



Eldorado COUNTRY CLUB

COOKING DEMO

WITH CHEF MARK RIGANO

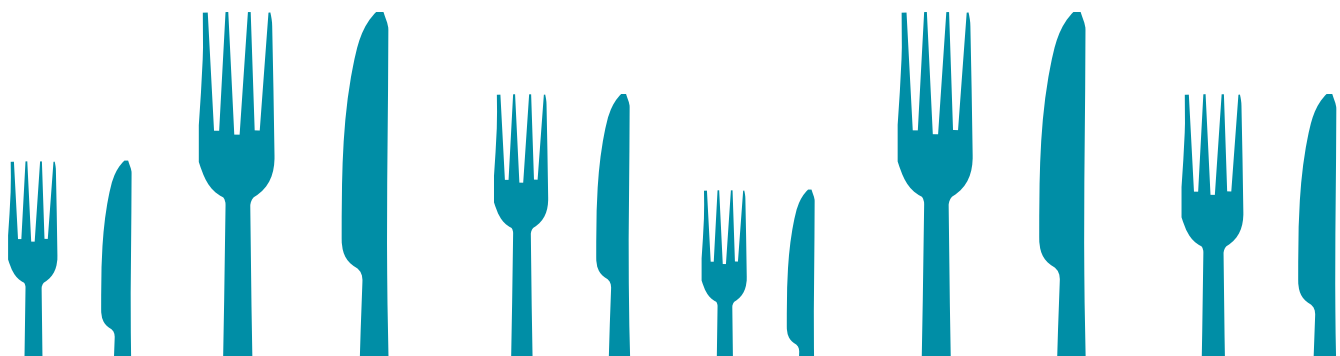
**RESCHEDULED
FOR**

Turkey Scaloppini

Thursday, December 3 @ 4:00p.m. Pacific



Register online or with Member Services: reception@eldoradocc.org





COOKING DEMOS

WITH CHEF MARK RIGANO

Thursday, December 3 @ 4:00 PM Pacific

TURKEY SCALOPPINI

Ingredients:

Turkey Breast	1 ½ #
Kosher Salt & Black Pepper	As Needed
All Purpose Flour	As Needed
Turkey Bones (Wings) optional	2 each
Mirepoix 1/3-inch dice	
Yellow Onion	3 oz
Carrot	2 oz
Celery	2 oz
Garlic Clove , chopped	2 each
Thyme Sprig	2 each
Butter	As Needed
Chicken Stock	1 qt
Corn Starch Slurry	As Needed
Italian Parsley, course chop	2 TBSP
Sage, course chop	1 TBSP
White Wine, for deglazing	2/3 cup



Chef's notes: Yield = 4

Method:

1. To prepare the sauce, roast the chicken wings at 350 in an oven until golden brown.
2. In a sauce pot, caramelize the mirepoix in butter until golden brown, deglaze with white wine, add turkey wings and chicken stock. Simmer for 45 minutes. Thicken with corn starch slurry until slightly thickened. Season with salt & pepper.
3. Cut the breast into eight 3oz portions, cover with plastic and pound thin, then reserve. Two piece per portion.
4. Season turkey with salt & pepper, dredge in flour, sauté in vegetable oil or clarified butter.
5. Finish sauce with herbs and serve with scaloppini.

