

Kung Po Turkey with Oriental Stuffing



Serves: 6

Profitability:

Author: Wing Yip

Ingredients:

1 turkey (adjust spices according to size)

2-3 sticks cinnamon

6-8 star anise

185ml jar Wing Yip Kung Po Sauce

1-2 tsp five spice powder

FOR THE STUFFING

228g glutinous rice (soaked for 4 hours)

170ml vegetable stock

85g chorizo or Chinese sausage, finely sliced

28g dried sliced mushrooms, soaked & chopped

1 tsp ginger juice from grated fresh ginger

1 tbsp Wing Yip Shaohsing Style Wine

1 tbsp Wing Yip Oyster or Mushroom Sauce

2 tbsp peanut oil

2 tbsp black rice vinegar

1 tbsp Wing Yip Sesame Oil

1 tbsp Wing Yip Light Soya Sauce

Steps:

Heat oil in a wok and fry sausage and mushrooms. Season with light soy, oyster sauce, ginger juice and black vinegar. Remove from the heat

Drain soaked rice and mix with cooked ingredients

Spread loosely in a dry shallow dish and steam the rice dry (without any water added) over medium heat for 30 minutes or until grains are translucent and chewy

When rice is cooked, cool quickly and stuff neck cavity, pressing rice firmly into place and securing neck flap with a cocktail stick

Rub body cavity of turkey with five spice powder and season the skin with a little salt. Place star anise and cinnamon inside the body cavity and cook to instructions on packaging

30 minutes before turkey is ready, using a pastry brush, baste the whole turkey with a thick layer of kung po sauce

Continue cooking for 30 minutes on 170°C/180°C

Remove from the oven and allow turkey to rest before serving

NOTE: Cooked rice needs to be refrigerated so suggest any left over stuffing be discarded and not re-heated