






## Recipe Details

**Recipe Name :** A-Turkey Breast Stuffed With Italian Sausage And Marsala-steeped Cranberries  
**Recipe Category:**  
**Author :** Nigella Lawson  
**Created :** February 16, 2015  
**Last Updated :** February 16, 2015  
**Portions :** 12

### Weight (Per Portion)

One portion of this dish weighs approximately 548.00 Grams

### Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Cranberries, raw	100 Gram	
Marsala Secco	100 Millilitre	
Oil, olive	2 Tablespoon	
Cloves, dried	0.25 Teaspoon	
Allspice, ground	0.5 Teaspoon	
Sage, fresh	2 Teaspoon	
Sausage, Italian, pork, raw	1 Kilo	
Egg, chicken, free range, whole, raw	2 Medium	 Egg
Cheese, Parmesan, grated	50 Gram	 Milk
Breadcrumbs	60 Gram	 Gluten
Turkey, breast, meat and skin, raw	5 Kilo	
Onions, shallots, raw	2 Medium	

### Recipe Alerts

Allergen Warnings:



Gluten



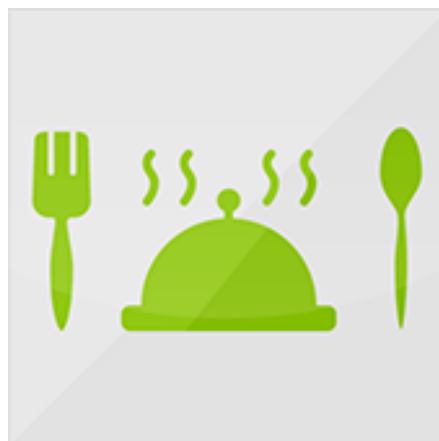
Milk



Egg

### Recipe Method

1. Preheat the oven to 200C/400F/Gas Mark 6. 2. Put the cranberries and Marsala into a small saucepan and bring to a boil, then take off the heat and leave to one side. 3. Put the oil into a large frying pan or similar heavy-based pan, and fry the finely chopped shallots for a minute or so, then add the spices and shredded sage, turning them in the soft shallots. 4. Squeeze the sausage meat out of its skins, add to the pan and break it up using a wooden fork and spatula for ease turning it in the hot pan until it loses its pinkness. This will take about five minutes. 5. Take the frying pan off the heat and turn the contents into a large bowl, mixing in the steeped cranberries and any Marsala clinging to them, and leave to cool. You can cover with cling film and put in the fridge for up to two days at this stage. 6. When you are ready to stuff the turkey breast, take the bowl of sausagemeat out of the fridge. 7. Preheat the oven on the describe range. 8. Uncover the bowl of sausagemeat, add the eggs, grated parmesan and breadcrumbs and use hands for this mix well. 9. Lay the butterflied turkey joint out in front of you. Spread the stuffing out first in the slight cavity in the centre of the butterfly and then outwards onto the wings though not going right up to the edge (or it will squodge out when cooking) but as evenly as possible over the whole joint. 10. Carefully, in



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one swift but steady movement, fold one wing over the other to close the joint, and then sit the turkey on a large roasting tin, breast bone (or where the breast bone would be) uppermost as it would look were it the whole bird, with the pointier bit furthest away from you. Thread two skewers through the base i.e., the widest part that is nearer you to keep it closed and smear it all over with the duck or goose fat. 11. Roast the turkey breast for 2-2