

Turkey roulade with peach and turkey lardinettes®



10 persons



Ingrediënten

- 1.5 kg Turkey roulade
- 1 kg potatoes
- 2 egg yolks
- 40 g butter
- Pepper, salt & fleur de sel
- Nutmeg
- 5 peaches
- Knob of butter
- 150 g turkey lardinettes®
- ½ l brown gravy
- Fines herbes

Bereiding

Thaw the Turkey roulade in the fridge and roast in an oven at 180°C for ± 55 minutes to a core temperature of 65°C.

Peel and cook the potatoes in salted water, drain when they are soft. Dry the potatoes over the heat and mash through a stirring sieve/food mixer. Add the egg yolks, butter, pepper, salt and nutmeg and mix well. Pipe the mashed potato into the shape of a snowman using a piping bag and a plain nozzle, and decorate with a piece of carrot and red peppercorns.

Bake the snowman in an oven at 150°C for ± 15 minutes.

Fry the turkey lardinettes® in a knob of butter and add the sliced peaches. Fry briefly and add the brown gravy. Let it cook for a while and season.

Slice the Turkey roulade and arrange everything attractively on the plate and finish with the fines herbes. Finish the snowman with a little fleur de sel.

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