

# CONFIT TURKEY LEGS

Ideally you need to prep this at least two days before Christmas Day. Sounds a pain, but in practice isn't and saves you a lot of time and hassle on the day. The method is exactly the same as for duck confit.



## INGREDIENTS



- Whole Turkey
- Salt
- 2 heads of garlic, sliced in half
- 6 bay leaves
- Bunch of thyme
- 18 peppercorns
- Duck/Goose fat (to cover legs in pan) – min. 6 jars – can be re-used
- Softened butter
- Salt and pepper

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## PREPARATION

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- Remove the legs from the turkey: With a sharp knife cut down to expose the ball joint, twist the leg forcefully from the crown to dislocate, then cut the remainder from the crown, keeping the knife close to the body take as much leg meat as possible. Ideally, remove with the oysters, which on a turkey, can be sizeable.
  - Put both legs in a deepish plastic container and sprinkle liberally with sea salt on both sides – that is skin and flesh sides. Be generous with the salt. Cover with lid, or clingfilm and leave in a cool place overnight.
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## TO COOK



- Brush off all the salt. Put legs in a roomy pan which will accommodate both legs easily. Add the garlic, bay leaves, thyme and peppercorns. Cover with duck fat- it is important that when the fat is completely melted, the legs are totally covered. Top up with other bland oil if you need to (veg, rapeseed etc).
- Bring the pan to a gentle simmer. The legs will stiffen and may bob about, or stick out of the fat. Turn them occasionally. Cover with a heavy lid and simmer very gently for about 2-3 hours. Eventually the legs should settle, submerged beneath the fat.
- Test the legs after a couple of hours – a skewer should easily be inserted and the meat will feel soft. If still hard continue cooking. When the meat is cooked, remove the pan from the heat and leave the legs to cool in the fat.

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## STORING

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- You can just remove the legs gently when still just warm. Strip the meat from the legs discarding the bones. Try to keep the meat in biggish pieces ( it is difficult not to scoff at this stage because it is so delicious). Keep the skin.
  - Put the cooked meat in a snug container, cover with the skin, clingfilm and refrigerate when cool. Strain the fat when still warm through a fine sieve, discard any solids separate out the meat juices underneath. Taste these and if not too salty (which they can be) keep for broth, or gravy. When the fat is strained, decant into suitable containers and refrigerate. This will keep quite literally for ever!
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ON CHRISTMAS DAY

- To reheat the turkey confit, simply warm gently in some fat, or put on a tray in the oven for 20 mins, covered in foil. Serve alongside the turkey breast.
- The turkey crown (the bird without its legs) will roast MUCH faster without its legs – a 6k bird in about 1hr, or a bit longer maybe:
  - Take the bird out of the fridge when you wake up on Christmas Day (it needs to be roasted from room temp ideally).
  - Slather generously with softened butter, season generously including inside the cavity
  - Roast in a preheated hot (180-200 degs) for about an hour – 90 mins.
  - When cooked, take out of the oven and rest for at least one hour – resting is essential – before carving. Resting for two hours is fine if lunch is delayed. Somewhere warm in the kitchen will do and the meat will not get cold.

