

LEMON & HERBS TURKEY with Mediterranean Brochettes

Serves 4

Ingredients for the preparation of the meat:

One leg of turkey boned
4 non waxed lemons (2 finely sliced and 2 juiced)
Bunch of fresh flat parsley
Fresh sage
Few sticks of Fresh thyme
Olive oil
2 big onions (roughly chopped)
5 garlic cloves (finely sliced)
Coarse salt
10 Black pepper corns
1 bottle of dry white wine

Ingredients for the preparation of the Mediterranean brochettes:

12/15 small vine tomatoes
2 small courgettes
2 red onions
2 yellow peppers
Mixed dry herbs
Olive oil
8 wooden skewers

Recipe

THE DAY BEFORE (or the in morning if served for dinner)

Flatten your leg of turkey on a chopping board. Brush it with olive oil all over inside.

Sprinkle some coarse salt and ground black pepper from the mill.

Lay one of the two chopped onions and 2 finely sliced garlic cloves. Then on the top, lay a bed of parsley, sage, and thyme branches. Finally add the slices of 1 lemon.

Roll the leg of turkey and tie up with kitchen string so the ingredients inside cannot escape. Lay this leg inside a deep dish and pour over the rest of your chopped onion, sliced garlic, sliced lemon, plus the juice of the remaining lemon and the black pepper corns.

Add 3 large spoons of olive oil, and finally pour enough wine to cover the meat. Cover this dish with cling film and leave overnight in your fridge.

THE DAY AFTER

Wash your vegetables. Cut your courgettes into slices of ½", cut the red onions into quarters.

After removing the seeds of the peppers cut these into pieces. Build your brochettes starting with onion and alternate the vegetables: onion, courgette, and tomatoes, yellow pepper.etc. until the skewer is full. Keep all the brochettes in an oven dish next to each other and sprinkle some olive oil and dry mixed herbs. Salt only once cooked.

Two hours before serving your meal, preheat your oven on 180 degrees for 15 minutes.

Remove your leg of turkey from the marinade and transfer it into an oven dish.

Add some of the lemons and lemons from the marinade. Cook for 50 minutes and switch off the oven, leave the dish in the oven but add a sheet of foil on the top to keep moist.

Fifteen minutes before your meal, put the meat on the grill of your BBQ (not too hot) with the vegetable brochettes and let grill for 15/20 minutes but do not let it burn! The turkey should not be black! Cut the turkey at the table on a dish or a board and serve with Dijon mustard, and a green leaves and vine tomatoes salad.

Serve with a cool Chablis or a Rose from Provence and few broken pistachios. Voilà!

Keep in the fridge and serve cool with a sweet white wine.