



# Kebab with chestnut mushrooms and oyster sauce



120 minutes



100 persons



## Ingrediënten

- 15 kg Kebab
- 7 kg chestnut mushrooms
- 6 kg soya bean sprouts
- 2 kg spring onions
- 0.05 kg chilli pepper
- 0.4 l peanut oil
- Pepper & salt
- 1 l oyster sauce
- 4 l demi-glace sauce
- 5 kg rice
- 10 l chicken stock
- 0.1 kg sesame seeds

## Bereiding

Fry the Kebab in some peanut oil and keep it warm.

Fry the mushrooms and keep warm.

Fry the soya bean sprouts and add the sliced chilli.

Mix the vegetables and the kebab, add the oyster sauce and the demi-glace sauce and heat through.

Finish with the sliced spring onions and season.

Boil or steam the rice.

Roast the sesame seeds and arrange everything attractively on a plate.

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