



Chicken donut with baked peach and fried rice



60 minutes



100 persons



Ingrediënten

- 100 pcs Chicken donut
- 5 kg rice
- 1 kg red pepper
brunoise cut
- 1 kg soya bean sprouts
- 1 kg carrots brunoise
cut
- 3 bunches scallions cut
in rings
- 1 kg apple
- 1 kg onions
- 3 cloves garlic
- 0.1 kg curry powder
- 0.25 kg flour
- 0.15 kg butter
- 6 l chicken stock
- 1 l cream
- 10 kg peach
- 5 pcs star anise
- 0.5 kg sugar
- 0.1 l groundnut oil
- Pepper & salt

Bereiding

Moisten the rice with the stock and steam for 20 min. Allow it to rest in the oven for 10 min.

Briefly fry the rice vegetables in groundnut oil and season with pepper and salt. Add to the rice and fry it briefly.

Lightly sauté the onion, garlic, apple and dust with the curry and flour. Moisten with the chicken stock and simmer gently for 20 min. Mix de sauce and finish with the cream. Season.

Roast the Chicken donut in a preheated oven at 180°C for ± 10 min.

Fry the peaches in butter and add the sugar and star anise, allow to caramelize slightly. Arrange everything on the plate and finish with the sliced scallions.

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