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MAINS Madre Selva

Peruvian-style roast turkey from Madre Selva in Buckhead

By Sarra Sedghi · Rough Draft Atlanta, 11/17/2026

Serves 10 to 12 | **Prep** about 45 minutes | **Cook** about 2 hours | **Total** about 33 hours *Servings and times are Rough Draft estimates.*

Ingredients

- [ ] 1 16 pound turkey

BRINE

- [ ] 2 gallons water
- [ ] 1 3/4 pounds of salt
- [ ] 0.7 ounces fresh thyme
- [ ] 2.8 ounces fresh garlic, roughly chopped
- [ ] 0.7 ounces fresh rosemary
- [ ] 5 yellow lemons, halved

MARINADE

- [ ] 3 cups ají panca paste
- [ ] 1/4 cup ground garlic
- [ ] 1 cup soy sauce (sillao)
- [ ] 1/4 cup oyster sauce

Directions

1. **Prepare the brine:** Combine water, salt, thyme, garlic, rosemary, and lemons in a large food-safe container. Stir until the salt dissolves.
2. **Brine the turkey:** Submerge the turkey in the brine, cover, and refrigerate at 40°F or below for a minimum of 28 hours. Keep the turkey refrigerated throughout the brining process.
3. **Dry the turkey:** Remove the turkey from the brine. Discard brine. Pat turkey thoroughly dry with paper towels. Place it on a rack over a tray and refrigerate uncovered for 2 hours to help dry the skin.
4. **Blend the marinade:** Add ají panca paste, ground garlic, soy sauce, oyster sauce, mustard, orange juice, salt, black pepper, cumin, cinnamon and brown sugar to a blender. Blend until smooth and fully combined.
5. **Prep the butter:** Melt one 5.3-ounce portion of butter and reserve for basting. Keep remaining butter cold and cut into thin slices.

- [ ] 2 cups orange juice
- [ ] 0.7 ounces salt
- [ ] 0.4 ounces ground black pepper
- [ ] 0.3 ounces ground cumin
- [ ] 0.3 ounces ground cinnamon
- [ ] 10.6 ounces butter (about 2 1/3 sticks), divided

6. Gently massage a portion of melted butter over the turkey skin. Sliced sliced butter underneath the turkey skin, directly against the meat. Then spread the blended Peruvian marinade evenly over the turkey, including underneath the skin where possible.
7. **Roast covered:** Preheat the oven to 380°F. Place the turkey in a roasting pan, cover with aluminum foil, and roast for approximately 1 1/2 hours.
8. **Uncover and brown:** Carefully remove the foil. Brush the turkey with reserved melted butter using a pastry brush. Return it to the oven uncovered for approximately 30 minutes, or until the skin is golden brown and the turkey reaches a safe internal temperature, at least 165°F in the thickest part the breast and the innermost part of the thigh and wing. More melted butter can be added for a richer finish.
9. **Rest:** Let turkey rest for 30 to 45 minutes before carving.

The story

This week, we're sharing a recipe for the Peruvian-style roast turkey from Madre Selva at Uptown Atlanta in Buckhead.

Mayra Domínguez, executive chef at Madre Selva, gives the bird some Peruvian flavor with a citrus-herb brine and an ají panca (Peruvian red pepper) marinade.

All of the ingredients are found at most supermarkets. However, try sourcing seasonings and other ingredients, such as the ají panca paste for the marinade, from international grocers like the Buford Highway Farmers Market — Domínguez highly recommends La Peruanita in Doraville.

When roasting, it's important to trust the bird's internal temperature over an oven timer. Place a food thermometer in the thickest part of the breast and innermost part of the thighs and wings to determine if the bird has reached an internal temperature of 165°F. Let the turkey rest for 30 to 45 minutes after removing it from the oven to allow the juices to thicken.

For Thanksgiving, the restaurant is offering a Peruvian holiday package meal ($249) that feeds up to nine people and includes this turkey. Available for pick-up on Thanksgiving morning.

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