

IRISH YOGURTS 

CLONAKILTY

ROASTED TURKEY CROWN





Roasted Turkey Crown

Recipe by Chef Kevin Dundon

Ingredients

- 350ml Irish Yogurts Clonakilty Kefir Natural
- 2 tbsp mustard
- 2 tbsp honey
- 2 tsp thyme
- 1 tsp sage
- 1 bulb of garlic, halved horizontally
- 1 tsp rosemary
- 3kg Turkey Crown (approx.)
- 3 carrots, peeled and cut into large chunks
- 3 large onions, roughly chopped
- 50g butter
- 900ml vegetable stock (500ml + 400ml)
- 200ml red wine, optional
- 2 tbsp corn flour
- 2 tsp Worcestershire sauce, to taste
- Salt & Pepper to season

Directions

- In a bowl or large container, combine the kefir, honey, mustard, herbs, half of the garlic. Spread on the turkey crown. Cover with cling film and marinate overnight in the fridge if possible or up to 2 days ahead
- The next day, preheat the oven to 200°C
- On a fitting roasting tray, arrange large chunks of the carrots, rest of the garlic and onions to form a trivet to raise the meat off the roasting tray
- Remove the turkey crown from the fridge and place on top of the vegetables. Season the turkey crown well with salt and pepper
- Pour 500ml of warm stock on the base of the roasting tray. This will help to keep the turkey moist during roasting. Loosely cover the turkey crown with 2 layers of foil and place in the oven
- Roast for 2 hours and 15 minutes; basting the crown twice at 45 minutes then at 90 minutes. At



90 minutes remove the foil and continue to cook the crown to help colouration on the crown turkey skin

- After that time, check the temperature with a digital thermometer reaching 75°C or until the juices run clear on the thickest part of the crown place the crown back in the oven for a further 10-15 minutes if needed
- Remove from the oven and place the crown on a meat board covered with foil to rest for 15-20 minutes to settle the juices. In the meantime, prepare the gravy
- Pour the roasting tray cooking juices carrot and onion through a sieve to catch any large pieces in a small saucepan
- Next, with a small ladle, catch excess fat sitting over on the top of the juices. Keep some as they bring flavour to the gravy
- In a small bowl, combine the corn flour with a drop of cold water and slowly whisk the mixture over the cooking juices
- Bring the mixture to simmer and add the red wine, the rest of the chicken stock and Worcestershire sauce. Simmer until the texture of the gravy is coating the back of your spoon. Keep aside
- Carve the crown and serve with your favourite sides and spoons of the rich gravy sauce