



# 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*

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