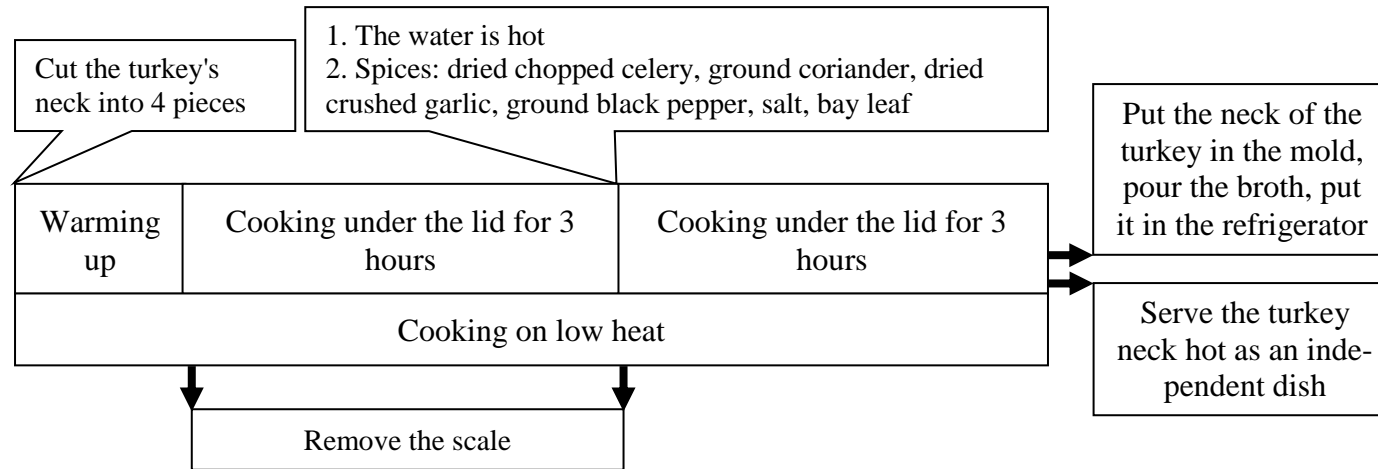


## Turkey neck jelly "May Holiday 2" (khurs.ru - 2024)



1. Turkey neck – 3.6 kg
2. Dried celery greens, finely ground – 1.5 tablespoons
3. Ground coriander – 1 teaspoon
4. Dried crushed garlic – 1-1.2 teaspoons
5. Ground black pepper - 0.5-0.6 teaspoons
6. Salt – 1.3-1.4 tablespoons
7. Water – 4-5 liters



## Turkey neck jelly "May Holiday 2"



1. Take the neck of the turkey, chop into 4 parts



2. Make up the proportions of spices



3. Take a saucepan, pour cold water



4. Put the neck of the turkey in a saucepan



5. Add water to the saucepan above the level of the turkey's neck



6. Bring to a boil, remove the scale



7. Cover the saucepan with a lid, cook over low heat



8. Remove the lid, remove the remaining scale



9. Add boiling water to a saucepan above the level of the turkey's neck



10. Put the spices in a saucepan



11. Put the bay leaf in a saucepan



12. Cover the saucepan with a lid, cook over low heat

## Turkey neck jelly "May Holiday 2"



13. Put the boiled turkey neck in containers



14. Pour the broth into containers to the brim



15. Close the lid, cool



16. After aging in the refrigerator at +4°C, you can serve



17. For lovers, the turkey neck can be served hot



18. The dish can be enhanced