



food according to Bree

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Turkey is traditionally on most people's Christmas menus, but whole birds can be daunting and expensive to cook. Heirloom tomatoes are also at their peak in summer and unless you make it yourself on Christmas morning, fresh bread is rarely on the table. This dish makes the most of these ingredients (including stale bread) and is my super simple spin on classic Christmas turkey, perfect for an Aussie BBQ Christmas lunch.

Merry Christmas!

Turkey Saltimbocca with Heirloom Tomato Panzanella salad

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Serves 6

6 large Turkey breast cutlets
6 large slices of freshly sliced Prosciutto
12 fresh Sage leaves
1 lemon
20gms of Unsalted Butter
Olive Oil
Salt and Pepper

1kg of assorted Heirloom Tomatoes
½ loaf of stale Sour Dough bread *
½ Red Onion
1 large bunch of fresh Basil
2 handfuls of fresh watercress
1 large ball of fresh Mozzarella
¼ cup of White Balsamic
½ cup of extra virgin Olive Oil

To make the Turkey Saltimbocca –

- Press a sage leaf into each side of the cutlet, season well, and then wrap each in a slice of the prosciutto. Using the flat side of a mallet, or a heavy bottle, gently bang on the wrapped cutlets until they are flat, and the sage and prosciutto is set in place. Set aside until ready to cook.

Meanwhile, to make the Panzanella –

- Pre-heat your oven to 200°C and tear the sour dough into bite sized chunks. Toss in 2 tbs oil and spread the croutons in a single layer on a baking tray. Cook for approx. 10 minutes, until browned and toasted. Set aside to cool.



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- Cut the tomatoes into assorted shapes and slices and place them into a large bowl, add any tomato juices as well.
Finely slice the onion. Pick the leaves off the basil and finely chop the stems.
Now gently toss the onion and stems through the tomatoes with 2 handfuls of the toasted croutons and half of the basil leaves.
- Make a dressing out of the white balsamic and the oil. Season well, and then toss through the salad.
Arrange the watercress on the base of your serving platter. Arrange the tomato salad over the watercress, tear the mozzarella over the top and scatter over the remaining basil leaves.
- Gently rub olive oil over the surface of each cutlet.
Heat a heavy based frypan over a high heat, and then sear the cutlets in batches for 2 minutes each side until cooked through. Set aside.
Once all the cutlets are cooked, add the butter to the pan with the juice of 1 lemon. Cook until melted and bubbling, drizzle the sauce over the saltimbocca and serve immediately with the Panzanella salad.

TIP – This recipe works better with stale bread as it helps the croutons stay crisp even with all those delicious salad juices soaking up into them.