



Turkey Meat Roll with mustard crust, mashed potato & carrots



120 minutes



100 persons



Ingrediënten

- 100 pcs Turkey Meat Roll
- 1 l mustard
- 0.025 kg thyme
- 0.1 kg dried breadcrumbs
- 15 kg potatoes
- 5 l milk
- 0.25 kg butter
- Nutmeg
- Pepper & salt
- 14 kg young carrots
- 1 kg onion, brunoise cut
- 0.1 kg butter
- 5 l demi-glacé sauce
- 0.2 kg wholegrain mustard

Bereiding

Oil the baking trays and place the Turkey Meat Rolls on the trays.

Mix the mustard with the thyme and the dried breadcrumbs and spread on the Turkey Meat Rolls.

Bake at 160°C to a core temperature of 72°C.

Boil the potatoes in salted water and drain. Mash the potatoes and add warm milk and butter. Season with nutmeg, pepper and salt.

Prepare the carrots in the traditional way. Add some wholegrain mustard to the demi-glacé sauce and arrange everything attractively on the plate.

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