Minestrone of “forgotten” traditional vegetables and Turkey Rashers

10 persons



Ingrediënten

- 200 g Turkey Rashers
- 150 g Kohl rabi
- 150 yellow carrot
- 150 g Jerusalem artichoke
- 150 g parsnip
- 150 g sweet potato
- 25 g butter
- 2 l chicken stock
- 1 sprig of thyme & 1 bay leaf
- A few sprigs flat leaf parsley
- Pepper & salt

Bereiding

Clean the kohl rabi, yellow carrot, Jerusalem artichoke, parsnip and sweet potato.
Cut the vegetables into brunoise pieces.

Melt the butter and lightly sauté the vegetables, moisten with chicken stock. Add the sprig of thyme and the bay leaf and bring to the boil. Continue to cook on a low flame for ± 10 min.

Cut the Turkey Rashers into julienne pieces and them to the minestrone. Season the minestrone with pepper and salt.
Finish with flat leaf parsley.

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