

Tender “Turkey nuts” with fresh salsify and chestnut mushrooms



10 persons



Ingrediënten

- 10 Turkey nuts
- 40 g pistachio nuts
- 20 g miso
- 2 dl olive oil
- 5 cl white wine vinegar
- 750 g fresh salsify
- 750 g chestnut mushrooms
- Olive oil
- Butter
- ½ bunch of chives
- 10 slices of brown bread
- Garlic oil
- Pepper & salt

Bereiding

Roast the Turkey nuts in the oven at 160°C to a core temperature of minimum 65°C.

Coarsely chop the pistachio nuts and sprinkle on the Turkey nuts.

Mix the miso with the olive oil (1 dl) and mix with white wine vinegar. Season with pepper and salt.

Peel the salsify and boil it in salted water with a dash of vinegar.

Cook the salsify “al dente” and drain off the water. Sprinkle with some olive oil (1 dl) and season with pepper and salt. Grill the salsify briefly.

Fry the chestnut mushrooms in some olive oil and a knob of butter and season with pepper and salt.

Chop the chives and sprinkle them over the mushrooms and the salsify.

Rub the bread slices with garlic oil and toast them. Arrange everything attractively on a plate or platter.

Finish with miso vinaigrette and chives.

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