



HERBED BUTTER ROAST TURKEY WITH PROSCIUTTO & PEAR STUFFING

Prep + cook time: 3 hours 45 minutes + standing **Serves:** 12

Ingredients

5kg (10-pound) whole turkey
cooking-oil spray
¼ cup (35g) plain (all-purpose) flour
2 cups (500ml) chicken stock

PROSCIUTTO & PEAR STUFFING

60g (2 ounces) butter
1 small leek (200g), sliced thinly
2 cloves garlic, crushed
8 slices prosciutto (120g), chopped finely

2 cups (140g) stale breadcrumbs
1 small pear (180g), grated finely

HERBED BUTTER

125g (4 ounces) butter, softened
2 cloves garlic, crushed
2 tablespoons finely chopped fresh sage
1 tablespoon finely chopped fresh thyme
1 tablespoon finely chopped fresh rosemary

1. Make prosciutto and pear stuffing.
2. Make herbed butter.
3. Preheat oven to 180°C/350°F. Discard neck and giblets from turkey. Rinse turkey under cold water, pat dry inside and out with paper towel. Tuck wings under body. Gently loosen skin over breast and tops of legs using your fingers or the handle of a wooden spoon (make sure you don't puncture the skin). Push herb butter under skin of turkey, being careful not to break skin.
4. Fill turkey cavity with stuffing. Tie legs together with kitchen string. Place a wire rack in a large baking dish. Place turkey on rack, tucking neck flap under body; spray with oil, cover with foil. Roast 2 hours. Remove foil; roast for 40 minutes, basting occasionally with pan juices, or until juices run clear when the thickest part of the thigh is pierced with a skewer.
5. Transfer turkey to a large serving platter; cover loosely with foil. Rest for 15 minutes.
6. Meanwhile, make gravy by skimming fat from pan drippings, leaving 2 tablespoons of drippings in the baking dish. Place dish over high heat, add flour; cook, stirring, until mixture thickens and bubbles. Gradually stir in stock; stir until mixture boils and thickens. Strain into serving jug.
7. Serve sliced turkey with gravy.

Prosciutto & pear stuffing

Heat butter in a medium frying pan; cook leek, garlic and prosciutto, stirring, until leek is tender. Stir in breadcrumbs; cook, stirring, for 2 minutes or until toasted lightly. Remove from heat, stir in pear; season to taste. Cool.

Herbed butter

Stir ingredients in a small bowl until combined.

SERVING SUGGESTION Serve with roasted pumpkin and red onion.