

Turkey Porchetta

2 tablespoons plus
2 tablespoons extra virgin
olive oil

2 pounds ground turkey leg
meat

8 ounces pancetta, cut into
¼-inch dice

1 medium onion, finely chopped

2 shallots, finely chopped

4 garlic cloves, thinly sliced

2 tablespoons toasted fennel
seeds

3 cups fresh breadcrumbs

½ cup dry white wine

2 large eggs, beaten

2 tablespoons chopped fresh
thyme leaves

1 teaspoon chopped fresh
rosemary leaves

Kosher salt and freshly ground
black pepper

One 4- to 5-pound boneless
turkey breast

3 tablespoons fennel pollen or
ground fennel seeds

6 celery stalks, coarsely
chopped

In a 14-inch sauté pan, heat 2 tablespoons of the oil over medium heat. Add the ground turkey and the pancetta cubes, raise the heat to medium-high, and cook, stirring and breaking up the clumps, until all the pink is gone, about 10 minutes. Add the onions, shallots, garlic, and fennel seeds, and cook until the onions and shallots have softened. Remove from the heat and allow to cool for about 10 minutes.

In a large bowl, toss the breadcrumbs with the sautéed meat mixture. Then add the wine and toss to moisten all the bread. Add the eggs, thyme, rosemary, and salt and pepper to taste, and mix well. Cover the stuffing and refrigerate until completely cool.

Preheat the oven to 450°F.

Butterfly the turkey breast, leaving the skin on: Using a sharp knife, starting from the thinner long side, cut the breast in half horizontally, almost but not all the way through, and open it up like a book. Pound it lightly with a meat mallet to even the thickness and shape. Season it with salt and pepper and set it aside on a platter.

Spread the stuffing evenly over the turkey breast, leaving a 1-inch border on all sides. Starting from a long side, roll it up like a jelly roll and tie it with twine. Brush the roll all over with the remaining olive oil, sprinkle the fennel pollen over it, and season aggressively with salt and pepper.

Place the chopped celery in a roasting pan to act as a rack, and gently place the turkey roll, skin side up, on top of the celery. Roast in the oven for 1¾ hours, or until the internal temperature in the thickest part reaches 155°F. Remove the pan from the oven and allow the turkey to rest for 20 minutes before gently removing the twine and carving it into ¾-inch-thick slices.

SERVES 8 TO 10 AS A MAIN COURSE