ORANGE TURKEY



Chef: Monica Copetti

Menù Ingredients

12 Cipolline all’aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1
300 g Polpa di pomodoro “Polpavera a cubettoni” - “Polpavera” Large cubes tomato pulp) - UK3
6 "Rustichello" carciofi alla rustica in olio di semi di girasole - "Rustichello" rustic style artichokes - HS8
Superbrodo manzo “Casamia” - Casamia “Super Beef Stock” - BA1

Ingredients

to taste salt and pepper
50 g Parsley
one clove of garlic
100 g flour
1 glass of cointreau
1 orange
1.2 kg turkey chest

Method

For 6 people

Dice the turkey breast and flour it.
Soften the garlic in a little extra virgin olive oil.
Add the turkey and brown.
Stir repeatedly, to avoid sticking.
Simmer the cointreau and add some ladles of Beef stock “casamia”.
In the meantime, peel the orange and julienne the rind.
Add the orange rind and Tomato pulp to the beef.
Season to taste.
Cover the casserole and cook gently for about 20 minutes.
Add the Rustichello artichokes, cut into quarters, then the Cipolline baby onions.
Continue cooking without a lid, until you have a syrupy mixture.
Complete with a sprinkle of roughly chopped parsley.
Serve immediately.

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