Turkey meatballs with gypsy sauce and saffron rice

120 minutes

10 persons



Ingrédients

- 1.5 kg Turkey meatballs
- 0.3 kg red bell pepper brunoise cut
- 0.3 kg yellow bell pepper brunoise cut
- 0.3 kg green bell pepper brunoise cut
- 0.4 kg onion brunoise cut
- 0.01kg garlic
- 0.01kg cane sugar
- 0.01l vinegar
- 1 coffee spoon sambal
- 0.5 l peeled tomatoes brunoise cut
- 0.02 kg tomato puree
- 0.5 l chicken stock
- 0.05 kg sweet/sour gherkins
- 0.5 kg rice
- Small quantity saffron
- 1 l chicken stock
- 1 soup spoon corn starch
- 0.05 l groundnut oil
- Pepper & salt

Méthode de préparation

Lightly sauté the onions with the garlic in groundnut oil, add the cane sugar and allow to caramelise slightly. Pour in the vinegar and add the bell peppers.

Add the peeled tomatoes, chicken stock, tomato puree and sambal. Season with pepper and salt.
Let it simmer for 20 minutes on a low flame and bind with the corn starch.

Add the Turkey meatballs and heat through for a while.

Prepare the rice with the stock and add the saffron to it (0.5kg rice and 1 l stock in steamer/0.5kg rice and 1.5 l in classic preparation).

Arrange on the plate.

Finish off with sweet/sour gherkins.

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