

Turkey legs, white wine and grape sauce, roasted garlic mashed potatoes, burnt rainbow carrots

Recette pour 4 personnes



Description

In the spirit of a veal blanquette, here is a revisit of a classic French dish with turkey instead. A rich roasted garlic mashed potato side to add the dish. Served with a white wine sauce and roasted carrots.

Ingrédients

White wine turkey

- 6 Unit(s) Boneless turkey thigh
- 1 Large White onion
- 3 Tbsp Wheat flour
- 200 Ml White wine
- 2 Tbsp Dijon mustard
- 1 Liter(s) Chicken stock
- 50 Ml 35% cooking cream
- 3 Sprig(s) Flat parsley
- 0.50 Grapes White grapes
- Butter
- Salt and pepper
- Olive oil

Mashed potatoes

- 350 Gr Yukon gold potatoes
- 200 Ml Milk
- 6 Clove(s) Garlic
- 50 Gr Butter
- 0.25 Tsp Nutmeg
- Butter
- Salt and pepper

- Olive oil

Roasted carrots

- 6 Unit(s) Garden carrot
- 0.50 Head(s) Garlic
- 2 Sprig(s) Thyme

- Butter
- Salt and pepper
- Olive oil

Préparations

Temps de préparation **45.00 mins**

Préchauffez votre Four à 420.00 F°

Preparation

Peel the onion and mince it. Prepare the chicken stock and keep warm. Pluck the leaves from the parsley.

Peel the potatoes and cut into cubes. Peel and crush the garlic, transfer to a sheet of aluminum foil, drizzle with olive oil and close the aluminum pouch. Transfer to the oven for 15 minutes.

Peel the carrots and cut in 2 lengthwise (or more depending on the size of the carrots).

Cut the head of garlic in 2 across its width.

Remove the skin from the grapes, and put aside.

Turkey

In a hot pot with oil, sweat the onions without caramelizing. Season with salt. Add the turkey and cook until they have a nice golden coloration.

Remove the excess fat from the pot and then sprinkle the turkey with flour trying to coat it all evenly. Mix well. Add the mustard and cook for 1 minute while stirring. Add the white wine and increase the heat. Reduce the liquid by half.

Add the chicken stock and cook in the oven for 15-20 minutes. When reheating the dish before serving, add the peeled grapes. If you wish, you can add a little bit of cooking cream to add some richness to the sauce.

Season to taste with salt and pepper once done.

Potatoes

Transfer the potato cubes to a pot of salted cold water. Bring to a boil. Cook until you can easily pass a knife through the potatoes. Strain.

Pass the cooked potatoes and roasted garlic through your vegetable mill. Transfer this mix back to the pot and on low heat, add the milk, butter and season with salt pepper and nutmeg.

Roasted carrots

In a mixing bowl, combine all the ingredients with a good amount of oil, salt and pepper.

Transfer to a baking sheet and place in the oven for roughly 20 minutes making sure not to over cook them. You want to keep a slight crunch.

Plating

On a flat plate, place a nice dollop of the roasted garlic potatoes in the center. Make a well with the back of a spoon. In the center of the well, place a generous helping of the turkey with the sauce.

Garnish with the carrots slightly to the side. Finish the plate with a few nice parsley leaves here and there.

Bon appétit!