ROASTED TURKEY WITH VEGETABLES



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 - PG0

Ingredients

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

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.

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