

A VERY MERRY  
CHRISTMASLAND  
& Happy New Year 2021



# French Roasted Turkey with Stuffing 法國烤火雞



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## Ingredients 材料

**Serving: 6**

<b>French Chilled Label Rouge Turkey 2.7-3.3kg</b>	<b>1pc</b>
<b>Sausage, casings removed</b>	<b>250g</b>
<b>White Mushrooms, sliced</b>	<b>250g</b>
<b>Onion, chopped</b>	<b>1pc</b>
<b>Garlic</b>	<b>2 cloves</b>
<b>Butter</b>	<b>30g</b>
<b>Herbs</b>	<b>To taste</b>
<b>Le Comptoir de Mathilde Nepal Black Timut Pepper with Grinder</b>	<b>To taste</b>
<b>Olive Oil</b>	<b>4 tbsp</b>
法國冰鮮火雞 - 紅色標章2.7-3.3公斤	1隻
鮮肉腸	250克
白蘑菇, 切片	250克
洋蔥, 切碎	1個
蒜頭	2 瓣
牛油	30克
香草	適量
<b>Le Comptoir de Mathilde 即磨尼泊爾花椒</b>	<b>適量</b>
橄欖油	4 湯匙

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## Step 步驟

1. Reheat oven to 200 °C.
2. In a large bowl combine sausage meat, mushrooms, onion, garlic, butter, herbs, salt, pepper and 2 tablespoons of oil. Stuff turkey with mixture.
3. Brush outside of turkey with remaining oil and sprinkle with additional herbs, salt and pepper. Place on rack of roasting tin.
4. Roast turkey in preheated oven for 2 1/2 to 3 hours. The turkey is done when a digital thermometer inserted in the thigh registers 76°C .

1. 焗爐預熱至200 °C 。
2. 在一個大碗中，將香腸肉，蘑菇，洋蔥，蒜頭，牛油，香草，鹽，黑胡椒和2湯匙油混合。將混合物加入火雞內。
3. 火雞放上烤架，用剩餘的油在火雞外面刷，再撒上其他香草，鹽和胡椒粉。
4. 將火雞放入已預熱的焗爐中烤2 1/2至3個小時。用溫度計檢測火雞大腿約76 °C時，火雞即可享用。