



**COOKING CLASSES**  
AT SUR LA TABLE

# **TURCHETTA (PORCHETTA-STYLE TURKEY BREAST)**

WITH SUR LA TABLE CHEF



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# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- ☐ 1 medium yellow onion
- ☐ Rosemary
- ☐ Thyme
- ☐ Parsley
- ☐ 6 garlic cloves

## Dairy and Protein

- ☐ 1 boneless, skin-on turkey breast (2 to 4 pounds)
- ☐ 1 tablespoons unsalted butter

## Pantry Items

- ☐ Vegetable oil
- ☐ Fennel seeds
- ☐ Black peppercorns
- ☐ Kosher salt
- ☐ Extra-virgin olive oil

## Dry/Canned Goods

- ☐ 1 1/2 cups chicken stock



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# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- ☐ Chef's knife
- ☐ Cutting board
- ☐ Paring knife

## Hand Tools/Gadgets

- ☐ Measuring cups and spoons
- ☐ Meat mallet
- ☐ Wooden spoon
- ☐ Silicone spatula
- ☐ Tongs
- ☐ Mixing bowl (variety of sizes)
- ☐ Pastry brush
- ☐ Thermometer

## Cookware

- ☐ Medium sauté pan

## Bakeware

- ☐ Roasting pan or Baking dish

## Appliances

- ☐ Food processor

## Other

- ☐ Parchment paper or plastic wrap
- ☐ Kitchen Twine



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## Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Turchetta**

1. Wash and dry produce.
2. Preheat oven to 375°F.



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## TURCHETTA (PORCHETTA-STYLE TURKEY BREAST)

**Yield:** 4-6 servings

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1 boneless, skin-on turkey breast (2 to 4 pounds)

Freshly ground pepper and sea salt

### **Stuffing:**

*1 tablespoon vegetable oil*

*1 medium yellow onion, chopped*

*1 tablespoon fennel seeds, ground*

*2 teaspoons black peppercorns, ground*

*1/4 cup fresh rosemary, chopped*

*1/4 cup fresh sage, chopped*

*2 tablespoons fresh thyme, chopped*

*1/4 cup fresh parsley, chopped*

*6 garlic cloves, chopped*

*2 tablespoons kosher salt*

*3 tablespoons extra-virgin olive oil*

*2 tablespoons unsalted butter, softened*

*1 1/2 cups chicken stock*

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Heat oven to 375°F. Adjust rack to the center position.

1. **To butterfly the turkey breast:** Spread out one turkey breast, skin side down, on a cutting board. Using a sharp knife, slice through the thickest part of the meat, cutting parallel to the cutting board. Cut along the breast without cutting all the way through and open the breast like a book. Place the breast between 2 pieces of parchment paper or plastic wrap and pound with a meat mallet until a uniform thickness of 1/2". Season both sides of the breast with salt and freshly ground pepper and rest skin side up at room temperature for 1 hour.
2. **To prepare the herb mixture:** To a medium sauté pan set over medium heat, add oil. Once shimmering, add onion and cook until soft and translucent; about 3-4 minutes. Set aside to cool.
3. To the bowl of a food processor, add all the fennel seeds, peppercorns, rosemary, sage, thyme, parsley, garlic, and 1 tablespoon of kosher salt. Pulse until the mixture is uniform. Add oil and continue to pulse until a paste forms; about 20-30 seconds. Transfer herb mixture to a medium bowl and fold in onion until thoroughly combined.
4. **To assemble the stuffed turkey breast:** Flip breast skin side down on a cutting board. Spread herb mixture evenly across breast leaving a 1" border. Starting with the short end, begin rolling each breast into a log, completely enclosing mixture and pulling the skin to cover as much of the exterior as possible. Truss the stuffed breast with kitchen twine, placing knots 2" apart.
5. Using your hands or a pastry brush, coat outside of trussed turkey breast with butter. Transfer turkey to a roasting pan or baking dish with the seam side down. Pour the chicken stock into the roasting pan.
6. Transfer to preheated oven and roast. Baste the turkey with the pan juices every 20 minutes until an instant-read thermometer inserted into the thickest part of the roulade reaches 160°F, approximately 50-60 minutes.
7. Transfer turkey breast to a cutting board and rest 10-15 minutes.
8. **To serve:** Serve sliced breasts with herb gravy.



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