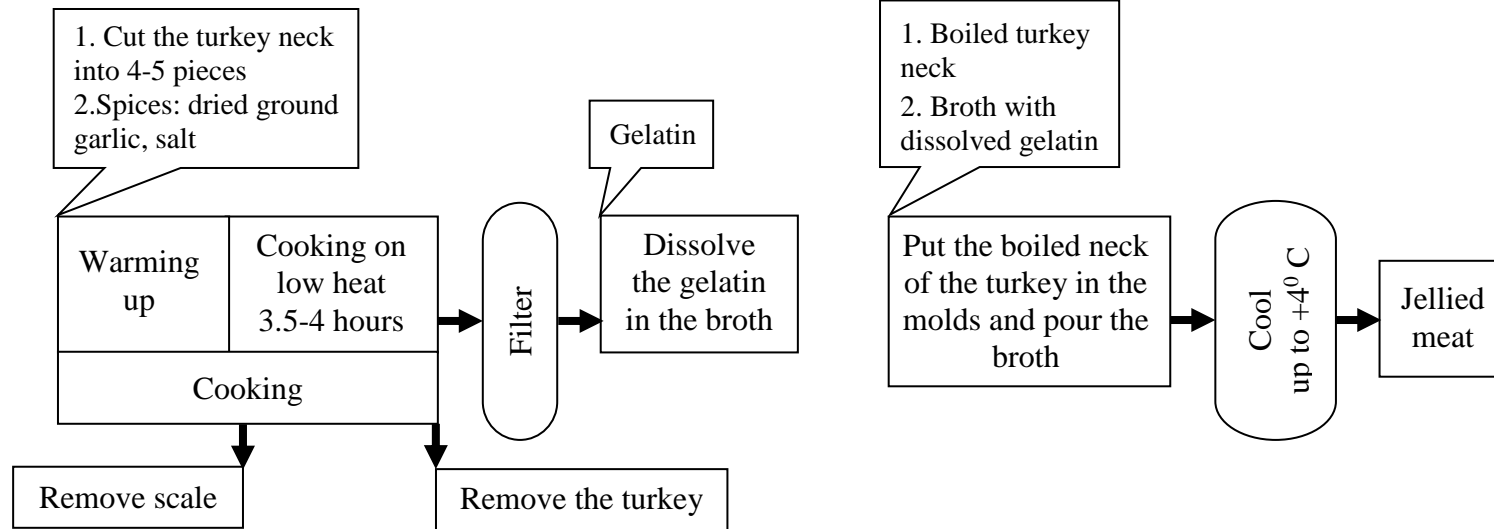


Turkey neck jelly "May holiday" (khurs.ru - 2021)



1. Turkey neck – 3.5-4 kg (7 l pot)
2. Gelatin – 10 g per 1 liter
3. Dried ground garlic – 1 teaspoon
4. Salt – 1.5-2 tablespoons
5. Water – 3.5-4 liters



Turkey neck jelly "May holiday"



1. Cut the turkey neck into 4-5 parts



2. Take gelatin



3. Take salt and dried ground garlic



4. Put a saucepan with water on the fire



5. Put the neck of the turkey in a saucepan. Remove the scale



6. Cook on low heat



7. Remove traces of fat and scale



8. Take a mold for aspic



9. Put the boiled turkey neck into the mold



10. Filter the broth, dissolve the gelatin



11. Pour the broth with dissolved gelatin into the mold



12. We keep it in the refrigerator. We serve it on the table