



Turkey roulade with fine herb sauce, oyster mushrooms and duchess potatoes



100 persons



Ingrediënten

- 15 kg Turkey roulade
- 200 g shallots
- 0.25 l white wine
- A few sprigs thyme & bay leaves
- 5 l demi-glace sauce
- 1/6 bunch parsley, tarragon, chervil, chives
- 12 kg potatoes
- 36 egg yolks
- 250 g butter
- Pepper and salt
- Thyme
- 6 kg oyster mushrooms
- 6 kg tomatoes cut into cubes
- ½ bunch basil
- 250 cl olive oil

Bereiding

Roast the Turkey roulade at 160°C to a core temperature of 65°C.

Lightly fry the shallots in a little butter and add the thyme and bay leaves. Quench with the white wine and let it reduce to 1/3 volume. Add the demi-glace sauce and season with pepper and salt. Cut up the “fines herbes” and add them to the sauce just before serving.

Boil the potatoes in salted water until they are ready. Drain and dry well. Mash through a colander/food mill and add the butter and egg yolks. Season with pepper, salt and thyme. Mix well and pipe it into shapes. Roast the shapes in an oven at 180°C until they are a nice golden brown colour.

Cut the oyster mushrooms into slices and fry them in olive oil. ☑

Add the tomato cubes and season with pepper and salt. Pluck the basil leaves into pieces and add them to the greens.

Arrange everything attractively on a plate.

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