
*Kalkoen roulade met boschampignons, appeltjes, veenbessen en
Hasselback aardappelen*

Voor 4 personen:

- 600-750g kalkoen filets (of lapjes)
- 125g gewone champignons, gekuist
- 2 teen look, gepeld
- 50g broodkruim
- 1 sjalot
- Salie
- 100-125g zachte verse geitenkaas
- Kooktouw (of tandenstokers)

- 200g gemengde bospaddenstoelen, gekuist
- ½ sjalot
- 1 teen look, gepeld
- 1dl runderfond
- 1dl room
- 250g echte boter
- Cognac

- 4 appeltjes, geschild
- Veenbessenkonfijt

- 4 grote aardappelen (of 8 kleine)
- 2 teentjes Look
- Boter
- Olijfolie
- Tijm
- Paprikapoeder
- Peterselie

*Turkey roulade with wild mushrooms, apples, cranberries
and Hasselback potatoes*

For 4 persons:

- 600-750g Turkey fillets (or slices)
- 125g normal mushrooms, cleaned
- 2 toe garlic, peeled
- 50g breadcrumbs
- 1 shallot
- Sage
- 100-125g soft fresh goat cheese
- Cooking rope (or toothpicks)

- 200g mixed forest mushrooms, cleaned
- ½ shallot
- 1 clove of garlic, peeled
- 1dl beef stock
- 1dl cream
- 250 g real butter
- Cognac

- 4 apples, peeled
- Cranberry confit

- 4 large potatoes (or 8 small)
- 2 cloves of Garlic
- Butter
- Olive oil
- Thyme
- Paprika powder
- Parsley