

# BARBAGIUN STUFFED WITH TURKEY BULGOGI

*Yield: 20 pastries, 5 servings of 4 pastries for shared appetizer plate*

*Prep time: 2 hours, 30 minutes/ Cook time: 15 minutes*

<b>Ingredients</b>	<b>Amounts</b>	
<i>Barbagiuan Dough</i>		
All-purpose flour	200 grams	7 oz
Extra virgin olive oil	35 grams	1 ½ oz
Salt	7.5 grams	1/4 oz
Eggs	1 ea.	1 ea
Cold water	100 grams	2.5-3.5 oz
<i>Turkey Bulgogi Filling</i>		
Butterball® Ready-to-cook Turkey Breast, skin removed	½ lobe	
Soy sauce	475 grams	16 oz
Sugar	350 grams	12.5 oz
Rice wine vinegar	100 grams	3.5 oz
Jalapeños, sliced very thinly	50 grams	1.75 oz
Ginger, unpeeled, sliced very thinly	20 grams	.65 oz
Garlic, minced	50 grams	1.75 oz
Black pepper, freshly ground	4 grams	.125oz
Scallions, sliced very thinly	75 grams	2.625 oz
Vegemite	7.5 grams	1/4 oz
Black garlic, chopped	8 grams	1/4 oz
Egg mixed with 1 Tbsp water	1 ea	1 ea
Peanut oil	as needed	
<i>To serve</i>		
Cilantro	as needed	
Soy dipping sauce	as needed	

## Method

### *Barbagiuan Dough*

1. Combine all ingredients in a medium sized bowl until a uniform dough is made, wrap in plastic, and refrigerate until cold, at least 2 hours.

### *For the Turkey Bulgogi Filling*

2. Combine all ingredients for the marinade in a large bowl and whisk to combine.
3. Slice the Butterball® Ready-to-cook Turkey Breast into 1-inch cutlets and place in the marinade, cover and refrigerate overnight.
4. The next day remove the turkey from marinade.

5. Sear the turkey cutlets in a sauté pan with some oil over high heat until just browned, but not cooked all the way through.
6. Remove turkey cutlets from the pan, allow to rest and let cool.
7. Cut the cooled turkey slices into a small dice. Reserve the diced turkey to fill into the barbagiuian dough.
8. *To assemble the barbagiuian:* Cut the dough into 3-oz pieces, and roll each piece into a ball. Roll out each ball of dough on a lightly floured surface to about 1/16-inch thickness. Each piece of dough should look like a crepe.
9. Place about 2 tablespoons of turkey bulgogi in the center of each dough circle. Brush egg wash on the edges of each round.
10. Fold over the dough and seal the edges, taking care to remove any air bubbles.
11. Using a 3-inch fluted ring cutter, cut the excess dough from the edges and make sure all of the barbaguians are properly sealed. Cover and set aside.
12. Heat the peanut oil in a fryer or deep pot until it reaches 350 degrees F. Fry the barbaguians until they are golden brown, 5 minutes total, making sure to flip them over to fry on each side.
13. Serve four of the barbagiuian to a plate with a garnish of cilantro, and a soy dipping sauce.

Source: Recipe courtesy of Chef Darryl Bell