INDIRECT · MEDIUM

Injected Bone-In Turkey Breast on the Kamado, Juicy for a Small Christmas

Christmas turkey for four to six: a bone-in breast injected with stock and butter, roasted indirect at 165 °C with no smoke and taken off at 74 °C. Designed for a small kamado, it does not dry out.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	120 min	6	165 °C

Ingredients

- **1 ud** whole bone-in, skin-on turkey breast (pechuga de pavo), 1.8-2.2 kg
- **120 ml** unsalted poultry stock, for the injection
- **40 g** unsalted butter
- **10 g** fine salt (4 g for the injection and 6 g for the skin)
- **2 ud** garlic cloves, sliced, for infusing
- **4 ud** sprigs of fresh thyme
- **1 cdita** sweet paprika (pimentón dulce)
- **1 cdita** freshly ground black pepper
- **2 cda** extra virgin olive oil
- **1 ud** onion, quartered, for the tray
- **400 ml** water for the drip tray
- **100 ml** dry white wine, for the gravy

Method

1 PREPARE THE INJECTION

Warm the stock with the sliced garlic and two sprigs of thyme, without letting it boil, and leave it to infuse for 10 minutes off the heat. Strain it through a fine sieve into a tall glass, add the butter and 4 g of salt and stir until melted. Use it lukewarm: if it cools, the butter sets in the needle. No peppercorns and no chopped garlic in the mixture, because they would block the needle of the Rösle injector.

2 INJECT AND SEASON

Pat the breast dry with kitchen paper. Fill the Rösle injector (50 ml) and inject each lobe every 3-4 cm, at an angle and along the grain, pushing the plunger as you withdraw the needle. Two fillings, about 100 ml in total. Wipe off any that spills and bin the leftover liquid. Rub the skin with the oil, the 6 g of salt, the pepper and the paprika, and put it back in the fridge. Take it out as you light the charcoal: settling the kamado takes the chill off; if it is not stable after 45 minutes, return the breast to the fridge until it is.

3 LIGHT THE CHARCOAL

Empty the ash from the Kamado Bono Minimo and fill the firebox with NaturBraza marabú charcoal until the holes are well covered, with some in reserve: this is about two hours at 165-175 °C, not an all-night smoke. Light it in one or two spots and leave the lid open for 10 minutes. Add no wood chunks; wait for the white smoke from lighting to disappear before setting up the indirect.

4 SET UP INDIRECT AT 165 °C

Fit the Minimo's deflector, three balls of foil on top as spacers and on them a tray with 400 ml of water, the onion and the rest of the thyme, leaving 2-3 cm clear to the edge of the deflector: that air gap stops the juices burning. Put the grate in and one CIRYCASE probe at its level, tip in the air, held with a ball of foil (the listing includes no clip), with the cable over the gasket. Close the vents 30-40 °C before the target, as the temperature table explains, and settle at 165 °C for 10 minutes.

5 LOAD IT BONE SIDE DOWN

Open the lid with burping: lift it about 5 cm, wait about 5 seconds and then open fully, wearing gloves and keeping your face turned away. Place the breast bone side down, centred over the tray, so the rib cage acts as a rack. If the water in the tray is down by half, top it up with hot water. Push the second CIRYCASE probe in horizontally from the side, to the centre of the thickest lobe, without touching the keel. Close the lid: no turning, no basting, and it stays shut until the end.

6 ROAST AND COLOUR THE SKIN

Hold 165 °C at grate level. When the breast reads 60 °C, open the bottom vent a little to take the chamber to 175 °C and close it part way a few degrees before it gets there: ceramic climbs easily and comes down lazily, so do not overshoot. If the skin darkens too early, close the vent a notch and do not open the lid; the chamber will come down slowly. For 1.8-2.2 kg, allow about 1.5-2 hours in total, but the probe decides.

7 CHECK AND TAKE OUT AT 74 °C

When the probe reads 74 °C, open with burping, as when loading, wearing gloves and keeping your face turned away. Probe the other lobe and the area next to the keel with the ThermoPro TP19H, without touching bone. If any spot reads under 74 °C, close the lid and measure again in 5-10 minutes. With everything at 74 °C or more, out it comes.

8 REST AND MAKE THE GRAVY

Rest the breast for 20 minutes on a board, loosely covered with foil: the centre still gains a few degrees and the juices settle. Meanwhile, strain the liquid from the tray into a saucepan, skim the fat off the surface with a spoon, add the white wine and reduce over a medium heat for about 5 minutes, until the gravy is lightly bound and no longer smells of alcohol.

