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by ewfood

Three Bird Roast - Turducken



Ingredients

Duck
Chicken
Turkey
500g sausage
250g coocked chestnuts, chopped
200g cranberries
150g bread
15g sage
Nutmeg, 15g fresh thyme, allspice, mace
2 leeks, chopped mixed with butter
1 onion, chopped
3 carrots
2 onions, peeled (to roast)
Salt
White pepper

Preparation

1. Remove all bones from the turkey. Remove all bones from the duck leaving the wing and leg bones. Remove all bones from the chicken. Put salt and refrigerate overnight.
2. Keep one sausage separately and remove the skins for the remaining sausages. In a bowl, add the chestnuts, leeks and cranberries with the sausage meat.
3. Grind the allspice, thyme leaves and mace and add it to the stuffing with nutmeg. Set aside.
4. Reduce the bread to crumbs and add the sage, onions, salt and pepper. Set aside.
5. Preheat the oven to 200 C.
6. Lay the duck skin and remove excess salt. Put the sausage stuffing on the duck until the edge.
7. Lay the chicken on top and brush off excess salt. Put pepper and sage stuffing.
8. Lay the turkey on top and brush off excess salt.
9. Pull the turkey around the duck and the chicken. Use about 60 inches of thread and make the stitch at the end of the central line. Pull half the thread through without fixing the end. Take the stitches 30mm apart and at least 20 mm back into the skin and work your way towards the head. Leave the stitches loose.
10. Whenever you are at the head, tuck in and stitch tightly across the neck.
11. Massage the bird so the stuffing distributes evenly.

12 Place the bird in the oven with foil on top. Drop the temperature to 150 C after 30 minutes and drain off juices and fat. Put these in a bowl and separate.

13 Extract more juices and put them in a separate pan. Add half of it with cranberry and reduce to about half. Glaze the bird at 15 minutes interval with the juice. Take the foil off for the last half hour.

14 Cooking time depends on the kilogram of the bird so it's best to use thermometer that should read 70 C at the thickest part of the bird.

15 Rest the bird for 30 minutes more under foil before cutting.

16 Serve in portions and enjoy!

Cooks Note

Remove the bones a day before.

Cooking time varies on the weight so its best to use thermometer.