

## ROASTED TURKEY WITH VEGETABLES



**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Season the meat with herb salt, then transfer it on a baking pan together with a little extra virgin olive oil. Bake the turkey breast at 190 °C for 25-30 minutes. Remove the meat from the oven and let it cool down, keeping the cooking sauce separate.

Meanwhile, in a saucepan, melt the anchovy fillets together with a little extra virgin olive oil over medium heat; add the capers, sugar. Incorporate the sauce from the roast and deglaze with the vinegar, continuing to cook for ten minutes. Season the sauce with a pinch of salt and chopped parsley, then leave in the fridge until cool. At this point, slice the roast turkey and arrange it on the plates; spread the vegetable sauce over it and garnish with few capers. Complete with more chopped parsley and a drizzle of extra virgin olive oil.

### Menù Ingredients

20 g. Filetti di Acciughe - Anchovy Fillets - MP1  
500 g. Soffritto pronto a base di verdure fresche - Ready to use Mirepoix - B10K  
50 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
q.s. Sale alle erbe - Herbs and Spices Salt - PGO

### Ingredients

25 g. Wine vinegar  
1 kg. Turkey breast  
q.s. Salt  
q.s. Parsley  
15 g. Sugar