

Roast turkey with mushroom chili polenta

120–140 Min

Ingredients 4 Portions

= Kotányi Produkte

For the turkey roast

1 piece	Turkey thigh, stripped and tied with twine
250 g	Onions, roughly chopped
200 g	Carrots, chopped small
200 g	Celery, chopped small
2 tblsp	Tomato paste
300 ml	Red wine
1 l	Vegetable stock
1 pinch	Allspice, Whole
1 piece	Bay Leaves, Whole
1 pinch	Cloves, Whole
2 piece	Cinnamon, Whole
1 pinch	Pepper Black, Whole
	Cornstarch to thicken

For the polenta

250 ml	Milk
250 ml	Water
150 g	Polenta
25 g	Butter
40 g	Grated parmesan
3 pieces	Egg yolk
250 g	Mushrooms quartered
1 tblsp	Oil to fry
1 pinch	Sea Salt, Coarse
0.5 tsp	Chili Powder
1 pinch	Nutmeg, Whole

Preparation

1. The first step is to briefly fry the mushrooms in oil and add salt. Then bring the water, milk, butter, chili powder to boil and stir in the polenta.
2. Now add the Parmesan and mushrooms and stir in the egg yolks. Season with nutmeg and salt. Pour the mixture into a baking tray lined with baking paper and bake at 170°C for 30 minutes.
3. Salt the meat and brown it on all sides. Then fry the onion, root vegetables and tomato paste. Next, season with cloves, salt, allspice, bay leaf, cinnamon and pepper.

HINT: It works best in a casserole dish.

4. Now deglaze the vegetables with the red wine and let them simmer. As soon as the red wine has boiled down, place the roast on the vegetables.
5. Pour the soup into the pot and let it cook, covered, in the oven at 140°C for about two hours. Turn the roast occasionally.
6. As soon as the roast is tender, remove it from the pot and set aside, covered with aluminium foil. Then strain the vegetables with the broth through a sieve and strain. Season the sauce and thicken with cornflour.
7. Finally, cut the roast and the polenta and serve together with the sauce.