SEASONAL LIVING®

Wood-Roasted Herb Turkey Roulade

Serves 8 • Makes 1 roulade



AUTUMN	MAIN	PREP 45 MIN	COOK 1 HR 40–2 HR	WOOD OVEN / CONVENTIONAL OVEN

Designed for indoor–outdoor gathering.

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Ingredients

- 1 boneless, skin-on turkey breast, 5½–6 lb, butterflied by the butcher to an even rectangle
- 2½ tsp kosher salt, divided
- 1½ tsp freshly ground black pepper, divided
- 3 tbsp extra-virgin olive oil
- 2 tbsp Dijon mustard
- 5 garlic cloves, finely minced
- 2 tbsp finely chopped fresh sage
- 1½ tbsp finely chopped fresh rosemary
- 1 tbsp fresh thyme leaves
- Finely grated zest of 1 lemon
- 2 tbsp unsalted butter
- 1 large leek, white/light-green parts only, finely sliced (about 1½ cups)
- 2 large shallots, finely chopped (about ¾ cup)
- 1 cup fresh coarse breadcrumbs
- 1 cup dry white wine, divided
- ½ cup unsalted chicken or turkey stock
- 12 small shallots, peeled
- 2 lemons, halved
- 8 bay leaves
- Butcher's twine

Method

1. Heat a wood-fired oven to a steady 350–375°F after the flames subside; keep embers to one side for indirect heat. *Conventional oven:* preheat to 350°F / 175°C on conventional bake, center rack; if using fan/convection, 325°F / 160°C.
2. Make the filling: melt butter over medium heat. Cook leek and chopped shallots 8–10 minutes until soft, not browned. Add garlic for 1 minute. Stir in sage, rosemary and thyme for 30 seconds, then breadcrumbs and ¼ cup wine. Cool 15 minutes.
3. Lay turkey skin-side down. Pound thick areas gently until about ½–¾ inch thick. Season inside with half the salt and pepper. Spread with Dijon, add lemon zest, then spread filling evenly, leaving a 1-inch border.
4. Roll tightly from a long side. Place seam-side down and tie with butcher's twine every 1½ inches. Rub with olive oil and season with the remaining salt and pepper.
5. Set roulade on a rack in a roasting pan. Add the 12 whole shallots, lemon halves and bay leaves; pour in the remaining wine plus stock.
6. Roast 90 minutes, rotating the pan every 30 minutes. Check the thickest center; continue in 10-minute intervals until it reaches 165°F / 74°C. Typical total: 1 hour 40 minutes to 2 hours.
7. Rest loosely tented with foil for 25–30 minutes. Strain pan liquid, skim excess fat and simmer 5–8 minutes for a light jus. Slice and serve.

KEY INGREDIENT

Boneless, skin-on turkey breast, 5½–6 lb

GARNISH

Fresh sage • bay leaves

PAIRS WELL WITH

Honey-roasted carrots • bitter green salad • charred Brussels sprouts • warm rustic sourdough

WINE PAIRINGS

- Rivers-Marie Pinot Noir, Sonoma Coast 2022 — Wine Spectator 93 — serve 55–60°F
- Ramey Chardonnay, Russian River Valley 2022 — Wine Spectator 94 — serve 50–55°F