



Turkey ragout with Potatoes Mousseline and baked sweet Brussels sprouts



10 persons



Ingrediënten

- 2 kg Turkey ragout
- 1.5 kg potatoes
- 2 cloves garlic
- 6 dl milk
- 2 knobs of butter
- 1 kg small Brussels sprouts
- 100 g shallots
- 10 g brown sugar
- Fresh herbs – select as you wish
- Pepper & salt

Bereiding

Prepare the Turkey ragout according to the instructions on the packet.

Peel the potatoes and cut them into equally-sized pieces. Add the 2 garlic cloves and boil in salted water. Mash through a stirring sieve/blender and add some warm milk and butter. Mix everything well together and season with pepper and salt.

Clean the sprouts and boil them in salted water until they are just ready.

Clean the shallots and cut into moon-shapes. Sauté the shallots in butter and add the sprouts. Finally, add the brown sugar and season with pepper and salt.

Place the potatoes Mousseline on the plate. Make a well in it and add the Turkey ragout. Add some sprouts and finish with the herbs of your choice.

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