



Turkey Rashers with toast and egg



10 persons



Ingrediënten

- 500 g Turkey Rashers
- 10 thick pieces of bread to taste
- 10 eggs
- 500 g vine tomatoes
- Provençale herbs
- Olive oil
- Knob of butter
- Micro lettuce
- Pepper & salt

Bereiding

Put the slices of bread into the grill and grill until they become nice golden brown pieces of toast.

Coat the oven tray with some olive oil and put the Turkey Rashers on top. Briefly roast under the grill in the oven.

Put the vine tomatoes on a plate and season with pepper, salt and Provençale herbs. Roast these together with the Turkey Rashers.

Cook the fried eggs with a knob of butter, season with pepper and salt.

Cut the toast into soldiers and arrange everything attractively on the plate. Finish with a few leaves of micro lettuce.

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