Stew with Turkey pavé

10 persons



Ingrediënten

- 10 Turkey pavés
- 200 g onion
- Knob of butter
- 1.2 l demi-glace sauce
- 30 g wholegrain mustard
- 400 g celeriac
- 400 g carrots
- 400 g parsnip
- 1 kg new potatoes
- 1 sprig thyme
- 1 bay leaf
- Pepper & salt

Bereiding

Cut the Turkey pavé into slices.

Clean the vegetables and wash the potatoes.

Cut the vegetables into equally-sized pieces. Sauté the onion in butter and add the vegetables.

Cut the new potatoes into 4 and add them to the vegetables. Add the demi-glace sauce and the wholegrain mustard, thyme and bay leaf. Let it simmer for 10 min. and then add the Turkey pavé. Allow to simmer for another 5 min. and season with pepper and salt.

Serve.

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