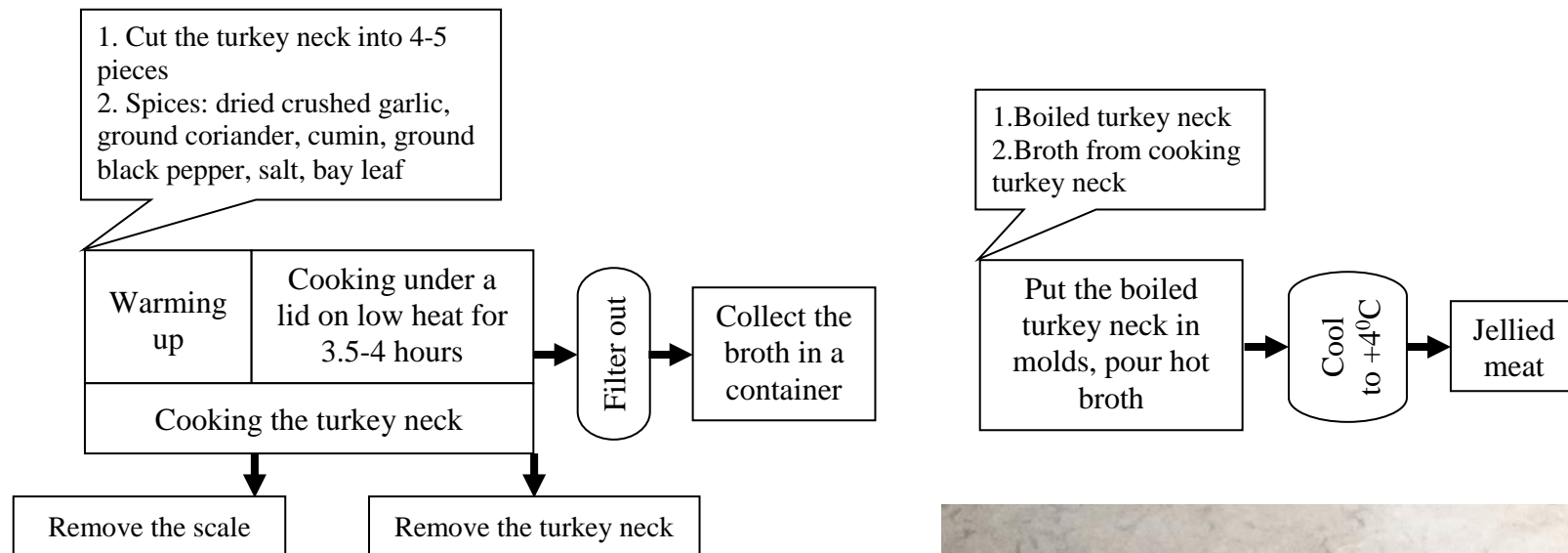


## Jelly and turkey neck "Yummy" (khurs.ru - 2023)



1. Turkey neck – 4-4.5 kg
2. Dried crushed garlic – 0.4-0.5 tablespoons
3. Ground coriander – 0.4-0.5 tablespoons
4. Cumin – 0.4-0.5 tablespoons
5. Ground black pepper – 0.35-0.4 teaspoons
6. Salt – 1.3-1.7 tablespoons
7. Bay leaf – 4-5 pcs
8. Water – 3-3.5 liters



## Jelly and turkey neck "Yummy"



1. Cut the neck of the turkey into 4-5 parts



2. Make up the proportions of spices



3. Put a saucepan with water on the fire



4. Put the neck of the turkey in a saucepan



5. Bring to a boil, remove the scale



6. Put the spices in a saucepan



7. Put the bay leaf, cook under the lid on low heat



8. Sterilize the molds with lids, remove the pan from the heat



9. Put the boiled neck in molds



10. Pour the hot broth from cooking the neck into molds



11. Close the molds with lids, cool, put in the refrigerator



12. After keeping in the refrigerator for 8-12 hours, you can serve it on the table