

TURKEY BALLOTINE

Christmas Specials 2024
Grill Section
Main Plate

1 each	Turkey Ballotine (6 slices)
60g	Apricot and mustard carrots DK
120g	Crispy confit potatoes DK
1 each	Spiced pig in blanket SR
60ml	Shallot and thyme jus DK
10g	Watercress

PLEASE NOTE 1 TURKEY BALLOTINE IS 2 PORTIONS

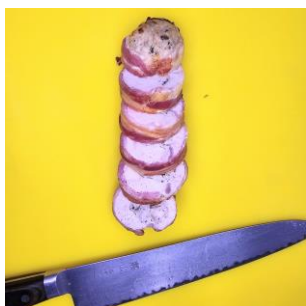


PREP JOBS

1. Prep confit potato into 40g squares
2. Prep spiced pig in blankets as per side dish spec
3. Defrost turkey ballotine

METHOD

1. Place turkey on a baking tray lined with parchment paper & place in oven at 180°C for approximately 15 minutes until it has a core temp of 75°C (82°C Scotland), if the turkey hasn't reached temperature, place in the oven for another 1-2 minutes until it does
2. Place turkey under salamander with carrots on a tray
3. Deep fry the confit potato in the chip fryer
4. Ladle all the shallot & thyme jus on the plate
5. Slice the turkey ballotine into 6 slices and place on one side of the plate, then confit potato and carrots next to it followed by spiced pig in blankets and watercress.



SAFETY STEPS

1. Use a yellow chopping board to cut turkey.
2. Always probe the turkey and record in DDD.