

Roast Turkey fillet Royal Wellington



10 persons



Ingrediënten

- 1.5 kg Roast Turkey fillet Royal
- 100 g cranberry jam
- 300 g white mushrooms
- 50 g shallots
- Butter
- Pepper & salt
- A few sprigs of thyme
- 1 sheet puff pastry
- 1 egg
- Brown gravy

Bereiding

Cut the roast turkey fillet Royal horizontally $\frac{3}{4}$ open and fill it with cranberry jam.

Cut the mushrooms into pieces and finely chop them. Cut the shallots into small brunoise pieces and sauté lightly in a little butter and add the mushrooms. Season with pepper and salt and fry until all the moisture has disappeared. Allow to cool.

Lay out the sheet of puff pastry and spread the mushrooms openly on the puff pastry. Place the roast Turkey fillet on top and coat the edges with beaten egg. Fold very tightly and then put it onto a baking tray on baking paper. Glaze the rest of the puff pastry with beaten egg. Make a garnish for these pieces if necessary. Bake in a preheated oven at 180°C for $\pm$ 50 minutes.

Cut the roast Turkey fillet Royal Wellington with an electric knife into suitable slices.

Arrange everything attractively on a plate and serve, possibly with rosemary potatoes with garlic and sea salt, young carrots and peas to accompany them and finish with brown gravy.

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