Cold dish of charcuterie with salad and “lazy men”

10 persons

Ingrediënten

- 250 g Italian chicken roulade
- 250 g Filled Chicken fillet
- 250 g Chicken fillet with sun-dried tomatoes
- 250 g Oven-roasted Turkey fillet
- 250 g Chicken fillet Chico
- 250 g Chicken with herbs
- 3 kg Chip potatoes
- 2 bunches green asparagus
- 200 g mixed salad
- 500 g carrots
- 300 g mixed cherry tomatoes
- 100 g nut salad
- 10 eggs
- ¼ bunch parsley
- Fresh mayonnaise

Bereiding

Cut the chicken charcuterie into fine slices and arrange them nicely on the plate.

Wash the potatoes and cut them into French fries, poach them at 160°C in a frying pan.

Clean the green asparagus and cook them in salted water until “al dente”.

Clean the carrots and grate them into thin slices, place them in iced water. Cut the cherry tomatoes in two and boil the eggs for 5 minutes, let the cool and peel them.

Arrange the lettuce, nut salad carrots, asparagus, cherry tomatoes, eggs and parsley in the centre of the plate.

Fry the French fries again at 180°C. Serve with some fresh mayonnaise.

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