String-tied Roast turkey fillet Royal with” fines herbes”

10 persons



Ingrediënten

- 1 pc Roast turkey fillet Royal
- 1 bunch basil
- ½ bunch flat leaf parsley
- ½ bunch chives
- A few sprigs rosemary
- 6 cloves garlic
- Dash of olive oil
- Pepper

Bereiding

Slice the Roast turkey fillet Royal from the top to 2/3 of the distance from the bottom.

Peel the garlic cloves and remove the rosemary from the stalks.

Chop the fines herbes and garlic coarsely and season with pepper.
Put the herbs into the cuts you made and tie up the roast Turkey fillet again.

Roast the Turkey fillet on the BBQ with lid closed at 150°C for ± 25 minutes.

Cut the roast turkey fillet into slices and serve.

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