



Rosemary Turkey

Cooking time: 4 hour

Ingredients :

- 1 4kg Turkey
- 1 Carrot
- 1 Sliced Celery
- 1 Chopped Onion
- 1 Lemon Cut In 4 Pieces
- 4 Chopped Garlic Cloves
- 2 Laurier Leaves
- 3 Rosemary Branch
- 1 Fresh Parsley Bouquet
- Salt And Pepper

Preparation :

Wash carefully the turkey. Put all the ingredients in the turkey cavity. Put the turkey in 10l *CromoTanium* pot and close the lid. Put on stove at medium. When temperature reaches 40°C, put temperature on medium/low and keep on cooking till temperature reaches 85°C. Serve with your favourite vegetables.