



Turkey breast filled with apple and chestnuts



Serves 4/5



50 mins

Ingredients

- 1 Lusiaves 1-kg turkey breast
- 250 ml of Jeropiga
- 1 orange
- 1 lemon
- 2 Pippin apples
- 500 g of frozen chestnuts
- Olive oil
- 1 tablespoons of fennel
- Salt
- Black pepper

Cooking Instructions

We'll start by heating a pot of water seasoned with salt and fennel. Add half the chestnuts and when it boils, cook them for 5 mins from the point the water start to boil. We'll start by heating a pot of water seasoned with salt and fennel. Add half the chestnuts and when it boils, cook them for 5 mins from the point the water start to boil. While they marinate we'll make the filling. Put a little olive oil into a frying pan and add the cooked chestnuts after you have coarsely chopped them, and the diced Pippin apple. Stir until it becomes a more homogeneous mixture and season with salt and black pepper. Cook for 5 to 10 mins until the apple and nuts dissolve. After marinating the Turkey Breast and with the help of a long knife, make a hole in one side of Turkey Breast by inserting the knife and moving it from side to side to open it. Do the same on the other side until a cavity is opened inside the turkey. When the filling has cooled, use your hands to insert the stuffing into the turkey. Use your fingers to push the filling well inside. Finally, season with salt and black pepper. Put the Turkey Breast into a roasting pan, add the remaining chestnuts, cover with a little olive oil and the jeropiga from the marinade. Cover with aluminum foil and put in a preheated oven at 200° for 20 mins. Remove the aluminum foil and let it finish cooking for another 15 mins. Cut into thin slices with the help of an electric knife.