Turkey Steaks with cream sauce

35 minutes

10 persons



Ingrediënten

- 10 Turkey steaks
- 0.7 kg pumpkin
- 0.7 kg young carrots
- Olive oil
- Knob of butter
- 0.1 kg raisins
- 1.5 kg new potatoes
- Coarse sea salt
- 0.5 l demi-glace sauce
- 0.1 l cream
- Dash of whisky
- Pepper & salt
- Red peppers
- Sweet cicely

Bereiding

Place the Turkey Steaks on an oven tray and cook them at 180°C to a core temperature of minimum 65°C.

Cut the pumpkin and carrots into pieces and sauté them in a little olive oil and a knob of butter. Continue to fry them in the pan until they are tender.

Soak the raisins for about 15 minutes and add them to the vegetables. Season the vegetables with pepper and salt.

Halve the new potatoes and add a dash of olive oil, coarse sea salt and some pepper. Mix and bake these in an oven at 180°C for +/- 20 minutes.

Boil the demi-glace sauce and add the whisky and cream, simmer for a few minutes and season with pepper and salt.

Arrange the dish attractively on a plate.

Finish the sauce with the red peppers and a few sprigs of sweet cicely.

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