



Vol-au-vent with Chicken fillet strips and Turkey meatballs



10 persons



Ingrediënten

- 0.8 kg Chicken fillet strips
- 200 g Turkey meatballs
- 1 l chicken stock
- 55 g butter
- 65 g flour
- 500 g mushrooms
- Juice of 1/4 lemon
- 5 cl cream
- Pepper & salt
- 1 large sheet of puff pastry
- 1 egg
- Black sesame seeds
- A few chervil sprigs
- Hollandaise sauce

Bereiding

Cut the mushrooms into quarters and cook them “à blanc”. Melt the butter, add the flour and let this draw well. Add the chicken stock gradually, until you get a nice smooth sauce. Add the juice from the mushrooms and allow it to heat through again.

Cut the Turkey meatballs into four.
Add the Chicken fillet strips, the Turkey meatballs and the mushrooms to the sauce. Boil up again and finish with the cream. Season with pepper and salt.

Cut the puff pastry into squares and rub half of them with beaten egg and sprinkle with sesame seeds. Prick the other half of them with a fork. Place on baking paper and bake for ± 10 min. at 200°C.

Arrange everything attractively on the plate and finish with chervil and the Hollandaise sauce.

Meer lekkere recepten op Volys.be!

