Potato salad with Drycured turkey strips

10 persons



Ingrediënten

- 300 g Drycured turkey strips
- 1.2 kg new potatoes
- Dash of olive oil
- 300 g fine green beans
- 3 spring onions
- 1 red onion
- 1/5 bunch chives
- 150 g mayonnaise
- 1 soup spoon of mustard grains
- 50 g natural yoghurt
- Pepper & salt

Bereiding

Boil the potatoes in salted water for ± 20 min. Drain them, add a dash of olive oil and roast them briefly on the BBQ.
Season then and let them cool.

Place a pan on the BBQ and pour in a dash of olive oil. Cook the Drycured turkey strips until nicely crisp.

Clean the French beans and cook in salted water until ”al dente”. Refresh these in iced water and pat them dry. Cut the beans into small pieces.
Cut the spring onions into rings, cut the red onion into half-moon shapes and finely cut the chives.

Mix the potatoes, Turkey lardinettes®, French beans, spring onion, red onion and the chives and season with pepper and salt.

Mix the mayonnaise with the mustard seed, the yoghurt and season.

Mix the dressing with the potatoes or serve separately.

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be