



Pita bread with Turkey meatballs



20 minutes



10 persons



Ingrediënten

- 1,5 kg Turkey meatballs
- 0.5 kg mixture of red, green and yellow bell peppers
- 0.1l olive oil
- 1 soup spoon spaghetti herbs
- ¼ iceberg lettuce
- 10 pita breads or 5 pide breads
- 0.15 l mayonnaise
- 0.05 l ketchup
- 1 soup spoon green peppercorns
- Pepper & salt

Bereiding

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

Briefly Fry the sliced bell peppers in olive oil so that they are still crispy and add the spaghetti herbs. (This can be served warm or cold).

Clean the lettuce and cut into chiffonade strips.

Mix the mayonnaise with the ketchup and crush the green peppercorns in a mortar and mix. Season with pepper and salt.

Heat up the breads and spread with the sauce, place the vegetables on them and complete with the turkey meatballs.

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