

# Turkey Paupiette

Serves 4

---

## Ingredients:

2	lb	Turkey Breast
1	Cup	Chicken Broth
	*****	Stuffing
1	Cup	Bread Crumbs
$\frac{1}{2}$	Cup	Diced Apple
$\frac{3}{4}$	Cup	Ground Hazelnut
$\frac{1}{2}$	Cup	Grated Parmesan
1	Whole	Egg
Pinch		Nutmeg
1	Tsp	Fresh thyme
		Salt and pepper
	*****	Sauce
$\frac{1}{2}$	lb	Mushroom
1	ea	Shallot, finely diced
4	Tblsp	Butter
1	Cup	Madeira
1	Cup	Demi glaze

1. In bowl of Cuisinart combine bread crumbs and hazelnuts pulse until combined
2. Add seasoning cheese and egg. Pulse then add apple
3. Using a sharp knife slice turkey breast into  $\frac{1}{2}$  inch wide cutlets.
4. Place cutlets between Sheet of Plastic wrap. Gently Pound into a large circle
5. Spoon stuffing into center of cutlet and roll making sure edges overlap
6. Secure Paupiette with butchers tine or a wooden skewer
7. Set into prepared pan and cover with chicken broth
8. Roast at 400 degrees for about 10 minutes
9. For sauce sauté mushrooms and shallots
10. Deglaze with Madeira and add Demiglaze finishing with butter
11. Adjust seasoning in sauce
12. Remove Paupiettes from pan and let rest for 5 minutes before cutting
13. Slice into pinwheels remove to plates
14. Serve with Madeira sauce mashed potatoes and vegetable