



Turkey pavé with red wine sauce, pear in red wine filled with celeriac puree



10 persons



Ingrediënten

- 10 pcs Turkey pavé
- 10 pears
- 1 l red wine
- 150 g sugar
- 1 star anise
- A pinch of cinnamon
- 100 g butter
- 50 g pickled onions
- 400 g celeriac
- 300 g potatoes
- 1 kg new potatoes
- 50 g duck fat
- Pepper & fleur de sel
- Chervil

Bereiding

Heat the Turkey pavé for 15 to 20 minutes in a preheated oven at 180°C. Peel the pears and poach them in the red wine with the star anise, cinnamon and sugar for ± 20 minutes depending on the size of the pears. Remove the pears from the wine and cut off the cap, cut the bottom flat and remove the core with an apple corer.

Cook the celeriac together with the potatoes until they are soft. Drain and mash through a stirring sieve/food processor. Season. Put the celeriac puree filling into the pears using a piping bag, replace the cap onto the pear. Reduce the gravy to 1/4 until it has a syrupy consistency and strain. Season the gravy with pepper and salt and add 100 g cold butter little by little and then stop cooking.

Boil the new potatoes in their skins in salted water until they are tender. Drain, cut into slices and fry in duck fat. Season with fleur de sel and pepper. Peel the silver skin onions and cut into 4, sauté in butter and season with pepper and salt.

Arrange everything attractively on the plate and finish with sprigs of chervil.

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