

TUSCAN TURKEY ROLLS

ready to cook



recommended
by our Chef
de cuisine



Material:

turkey breast, slightly frosted and then sliced with the machine in 3 mm thin tranches
wooden skewer (e.g. **BAMBOO KNOTSKEWER 105 mm**, *art.-code 900/49 0001*)

Ingredients:

raw ham slices, ca. 2 mm thick
basil leaves

Seasoning:

80–100 g/kg **SALVIA WÜRZMARINADE OG**, *art.-code 411/70 0002*

Gewirzmillen[®]

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Manufacture:

Spread the meat on one side with **SALVIA WÜRZMARINADE OG**, put on top a ham slice and 1–2 basil leaves. Roll the meat from the small ending on and spread on the roll surface also some **SALVIA WÜRZMARINADE OG**. Fix the roll with a wooden skewer.

Chef de cuisine tip:

To keep the colour stability inside of the sales counter, do not exceed a temperature of 4 °C during the manufacture process. The marinated steaks should rest for at least 6 hours in the cooling.

Take the meat in time out of the cooling before barbecuing so that the meat can condition to the room temperature otherwise the following cooking time will change.

The Tuscan turkey roll is suitable for pan and barbecue.