

# VELAS RESORT'S

## Special Turkey Recipe

**Tools required:** Turkey baster, roasting pan, aluminum foil, plastic wrap

### Ingredients

1 turkey  
2 liters white wine  
Salt and black pepper

### Escargot-style butter

2.6 pounds high-quality butter  
1 bunch curly-leaf parsley, finely chopped  
180 grs shallot, chopped  
20 grs garlic, chopped  
Salt and black pepper

### Chicken stock

2 pounds chicken wings  
2 pounds chicken legs  
3.3 pounds chicken bones  
1 leek  
1 onion  
1 carrot  
1 bouquet garni

### Stuffing

2.6 pounds ground sirloin (for hamburgers)  
800 grs ground pork leg  
100 grs duck fat  
300 grs rib eye fat  
300 grs pork jowl  
10 grs thyme leaves  
5 grs rosemary  
300 grs shallot, chopped (only if the stuffing will be consumed within 2 days)  
150 grs dried cranberries  
100 grs raisins  
2 grs saltpeter  
6 grs black pepper  
20 grs salt  
400 ml Port wine  
30 ml Cognac  
40 grs panko bread crumbs  
6 egg whites  
1 bunch curly-leaf parsley, chopped  
20 grs garlic, crushed

### IDEAS

**Thanksgiving and Christmas side dishes and sauce ideas for the turkey:**

Cranberry sauce  
Morel cream sauce  
Chicken or beef short stock  
Rosemary sauce.  
Gratin dauphinois  
Vegetable persillade  
Brussels sprouts  
Mashed sweet potatoes  
Mashed potatoes.

## PREPARATION

Begin by thawing the turkey in the refrigerator for two days prior to roasting.  
Reduce 2 liters of white wine to 600 ml, cool and set aside.

#### ◆ Chicken stock

In a pot, combine all the ingredients and cover them with water (until the bones float to the top), bring to a boil and cook for 50 minutes at medium heat. Strain and reduce until you obtain 1 liter of clean stock, without fat and without residue (use a cheesecloth). Mix with the white wine reduction and refrigerate for a minimum of 12 hours.

#### ◆ Stuffing

Grind the beef and pork with the jowl, and rib eye fat, using a medium-size sieve.  
Soak the cranberries and raisins in water for at least 12 hours, then add to the meat and the rest of the ingredients. Make 2-inch rolls with the mixture using plastic wrap, then foil and again plastic wrap. The rolls should have a firm consistency and be well-wrapped so they don't break when cooking and cutting. Store and refrigerate for at least 24 hours.

#### ◆ Preparation

Two hours before roasting, take the turkey out of the refrigerator and place it on a roasting pan, over a vegetable mirepoix. Grease the foil to prevent it from sticking to the skin and use it to cover the turkey. Roast in a steam oven at 212 °F for 1 hour and 40 minutes. Remove from the oven, and remove the foil sheets very carefully so the skin does not peel off, and remove some of the excess liquid, leaving enough to baste the turkey while roasting. Place the turkey back in the oven at 375 °F for 45 to 55 minutes, basting every 8 minutes. Check all sides to ensure it is roasting evenly and adjust the timing if needed.  
Remove the turkey from the oven and place it in a clean roasting pan with raw mirepoix, being very careful not to tear the skin. Before serving, use a brush to spread the same cooking liquid on the turkey, so it keeps its shine. This also prevents the skin from drying.  
Carefully remove the string, and the foil from inside the turkey. Serve with the stuffing and your choice of seasonal side dishes and sauces.

#### ◆ How to cook the stuffing

One hour before cooking, take the stuffing out of the refrigerator and bring it to room temperature. Simmer the rolls of stuffing in a broth for approximately 40 minutes. Use a thermometer to ensure the center reads 167 °F.

NOTE: It is very important to follow the recipe step by step, as the result will not be the same if changed or modified.

#### ◆ Butter

Use good quality butter, softened at room temperature. Mix with the rest of the butter ingredients and refrigerate in a closed container for a minimum of 12 hours.

#### ◆ Turkey

Two days before roasting, season the turkey generously with salt and pepper, inside and out.  
Place foil inside the turkey to seal it, and tie the wings and legs with kitchen thread, keeping it as closed as possible so as to preserve all the juices.  
Softens the butter to room temperature and spread it evenly all over the turkey, using a sharp knife to make small incisions, and making sure the butter reaches as deeply as possible. You may use your index finger to make more space. Refrigerate the buttered turkey for 24 hours.  
One day before roasting, take the chicken broth previously mixed with the white wine reduction out of the fridge and bring to room temperature. Use the turkey baster to inject the mixture into the turkey, including the wings and legs. Make sure it reaches all layers, all the way to the bone.

NOTE: Use all the chicken stock mixture (1,600 ml) and refrigerate for 24 hours.