



Turkey Meat Loaf Brochette on a baguette



120 minutes



100 persons



Ingrediënten

- 100 pcs Turkey Meat Rolls
- 100 satay skewers
- 0.1 kg satay herbs
- 100 bread rolls of your choice
- 2 l mayonnaise
- 0.5 kg avocado
- 2 limes (juice)
- 1 kg young lettuce
- 2 kg cherry tomatoes, different varieties
- 0.2 kg shallot
- 0.1 l olive oil
- Pepper & salt

Bereiding

Cut the Turkey Meat Roll into 4 or 5 pieces (depending on the size of the bread roll used), push them onto a satay skewer and season with satay herbs.

Place under the grill.

Mix the avocado with lime juice and mayonnaise and season with salt and pepper.

Cut the tomatoes in 4 and mix with chopped shallot, season with pepper, salt and olive oil.

Cut open the bread roll and spread with the dressing, add the young lettuce and tomato salad, place the meat roll satay on it and then remove the skewer.

Hand to the customer.

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