



# Carpaccio of traditional smoked Turkey fillet



10 persons



## Ingrédients

- 600 g traditional smoked turkey
- 100 g rocket salad
- 100 berry tomatoes (or cherry tomatoes)
- 50 g pumpkin seeds
- Dash of balsamic vinegar
- Dash of good olive oil
- Pepper & salt
- Toast bread

## Méthode de préparation

Finely chop the smoked Turkey fillet and place it on the plate.

Mix the rocket salad with the balsamic vinegar and olive oil and season with pepper & salt.

Roast the pumpkin seeds in a frying pan and remove immediately from the heat when they are lightly browned.

Cut stars from the toast bread and fry in some olive oil.

Place the rocket salad on top of the smoked turkey and finish with berry tomatoes, sunflower seeds and the toast stars.

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Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie  
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - [www.volys.be](http://www.volys.be) - [info@volys.be](mailto:info@volys.be)