

Roasted Turkey with Scone (Gjel Deti me Kulac)



Roasted Turkey with Scone is one of the traditional Albanian dishes that most of us prefer to enjoy during the Season Holiday. This dish is prepared on the night of New Year's Eve and when time hits 00:00, everyone grabs a bite of the delicious roasted turkey. Albanians also have lunch with their families on the 1st of January, where roasted turkey is the main dish.

Ingredients:

For the turkey:

- One Turkey about 3-4 kg
- Olive Oil
- Salt, black pepper

For the Scone:

- 1kg flour
- 1 onion
- 200g butter
- 50ml olive oil
- 1 tsp baking soda
- 1tsp salt
- Black pepper
- Nenexhik (mint)

Directions:

1. Preheat the oven to 200 degrees.
2. Clean the turkey well and marinate it with spices of your choice (salt & pepper) and olive oil, inside out.
3. Cover the turkey with aluminum foil.
4. Put it in the oven and let it cook about 3-4 hours.
5. We then continue to prepare the dough for the scone, with flour, water and salt. We let the dough sit for 1 hour.
6. After 1 hour, we spread the dough in a baking pan with olive oil, and we put it in the oven to bake until it has a golden color.
7. After the turkey has baked, we put it in a pot to boil.

8. We take a deep cooking pan where we put the baked dough, and we add the other ingredients to it and mix it. We also add some of the turkey juice to make it even more delicious.
9. The scone should be served mashed, together with the roasted turkey.

