



Cordon Bleu with “stampot” together with kale and Turkey lardinettes®



10 persons



Ingrediënten

- 10 pcs Turkey Cordon Bleu
- 150 g Turkey lardinettes®
- Groundnut oil
- 1 kg kale
- 0.5 kg onion
- 100 g butter
- 2 kg potatoes
- Nutmeg
- 0.5 l brown gravy
- Pepper & salt

Bereiding

Wash the kale and remove any large strings or ribs. Cut the rest of the kale into strips.

Clean the onion and cut into brunoise pieces. Sauté the onion and kale in half the butter until the kale shrinks.

Peel the potatoes and add them to the kale. Add water and boil for 20 min.

Drain off the excess water and mash everything together.

Fry the Turkey lardinettes® until crisp and add them to the mashed vegetables. Season with pepper, salt and nutmeg.

Fry the Cordon Bleu in oil on both sides.

Arrange the mashed vegetables on the plate, place the Cordon Bleu next to these and serve with the brown gravy.

Meer lekkere recepten op Volys.be!