



Stuffed turkey leg



Categoria
Carne



Tempo de preparação
Demorado



Dificuldade
Chef



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



100ml Gallo Special
Selection



20ml Gallo White Wine



50g Gallo Green Sliced
Olives

- 300g onion
- 125g minced pork meat
- 20g pepper paste
- 1.8kg turkey leg
- 200g frozen chestnuts
- Salt to taste
- Ground pepper to taste

Modo de preparação

1

Chop up the olives, and add to the minced pork meat.

2

Fry the chestnuts in a skillet with olive oil, chop up and add to the olives and minced meat.

3

Take out the top bone of the turkey leg, leaving the other bone in its place.

4

Put some drops of Gallo White Wine Vinegar.

5

Then season with pimento paste, mixed aromatic herbs, salt and pepper.

6

Close the open thigh and tie them up so that they return to their original shape. Brush with Gallo Special Selection Olive Oil and the remaining pimento paste.

7

Slice the onions and put everything in the baking tray and roast in the oven at 150°C for about 2 hours.

Produtos utilizados



Special Selection
Extra Virgin Premium Olive Oil



White Wine
Daily Vinegar



Green Sliced Olives
Olives



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