



# Turkey Supreme in the Flemish style



40 minutes



10 persons



## Ingrediënten

- 1.5 kg Turkey Supreme
- Knob of butter
- 0.25 kg onions
- 0.05 kg cane sugar
- Dash of vinegar
- 0.1 l brown ale
- A few sprigs thyme
- 1 bay leaf
- 1 l Demi-glace sauce
- 5 apples type Jonagold
- Melted butter
- 0.1 kg pecan nuts
- 0.05 kg honey
- 1.5 kg floury potatoes
- 0.5 l milk
- Knob of butter
- Breadcrumbs
- Satay herbs
- Dash of olive oil
- Nutmeg
- Pepper & salt

## Bereiding

Cut the onions into half rings and fry them in some butter. When the onions are nicely fried, add the cane sugar, let them caramelize slightly. Quench with a dash of vinegar and add the thyme, the bay leaf and the brown ale. Now add the Demi-glace sauce and boil it up. Season the sauce with pepper and salt, add the Turkey Supreme.

Let the stew simmer on a low flame for about 10 minutes.

Halve the apple and spread it with melted butter. Grill the apple. Mix the pecan nuts with honey and place them on the apple. Bake the apple in an oven at 180°C. for a further +/- 8 to 10 minutes.

Boil the potatoes and mash them through a stirring strainer/food processor when they have become soft. Add some butter and milk and season with pepper, salt and nutmeg. Mix the breadcrumbs, the satay herbs with olive oil. Rub all this well together and bake it on baking paper in an oven at 180°C. Bake to a nice golden brown.

Arrange the dish attractively on a plate and sprinkle the breadcrumbs over the potatoes.

Finish with some green leaves.

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