

Marinated Turkey Breast

Ingredients.

Turkey Breast - whole breast (about 2.5 Kg with skin and bone) either pre-cooked or poached with:

- 1 large onion – chopped
- 3 carrots – chopped
- 2 bay leaves
- 1 tsp whole peppercorns
- ¼ cup plus 2 tspn white vinegar.

Salad

Poached **Turkey breast** – skin and bone removed

6 tbsp fresh **lemon juice**

3 tsp **balsamic vinegar**

1 cup **olive oil**

Zest of 2 **lemons**, removed with a canelle knife. (Long thin long strips)

½ cup **golden raisins**, soaked in boiling water to cover for 5 minutes and drained well.

4 tbsp **capers**

2 tbsp finely shredded fresh **mint leaves** (to taste).

6 tbsp **pine nuts** toasted and cooled.

Method.

In a saucepan large enough to poach the turkey, fill with enough cold water to cover the turkey by 2½ cm.

Remove the breast and add the onions, carrots, bay leaves, peppercorns and vinegar. Bring mixture to boil and add salt to taste.

Return Breast to the pot and poach covered at a bare simmer for 1 hour 15 minutes. Remove pot from heat and let turkey stand in liquid uncovered for 30 minutes and drain. Discard all other solids.

Slice turkey breast on the diagonal and place in a large dish.

Whisk together the lemon juice, vinegar and salt & pepper to taste. Add the oil in a stream, whisking until it has emulsified. Stir in the zest, raisins and capers. Pour the dressing over the turkey and let it marinate covered for 2 hours. If refrigerated, let the Turkey stand for 20 minutes before serving.

Place the salad in a serving dish and stir in the and mint. Garnish with pine nuts.