



Turkey pavé with tarragon cream sauce, mash with herbs & oven-baked pumpkin



100 persons



Ingrediënten

- 100 pc Turkey pavé
- 150 g shallots
- 300 g butter
- 100 cl tarragon vinegar
- 1 l demi-glace sauce
- ¼ bunch fresh tarragon
- 15 kg pumpkin
- 250 cl olive oil
- Coarse sea salt
- Pepper
- 1 kg almonds
- 14 kg potatoes
- 5 l milk
- 1 kg Drycured turkey strips
- 1/3 bunch (per type) parsley, chives, chervil

Bereiding

Roast the Turkey pavé according to the instructions on the packet.

Cut the shallots into brunoise slices and sauté lightly in butter.

Quench with the tarragon vinegar and add the demi-glace sauce.

Add the cream and let it simmer for a while. Season with pepper and salt, and finish with fresh tarragon.

Cut the pumpkin into equal slices and mix them with the olive oil, coarse sea salt and pepper. Bake for ± 20 min. at 180°C.

Chop the almonds and let them cook with the pumpkin for at least 5 min.

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