

THE PERFECT RECIPE

for a spectacular christmas

www.sydneyshowground.com.au

Tim Browne is the Executive Chef for Sydney Showground, where he has served modern Australian cuisine since 2007.

He looks after all the catering for the many and varied functions that Sydney Showground holds.

Tim is also a judge at the Sydney Royal Wine, Dairy and Fine Food Shows, "I love getting involved and learning as much as I possibly can about the ingredients I use. Being involved with the Sydney Royal Shows helps me to find the best of the best ingredients for my menus."

Tim believes that Australia produces the highest quality ingredients in the world, and supports Australian agriculture by using Australian suppliers for his menus wherever possible.

*Tim Browne, Executive Chef,
Sydney Showground,
Royal Agricultural Society of NSW*

MILK BRAISED ORGANIC TURKEY BREAST

stuffed with prunes and preserved lemons



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INGREDIENTS

1 x Thirlmere organic turkey breast
100gm salted butter

STUFFING

300gm pitted prunes
150gm almond meal
1 tsp diced preserved lemon zest
1 tbsp lemon juice
Salt & pepper

BRAISING LIQUID

2 medium onions (diced)
1 fennel bulb (diced)
3 gloves garlic (chopped)
1 bunch thyme (chopped)
2 - 3 litre of full cream milk
Salt & pepper

SAUCE

150 to 200gm wholemeal or sourdough bread (crust removed and diced)

METHOD

To make the stuffing, blend all ingredients in a food processor until combined. Roll the stuffing into a log, cut a pocket in the centre of the turkey breast and fill with the stuffing. Using butcher's twine, tie up the turkey in 2cm intervals.

Using a medium pot, season and seal the turkey breast in the butter, until golden brown. Remove the turkey breast and put aside. Add the braising ingredients, except for the milk and sweat off until lightly coloured, add milk and bring to simmer. Lower the turkey into the milk, season and return to simmer for 13 minutes. (Do not boil)

Turn the pot off and cover with a lid. Let sit for 3 hours. Do not remove lid to check the cooking as this will remove the heat and the turkey will not cook. (Trust me).

After 3 hours remove the turkey and keep warm. You will not need all the milk so remove about 1 litre.

Bring to the boil add the diced bread, season to taste and blend milk and vegetables until sauce consistency. If the sauce is not thick enough add more diced bread and blend.

Remove twine from turkey, slice and serve with your choice of side dishes.