

Pan seared turkey breast strips in a gorgonzola cream sauce with some smashed potatoes and tomatoes à la provençale

Recipe for 4 persons

Description

Minced turkey breast in a creamy blue cheese sauce accompanied by smashed potatoes and tomatoes à la provençale.

Note

You can swap out the turkey meat in the recipe for chicken breast or veal strips or beef strips and you will have a fantastic variation on the dish. You can also change the variety of cheese and opt for an other variety such as brie, Camembert, goat cheese, aged cheddar, etc..

Ingredients

Turkey breast and blue cheese sauce

- 1 Breast(s) Turkey breast
- 30 Ml Canola oil
- 150 Ml 35% cooking cream
- 300 Ml Milk
- 150 Gr Blue cheese
- 1 Unit(s) French shallot

- Salt and pepper

Smashed baby potatoes

- 500 Gr Baby potatoes
- 85 Ml Olive oil
- 75 Gr Butter
- 5 Gr Sea salt flakes
- 5 Turn(s) White pepper
- 5 Sprig(s) Chives

- Salt and pepper

Tomatoes à la provençale

- 2 Unit(s) Tomato
- 75 Gr Japanese breadcrumbs (panko)
- 2 Clove(s) Chopped garlic
- 4 Sprig(s) Flat parsley
- 1 Sprig(s) Thyme
- 80 Ml Olive oil
- 2 Tbsp Softened butter

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

Mise en place

Start by cutting the turkey breast in strips about 2 cm wide. Finely chop the French shallot. Crumble up the blue cheese in the milk and cream mixture and slowly heat up on the stove. Wash and cut

your tomatoes in half. Chop the parsley and the garlic.

Turkey breast and sauce preparation

In a hot skillet, drizzle in a little bit of oil and add the turkey strips. Make sure you let the strips sear properly before flipping to seal in the flavors and juices. Remove the turkey once it is seared and keep it in a warm place. (they will be over cooked if left in the pan during the entire sauce making process) Remove the excess fat, if necessary, and add the shallots to the pan and cook until they become translucent and soft. Once the shallots are cooked, add the cream/cheese mixture. Bring to a boil and then to a simmer. Let the sauce reduce for a few minutes until it coats the back of a spoon and is nice and thick. Add the turkey strips back with the liquid and cook an additional 2-3 minutes until the turkey is cooked through.

Smashed potatoes

In a pot of cold, salted water add the potatoes and set your stove to max to boil and lower the heat to simmer once the boiling point has been reached. To check the doneness of the potatoes, use a paring knife and poke the potatoes in the middle. If there is no resistance (meaning it slides in easily) the potatoes are done. The opposite would feel like you are stabbing an apple. Drain the potatoes from the excess liquid and transfer to a bowl. With a fork, mash the potatoes up with a drizzle of olive oil. Season with salt and pepper. Keep the potatoes in the microwave or in a 200F oven until ready to eat.

Tomatoes à la provençale

In a bowl, mix the soft butter with the garlic, parsley, thyme and panko. Place your sliced tomatoes on a baking sheet, cut side up, and sprinkle with salt, pepper and olive oil. Add a generous layer of panko mix to the tomatoes and cook in the oven for 25 minutes. Cook until the topping is crunchy and golden.

Bon appétit!