

Roast turkey drumstick with root vegetable puree

Cuisine: English

Food category: Poultry



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Program steps

Preheating: 150 °C

1	Combination	65 %	Termination by time	00:50 hh:mm	140 °C	100 %	
2	Hot air	100 %	Termination by time	00:30 hh:mm	170 °C	100 %	
3	remove the GN container with turkey drumstick						
	Steaming		Termination by time	00:20 hh:mm	97 °C	50 %	

Ingredients - number of portions - 8

Name	Value	Unit
turkey drumstick	2400	g
onion	1	pcs
carrot	2	pcs
celery sticks	2	pcs
cloves garlic, finely chopped	2	pcs
a sprig of thyme	2	pcs
rosemary sprig	1	pcs
bay leaf	1	pcs
chicken stock	1	l

Nutrition and allergens

Allergens: 9

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	639 kJ
Carbohydrate	0 g
Fat	33 g
Protein	84 g
Water	0 g

Directions

Preheat a Retigo combi oven to 150 °C

For the turkey, place the onions, carrots, celery, garlic and herbs in a deep enamelled GN container

- 1 large onion, large dice
- 2 carrots, large dice
- 2 celery sticks, large dice
- 2 garlic cloves, bruised
- 2 sprigs of fresh thyme
- 1 sprig of rosemary
- 1 bay leaf

Combine the chicken stock and apple juice in a pan and bring to the boil

- 1000ml of chicken stock
- 500ml of apple juice

Place the drumsticks on top of the vegetables and herbs and pour in the hot stock, ensuring half of the turkey drumsticks are submerged and the other half are exposed

- 3 turkey drumsticks, 800g each

Season the exposed part of the turkey drumsticks with salt and pepper and place in the combi oven for 50 minutes set on combination mode 60% 140°C and 2nd step hot air mode 100% 170°C for 30 min.

- 1 pinch of salt
- 1 pinch of pepper

For the root vegetable mash, place the potatoes, carrots and parsnips in a perforated stainless steel GN container and place into the Retigo combi oven set on steam mode 97°C for 20 minutes

- 3 large potatoes, peeled and small dice
- 4 carrots, peeled and large dice
- 2 parsnips, peeled and medium dice

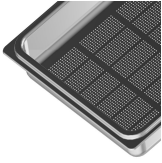
Once cooked quickly transfer to a bowl adding the butter, milk, mustard, salt and pepper. Once combined and mash as desired

- 30g of butter
- 150ml of milk

- 1 pinch of salt
- 1 tbsp of wholegrain mustard
- 1 pinch of pepper

To serve, spoon the mash across the centre of a large dish, place the drumsticks with the tips heading up, put a jug of the braising liquid as gravy on the side.

Recommended accessories



GN container Stainless
steel perforated



Enameled GN container