



Turkey supreme on a trio of spreads on grilled toast



10 persons



Ingrediënten

- 30 pieces Turkey supreme
- Olive oil + good olive oil for the spreads
- Provençal herbs
- Paprika powder
- Pepper & salt
- 10 slices of multigrain bread
- 200 g pre-cooked beetroot (in pieces)
- 50 g Stoned black olives
- 2 x 2 cl + 5 cl soy cream
- 250 g peas
- a few leaves of mint
- 2 x juice of ¼ lemon
- 250 g pre-cooked chick peas
- 1 clove garlic
- 50 g micro lettuce

Bereiding

Marinate the pieces of Turkey supreme with the olive oil, Provençal herbs, paprika powder and pepper. Bake them in an oven at 180°C for ± 10 min. Rub the slices of bread with some olive oil and grill them in a grill pan.

Mix the pieces of pre-cooked beetroot, black olives, soy cream, pepper, salt and a dash of olive oil in a blender and mix until smooth.

Blanche the peas briefly in salted water and refresh them. Mix the peas, soy cream, juice of ¼ lemon and the mint leaves and mix in the blender. Season with pepper, salt and add a dash of good olive oil.

Mix the chick peas, soy cream, garlic, juice of ¼ lemon, pepper, salt and a dash of olive oil in the blender and mix everything until it has a nice smooth consistency. Spread the 3 spreads on 3 pieces of toast.

Cut the fried Turkey supreme into three and place it on the spreads. Finish with micro lettuce.

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