



Swiss chicken slices with mashed potato, courgette cubes and fried onions



60 minutes



100 persons



Ingrediënten

- 100 pcs Swiss chicken slices
- 0.2 l groundnut oil
- 12 kg potatoes sliced
- 3 l milk
- 0.2 kg butter
- Pepper & salt
- 15 kg courgettes cubed
- 0.25 l olive oil
- Oregano
- 2.5 kg fresh onion in rings (this can also be replaced by fried onion)
- 1 l milk
- 1 kg flour
- 5 l brown gravy

Bereiding

Wipe the gastronorm trays with groundnut oil and place the Swiss chicken slices on the gastronorms. Roast the Swiss chicken slices on the gastronorms. Bake them at 180°C to a core temperature of minimum 65°C.

Boil the potatoes in salted water until they are soft and drain them. Mash them through a stirring sieve/food processor and add the milk, butter, pepper and salt.

Briefly fry the cubed courgettes in some olive oil and season with oregano, pepper and salt.  Add the courgettes to the potatoes and mix well.

Place the onion rings in milk and coat them with flour. Fry the onions until golden brown.

Arrange everything attractively on a plate.

Heat up the brown gravy and serve with the sauce.

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