

Roast Turkey Orloff



10 persons



Ingrediënten

- 1 pc Roast Turkey Fillet Royal
- 200 g Traditionally-smoked Turkey fillet
- 200 g old cheese
- ½ kg butternut
- 10 yellow carrots
- 10 purple carrots
- 1 yellow, red and orange turnip
- Pepper & sea salt
- Olive oil
- Knob of butter
- 1.5 kg firm-cooking potatoes
- Herbes de Provence
- 5 dl brown gravy

Bereiding

Cut the Roast Turkey fillet 2/3 lengthwise, 2 times. Divide the slices of traditionally-Smoked Turkey fillet and the old cheese into the incisions. Tie up the roast. Roast the Orloff roast for 35 min. at 140°C.

Wash the turnips and both types of carrots. Cut the turnips into half-moon shapes, mix the turnips and carrots with olive oil, pepper and sea salt. Roast the vegetables in a preheated oven at 180°C. for ± 20 min.

Cut the butternut in 2 and remove the seeds. Cut the flesh into equally-sized slices and season with sea salt & pepper. Add a dash of olive oil and mix. Bake the pumpkin for 10 min. in an oven at 180°C.

Wash the potatoes and cut into moon-shaped slices. Boil until "al dente" in salted water and mix with some olive oil and Herbes de Provence. Roast the potatoes for ± 10 min more in an oven at 180°C.

Season the brown gravy with pepper and salt.

Arrange everything attractively on a platter.

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