



# Roast Turkey Royal with steamed leeks



90 minutes



100 persons



## Ingrediënten

- 15 kg Turkey roast
- 15 kg leek stems
- 8 l milk
- 800 g roux
- 500 g wholegrain mustard
- 1 kg Brugge old cheese
- 15 kg potato slices
- 30 g smoked paprika
- 5 l brown gravy
- ¼ bunch tarragon
- Pepper, salt & nutmeg

## Bereiding

Cook the turkey according to instructions on the packet.

Steam the leek stems for 20 min. at 100°C.

Boil the milk, add the roux and mix them. Heat up the béchamel sauce, add the wholegrain mustard and season.

Grate the Brugge Old cheese and sprinkle onto baking paper.

Bake the cheese in an oven at 180°C until golden brown. Allow to cool and then crumble it up.

Fry the potato slices and season them with some salt and the smoked paprika.

Cut the Turkey roast into slices and serve with the brown gravy.

Put the mustard béchamel sauce on the plate and place the leeks on it. Then sprinkle on the crispened Brugge Old cheese.

Arrange the potato slices on the plate.

Finish off with some tarragon leaves.

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