



Turkey meat loaf with BBQ sauce, new potatoes and beans



100 persons



Ingrediënten

- 100 pcs Turkey meatloaf slices
- 2.5 l BBQ sauce (recipe in preparation method)
- 15 kg new potatoes
- 1 bunch basil
- 2 dl olive oil
- Sea salt
- 5 kg cut string beans
- 5 kg butter beans
- 5 kg fine green beans
- 0.15 kg butter
- Pepper & salt

Bereiding

Grill the pre-prepared Turkey meatloaf slices and continue cooking in the convection oven to a core temperature of at least 65°C.

Combine all ingredients of the BBQ sauce (2 l ketchup, 250 g shallots, 100 g candy sugar, 100 g mustard, 5 cl soy sauce, 5 cl Worcester sauce, 5 cl white wine vinegar, 4 cloves garlic, 1 spoonful of sambal, pepper, salt) and mix them together.

Steam the new potatoes until they are tender. Combine the basil with the olive oil, sea salt and pepper. Mix together and add to the freshly cooked new potatoes and mix together.

Steam the string beans, butter beans and fine green beans until tender and briefly sauté in some butter. Season with pepper and salt.

Arrange everything attractively on the plate.

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