



Pancetta Wrapped Turkey Roulade

2 turkey breasts
1/4 lb pancetta sliced paper thin
2 c fresh cranberries, lightly macerated
1/2 c sugar
2 c water
1 lemon
1/2 T minced fresh sage

With a knife cut turkey breasts into 2 paillards. Gently pound out to make the thickness even (about 1/4 inch thick). Lightly season with salt and pepper.

Cranberry Relish

In a sauce pot combine water, sugar, cranberries, and zest from lemon. Reduce slowly till the consistency of jelly. Finish with sage and juice of half of a lemon. Season with salt and pepper to taste.

Roulade

Lay out a sheet of plastic wrap, about 18" X 12". Place turkey breast in center of plastic wrap. Spread a layer of cranberry sauce onto one side. Roll turkey into a roulade and wrap tightly with the plastic wrap. Tie off the ends. It should resemble a wrapped tootsie roll when finished. Repeat 3 more times

Bring 2 quarts of water to a boil and gently place turkey rolls into the water. Simmer for about 15 minutes or until internal temperature reaches 165 degrees. Remove from water and remove plastic. Wrap with sliced pancetta and sear off in a skillet until pancetta is crisp. Slice with a serrated knife and enjoy!!!

Chef's note: This would go great with a nice light pinot. Make a sauce for it by reducing down 1 cup of pinot by 2/3. Add 1/2 cup homemade turkey stock (or chicken), reduce by half, and season to taste with salt and pepper. Finish the sauce with a couple pats of cold butter. If you don't make your own stock, you can buy the real stuff from any high end grocer in the freezer section.

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