



Turkey breast in puff pastry



Categoria

Receitas de Natal



Tempo de preparação

Demorado



Dificuldade

Fácil



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



100ml Gallo First Crop
2019-2020



25ml Gallo Vinegar Modena
Balsamic

- 600g Turkey Breast
- 250g Puff Pastry
- 150g Button mushrooms
- 50g Sliced ham
- 150ml Port wine
- 30g Whole grain mustard
- 5g Garlic
- 1 Sprig of rosemary
- 1 Egg
- Salt and pepper, to taste

Modo de preparação

1

Begin by slicing the mushrooms and sauté in a frying pan with half of the olive oil and garlic.

2

Refresh with the balsamic vinegar and set aside.

3

Then, cut the turkey breast so that it looks like a big and tall steak.

4

Place a strip of aluminium foil on a board and pour half of the olive oil, salt, and pepper on it before placing the turkey on the board.

5

Place the slices of ham on the turkey and then the sautéed mushrooms.

6

Roll the turkey so that it turns into a cylinder with the help of the aluminium foil by pressing on both sides.

7

Heat up a frying pan, place the cylinder inside, and fry it for one minute on each side (this process will keep the shape of the turkey even after removing the aluminium foil).

8

Let the turkey roll cool down, then remove the aluminium foil and roll the turkey roll in puff pastry smearing it with whisked egg.

9

Leave it to bake for 40 minutes at 170°C (338°F).

10

Meanwhile, use a pot to make the sauce, sauté a bit of garlic with rosemary, add mustard, refresh with Port wine and let it boil down.

Produtos utilizados



First Crop 2019-2020

Extra Virgin Premium Olive Oil



Modena Balsamic

Premium Vinegar



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