



Brazilian turkey meatballs with green beans and sweetcorn and potato slices



120 minutes



100 personnes



Ingrediënten

- 15 kg Turkey meatballs
- 15 kg potato slices
- 0.025 cajun spices
- 0.03 garlic
- 0.01 sambal
- ¼ bunch oregano
- 6 l demi-glance sauce
- 10 kg green beans
- 5 kg sweetcorn
- 0.25 butter
- Pepper & salt

Bereiding

Wipe the baking trays with oil and put some oil onto the Turkey meatballs on skewers and cook at 120°C in de combi-steamer with 80% moisture to a core temperature of 72°C.

Lightly sauté the finely chopped garlic, sambal and oregano.

Add the demi-glance sauce and let it heat through for a while. Season with pepper and salt.

Steam the beans and sweetcorn and sauté them in a little butter and season.

Fry the potato slices and sprinkle with the Cajun spices.

Arrange all attractively on a plate.

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