



Turkey pavé with Archduke sauce with a glass of potato mousseline and turkey lardinettes®



10 persons



Ingrediënten

- 2.8 kg turkey pavé with mushroom sauce
- 1 kg potatoes
- 0.45 l milk
- 50 g butter
- 100 turkey lardinettes®
- 150 g peas
- 1 dl chicken stock
- Pepper & salt
- 500 g string beans
- 500 g fine beans
- 200 g red onion

Bereiding

Heat up the turkey pavé in Archduke sauce in a preheated oven at 220°C for 20 min., stirring frequently.

Boil the potatoes in salted water until they are soft and drain them. Mash in a stirring sieve. Add butter and warm milk. Season with pepper and salt.

Briefly fry the turkey lardinettes® and mix well with the potatoes.

Blanche the peas in boiling water and immediately put them into iced water. Pour the stock into a blender and add the peas. Mix this to a fine consistency and season with pepper and salt. Pipe the potatoes into glasses, heat up the coulis made from the peas and pour this onto the potatoes. Finish with a sprig of green.

Clean the green beans and cook them in salted water until they are “al dente” and then refresh. Cut the string beans into fine strips and sauté them lightly in butter until they are “al dente” and season. Peel the red onion and cut into thick rings, fry in butter. Add the French beans and fry them together for a while.

Arrange everything attractively on the plate.

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