



Ardennes Turkey fillet roast with sauce, baked Jerusalem artichoke and minestra



10 persons



Ingrediënten

- 2 kg Ardennes Turkey fillet roast with sauce
- 1.2 kg Jerusalem artichoke
- 25 g butter
- 0.6 kg minestra (pasta)
- 5 cl olive oil
- 10 g pasta herbs
- A few stalks of chives
- Pepper & salt

Bereiding

Prepare the Ardennes roast with sauce according to the instructions on the packet.

Wash the Jerusalem artichoke and cut into equally-sized parts. Sauté the Jerusalem artichoke in butter, season with pepper and salt and continue to bake in an oven at 120°C.

Boil the minestra in salted water and drain. Add the olive oil and pasta herbs. Season with pepper and salt and serve with some chives.

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