



Kensington Cooks! Live with Chef Morissa

THANKSGIVING DINNER

TURKEY ROULADE

1 lb. boneless turkey breast, skin on
Fresh Sage, Thyme, Rosemary, chopped
1/2 stick melted butter
Salt and pepper, to taste
Twine

Preheat oven to 350. Open breast and butterfly, but do not cut all the way through. Pound out turkey, leaving at least 1/8 in. thick. Spread salt and pepper inside breast and add stuffing mixture, leaving a 1/2 in. border. Roll tightly and secure with twine. Bake until internal temp. is 160. Cool before slicing.

APPLE CIDER GRAVY

3 tbsp. flour
3 tbsp. butter
1 cup apple cider
1/2 cup turkey stock

Melt butter in pan, whisk in flour and cook for 2 minutes. Slowly whisk in apple cider and stock, cooking for 5 min. It will thicken. While cooking, add sprig of Rosemary for flavor (discard at end).

BRIOCHE CHESTNUT STUFFING

1 loaf of brioche, torn into 1 in. pieces
1 stick of unsalted butter
1 large onion, diced small
2 celery stalks, diced small
Salt and pepper to taste
1 tbsp. fresh Thyme, chopped
2 tbsp. fresh Sage, chopped
5 oz. chestnuts, roasted, peeled & chopped
2 cups chicken or turkey stock
2 large eggs
1/4 cup fresh parsley, chopped

One to two-day-old brioche will work best. Allow it to sit out a few hours before beginning. Sauté butter with onions and celery until translucent. Then add in fresh herbs and chestnuts. Toss the mixture into the brioche. Add eggs and stock, mixing until combined. Should be wet.



KENSINGTON PARK

A Senior Living Community

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GRANNY SMITH APPLE GALETTE

CRUST

- 1 ½ cups all-purpose flour**
- ½ tsp. salt**
- 2 tbsp. granulated sugar**
- 1 ½ sticks unsalted butter, cold**
- ¼ cup cold water**

ASSEMBLY

- 1 tbsp. all-purpose flour**
- 1 egg, beaten**
- 2 tbsp. turbinado sugar**

FILLING

- 3 large Granny Smith apples**
- 1/3 cup sugar**
- 1 tsp. vanilla extract**
- 1 tsp. cinnamon**
- 3 tbsp. unsalted butter, melted**
- Pinch of salt**

CRUST

In food processor, pulse flour, sugar and salt. Add cold butter and process until butter becomes small, then add water and continue to pulse. Transfer dough to a lightly floured surface and knead a few times, until dough forms. Pat dough into a disk. Flour a separate surface then roll out to a 10-in. diameter. Transfer to parchment-lined sheet pan.

FILLING

Peel, core and cut apples into 1/8 in. slices. Toss in bowl with sugar, salt, cinnamon, vanilla extract and melted butter to coat.

ASSEMBLY

Arrange apples in overlapping circles within 3 in. of edge. Fold dough edges over apples, creating pleats. Using pastry brush, brush egg on crust and sprinkle turbinado sugar over all. Chill tart for 15 minutes.

Bake at 350 for 45-55 minutes. Enjoy!