

Stuffed turkey leg

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Carne	Demorado	Chef	Intermediate	With family	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 band 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 150ºC 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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