



Stuffed turkey



Serves 4



60 mins



Medium

Ingredients

Stuffed turkey

- 1 3 kg turkey leg
- 200 g of minced turkey meat
- 25 g of diced bacon
- 25 g of homemade chouriço sausage
- 10 g of garlic chopped
- 1 egg
- 200 ml olive oil
- to taste Sea salt and pepper
- to taste Thyme, Rosemary
- 100 g of onion
- 150 g of carrots
- 100 g of leeks
- 25 g of celery
- 400 ml of dry sparkling wine
- 100 ml of demi glace sauce

Basmati Rice

- 200 g of basmati rice
- 100 ml of coconut milk
- 20 g of butter

25 g of sultanas
25 g of pine nuts
25 g of hazelnuts
25 g of almonds
to taste Saffron

Stuffed turkey, Basmati Rice and Frutos Secos chef Ricardo Raimundo

Cooking Instructions

Bone the turkey leg and season it inside with olive oil, salt, sparkling wine and herbs. Prepare the stuffing with the minced meat, bacon, chouriço sausage, egg and season with salt and pepper and herbs. Insert the stuffing into the boned leg and tie the leg with food wire or string. Place the diced vegetables on a baking tray to make a bed of vegetables. Put a little olive oil into a frying pan and brown the leg, so that the skin gets well cooked and place over the vegetables on the baking tray, refreshing the juices with sparkling wine and pouring it over the turkey. Cook in the oven for about 2 hrs at 150° C until nicely roasted, basting it frequently to prevent burning. When roasted, remove the cord and add all juices to the sauce so that it reaches an ideal texture. Make the basmati rice, soaking the rice in cold water for 10 to 15 minutes and washing it. Melt the butter in a pan and add the rice and 500 ml of water and 100 ml of coconut milk, seasoning the water, add the saffron and allow to cook slowly. When almost cooked, add the dried fruits and allow to dry completely in a covered pan. Plate up the rice, turkey and the sauce and garnish with sprouts or other greens.