

SIMPLE AND DELICIOUS ROAST TURKEY



Ingredients (serves 4 people):

Turkey

- 1 whole turkey or whole free-range chicken
- 10 shelled shallots
- 1-meter cotton thread
- 1 onion cut into slices

Marinade

- 1 cup dry white wine
- 2 cups water
- ½ cup olive oil

1 cup white wine vinegar
1 tbsp paprika
1 tbsp salt
Black pepper to taste
2 unpeeled garlic cloves
1 onion cut into cubes
1 seedless red bell pepper cut into cubes
½ cup chopped parsley
2 bay leaves
1 tbsp honey
1 bunch chopped rosemary

Assembly

Canned peaches and apricots to taste
Shallots to taste

Preparation:

1. For the marinade, put half the water, onion, garlic, bay leaves, red bell pepper, honey, rosemary and parsley in a blender.
2. Beat until smooth.
3. Add wine, paprika, salt, pepper, olive oil and white wine vinegar.
4. Beat again until smooth.

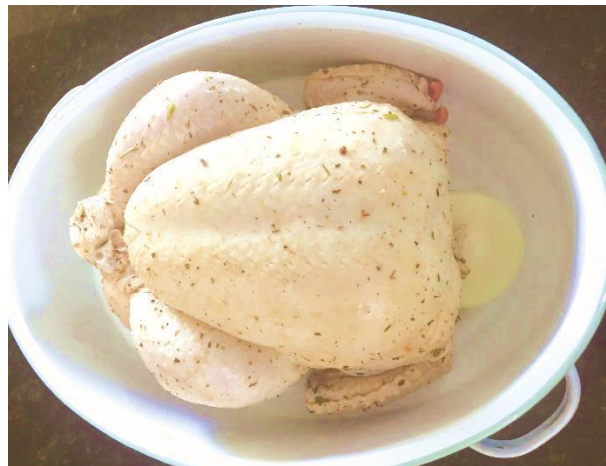


5. Put the other half of the water in a container.
6. Mix the beaten seasoning until smooth.
7. Wash the turkey and dry, including the cavities.
8. Put the turkey on a platter and marinate all over the chicken.
9. Cover the turkey and leave it for 24 hours in the fridge.

10. Turn the turkey on each side every 6 hours.
11. Remove the turkey from the fridge and reserve the marinade.
12. Stuff the turkey with the shallots.
13. Tie the turkey with cotton thread as shown in the pictures.
14. Arrange the sliced onion on a baking sheet with a lid.
15. Put the turkey over the onion on the baking sheet and sprinkle with the marinade.



16. If using baking sheet without lid cover with aluminum foil.
17. Put a preheated oven at 200o C for 1 hour and 30 minutes.
18. Remove the aluminum foil and sprinkle with the marinade.



19. Bake for another 1 hour without aluminum foil or lid the until golden brown.
20. Transfer the turkey to a serving dish and remove the cotton thread and remove the shallots.
21. For assembly serve with shallots and canned peaches and apricots.
22. Serve with vegetables or salads.

