

Wood-Roasted Turkey Breast Roulade

Boneless turkey breast stuffed with prosciutto and fennel

- One large whole boneless turkey breast (from a 10-12 pound bird) with skin on
- 6-8 slices Prosciutto Crudo
- 2 fresh fennel bulbs cut into one inch wedges
- Fronds from fennel, chopped
- 4 tablespoons olive oil plus 2 tablespoons
- One yellow onion, finely diced plus one onion coarsely chopped
- 3 garlic cloves, finely chopped
- 1 tablespoon toasted fennel seeds
- 2 tablespoons fresh rosemary, finely chopped
- Kosher salt and freshly ground black pepper
- Butcher's twine

Prep oven per Mugnaini Roasting Oven Protocol.

Heat sauté pan with olive oil over medium heat. Add diced onions and garlic, sauté for 5-7 minutes or until soft. Add fennel seeds, one teaspoon each salt and pepper. Sauté for another 2 minutes and remove from heat. Stir in chopped rosemary and fennel fronds. Set aside and cool.

Lay out turkey breast skin side down on work surface. Pull filet toward the middle of the breast so that it lays flat. Slice open the large end of the turkey breast while still keeping it attached to the rest of the breast, and lay next to the fillets. The breast meat should be rectangular in shape. Cover with plastic wrap and pound slightly with a mallet until the meat is flat. Cover cut side with sliced prosciutto and place filling on inside of long edge. Rollup like a jelly roll and tie horizontally with butchers twine

Place roasting pan into wood-fired oven and heat. Add two tablespoons olive oil and heat. Place turkey breast roll into pan and sear each side until dark brown. Add fennel bulb and onions to roasting pan and stir. Tent pan with foil and roast until fully cooked. Remove and drizzle with white wine. Let rest for 15 minutes and then slice into 1" slices and serve with roasted vegetables. Drizzle with pan juices.



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