

More than 1 hour

Serves 8-10

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Ingredients:

Basting:

- Juice (60ml) and grated peel of 1 lemon
- 4 tsp (20ml) thyme, finely chopped
- 2 bay leaves, finely chopped
- Salt and milled pepper
- 1 cup (250g) butter, melted

Stuffing:

- 1 packet (100g) PnP walnuts, toasted and chopped
- 1 large onion, finely chopped
- 1 Granny Smith apple, peeled, cored and finely chopped
- 2 cloves garlic, minced
- ¼ cup (60ml) butter, melted + extra for sautéing
- 1½ cups (375ml) breadcrumbs
- 2-3 Tbsp (30-45ml) sage, chopped
- Salt and milled pepper
- 1 (about 4kg) PnP frozen turkey, defrosted and giblets removed

Method

1. Preheat oven to 220°C.
2. Combine basting ingredients and set aside.
3. Sauté nuts, onion, apple and garlic in butter until golden, about 5-8 minutes. Cool.
4. Mix with breadcrumbs, sage and melted butter. Season.
5. Stuff turkey cavity with stuffing.
6. Truss turkey and brush with basting.

7. Roast for 20-30 minutes then reduce oven temperature to 180°C.
8. Roast for another 30-40 minutes, basting every 15-20 minutes until golden and cooked through.
9. Allow turkey to rest for about 10-15 minutes before carving.

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