# Turkey Roulade with mango marmalade

60 minutes

10 persons

## Ingrediënten

- 1.5 kg Turkey roulade
- 700 g mango
- 700 g apples (Jonagold)
- 100 g butter
- 10 g fresh ginger
- 100 g granulated sugar
- 5 cl white wine vinegar
- 5 g curry powder
- 1/8 bunch parsley
- 1.5 kg potatoes
- Dash of olive oil
- 150 g soured cream
- Pepper & salt
- 50 g gherkins
- 5 dl brown gravy

## Bereiding

Cook the Turkey Roulade according to the instructions on the packet.

Peel and remove the stone from the mango, cut into brunoise pieces. Cut the apples into 4, remove the core and cut the apples into brunoise pieces.

Peel the ginger and cut into fine brunoise pieces. Sauté the fresh ginger in some butter (don’t let the butter colour), add the mango and the apples. The add the sugar and quench with the white wine vinegar. Let this simmer for about 3 min. on a low flame. Finish with the curry and season with pepper and salt.

Finally, add the chopped parsley.

Mix the potatoes with a dash of oil and season with pepper and salt. Roast the potatoes in an oven at 180°C for ± 50 min.

Cut the gherkins into fine slices and mix with soured cream. Season with pepper and salt.

Arrange everything on a plate and serve with brown gravy.

*Meer lekkere recepten op Volys.be!*

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be