



# VINHA D'ALHO PARA PERU (PORTUGUESE TURKEY FILLET)

An very crisp wine with a long aftertaste that can also be used to add freshness to the turkey marinade.



Serves 4 people



Cooking time: 2 hours prep, 50 minutes assembly

## INGREDIENTS

- 1 ¾ lbs (800 g) turkey fillet
- 1 tsp piri piri spices
- 3 cloves garlic
- ½ cup (150 ml) Vinho Verde wine
- 1 Tbsp finely chopped parsley
- 1 lemon
- Olive oil

## PREPARATION

Marinate a 1 ¾ lb (800 g) turkey fillet in olive oil with 1 tsp piri piri spices, 3 cloves finely chopped garlic, ½ cup (150 ml) Vinho Verde wijn, 1 Tbsp finely chopped parsley and some grated lemon peel. Leave in a plastic bag to marinate at least 2 hours.

Sprinkle the turkey fillet with salt and pepper and bake 50 minutes in a casserole dish in an oven preheated to 350 °F (180 °C).

Wine suggestion: [Vinho Verde](#)