



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

# CHRISTMAS TURKEY WITH COUSCOUS FIG CHORIZO STUFFING AND GRAVY



PREP  
**25 min**



COOK  
**3½ hrs**



SERVES  
**10**

## INGREDIENTS:

### TURKEY & STUFFING:

- > 1 Whole Turkey (~5kg)
- > 1 Cup Couscous
- > 1 Chorizo
- > 1 Brown Onion
- > 3 Garlic Cloves
- > ¼ Thyme Bunch
- > 1 Grapes Bunch
- > 1 Lemon
- > 100g Dried Figs
- > ¼ Parsley Bunch
- > 50g Salted Butter

### GRAVY:

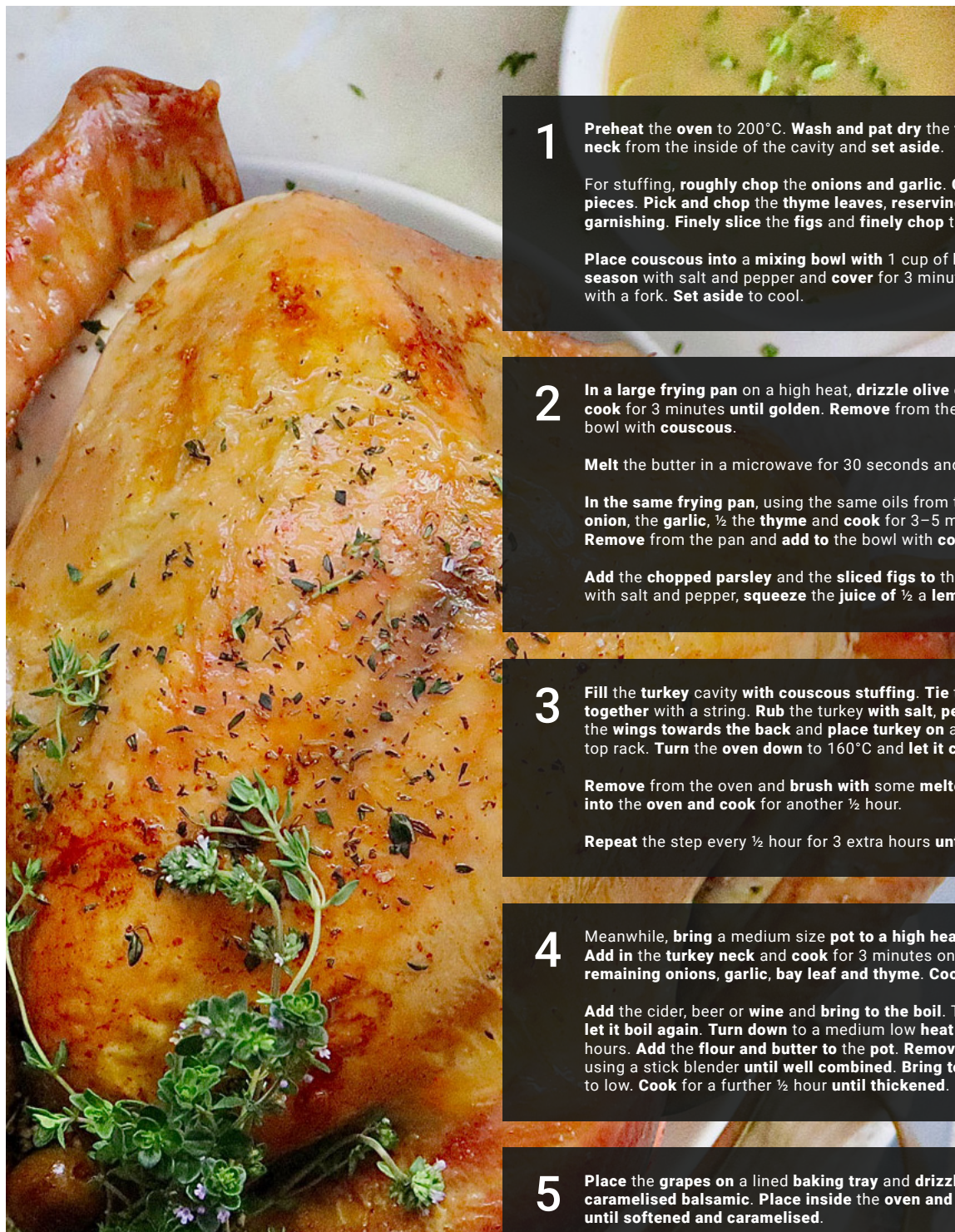
- > 1 Brown Onion
- > 2 Garlic Cloves
- > 1 Bay Leave
- > 500ml Chicken Stock
- > 2 Thyme Sprigs
- > 2 Tbsp Butter
- > 2 Tbsp Flour

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 2 Tbsp Flour (for Gravy)
- > 1 Tbsp Caramelised Balsamic
- > 250ml Cider/Beer/White Wine (Optional)



# METHOD – GET COOKING!



1

**Preheat the oven to 200°C. Wash and pat dry the turkey. Remove the neck from the inside of the cavity and set aside.**

For stuffing, **roughly chop the onions and garlic. Cut the chorizo into 2cm pieces. Pick and chop the thyme leaves, reserving some whole sprigs for garnishing. Finely slice the figs and finely chop the parsley.**

**Place couscous into a mixing bowl with 1 cup of boiling water, then season with salt and pepper and cover for 3 minutes. Uncover and fluff with a fork. Set aside to cool.**

2

**In a large frying pan on a high heat, drizzle olive oil and add the chorizo; cook for 3 minutes until golden. Remove from the pan and add to the bowl with couscous.**

**Melt the butter in a microwave for 30 seconds and set aside.**

**In the same frying pan, using the same oils from the chorizo, add the onion, the garlic, ½ the thyme and cook for 3–5 minutes until golden. Remove from the pan and add to the bowl with couscous.**

**Add the chopped parsley and the sliced figs to the couscous mix. Season with salt and pepper, squeeze the juice of ½ a lemon and stir well.**

3

**Fill the turkey cavity with couscous stuffing. Tie the end of the legs together with a string. Rub the turkey with salt, pepper and olive oil. Fold the wings towards the back and place turkey on a lined baking tray on the top rack. Turn the oven down to 160°C and let it cook for 1 hour.**

**Remove from the oven and brush with some melted butter. Place back into the oven and cook for another ½ hour.**

**Repeat the step every ½ hour for 3 extra hours until fully cooked.**

4

**Meanwhile, bring a medium size pot to a high heat and drizzle olive oil. Add in the turkey neck and cook for 3 minutes on each side. Add the remaining onions, garlic, bay leaf and thyme. Cook for another 5 minutes.**

**Add the cider, beer or wine and bring to the boil. Then add the stock and let it boil again. Turn down to a medium low heat and simmer for 1½ hours. Add the flour and butter to the pot. Remove the bay leaf, blitz using a stick blender until well combined. Bring to the boil and turn down to low. Cook for a further ½ hour until thickened.**

5

**Place the grapes on a lined baking tray and drizzle with olive oil and caramelised balsamic. Place inside the oven and cook for 25 minutes until softened and caramelised.**

**Remove turkey from the oven and let it rest for at least 20 minutes before slicing.**

**Serve Christmas Turkey hot with gravy and roasted grapes.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- For the gravy, add 250ml of beer, cider or white wine together with 250ml of chicken stock if wish instead of 500ml of just chicken stock.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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