



Turkey Ham with a herb crust, mashed sweet potatoes and roasted Brussels sprouts



10 persons



Ingrediënten

- 5 Turkey Ham pieces
- ½ bunch parsley, ½ bunch chives
- ½ tarragon
- 100 g panko
- 80 g butter
- 1.5 kg sweet potatoes
- 1.5 kg Brussels sprouts
- Olive oil
- A few sprigs thyme, a few bay leaves
- 50 g wholegrain mustard
- Pepper & salt

Bereiding

Pick off the tarragon leaves and chop them coarsely, chop the parsley finely and cut the chives. Mix the fresh herbs with the panko.

Mix in with the butter and roll out this mixture between 2 sheets of baking paper. Cut out rectangles and place them on the Turkey Ham pieces.

Bake the Turkey Ham pieces 20 minutes at 150°C.

Peel the sweet potato and cut into equally-sized pieces.

Boil the sweet potatoes gently in salted water.

Drain the water and mash the sweet potatoes.

Season and mix in a knob of butter.

Clean the sprouts, save the leaves and mix them with a dash of olive oil, pepper, salt, thyme and some bay leaves. Roast the Brussels sprouts for ± 20 min. at 150°C. Stir occasionally.

Briefly blanch the leaves in boiling water.

Arrange the dish on a plate and finish with a little wholegrain mustard seeds.

Meer lekkere recepten op Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie

Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be