Cooked turkey meat sandwich, penne with light cheese sauce and fried mushrooms

60 minutes

10 persons



Ingrédients

- 100 pcs Turkey meat sandwich
- 0.2 l groundnut oil
- 7 kg penne
- 9 l milk
- 1 kg roux
- 1 kg processed cheese
- Pepper & salt
- Nutmeg
- 10 kg mushrooms
- 0.05 kg garlic paste
- 0.25 kg butter
- ½ bunch parsley
- 1.5 kg Parmesan cheese
- A few red peppercorns

Méthode de préparation

Wipe the gastronorm trays with groundnut oil and place the stuffed Turkey meat sandwich onto the tray. Bake the stuffed turkey meat rolls at 180°C to a core temperature of minimum 65°C.

Boil the pasta in salted water with a dash of oil until it is “al dente”.

Boil the milk and add the roux.

Mix the sauce and add the processed cheese. Season with pepper, salt and nutmeg.

Fry the sliced mushrooms until they are nice and brown. Add the garlic paste and fry for a little longer. Season with pepper and salt.

Mix the sauce with the pasta.

Finish off with the mushrooms, chopped parsley, some Parmesan flakes and red pepper.

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