

Roast Turkey Recipe (Chinese Recipe)

Ingredients:

1 turkey (about 4 kg)

Seasoning:

60 g salt

20 g sugar

A pinch of five-spice powder

Marinade:

90 g malt sugar

60 g water

150 g Chinese white vinegar

30 g red vinegar

30 g Chinese cooking wine

Method:

Mix all the seasoning ingredients together and leave aside.

To prepare the marinade, boil the malt sugar with the water and the white vinegar till the sugar is dissolved. Add in the red vinegar and Chinese cooking wine and and off the fire. Pour the hot mixture over the turkey 5-6 times and the rub the turkey with the mixed seasoning ingredients. Hang it in a cool place and use a fan to air dry the turkey for at least 2-3 hours. Roast in the oven at 100 degrees Celsius for 2 hours, depending on size or until cooked. Heat cooking oil and deep-fry the turkey until golden brown.

Tips: When cooking a smaller turkey, vary the cooking time at approximately 1/2 hour per kg. Major supermarkets sell turkeys equipped with a small thermometer, which pops up to indicate that the turkey is cooked.

Turkey chestnut stuffing:

Ingredients:

500 g chestnut

500 g dried bread pieces

300 g celery diced

300 g onion diced

2 whole eggs

500 g cream

50 g Chinese herbs

1 cube chicken stock

50 g butter

Salt and pepper to taste

Method:

Sauté the onion and celery with the butter. Cook the chestnut until soft and mix all the ingredients together and put in the refrigerator. and stuffed in the turkey before baking.

Tips: Chestnuts can either be fresh, dried or even roasted. For the dried ones, you can either soak it overnight in cold water or simmer or pour boiling water over it.