Rolled turkey leg stuffed with Christmas flavours

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Carne	Médio	Médio	Intermediate	With family	4 pessoas

Ingredientes

1dl Gallo Extra Virgin Olive Oil Premium First Crop 2019-2020

- 1 turkey leg
- 200g minced beef
- 100g dried fruit (pine nuts, walnuts and almonds)
- 20g sultana raisins
- 50g dried apricots
- 300g potatoes
- 200g courgette
- Fresh thyme, salt and ground pepper, to taste
- 1 egg

Modo de preparação

1. Debone the turkey leg, leaving the skin.
2. Brush with Gallo Extra Virgin Olive Oil Premium First Crop 2019-2020, season with salt, ground pepper and thyme.
3. Mix the minced meat with the egg, minced meat, dried fruit, apricots and raisins.
4. Season this mixture and stuff the leg, rolling it well. Envelop it with aluminium foil and cook in the oven at 175º for approximately 45 minutes.
5. Cut the potatoes and the courgettes into thin slices, layer them inside the metallic ring, seasoning between layers with gallo new olive oil, salt, ground pepper and thyme.

Produtos utilizados

First Crop 2019-2020

Extra Virgin Premium Olive Oil

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