



Warm smoked Turkey Ham pieces with broad beans



60 minutes



10 persons



Ingrediënten

- 5 Turkey Ham pieces
- Oregano
- Olive oil
- 1.5 kg broad beans
- Knob of butter
- Flat leaf parsley
- 30 new potatoes
- Pepper & coarse sea salt
- For smoking: wood chips

Bereiding

Make a mixture of oregano, pepper, salt and a dash of olive oil. Rub it into the Turkey Ham.

Place the wood chips for ½ an hour in cold water and then drain. Heat the BBQ or smoker to 150°C and then place the wood chips in it. Hang the Turkey Hams in the smoke oven for ± 20 to 25 min.

Top and tail the broad beans and boil them for 3 minutes in salted water and refresh. Cut the broad beans into pieces of equal size and sauté them briefly with a knob of butter, season with pepper and salt. Finally, add the chopped flat leaf parsley.

Cut the new potatoes into mushroom form and cook them in salted water. Drain and mix the potatoes with a little coarse sea salt, pepper and a dash of olive oil. Bake the potatoes on the BBQ or in the oven.

Cut the Turkey Hams into slices and serve together with the broad beans and potatoes.

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