Grilled Turkey breast with aubergines and honey

45 minutes

10 persons



Ingrediënten

- 1.5 kg Grilled Turkey breast
- Olive oil
- 1 kg aubergines
- 30 g honey
- 1 kg new potatoes
- Sesame seeds
- Pepper & salt

For the sesame mayonnaise

- 1 egg white
- 1 spoon mustard
- 1.5 dl groundnut oil
- 5 cl sesame oil
- Pepper & salt

Bereiding

Cut the Grilled Turkey breast into thick slices. Rub them over with a little olive oil and grill them on the BBQ.

Season with pepper but keep them natural.

Cut the aubergines into brunoise pieces and fry them briefly on the plancha with some olive oil, add the honey and season with pepper and salt.

Boil the potatoes in salted for ± 20 minutes.

Cut off the two ends (of the potatoes) and season them with pepper, salt and a dash of oil. Keep them warm on the BBQ.

For the sesame mayonnaise: combine the egg white, mustard and groundnut oil, put the electric mixer into the mix and mix the mayonnaise to the right consistency. Now add the sesame oil toe as you mix, season with pepper and salt.

Roast the sesame seeds in the pan or in the oven.

Pipe the sesame mayonnaise onto the potatoes and sprinkle with some sesame seeds.

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