



Turkey Buffet

With herbed farcie

Recipe by Waji Spiby



Serves 4

INGREDIENTS

- 2.5kg Turkey buffet
- 5lt cold water
- 300g of salt
- 4 sprigs thyme.
- 1 sprig rosemary.
- 4 Bay leaves.

DIRECTIONS

1. Bone out the turkey buffet with the wing on.
2. Dissolve salt into water.
3. Submerge turkey into water for six hours.
4. Pat dry, place in a deep tray.
5. Add fresh thyme, rosemary, bay leaves, and cover with a mixture of duck and beef fat.
6. Cook in oven 120 degrees for 1.5 hours.
7. Let it cool in the fat then remove from the fat once cooled.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





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Serves 4

INGREDIENTS

Farcie (Stuffing):

- 200g butter
- 2 large apples peeled and diced
- 1 lemon, zest only, sliced
- 1 sprig rosemary, chopped
- 5 sprigs thyme, chopped
- 4 sprigs of sage, chopped
- 5 slices of white bread, blended

DIRECTIONS

1. Melt butter, add apple, zest and herbs.
2. Sweat until the apple is tender.
3. Add the breadcrumbs and heat until combined.
4. Season to taste and allow to cool for handling.
5. Place farcie mix under the turkey breast skin.
Place in low oven with 300g butter.
6. Baste with butter for 30 minutes.
7. Serve with cranberry sauce.



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