



Swiss Slice with potatoes in their peel, pickled cabbage and mini wrap



70 minutes



100 persons



Ingrediënten

- 100 pcs Swiss slice
- 100 pcs potatoes in their peel
- 0.2 l groundnut oil
- 1 l soured cream
- 1 bunch chives
- 8 kg white cabbage
- 1.5 l vinegar
- 750 g sugar
- 1 kg gherkin
- 1 kg red bell pepper
- 100 pcs mini wrap
- 5 l brown gravy
- 250 g mixed herbs
- Pepper & salt

Bereiding

Cook the Swiss slices according to the instructions on the packet.

Wipe the gastronorm tray with groundnut oil and place the potatoes in it. Roast the potatoes at 160 °C for ± 50 min. Season the potatoes with pepper and salt and add a dash of soured cream.

Finely chop the chives and sprinkle onto the soured cream.

Cut the white cabbage into fine strips and mix it with the vinegar and sugar. Allow this mixture to stand overnight and then drain.

Dice the gherkins and red bell pepper into brunoise pieces. Mix these with the white cabbage and season with pepper and salt.

Make a brown gravy.

Arrange the wrap on the plate, put the white cabbage mixture on top. Add the Swiss slice and the jacket potatoes.

Finish off with brown gravy and mixed herbs.

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Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be