

Bella Pressure Cooker Turkey Legs

Ingredients:

6 turkey leg and thigh (Marylands)
¾ cup rock salt
Zest of 1 lemon
3 fresh bay leaves
1 cup chicken stock
1 orange cut into ¼'s
1 large sprig fresh rosemary
1 cup mixed olives

Directions:

Place rock salt into your Bella blender and process with lemon and bay leaves, till fine and fragrant.

Rub turkey legs with salt and allow to cure for 30 – 40 minutes, refrigerated.

Rinse off salt and pat dry with kitchen towel.

Place legs into your Pressure cooker on sauté setting with a little vegetable oil, skin side down in order to gain some color, this will need to be done one at a time to prevent over crowding. Once all legs are browned return legs to pressure cooker along with orange, rosemary, olives and chicken stock! Place lid on, set pressure valve and push the chicken/meat setting and allow to cook.

Once timer has finished, release pressure valve. Remove turkey legs, serve with soft polenta, sauté radicchio leaves, orange fillets and crisp sage leaves