



Turkey meatballs with ketchup sauce and mashed broccoli



60 minutes



100 personnes



Ingrediënten

- 15 kg Turkey meatballs
- 15 kg potatoes
- 15 kg broccoli
- 0.5 kg butter
- Pepper & salt
- Nutmeg
- 4 l demi-glace sauce
- 2 l ketchup
- 20 boiled eggs
- ¼ bunch parsley

Bereiding

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

Boil the potatoes and mash them.

Add the steamed broccoli florets and mix with the potatoes.

Finish the broccoli and potato mash with butter and season to suit the customer.

Add the ketchup to the demi-glace sauce and season with pepper and salt.

Chop up the boiled eggs and parsley.

Arrange everything attractively on a plate and finish with the eggs and chopped parsley.

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