

More than 1 hour

Serves 8-10

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Ingredients:

- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 Tbsp (30ml) olive oil
- 3 cups (750ml) brown rice, cooked
- Salt and milled pepper
- 1¼ cups (310ml) medium cream sherry
- Pinch saffron (optional)
- ½ cup (125ml) sultanas
- 2 packets (100g each) hazelnuts, toasted and chopped + extra for serving
- Handful parsley, chopped
- Grated peel of 1 lemon
- 4kg turkey, defrosted
- 3 Tbsp (45ml) butter, softened
- 2 cups (500ml) chicken stock

Method

1. Preheat oven to 160°C.
2. Fry onion and garlic in oil.
3. Add rice and toss to coat in oil. Season.
4. Add 1 cup (250ml) sherry and saffron, and cook to reduce slightly.
5. Remove from heat and cool.
6. Stir in sultanas, hazelnuts, parsley and lemon peel.
7. Stuff turkey cavity with rice stuffing.
8. Rub skin with butter and season.
9. Place in a roasting pan lined with foil and add stock.

10. Roast for 1½-2 hours.
11. Remove once clear juices run from meat when pricked with a skewer.
12. Place pan drippings and juices in a saucepan with ¼ cup (60ml) sherry and reduce slightly to create a gravy.
13. Serve turkey with gravy and sprinkled hazelnuts.

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