



# Turkey meatballs with Tuscan sauce



60 minutes



100 persons



## Ingrediënten

- 300 pcs Turkey meatballs
- 0.2 l groundnut oil
- 6 kg pasta
- 0.4 l olive oil
- 4 kg onions brunoise cut
- 11 l peeled tomatoes brunoise cut
- Pepper & salt
- A few sprigs fresh thyme
- 0.02 kg oregano
- 0.05 kg spaghetti herbs
- 0.5 kg green and black olives
- 3 kg Parmesan cheese

## Bereiding

Wipe the baking trays with oil and place the Turkey meatballs on them. Bake at 120°C in the combi-steamer with 80% moisture to a core temperature of 72°C.

Boil the pasta in salted water with a dash of olive oil. Lightly sauté the onions in some olive oil and add the peeled tomatoes, fresh thyme, oregano, the spaghetti herbs, pepper and salt. Let everything simmer for 5 minutes and season.

Now add the sliced olives.

Add the sauce to the pasta and mix.

Arrange the pasta on the plate, add the turkey meatballs and finish with Parmesan cheese.

*Meer lekkere recepten op [Volys.be](http://Volys.be)!*