

# Salt and Serenity

## Turkey Tonnato

Serves 6

For turkey

- 1 whole turkey breast with skin and bones
- 12 cups water
- 2 carrots, washed and cut into 3 inch pieces
- 2 stalks celery, washed and cut into 3 inch pieces
- 1 onion, peeled and quartered
- 10 whole black peppercorns
- 4 parsley stems (no leaves)

For tonnato sauce

- 1 (7 -oz) can of tuna, packed in water, and drained
- 3 large anchovy fillets or 2 tablespoons anchovy paste
- $\frac{3}{4}$  cup mayonnaise (light is ok, just don't use fat-free)
- 2 tablespoons extra-virgin olive oil
- 3-4 tablespoons fresh lemon juice
- 1 tablespoon water

For accompaniments

- 1 pound green beans, trimmed
- 2 pounds small (2 inches) red potatoes, washed and skin left on
- 2 tablespoons capers, rinsed and drained
- $\frac{1}{2}$  cup kalamata olives, pitted and quartered

Garnish

- Small fresh basil leaves

1. In a large stockpot, water to a boil. Reduce heat to a simmer and add 2 teaspoons kosher salt and the turkey breast. The liquid should cover the breast by about 1 inch. If not, add more water. Bring to a boil, then reduce heat to a simmer and skim foam off surface.
2. Add carrots, onion, celery, black peppercorns and parsley sprigs. Simmer uncovered for about 60-75 minutes or until an instant read thermometer, inserted into the thickest part of the breast (do not touch bone) registers 155 degrees F. Cool turkey in broth 30 minutes (internal temperature will rise to 170 degrees F.) Turkey may be cooked 1 day ahead. Cool in broth, uncovered, 1 hour, then chill in fridge in broth, covered. Cooling in broth helps keep turkey moist.

3. Puree tuna, anchovies, mayonnaise, oil, lemon juice and water in a blender until very smooth. Tonnato sauce can be made 1 day ahead and chilled, covered. Bring to room temperature before serving
4. Transfer turkey to a cutting board and remove skin and bones from turkey breast and thinly slice breast meat. Set aside sliced turkey.
5. Bring a large pot of water to a boil. Add 1 tablespoon of salt and green beans and cook, uncovered, until crisp-tender, about 3-5 minutes. Transfer with a slotted spoon to a colander and refresh under cold water.
6. Place potatoes into a second pot. Add a tablespoon of salt and cold water to just cover the potatoes. Bring to a boil and then lower the heat and simmer until tender. Drain potatoes. Let cool slightly and then slice potatoes into ½ inch thick rounds.
7. Arrange beans around the edge of a large serving platter. Make a second inner circle with the potatoes and then arrange the turkey slices in the center, of the platter. Sprinkle dish with olives, capers and basil leaves.
8. Serve with sauce on the side.