

Turkey stew with chunky sautéed carrots



Ingredients

Ingredients for 10 servings:

2 kg Ardo chunky sautéed carrots

500 g Ardo pre-fried onion slices

20 g Ardo garlic cubes

1 L Chimay Red

2 kg turkey leg (in pieces)

4 bay leaves

100 g sirop de Liège

50 g chicken stock

200 g gingerbread

200 ml water

2 tbsp wholegrain mustard

Preparation

1. Fry the meat from the turkey leg over a high heat, add the fried onion slices and garlic, and season.
2. Pour in the beer and water and add the chicken stock. Leave to simmer on a low heat, add gingerbread, wholegrain mustard and bay leaves, and continue to simmer until the meat is cooked.
3. Pour the sautéed carrots onto a baking tray, season with salt and pepper and drizzle with a little oil.
4. Bake the carrots in the oven at 180°C for 20 to 25 minutes and add to the stew just before serving.
5. Serve and enjoy!

Allergens

Gluten

Mustard



We preserve nature's gifts