



Chicken Crusties with young carrots, peas and buttermilk potatoes



35 minutes



10 persons



Ingrediënten

- 30 pcs Chicken Crusties
- 1 kg young carrots
- Knob of butter
- 1 sprig thyme
- 1 leaf bay leaves
- 500 g peas
- 150 g silver onions
- 1 soup spoon sugar
- Dash of white wine vinegar
- 1.5 kg potatoes
- 45 cl buttermilk
- 5 g butter
- Pepper & salt
- 1 dl clarified butter

Bereiding

Prepare the Chicken Crusties according to the instructions on the packet.

Clean and cut the young carrots into pieces.

Melt a knob of butter and briefly sauté the carrots in the butter. Add the thyme, bay leaves and a dash of water.

When the carrots are almost done, add the peas to the carrots and let them simmer for a few minutes.

Peel the silver onions and fry in a knob of butter. Now add the sugar and let it caramelize slightly. Quench with a dash of white wine vinegar, put the lid on and cook the silver onions until they are ready. Add these to the peas and carrot and season.

Peel the potatoes and boil them “English style”. Drain them when they are soft and dry them over the flame. Mash them through a stirring sieve/food processor and add warm buttermilk and butter. Season the potatoes with pepper and salt.

Arrange on the plate and finish with clarified butter and carrot leaves.

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