



HAND-TIED TURKEY BREAST

<i>Ingredients</i>	<i>Prep Time</i>	<i>Cooking Time</i>
150gm butter, 150ml oil, salt, pepper & 300ml white wine	10 minutes	70 minutes plus resting time

COOKING INSTRUCTIONS

- Preheat your oven to 170°C.
- Rub the butter, oil, salt and pepper over the breast.
- Place in a heavy roasting pan on an elevated tray to allow air flow and add the white wine.
- Roast for 70 minutes or until the internal temperature reaches 65°C and the skin is golden brown.
- Before carving, let it rest for at least 20 minutes.

**Please be aware that this is a guide only. All ovens work slightly differently and this should be taken into consideration.*

