# Roulade of traditionally-smoked Turkey fillet and roasted langoustine

10 persons

## Ingrediënten

- 10 slices of traditionally-smoked Turkey fillet (in single piece)
- Cucumber
- ¼ celeriac
- Sushi vinegar
- Pepper & salt
- 5 white mushrooms
- Dash of lemon juice & dash of olive oil
- Herb mayonnaise (75 g spinach, 10 sprigs parsley, 10 sprigs of tarragon, 1 egg yolk, 1 soup spoon mustard, dash of vinegar, 2 dl sunflower oil)
- 10 langoustine tails
- Sun-dried tomatoes

## Bereiding

Cut the cucumber horizontally and remove the seeds. Peel the celeriac and cut both vegetables into julienne pieces.
Marinate the vegetables in sushi vinegar and season with pepper & salt. Place them on top of the smoked Turkey fillet and roll it into a roulade.
Slice the mushrooms and marinate with lemon juice and olive oil, and season.

Blanch the spinach and press it out well to dry, mix it with the parsley, tarragon, egg yolk, mustard, sunflower oil and vinegar in the blender for a few minutes. Season with pepper and salt.

Briefly fry the peeled langoustine tails in some olive oil and season. Fry a little grated celeriac (not marinated) at 180°C until it is light brown.

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