Turkey roll with pesto stuffed with rice

Cuisine: **Italian**

Food category: **Poultry**

Author: **Pavel Gaubmann**

Company: **Retigo**

Program steps

Preheating:	155 °C

1	Combination		50 %		Termination by time		00:20 hh:mm		140 °C	100 %	
2	Hot air		0 %		Termination by time		00:03 hh:mm		230 °C	100 %	

Ingredients – number of portions – 10

Name	Value	Unit
turkey breast	1500	g
pesto alla genovese	100	g
parma ham slices	150	g
rice	400	g
olive oil	100	ml
salt	20	g
freshly ground black pepper, ground	1	g
butter soft	100	g
dry white wine	100	ml
parmesan cheese	50	g
garlic	10	g

Directions

Cook the jasmine rice al dente.
Filling (mixture) - put butter in a saucepan, foam it, add finely chopped garlic, fry. Pour in white wine and reduce by half. Finally, put in the rice and add the parmesan, season the mixture with salt and pepper.
Wash the turkey meat, dry it, cut it into slices, pat it wide, salt it, pepper it, rub it with alla Genovese pesto. Fill the unfolded slices with the mixture, wrap and cover with a slice of Parma ham. We put it in a gastro container, rub it with olive oil and stew it, bake it.

Nutrition and allergens

Allergens: 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, D, E, K

Nutritional value of one portion	Value
Energy	474.6 kJ
Carbohydrate	34.1 g
Fat	17.6 g
Protein	45.8 g
Water	0 g

Recommended accessories

Vision Bake	Enameled GN container