



Philadelphia chicken roulade with choron potatoes and beans



120 minutes



100 persons



Ingrediënten

- 15 kg Philadelphia chicken roulade
- 13 kg Potatoes – baby potatoes or in slices
- 2 kg tomatoes, brunoise cut
- Tarragon (fresh or as tarragon oil)
- 0.01 kg turmeric
- 0.3 kg butter
- 6.5 kg string beans
- 6.5 kg fine green beans
- 2 kg red onions
- 0.1 kg butter
- 5 l demi-glace sauce
- Pepper & salt

Bereiding

Prepare the Philadelphia chicken roulade according to instructions of the packet.

Steam the potatoes until tender and sauté potatoes together with melted butter, tarragon, tomatoes and turmeric. Season with pepper and salt.

Steam string beans and fine beans thoroughly.

Cut red onion into rings and lightly fry in butter and add the beans, season with pepper and salt.

Make a demi-glace sauce and arrange everything attractively on a plate.

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