



SCHOOL OF CULINARY
AND HOME ARTS

Lismullin Hospitality Services Centre

Roast Turkey Crown with Apricot and Cranberry Stuffing

Ingredients:

1	Turkey crown
	Fresh rosemary
75 g	Butter
8	Slices of Parma ham
2	Small onions
200 g	Breadcrumbs
	Fresh thyme and parsley
	Seasoning
150 g	Dried apricots
150 g	Cranberries

Directions

1. Chop onions and cook out in the butter until they are soft.
2. Add chopped thyme.
3. Chop dried apricots and cranberries add to mix.
4. Add into the breadcrumbs, add seasoning and chopped parsley. Mix well.
5. Divide the turkey crown in two
6. Place a large sheet of tinfoil on table. Line with parchment and line with a little butter and the rosemary.
7. Place the slices of Parma ham on the parchment. Make an incision in the turkey and stuff it.

School of Culinary & Home Arts

Lismullin Hospitality Services Centre, Navan, Co. Meath

T: +353 46 9025099 / +353 86 8944491 · E: info@lismullinculinary.com

www.lismullinculinary.com · www.facebook.com/lismullinculinary

8. Roll it well and place on baking tray and bake in oven 160C for 15 minutes. Cook the turkey for 25 minutes per lb and 25 minutes over at end.

To serve:

Port and Cranberry Sauce

Ingredients:

300 g	Cranberries
90 g	Brown sugar
1	Orange zest and juice
25 ml	Port

Directions

1. Place sugar, zest, juice in a pot.
2. Add the port and bring to the boil.
3. add the cranberries and allow them to soften.