Brochette with Turkey meatballs

10 persons



Ingrediënten

- 20 Turkey meatballs
- 20 slices Turkey bacon
- 20 small new potatoes
- 10 chestnut mushrooms
- 20 g brown sugar
- 1 onion
- Balsamic vinegar
- Olive oil
- A few sprigs rosemary
- Pepper & salt

Bereiding

Peel the onion and cut into pieces.
Wash the new potatoes, boil until “al dente” and allow to cool.

Cut the Turkey bacon into pieces.
Make the brochettes: first skewer a Turkey meatball, then a slice of Turkey bacon, a piece of onion, a new potato and a chestnut mushroom. Finish with a slice of Turkey bacon, a Turkey meatball and a piece of onion.

Make the marinade with 1/3 balsamic vinegar, 2/3 olive oil, pepper, salt, brown sugar and chopped rosemary.

Rub the brochette with the marinade and place it on the BBQ. Occasionally coat the brochette with this marinade.

Serve the brochette on a platter.

Enjoy!

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