

Dereotlu Fume Hindi Gö?sü

Delicious Turkish smoked turkey breast with dill. Perfect for breakfast spreads or gourmet sandwiches. Ready in 15 minutes!

10	5	15	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

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Malzemeler

- 300 g turkey
- 1 sprig dill
- 0 black pepper
- 1 tbsp butter

Yapılı???

- Prepare the Turkey**

Cut the 300g smoked turkey breast into small, uniform 1-inch (2.5cm) cubes to ensure even heating.
- Finely chop the 1 sprig of fresh dill and set aside.
- Heat the Pan**

Heat a large frying pan over medium heat (160°C/320°F) for 1-2 minutes until warm to the touch.
- Add the 1 tablespoon of butter to the pan and let it melt completely, swirling to coat the bottom.
- Cook the Turkey**

Add the turkey cubes to the pan in a single layer and cook for 2-3 minutes, stirring occasionally, until lightly golden and heated through.
- Add the chopped dill to the pan and stir gently for 30-60 seconds until fragrant.
- Season and Serve**

Season with black pepper to taste, stir once more, and remove from heat immediately to prevent overcooking.

?puçlar?

Choose the highest quality smoked turkey breast from a reputable delicatessen for the best flavor and texture.

Serve immediately while warm for optimal taste and texture - the dish is most flavorful when freshly prepared.

Use fresh dill only, as dried dill will not provide the same bright, herbaceous flavor profile.

Don't overcook the turkey as it's already been cured and smoked - just warm it through and lightly brown.

Cut the turkey into uniform pieces to ensure even cooking and consistent texture in every bite.

Use a wooden spoon when stirring to avoid breaking up the delicate turkey pieces.

For the sandwich version, toast the baguette lightly to provide textural contrast and prevent sogginess.

Allow the grilled halloumi to cool slightly before assembling sandwiches to prevent wilting the other ingredients.