



## Rolled turkey leg stuffed with Christmas flavours



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Médio



Custo  
Intermediate



Com quem?  
With family



Nº de pessoas  
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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