



Stuffed Turkey – Lombardy Style

Ingredients:

2 lbs Sweet Italian Sausages
½ lb Butter
8 oz Sliced Prosciutto
2 lbs Prunes
1 ½ Cups freshly grated Parmigiano Rigiano
6 Large eggs, *lightly beaten*
2 Teaspoons chopped fresh rosemary
3 Teaspoons chopped sage
2 Cups fresh bread crumbs
1 Cup pine nuts
2 Cups dry white wine
1 Large onion *diced*
½ Cup olive oil
3 teaspoons chopped parsley
Salt & pepper (to taste)
Whole turkey – Boneless, from a free range - Organic

Preparation:

Make the turkey butter flied so it is evenly ½ inch thick (Have the butcher do this)

Preheat oven to 350F Degrees. Meanwhile in a 12-16 inch sauté pan, heat the butter with oil and add the onions – cook until golden brown. Then add sausage and cook for 5 minutes until done. Next, add prunes & white wine with the herbs & the parmigiana eggs mixture & mix it lightly (almost as though you are tossing a salad).

Lay the turkey breast skin down on a work surface and spread the filling over the flesh. Next roll up (starting from a long side like a jelly roll) & carefully put the prosciutto on top.

Tie the roast in several places with butcher twine.

Place the turkey in a roasting pan just large enough to hold it.

Season with salt and pepper & pour the stock and white wine into the pan.

Roast for 60 – 70 minutes or until the internal temperature is 165F Degrees.

Transfer the turkey to a carving board and allow the roast to rest for 10 minutes.