

Malaysian Style Roast Turkey



Serves: 6-7

Profitability:

Author: Peter Lloyd, Sticky Mango

Ingredients:

3kg turkey

100g candlenuts

100g lemongrass

50g garlic

100g turmeric fresh

50g galangal

100g shallots

50g salt

400g sugar

300g coconut milk

350g palm sugar

30g dried chilli

80g Garam masala

Steps:

1. Blend all ingredients together - except turkey - in a robot coupe to make marinade

Marinate turkey in paste overnight

Roast turkey in oven at 170°C for 2 hours (or until cooked)

Rest, slice and serve