

Roasted Pesto Turkey Fillet

Serves 4-6

Preparation Time: 15 minutes

Cooking Time: 40 minutes

1 bunch fresh basil
¼ cup toasted pine nuts
2 cloves garlic, peeled
¼ cup grated Parmesan cheese
1-2 tablespoons olive oil
1 cup fresh white breadcrumbs
¼ cup semi-dried tomatoes, chopped
sea salt and freshly ground black pepper, to taste
1 kg turkey fillet
extra olive oil, for brushing
paprika, for sprinkling, optional
salt and freshly ground black pepper, to taste
blanched asparagus spears, cherry tomatoes and olives, for serving

Reserve some basil leaves for serving. Blend basil, pine nuts and garlic in a food processor or using a hand held blender until finely chopped and mix into combined Parmesan, olive oil, breadcrumbs and semi-dried tomatoes. Cut a deep pocket into the side of the turkey fillet and fill with the pesto mixture. Secure opening with skewers. Brush with olive oil, sprinkle with paprika and season to taste. Bake at 200°C for 30-40 minutes or until cooked to your liking. Allow to rest for 10 minutes before carving. Arrange on a platter and serve with asparagus spears, cherry tomatoes and olives. May be served warm or cold.