



MARIO BATALI

## Turkey alla Porchetta with Focaccia Sausage Stuffing

Try this turkey recipe from Mario for your Thanksgiving!



servings: 8 to 10

moderate



2+ hr

### TURKEY ALLA PORCHETTA WITH FOCACCIA

#### SAUSAGE STUFFING

- 4 tablespoons extra-virgin olive oil (divided)
- 2 pounds sweet Italian fennel sausage (removed from casings)
- 8 ounces pancetta (cut into 1/4-inch dice)
- 1 medium onion (finely chopped)
- 2 shallots (finely chopped)
- 4 cloves garlic (thinly sliced)
- 2 tablespoons fennel seeds (toasted)
- 3 cups fresh focaccia (cut into 1/2 inch cubes)
- 1/2 cup dry white wine
- 2 large eggs (beaten)
- 2 tablespoons chopped fresh thyme leaves
- 1 teaspoons chopped fresh rosemary leaves
- 1 whole turkey (about 12 pounds, deboned)
- 3 tablespoons fennel pollen or ground fennel seeds
- 6 celery stalks (coarsely chopped)
- kosher salt and freshly ground black pepper

**1** In a 14-inch sauté pan, heat 2 tablespoons of the oil over medium heat. Add the sausage 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.

**2** In a large bowl, toss the focaccia cubes 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.

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- 3 Preheat the oven to 450°F.
  - 4 On a clean work surface, place the turkey skin-side-down. Lay a piece of plastic wrap on top. Using a meat mallet, pound the turkey meat to an even thickness and shape. Remove the plastic wrap and discard. Season turkey on both sides with salt and pepper.
  - 5 Spread the stuffing evenly over the turkey, 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 over with the remaining olive oil, sprinkle the fennel pollen over it, and season aggressively with salt and pepper.
  - 6 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. Drizzle with more olive oil. Roast in the oven for 1 3/4 hours, or until the internal temperature in the thickest part reaches 155°F.
  - 7 Remove the turkey to a cutting board and allow to rest for 20 minutes. Season outside of turkey with more fennel pollen. Gently remove the twine and carve it into 3/4-inch-thick slices. Finish with a drizzle of extra-virgin olive oil.
  - 8 Helpful Tip: stuff the turkey a day ahead of time. When ready to roast, remove turkey from the refrigerator and let rest at room temperature for 30 minutes before roasting.
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