



Salad with Turkey rashers, duck gizzards and sour apple



10 persons



Ingrediënten

- 300 g mixed salad
- 400 g Turkey rashers
- 20 duck gizzards (preserved)
- 5 cl balsamic vinegar
- 5 cl walnut oil
- 5 cl olive oil
- A few walnuts
- 1 sour apple
- Lemon juice
- Some raspberries
- Pepper & salt

Bereiding

Divide the mixed salad onto the plates and briefly fry the Turkey rashers in some olive oil.

Cut the duck gizzards into slices and fry them briefly in the pan. Season with pepper and salt. Remove the duck gizzards and quench the pan with balsamic vinegar. Now add the walnut oil and olive oil and season.

Cut the apple into julienne pieces and mix with a little lemon juice.

Distribute the duck gizzards and Turkey rashers onto the salad and finish with the apple, walnuts and raspberries. Serve with warm vinaigrette on the salad.

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