

## *Turkey Galantines*

Don't be daunted by this dish—the results are worth the effort. Much can be done in advance, and a good butcher can make the job easier. Make the stock and *Mirepoix* sauce ahead of time. Originally this dish would have been made with truffles, which can be bought canned in the store. Due the high cost of truffles, ordinary mushrooms may be substituted. Try using seasonal mushrooms for a more authentic taste.

### **Ingredients Utensils**

12 to 15 lb. turkey  
1 lb. lean white veal  
1 lb. lean pork  
1/4 cup cognac, dry sherry **or**  
    Madeira  
1 tsp. freshly grated nutmeg  
fresh ground black pepper  
2 tsp. Worcestershire sauce  
1 Tbs. salt  
8 eggs  
3/4 cup finely chopped parsley  
cooked ham **or** tongue  
small whole truffles **or** mushrooms  
3/4 cup pistachio nuts

### **Cooking Utensils**

knife and cutting board  
measuring cup  
measuring spoons  
meat grinder  
poaching kettle with rack  
linen **or** cheesecloth  
string  
scissors  
large mixing bowl  
wooden spoon  
large platter

### **Serving**

serving plate  
serving fork

### **For the stock**

1 turkey carcass  
16 cups water  
1 cup chopped celery with leaves  
1 large onion  
1/2 bay leaf  
1/2 cup chopped carrots  
3 or 4 peppercorns  
lettuce leaves  
parsley

knife and cutting board  
measuring cups  
stock pot  
string  
scissors

1 *bouquets garnis*—made from 3 or 4 sprigs parsley **or** chervil, 1/2 bay leaf, 2 sprigs fresh thyme, 1 white portion of a leek, and 2 cloves, placed inside several celery stalks and tied with string.

### **For the stock**

Make the *bouquets garnis*. Peel and slice the onions. Chop the carrot and celery. Put all the ingredients in the stock pot and simmer 3 hours. When done, strain the stock and chill it. After the stock has chilled, the top layer of grease can be skimmed off. The stock can be made well in advance of making the dish. Good premade stock can be bought in the store.

### **For the *Mirepoix* sauce**

1 carrot	knife and cutting board
1 onion	measuring spoons
1 celery heart with inner stalks	bowl
1/2 crushed bay leaf	
1 sprig thyme	
1 Tbs. raw ham <b>or</b> bacon (optional)	
1 Tbs. butter	

Dice the vegetables. If using ham or bacon, mince it small. Put all the ingredients in a bowl and set aside with the butter. This can be done well in advance of making the dish.

### **To make a Turkey Galantine**

Chop the parsley. Debone the turkey, keeping the skin in one flat piece. A butcher can do this for you. If the skin tears, sew it together. Cut the breast meat into 1/2" strips and set aside. Put the rest of the turkey meat along with the veal and pork into a meat grinder. Grind the meat 3 times. A butcher may do this for you. Use the carcass to make the stock. Put the ground meat into the mixing bowl and add the cognac or sherry or Madeira, nutmeg, salt, pepper, Worcestershire sauce, eggs and 1/2 cup parsley. Mix well into a smooth paste.

Take a clean linen or piece of cheesecloth and lay it out flat. Place the turkey skin in the center of the cloth with the outside facing down. Pat the above mixture onto the skin in an even layer all the way to the edges, then place alternating rows of ham or tongue with the strips of turkey breast. Make a row down the center with the truffles or mushrooms. Sprinkle the pistachio nuts and 1/4 cup parsley over the filling. Now it's ready to roll.

To roll the turkey, start at the long side farthest away from you and gently pull the cloth toward you, rolling the filled turkey skin into a sausage shape. Do not roll the cloth into the inside of the turkey roll! Keep manipulating it so that it forms an outer casing. This may require help. Tie the ends securely. It will also need to be tied down the center and around the middle at regular intervals to keep it together. Tie it well, but not so tightly that it bursts when cooking. The turkey roll should be smooth and even.

Place the *Mirepoix* sauce ingredients in the bottom of the rack and put the roll on top of it in the poaching kettle. Cover with the stock and bring to a boil. Cover the kettle with a lid, and reduce the heat to low. Simmer 1 1/2 to 2 hours or until the roll is firm to the touch. Carefully remove the roll from the broth and let cool on a large platter. When it has reached room temperature, remove the outer cloth and refrigerate. Turkey galantines

need to made well in advance of the dinner and stored in the refrigerator. Reheat the galantines before serving. Galantines should be cut into rounds before being brought to the table.