



Turkey ragout with a potato brochette with Turkey rashers



10 persons



Ingrediënten

- 2.8 kg Turkey ragout
- 1 kg new potatoes
- 100 g Turkey rashers
- 10 satay skewers
- 500 g parsnip
- 500 g yellow carrots
- 500 g pumpkin
- Thyme
- Pepper & salt
- Olive oil

Bereiding

Heat up the Turkey ragout for \pm 20 min. in a preheated oven at 220°C, stir from time to time.

Cook the new potatoes until tender in salted water. Drain and cut the potatoes in half. Cut the Turkey rashers into little squares. Spear the potatoes and the Turkey rashers squares alternately onto the sate skewers. Place them in a baking dish, pour on a dash of olive oil and season with pepper. Bake in the oven at 180°C for \pm 15 to 20 minutes.

Clean the vegetables and cut into equally-sized pieces. Cook the parsnip and yellow carrots for 3 minutes and drain. Mix these with the pumpkin, add the olive oil and thyme, season with pepper and salt. Put them into the oven for the same time as the potatoes. Check how well they are cooked by pricking with a skewer.

Arrange everything attractively on a plate and finish with some herbs.

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