

Roast Turkey Marinated in Yoghurt Recipe

Ingredients: Serves 6

1 small turkey (3.5kg), skin removed
juice of 1 lemon
1½ teaspoons salt
90g whole milk natural yoghurt
1½ tablespoons garlic puree
1½ teaspoons ginger puree
2 teaspoons garam masala
1 teaspoon ground turmeric
1 teaspoon chili powder or to taste
50ml sunflower oil
125ml dry white wine
50g butter, melted

For the stuffing:

450g minced chicken
1 teaspoon salt
1 teaspoon garlic paste
1 teaspoon ginger paste
1 teaspoon garam masala
½ teaspoon freshly milled black pepper
2 tablespoons chopped fresh coriander leaves
1 tablespoon chopped fresh mint leaves or 1 teaspoon dried mint

For the gravy:

1 tablespoon chick pea flour (besan)
50ml dry white wine
1 tablespoon snipped chives
salt and pepper to taste

Method:

Lay the turkey on its back. Make 3 deep incisions right across each breast, the outer and inner legs and thighs and the wings. Rub the lemon juice and salt all over the turkey and set aside for 30 minutes. Mix all the ingredients together for the marinade, except the wine and butter, and pour over the bird. Rub it well into the slits, turn it over and rub the marinade on the back. Transfer the bird to a large dish, cover with foil or clingfilm and refrigerate for 36-48 hours. Leave at room temperature overnight on Christmas Eve. Just before you put the bird in the oven, mix all the ingredients for the stuffing together and fill the stomach cavity with the stuffing. Tie up the bird securely with string and place it on a deep roasting tin, breast side down. Pour 200ml hot water into the tin (but not over the bird) and cover with foil, making sure that the foil does not touch the bird. Make sure it is completely sealed by folding the foil well over the edges of the roasting tin. Cook the bird just below the center of a preheated oven (200°C) for 45 minutes. Reduce the temperature to 180°C and cook for a further 45 minutes. Remove the foil and carefully turn the bird over on its back. Pour the wine evenly all over, taking particular care to moisten the breast meat and legs. Cook for 10 minutes, then baste generously with the melted butter. Cook for a further 30 minutes basting every 10 minutes with the pan juices. Remove from the heat and allow to rest for 10-15 minutes. Transfer the turkey to a serving plate and strain off all the cooking juices from the tin into a measuring jug. You should have approximately 425ml of juices, but, if not, make it up to this amount by adding cold water. Make a paste with the chick pea flour and a little water and blend it into the turkey stock. Cook over a medium heat, beating it

with a wire whisk to prevent lumps forming. Add the wine and chives, cook for a further minute or so. Season to taste and remove from the heat.

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