

# Turkey Roll

U.S.	Ingredient	Metric
2 lb.	Turkey breast, cured	910.0 g
2 lb.	Turkey thigh meat, cured	910.0 g
½ lb.	Lean pork cubes, cured	225.0 g
½ lb.	Pork back fat cubes, cured	225.0 g
¾ tsp.	Capers, whole	10.0 g
1¾ tsp.	Quatre épice, ground	5.5 g
2 tsp.	Peppercorns, pink, whole	4.0 g
¼ tsp.	Pepper, white, ground	1.5 g
¼ cup	Turkey broth, reduced	50.0 ml
2 qt.	Pickling solution*	2 L
	90mm Collagen casing	
<b>5 lb.</b>	<b>← Totals →</b>	<b>2.3 Kg.</b>



\*One quart of pickle consists of 1 cup of Morton's Tender Quick; 4 cups of pure water; ½ cup brown sugar, packed.

**Note: Use metric weight and volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.**

## Method:

1. Remove the skin and de-bone the turkey, separating the breast meat from the thigh meat. Weigh out appropriate size pieces. Cut the pork shoulder in to ¼ inch (6mm) cubes; do the same with the back fat and place all the meats in a non-reactive tub. Add 2 quarts of pickle solution and refrigerate for 24 hours, making sure the meat is covered with pickle.
2. Cut the cured turkey dark meat into random size pieces of ¼ to ½ inch cubes (6mm to 12 mm) and hold aside in the refrigerator.
3. Chill the cured pork and cured pork fats to a soft freeze; cut cured turkey white meat into a size to fit grinder and also chill to a soft freeze.
4. Set up grinder with smallest plate, and grind first the pork, then the turkey white meat and finally the fat, keeping them all separate.
5. In a chilled food processor bowl, add the pork and emulsify; so the same with the turkey white meat. At this point add the white pepper, quatre épice and reduce turkey broth and pulse several times. Finely add the fat and blend all to a stiff emulsion. Remove all to a mixing bowl.
6. Add the cubed thigh meat, pink peppercorn and capers and blend well.
7. Allow all to rest in the refrigerator for two hours, then stuff into a waterproof casing.
8. Poach in 185°F (85°C) for 1 hour and 15 minutes or until the internal temperature is 160°F (71°C).
9. Cool in ice water to room temperature, then refrigerate before slicing.

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