Roasted Turkey fillet Royal with almond croquettes and brown gravy

10 persons



Ingrediënten

- 1.5 kg Roast Turkey fillet Royal
- A dash of water & dash of vinegar
- 1 dl maple syrup
- 1 pineapple
- 200 g sugar
- 20 mint leaves
- 1.5 kg potatoes
- 3 egg yolks & 3 egg whites
- 40 g butter
- Pepper & salt, nutmeg
- Flour
- 250 g almonds
- 100 g micro salad
- ½ l brown gravy

Bereiding

Pour a dash of water into an oven tray and place the Roast turkey fillet Royal on top. Brush the roast with the maple syrup. Place this in a preheated oven at 160°C and baste it every five 5 minutes with the juice that is released. Continue roasting for ± 35 minutes to a core temperature of minimum 65°C.

Cut the pineapple into small pieces. Put them in a saucepan together with the vinegar and sugar. Cook for ± 10 minutes to produce a light syrup. Allow it to cool until lukewarm and add the sliced mint leaves.

Make a mash with the boiled potatoes, and the egg yolks, butter, pepper, salt and nutmeg, mix well.
Make a long sausage shape of mash using a piping bag. Cut it up into equal pieces and roll them into balls. Allow them to cool. Roll the mashed potato balls in the flour, then in the beaten egg white and finally in the almonds. Fry the almond croquettes at 180°C. Serve them with the brown gravy.

Arrange everything attractively on the plate and finish with a little micro lettuce.

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