



Christmas turkey

breast *with rosemary, garlic
and Toscana olive oil*

By Toscana Olives

Ingredients:

- 1 skinless turkey breast, deboned
- 2 garlic cloves, cut into slivers
- 4 sprigs rosemary
- 2 tbsp *Toscana lemon pressed extra virgin olive oil*
- 3 tbsp honey
- 1 tbsp Dijon mustard
- ½ tsp dried rosemary
- 1 tbsp lemon juice
- ½ tsp ground pepper
- Salt

Method:

- Make small slits in top of turkey and insert garlic slivers and rosemary sprigs.
- rosemary, add dried rosemary to the honey mixture.
- In a bowl, combine *Toscana lemon pressed extra virgin olive oil*, honey, mustard, dried rosemary, lemon juice and pepper.
- Brush mixture over turkey breast; sprinkle with salt to taste.
- Place turkey in baking dish. Roast at 180°C for 45 to 60 minutes, depending on size of turkey breast. Baste every 10 to 15 minutes until done.
- To serve, carve turkey meat off bone on diagonal.



Toscana is committed to organic farming, and is certified with the National Association for Sustainable Agriculture in Australia.

NASAA certified organic extra virgin olive oil
Lemon-pressed extra virgin olive oil

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Award-winning olive oil
100% Australian family owned and produced

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