Roast Turkey Fillet Royal with roasted carrots

10 persons



Ingrediënten

- 1 Roast Turkey Fillet Royal
- 1 kg firm-cooking potatoes
- 2 cloves garlic
- 1,5 kg carrots (different kinds)
- Olive oil
- A few sprigs thyme
- A few bay leaves
- 1 lime
- Pepper & coarse sea salt
- 1 dl maple syrup

Bereiding

Prepare the firm-cooking potatoes and cut them into pieces. Boil these for 5 minutes in salted water and drain.

Clean the carrots and mix them with a good dash of olive oil, thyme, bay leaves, pepper and coarse sea salt. Place them on an oven tray and add the potatoes.

Now place the Roast Turkey Fillet on top and cover the roast with the maple syrup.
Season the roast well.

Now place everything into an oven preheated to 160°C and bake the dish for ± 20 min.

Remove the Turkey Fillet from the vegetables and sprinkle with the lime juice.
Slice up the Turkey Fillet.

Serve the food on a plate.

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