

Turkey Breast Roulade with Apple and Raisin Stuffing

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

A boneless turkey breast is rolled around stuffing with apple and raisins

Ingredients

- - 1 ½ cups water - ¼ cup butter - ? cup raisins - 1 (6 ounce) package low sodium stuffing mix (such as Stove Top® Lower Sodium Chicken Flavor) - 1 tablespoon poultry seasoning - 1 apple - peeled
- cored
- and chopped - 1 (6 pound) whole bone-in turkey breast with skin - salt and pepper to taste - 1 tablespoon poultry seasoning

Instructions

1. Place the water
2. butter
3. and raisins into a saucepan; bring to a boil. Remove from the heat
4. stir in the stuffing mix
5. cover
6. and let stand until the stuffing mixture absorbs the liquid
7. about 5 minutes. Stir 1 tablespoon of poultry seasoning and the apple lightly into the stuffing. Allow the stuffing mixture to cool. Preheat oven to 350 degrees F (175 degrees C). Place a rack into a roasting pan. Carefully remove the turkey breast skin in one piece without tearing the skin
8. and set aside. Bone the turkey breast (see notes) keeping the meat in one piece but removing the strip of cartilage and gristle between the two breast halves
9. if necessary. Pull the two tenderloin sections outward from the main part of the breast
10. keeping them attached
11. to expand the boneless piece of turkey into a roughly square-shaped piece of meat. Sprinkle the inside of the breast with salt
12. pepper
13. and 1 tablespoon of poultry seasoning. Spread the stuffing mixture all over the inside of the breast meat piece
14. and firmly roll the stuffed breast into a compact roll. Spread the reserved turkey skin out
15. and place the stuffed roll in the middle of the skin. Pull and roll the skin over the stuffed meat
16. and tie the stuffed roll together with cooking twine. Place the roll onto the roasting rack with the seam side down. Roast the stuffed breast in the preheated oven until the skin is golden brown
17. the meat is no longer pink inside
18. and the temperature of the roll
19. measured at the thickest part
20. reads 170 degrees F (75 degrees C)
21. 1 1/2 to 2 hours. Allow the roast to stand covered with a tent of aluminum foil for at least 10 minutes before removing the twine for slicing. Editor's Notes To make a whole boneless breast
22. slice the skin down the backbone
23. and peel the skin off in one whole piece
24. being careful not to tear the skin. Place the whole turkey breast in front of you with the bone side up
25. and starting from one edge of the rib cage with a very sharp knife
26. cut and scrape the meat away from the bones as you move towards the middle of the breast. Cut around any shoulder and collar bones
27. including the wishbone. When you get to the center
28. stop and start again on the other side. Cut the keel bone away from the breast meat at the middle
29. leaving the breast in one big piece. The two tenderloins will be lying next to the breast meat at the edges. Roll the two tenderloins outward to expand the width of the breast for better stuffing and rolling. If this sounds too daunting (it's easier to do than to describe) have your butcher do it for you.