



Turkey breast with apple and dried fruit



Categoria
Receitas de Natal



Tempo de preparação
Demorado



Dificuldade
Médio



Custo
High



Com quem?
With family



Nº de pessoas
2 pessoas

Ingredientes



To taste: Gallo Extra Virgin
Olive Oil Special Selection

- 0,5kg turkey breast to stuff
- Salt, to taste
- Pepper, to taste
- Garlic powder, to taste
- 0,5 chopped onion
- 1 chopped garlic clove
- 2 apples
- 25 chopped walnuts
- 25 chopped almonds
- 25 chopped hazelnuts
- 2,5 chopped dried apricots
- Thyme, to taste

Method of preparation

1

Season the meat with salt, pepper and garlic powder. Set aside.

2

Heat the olive oil in a pan and sauté the onion and chopped garlic.

3

Add the apple cut into cubes, mix and let cook for approximately 5 minutes in low heat.

4

Add the chopped dried fruit and sprinkle with thyme.

5

Put the apple mixture in the centre of the turkey breast and roll.

6

Tie it well with a thread and put in a baking tray.

7

Drizzle with Gallo Extra Virgin Olive Oil Special Selection, white wine and cook in the oven at 190°C for approximately 1 hours, drizzling it whenever necessary.

Produtos utilizados



Special Selection

Extra Virgin Premium Olive Oil



Mais receitas em

www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide