



Christmas turkey and its stuffing



Categoria

Receitas de Natal



Tempo de preparação

Demorado



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

10 pessoas

Ingredientes

 200ml + 100ml of Gallo
Extra Virgin Olive Oil
Premium First Crop
2019-2020

- 2,5kg turkey breast
- 200g sliced orange
- 100g sliced lemon
- 100ml Port wine
- Salt, to taste
- Black pepper, to taste
- For the stuffing:
- 500g minced beef
- 120g chopped walnuts
- 100g raisins
- 100g chopped dried apricots

Modo de preparação

1

For the stuffing:

2

Mix all ingredients in a bowl. Roll in aluminium foil.

3

Cook in the oven for 30 minutes at 180°C.

4

For the turkey:

5

Season the meat with the salt, pepper, Gallo First Crop Olive Oil, port wine and squeeze the orange and lemon juice.

6

In the tray, make a bed of the squeezes citrus fruit slices.

7

Place the meat on top and cook in the oven for approximately 1 hour and a half at 160°C and then 15 minutes at 180°C.

8

Serve the turkey with the stuffing and the gravy on the side.

Produtos utilizados



First Crop 2019-2020

Extra Virgin Premium Olive Oil



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