



February (wintertime recipe)

Turkey with aromatic sauce

Ingredients (for 4 people):

For the meat:

Metal

2 pieces of turkey breast (each minimum 300 g)

2 onions

4 bay leaves

Mustard seeds

Pepper seeds

Ground cloves

Water

Salt

Wood

Lemon slices

Earth

2 carrots

For the sauce:

Water

10 tablespoons soy sauce

Wood

Lemon juice

Fire

Curcuma

Bell pepper powder

Earth

Sugar

1 carrot

Metal

2 tablespoons ginger

1 red and 1 green pepperoni

Directions:

Chop half of the carrots and the ginger, remove seed from pepperoni and chop them. Peel onions and stick 8 ground gloves and 4 bay leaves to the onions.

Boil 4 liters of water; stir pieces of carrots and onions in. Mix in 1 teaspoon of pepper seeds, 2 teaspoons of mustard seeds, add turkey breast (cut in pieces) to water and cook over medium-high heat, season with 1 teaspoon salt and 2 lemon slices, simmer for 10-15 minutes.

For the sauce: Take 6 tablespoons from the simmering mixture; add chopped carrot, ginger, pepperoni, 10 tablespoons of soy sauce, 10 tablespoons of water, 4 tablespoons of lemon juice, 1 teaspoon bell pepper powder, 1 teaspoon curcuma and heat the liquid shortly.

Make a nice arrangement of the turkey with some vegetables and the delicious sauce. Enjoy your meal!