

OVEN-BAKED TURKEY ROLLS



Recipe introduction

Preparing this dish was a very interesting experience for me since it was my first encounter with raw turkey. I didn't find it very appetising, and the texture also took getting used to. At first, I thought this knowledge ruined the whole dish for me and I could never eat turkey again, but when I smelled it coming out of the oven all my doubts disappeared. This recipe is a good not too difficult meal and it will definitely have your mouth watering.

Ingredients for 4 people

- 500 g turkey-breast slices
- 500 ml Béchamel sauce
- 200 g cooked ham
- 150 g smoked Scamorza cheese
- Breadcrumbs
- 1 shallot
- 35 ml Extra Virgin Olive Oil
- Salt

Preparation

1. Arrange the slices of turkey breast on a work surface and place a slice of cooked ham and a slice of smoked Scamorza cheese on each of them.
2. Roll each slice of meat on itself to form rolls, then seal them using toothpicks.
3. Put the breadcrumbs in a deep dish and bread all the prepared rolls.
4. Now chop 1 shallot and add it to a frying pan with the hot EVO oil. When it has wilted, add the meat and fry it on all sides for 5 minutes, then add salt.
5. Pour 250 ml of béchamel sauce into a baking dish and place the browned roulades in it together with the sauce that has formed in the pan.
6. Cover with another 250 ml of béchamel sauce. Bake in a preheated oven at 200° for 25 minutes.
7. After removing all the toothpicks, serve the baked turkey roulades still hot and accompany them with a side dish of seasonal vegetables.