

Roast Turkey With Mushroom and Macadamia Stuffing

Serves 6

6kg fresh turkey, cleaned

2 tbs olive oil

40g butter, melted

mushroom & macadamia stuffing

50g butter, chopped

500g cup mushrooms, trimmed, chopped

1/2 cup raisins

4 rashers rindless bacon, chopped

7 cups white breadcrumbs, made from day-old bread

1/2 cup roasted macadamia nuts, chopped

8 green onions, thinly sliced

1/3 cup chopped flat leaf parsley

- 1. To make the stuffing;** Melt the butter in a large non-stick fry pan over high heat. Add mushrooms and cook, stirring occasionally for 5 minutes until mushrooms are tender. Transfer mushroom and butter mixture to a large bowl, stir in the raisins and set aside to cool.
2. Add the bacon to the hot frying pan and cook for 2-3 minutes until light golden. Add to mushrooms with the breadcrumbs, macadamia nuts, green onions and parsley. Season with salt and pepper. Mix until well combined (stuffing should hold together when you squeezed in your hand).
3. Preheat oven 180°C. Fill the upper and lower turkey cavities with the stuffing. Tie the turkey legs together with string. Combine the oil and butter, using half, brush both sides of the turkey. Place breast side up on a roasting rack in roasting pan. Cover with non-stick baking paper, then foil, tucking the foil around the edges of the pan to seal.
4. Roast for 1 hour. Uncover and baste with remaining butter mixture. Re-cover and roast for a further 1 1/2 hours. Remove the foil and baking paper, baste the turkey with the pan juices and roast, uncovered, for a further 25 to 30 minutes or until golden and just cooked through (juices should run clear when the turkey thigh is pierced with a skewer.) Cover loosely with foil and set aside to rest for 20 minutes.

Note You can half the stuffing recipe above and use to stuff two 1.8kg fresh chickens.

