



Toast with smoked Turkey fillet



20 minutes



10 persons



Ingrediënten

- 30 slices of Smoked Turkey fillet
- 1 slice of toast
- 10 slices young cheese
- 300 g onions
- Knob of butter
- Thyme
- Bay leaves
- Pepper & salt
- 100 g melted butter

Bereiding

Clean the onions and cut into half rings. Lightly sauté with some butter and add the thyme and bay leaves. Continue cooking under the lid, allowing to cook for 10 minutes. Season with pepper and salt and remove the thyme and leaves. Cut this up finely in the chopper.

Open the sandwiches and place the Smoked Turkey fillet on them, then the onion compote, followed by the young cheese.

Put the other sandwich half on it, melt the butter and rub the sandwiches with butter on the outside. Place the whole sandwich onto the grill and bake on both sides. Cut in 2 and serve.

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