

MEMORIES RECIPES

STUFFED TURKEY

INGREDIENTS

Turkey		
Bread baguette	Chopped onion	Sage
Creme fraiche	Chopped garlic	Chopped parsley
Apples	Chopped thyme	Salt
Eggs	Chopped rosemary	Pepper
Chopped bacon	Laurel	White wine

PREPARATION OF THE STUFFING

Soak the bread in the creme.
Mash it to obtain a dough.
Add the eggs, the chopped bacon, onion, garlic and other herbs.
Season with salt and pepper.
Mix with the white wine.

PREPARATION OF THE TURKEY

Mix the butter with salt and pepper.
Generously baste inside and the outside of the turkey.
Add the stuffing inside the turkey.
Sew the opening of the poultry by folding the skin back to prevent the stuffing from overflowing during cooking.
Place the turkey in an ovenproof dish.
Pour in the white wine and the broth.
Roast in a hot 175°C (350°F) oven for two and a half to three hours.
Regularly baste during cooking.