9 CARVE

Cut each lobe away from the keel with a long knife, keeping the blade against the bone from top to bottom, and lift off the two pieces whole. Slice them 1 cm thick across the grain, with the skin on top. Serve with the hot gravy separately, in a jug, so it does not soak the skin. Put the carcass in the fridge within two hours: with fresh water and the onion from the tray it makes a stock for the next day.

Editor's tips

- Order the breast a few days ahead and ask for the weight and the length. The Minimo's grate is about 33-34 cm: for the heat to rise round the edges of the deflector without scorching the ends, the piece should be no longer than about 26 cm on its longest side, with 3-4 cm of air on each side. Measure it on the board before lighting. If you end up with one of 3 kg or more, or a longer one, it works better in a 46 cm kamado.
- An injection and a brine do not add up. If you prefer to brine the breast, then inject only stock and butter, without the 4 g of salt, and season the skin with oil, pepper and paprika, without the 6 g of salt, or the meat will come out salty.
- For Christmas Eve or New Year's Eve, count back about three and a half hours from dinner: injecting, lighting and settling, 1.5-2 hours of roasting and 20 minutes of rest. If you have time in hand, lower the chamber to 160 °C; the breast copes better with a slightly slower cook than with a rush at the end.
- Take the injector apart and wash it as soon as you have used it, running hot water through the needle: cold butter sets inside and leaves it useless until next time.

Gear for this recipe

Kamado Bono Minimo 40 cm

A breast for four to six does not call for a big kamado, and lighting a large one for two hours wastes charcoal. The Kamado Bono Minimo has a 40 cm body and a grate of about 33-34 cm according to the manufacturer: a 1.8-2.2 kg breast should fit centred if it is no longer than about 26 cm (measure it first), and the air left around it is what indirect cooking needs so that the heat rising round the edges of the deflector does not scorch the ends. It comes with a ceramic deflector as standard, so the indirect set-up needs nothing more to buy, and the ceramic mass holds 165-175 °C with very little adjustment of the vents. Its limit is clear: a 3 kg breast or a whole turkey needs more diameter.

mikamado.es/en/kamados/kamado-bono-minimo-40

NaturBraza marabu charcoal, pack of two 5 kg bags (10 kg)

With no smoking wood, the only flavour the fire can give is that of a clean ember, and that is where the charcoal counts. NaturBraza marabú charcoal burns slowly and evenly, enough for two hours of indirect at 165-175 °C with reserve for the final climb that colours the skin, without opening the lid to refuel. Once the white smoke from lighting is gone, nothing is left to mask the flavour of the breast: turkey and butter.

mikamado.es/en/accesorios/naturbraza-carbon-marabu-2x5kg

Rösle 25058: 50 ml marinade injector syringe, 18/10 stainless steel

This is the tool that stops this breast drying out. The 50 ml Rösle injector, in 18/10 stainless steel and polypropylene, carries the stock and butter to the centre of a muscle that salt would take hours to cross from the outside: two fillings, about 100 ml, are enough for a 2 kg breast. The capacity means refilling, but on a piece this size that is two trips to the glass. The condition is the mixture: strained and lukewarm, with no chopped garlic or peppercorns, because the needle clogs; the product page does not state its gauge. Take it apart and wash it as soon as you have used it; it is dishwasher safe.

mikamado.es/en/accesorios/rosle-jeringa-marinar-inox-50ml

CIRYCASE Dual-Probe Thermometer, 16.3 cm Probes and Timer

This recipe is cooked to two numbers and the CIRYCASE thermometer gives both without opening the lid. Its two 16.3 cm wired probes are split like this: one pushed in horizontally to the centre of the thickest lobe of the breast and the other set at grate level, which is the temperature that matters, not the one on the dial in the dome. With them you know when to go from 165 to 175 °C, when the breast reaches 60 °C, and when to open, at 74 °C. The product page states ±1 °C and a ceiling of 300 °C, plenty for an indirect cook. One reservation: the page cites an auto-off after 10 minutes without saying whether it applies with the probes in; test it before the dinner and, if it switches off, turn it on at each glance.

mikamado.es/en/accesorios/cirycase-termometro-doble-sonda

ThermoPro TP19H: instant-read thermometer, folding probe, up to 300 °C

A bone-in breast has two lobes that do not always keep pace, and the fixed probe watches only one. The ThermoPro TP19H is an instant-read thermometer with a folding probe of about 11 cm, and it serves for the final check: you open with burping, probe the other lobe and the area next to the keel, read and close. The product page states ±0.5 °C and gives the response time as 1 second in one part of the page and 3 in another, so it is best to count on 3. It is not meant to be left in: it is a handheld with a plastic body, used with gloves and kept out of the direct heat of the grate.

mikamado.es/en/accesorios/thermopro-tp19h-termometro-instantaneo

Full recipe at: mikamado.es/en/recetas/pechuga-pavo-hueso-inyectada-kamado

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