

Lemon and Thyme Roast Turkey with Shallots and Pan Gravy

Serves 12

INGREDIENTS

1 (8 kg) whole turkey
3 lemons
35 g thyme
250 g shallots
100 g salt
110 g unsalted butter
50 g brown sugar
6 cloves garlic
30 g flour
80 ml white wine
950 ml chicken stock
salt
pepper



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METHOD

1. At least 1 day or up to 2 days before roasting, brine the turkey. Combine the brown sugar and salt in a small bowl. Place the turkey on a baking sheet and pat dry. Coat thoroughly with the brining mixture. Transfer to the fridge to brine for up to 2 days. On the day of serving, preheat the oven to 220°C using Circo Roasting with Added Steam. Zest and quarter the lemons and crush the garlic cloves. Carefully rinse and pat turkey dry, then transfer breast-side-up to a baking tray. Add shallots to the base of the tray. Stuff the turkey with thyme and lemons, then truss with kitchen twine.
2. Roast the turkey in the preheated oven for approx. 40 min. or until browned all over. Meanwhile, melt the butter in a saucepan over low heat with the garlic cloves, thyme, and lemon zest. Keep warm while the turkey roasts. Once the turkey is browned all over, turn the oven down to 175°C. Baste the turkey with the butter mixture every 15 min. Save a few tablespoons of the butter for later. Check the internal temperature with the Wireless Meat Probe, and once the internal temperature of the thickest part of the breast reaches 65°C, (approx. 60 min.) transfer the turkey with the roasting rack onto a baking sheet to rest for at least 30 min. or up to 1 h. before carving. Reserve shallots for serving and remaining drippings for the gravy.
3. To make the gravy, transfer the drippings to a saucepan and set over medium heat. Mix flour and remaining butter together thoroughly in a small bowl, then add to the drippings and whisk constantly until gravy thickens. Increase heat and add white wine. Add chicken stock a little at a time, whisking constantly. Season to taste with salt and pepper and transfer to a gravy boat. Serve turkey with the onions and garnish with some citrus slices and herbs. Enjoy!