



# Turkey pavé with special devil sauce, baked potato and a salad



120 minutes



100 persons



## Ingrediënten

- 100 pcs Turkey pavé
- 3 kg mixed salad
- 1 l vinaigrette
- 15 kg potatoes with peel
- 2.5 l soured cream
- Fleur de sel
- Pepper from the mill
- 1 stem chives
- 1 l vinegar
- 1 l white wine
- 0.015 kg pepper corns
- 0.2 kg shallots
- 5 l demi-glace sauce
- 0.05 kg fine herbs

## Bereiding

Prepare the Turkey pavé according to the instructions on the packet.

Roast the potatoes in the oven at 180°C +/- 50 minutes. Cut the potato open and put in the soured cream, season with fleur de sel and pepper from the mill. Finish with finely chopped chives.

Boil the white wine, vinegar, shallots, crushed peppercorns down to 1/3 volume and blend together.

Add this is the demi-glace sauce and season.

Arrange everything attractively on a plate and finish the salad with the vinaigrette.

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