



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

Roast turkey with mushroom chili polenta

⌚ 120–140 Min ♡ ♡ ♡

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.

