



Turkey burger with BBQ sauce, fried potato cubes and crispy salad



60 minutes



100 persons



Ingrediënten

- 100 pcs Turkey burger
- 1 kg sliced onions
- 0.05 kg garlic paste
- 0.2 l groundnut oil
- 0.05 kg brown sugar
- 0.1 l white wine vinegar
- 0.1 l soy sauce
- 0.1 l Worcester sauce
- 0.05 kg sambal oelek
- 0.25 kg mustard
- 1.75 l ketchup
- 5.5 kg grated celeriac
- 5.5 kg grated carrots
- 1 kg gherkins
- 2 l chives dressing
- 18 kg potatoes cubes
- Pepper & salt

Bereiding

Wipe the gastronorm trays with some groundnut oil. Place the Turkey burgers on them and bake in an oven at 180°C to a minimum core temperature of 65°C.

Slightly sauté the sliced onions in a little groundnut oil. When the onions look glazed, add the garlic paste, brown sugar, white wine vinegar, soy sauce, Worcester sauce, sambal oelek, ketchup and mustard. Mix well and simmer for a while and season with pepper and salt.

Mix the grated carrots and celeriac. Cut the gherkins in julienne pieces.

Deep-fry the potato cubes until golden brown.

Arrange everything attractively on the plate and finish the salad with the gherkins and the chive dressing.

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