



# Turkey thigh roast with mustard mash, green asparagus and brown gravy



100 persons



## Ingrediënten

- 100 Turkey thigh roast pieces
- 15 kg potatoes
- 5 l milk
- 0.25 kg butter
- 0.25 kg whole-grain mustard
- ½ bunch chives
- 12 kg green asparagus
- 1 kg onion in rings
- 0.2 kg butter
- Pepper & salt
- Nutmeg
- 5 l brown gravy

## Bereiding

Roast the Turkey thigh pieces according to the instructions on the packet.

Boil the potatoes in salted water. Drain when they are cooked. Mash the potatoes, add the milk, butter and whole grain mustard and mix well.

Cut the chives and add them to the mash. Season the mash.

Cut the onions into rings, fry them in butter and season.

Cut off the hard part of the green asparagus and steam them until "al dente". ☑

Season the asparagus with some melted butter, pepper, salt and nutmeg.

Arrange everything attractively on the plate and pour on the brown gravy.

*Meer lekkere recepten op [Volys.be](http://Volys.be)!*

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, België

Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - [www.volys.be](http://www.volys.be) - [info@volys.be](mailto:info@volys.be)

