



'Gravadlax' using traditionally Smoked Turkey fillet



10 persons



Ingrediënten

- 600 g Traditionally Smoked Turkey fillet
- ½ bunch dill
- 50 g capers
- A few red peppercorns
- 100 g soured cream
- 5 thick slices of multigrain bread
- 100 g butter
- 200 g salad with herbs
- Seaweed lemon pepper
- Sweet dressing (100 g mayonnaise, 50 g mustard, 10 g honey, pepper & salt)

Bereiding

Cut the Traditionally Smoked Turkey fillet into thin slices and arrange them on the plate.

Put some capers and sprigs of dill on them.

Pipe some blobs of soured cream onto them and season with seaweed lemon pepper.

Mix all the ingredients for the sweet dressing and season with pepper and salt.

Put the dressing onto the dish.

Finish with red peppercorns and chopped dill.

Cut the multigrain bread into thick slices and spread with a thick layer of butter.

Roast the bread in the oven for 4 minutes at 200°C, cut into strips.

Finish the dish with some herb salad and serve.

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