



INGREDIENTS

Whole turkey 1 (3kg)

For the stuffing:

Dry baguette 1

Walnuts 1 cup

Carrots 2

Celery sticks 2

Raisins $\frac{3}{4}$ cup

Martini olives 5-10

Stock, made from the turkey giblets

Sage 1 tsp

For the accompaniment:

Pumpkin 800g

Corn 3 ears

Soft butter 80g

Coarse sea salt 10g

Fine sea salt 2 pinches

For the sauce:

Fruit jelly 150g

Water 50ml

Salt and pepper

METHOD - THE LETTER R/Traditional Thanksgiving turkey

ANNA: BonjouR ladies and gentlemen, and welcome back once again to 'Do You Cook English?'. We have RatheR a lot to do today, including a Really tasty Recipe and some RatheR inteResting pRonunciation Rules! Today we will be prepaRing the ameRican classic, it's a tRaditional Thanksgiving Roast tuRkey. And...have you guessed yet? We will also be pRactising our pRonunciation of the letteR 'R'. So, let's have a look at the pRonunciation Rules:



The letter 'R':

The sound R in English is pronounced inside the mouth moving back the tongue

Ex: Cider, rare

The sound never comes from the throat: Breakfast, orange

The letter R can be at the beginning, in the middle or at the end of words

The initial and internal 'R' are pronounced the same

At the end of words, it lengthens the sound of the last vowel

Initial

Roast

Reduce

Raisin

Rice

Internal

Fry

Grill

Microwave

Marinade

Final

Water

Cover

Butter

Lobster

ANNA: So, today we are going to prepare a traditional American Thanksgiving turkey, but first I would like to introduce you to Yannick. Yannick is our chef today and he's from Les Cerecles Culinaires de France. Bonjour Yannick!

YANNICK: Bonjour Anna!

ANNA: How are you?

YANNICK: Ça va!

ANNA: Good good good! Right, let's go directly to the recipe! Here, we are going to start first with the stuffing.

YANNICK: Allez les bleus!

ANNA: First, Roast the nuts in a frying pan. Rest to one side and leave them to cool. Then chop them roughly and dice the bread. Melt 40 grams of butter in the frying pan and brown the bread. Now fry the onions and the chopped celery in a saucepan with the rest of the butter for about 5 to 10 minutes. Now add the fried bread, the nuts, the chopped apple, the chopped olives, parsley, raisins and the sliced carrots. Add 300ml of stock, then remember to add the salt and pepper. Now simmer on a low temperature and cover.

You simmer for approximately one hour, checking every ten minutes that there is enough liquid. If not, just add some more stock.

Now to prepare the bird. Here we have a superb, fresh, free range turkey.

Salt the inside and now add the pre-prepared stuffing to the turkey and tie it up thoroughly with string. Season liberally and then put the turkey on a platter and now roast in the oven for 3 hours and baste repeatedly.

And now, to create the roux or the sauce. Drain the juices from the turkey and put into a large casserole dish. Add the water and the fruit marmalade, then reduce on a low temperature. Now season with salt and pepper and then keep warm.

Finally, serve the carved turkey onto a serving platter with the stuffing, the accompaniments and the sauce. Traditionally the accompaniments are mashed pumpkin and fried corn.

And, voila! A traditional Thanksgiving Roast turkey!

ANNA: Well, there was rather a lot of information there today, but what a great recipe! And just look at the result! So, what do you reckon, Yannick? Fancy organising a Thanksgiving party at your place this year?

YANNICK : Maybe...

ANNA: Oh come on, come on! So, fortunately this is a recipe which is served with wine! So, until next time on Do You Cook English?, have a great Thanksgiving, and cheers!

YANNICK: Cheers!