

TURKEY AND PROVOLONE INVOLTINI WITH BROCCOLI-BASIL PESTO AND BALSAMIC REDUCTION

Yield: 8 portions

Prep time: 45 minutes/ Cook time: 2 ½ hours

Ingredients	Amounts	
<i>For the Involtini</i>		
Butterball® Ready-to-cook Turkey Breast, cut against the grain into 4 slices, about ½ inch thick	3 lbs.	36 oz.
White pepper	½ tsp.	
Marjoram, dry	1 tsp.	
Fennel pollen (or ground fennel seed)	1 tsp.	
Basil leaves	24 ea.	
Provolone cheese, sliced 1/8 th -inch	12 ea.	
Butterball turkey bacon slices	12 ea.	
 <i>Balsamic reduction</i>		
Balsamic vinegar	1 cup.	8 oz.
Brown sugar	2 Tbsp.	1 oz.
 <i>Pesto</i>		
Broccoli florets	2 cups	6 oz.
Basil leaves, packed	½ cup	½ oz.
Garlic, rough chop	1 tsp.	¼ oz.
Olive oil	¾ cup	4 oz.
Pecorino cheese, grated	¼ cup	1 oz.

Method

1. Heat a water bath to a temperature of 145 degrees Fahrenheit using a thermocirculator.
2. Using a mallet, pound the Butterball® Ready-to-cook Turkey Breast between two pieces of plastic wrap. The turkey cutlets should have a thickness of ¼ inch. Season both sides of the cutlets with salt and white pepper. Set aside.
3. With each piece of turkey: sprinkle marjoram, lay 6 leaves of basil, add 2 or 3 slices salami or bacon and 3 slices of the Provolone cheese.
4. Roll the cutlets up into a log.
5. Lay a 16 x 10-inch piece of plastic wrap on a moistened surface.
6. Place the turkey log on top of the plastic wrap and roll, continuously rolling the package forward several times until the log tightens. Tie-off the ends of the log with twine. Repeat for each log.
7. Place the logs inside a vacuum sealing bag and vacuum seal 99%.
8. Place the bags inside the prepared water bath and cook for 2 hours, covering the bath with a lid or foil.

9. While the turkey is cooking, make the balsamic reduction by placing the balsamic vinegar and sugar in a small saucepan, cooking on medium heat until $\frac{1}{4}$ cup in volume. Set aside and cool.
10. To make the pesto; prepare an ice bath and heat a pot with boiling salted water and blanch the broccoli until just done, about 2-3 minutes. Remove and chill in the ice bath. Drain.
11. Puree the pesto ingredients in a blender until smooth.
12. Heat a skillet with the remaining oil and sear the turkey rolls on all sides until nicely browned. Place the turkey rolls in the oven until just heated through.
13. Slice the rolls into $\frac{1}{2}$ inch slices and serve with broccoli pesto and balsamic reduction.