixture into turkey cavity, then seal the cavity using a bamboo skewer. Arrange the bird in a large roasting pan, drizzle with remaining extra virgin olive oil, then bake for 40 minutes. Cover with foil, reduce heat to 180°C, then bake for 1 hour and 45 minutes. Remove foil, and bake for a final 20 minutes, until a meat thermometer registers 73°C when inserted into the thickest part of the thigh. Rest for 10 minutes then carve and serve.

