Turkey Cannelloni with sweet and sour vegetables

10 persons



Ingrediënten

- 20 slices of Turkey fillet
- 10 slices of Oven-roasted Turkey fillet
- 1 cucumber
- 1/5 celeriac
- 250 g carrots
- 2 dl water & 2 dl vinegar
- 200 g sugar
- 150 g mayonnaise
- 50 g ketchup
- 1 coffee spoon sambal
- 50 g panko
- 2 dl groundnut oil
- A pinch of curry powder
- 300 g Somen noodles
- A few coriander leaves

Bereiding

Cut the cucumber horizontally in half and remove the seeds. Cut the 1/5 celeriac and peel it. Grate the carrots and cut all the vegetables into brunoise pieces.

Boil the water, vinegar and sugar together.

Place the julienne vegetables into a preserving jar and pour in the vinegar mixture. Allow it to marinate overnight. Remove the brunoise vegetables from the preserving jar, place them between the Turkey fillet pieces and roll up (3 pcs/per person).

Mix the mayonnaise, ketchup and sambal. Heat the groundnut oil and add the panko.
Fry the panko until golden brown and place on kitchen paper. Season the panko with curry powder and mix.

Cook the noodles for 2 to 3 min. in salted water and refresh.

Arrange everything attractively on the plate and finish with a few coriander leaves.

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Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be