



Turkey beef slice with “chasseur” sauce



10 persons



Ingrediënten

- 20 Turkey beef slices
- 150 g Turkey lardinettes®
- 1 kg peas
- 30 g butter & olive oil
- 5 mini lettuces
- 750 g parsnip
- 750 g potatoes
- 2 egg whites
- 5 dl demi-glace sauce
- Dash of red wine
- 100 g pearl onions
- 150 g mushrooms
- Pinch of sugar
- Pepper & salt

Bereiding

Grill the Turkey beef slices on both sides.

Steam the peas briefly and sauté lightly in butter, season with pepper and salt.

Cut the mini lettuces into 4 and sprinkle with olive oil. Grill the lettuces and bake for 2 min. in an oven at 150°C.

Peel the potatoes and parsnip, grate them and add the egg whites. Season with pepper and salt and mix. Bake them as small pancakes in olive oil and continue to roast in the oven at 160°C for ± 10 min.

Clean the pearl and sauté them in butter, add a pinch of sugar.

Add the Turkey lardinettes® and continue to fry. Cut the mushrooms into 4 and fry them with the Turkey lardinettes® and the silverskin onions.

Moisten with a dash of red wine and add the demi-glace sauce. Let it boil for a few minutes and season with pepper and salt.

Arrange everything attractively on the plate.

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