



# Turkey meatballs with Madeira sauce



60 minutes



100 persons



## Ingrediënten

- 300 pcs Turkey meatballs
- 0.2 l groundnut oil
- 15 kg potatoes
- 5 l milk
- 0.25 kg butter
- Pepper & salt
- Nutmeg
- 10 kg mushrooms, small
- 5 l demi-glace sauce
- 0.05 kg tomato puree
- 0.1 l madeira wine
- 1 kg cress

## Bereiding

Wipe the baking trays with oil and place the meatballs on them. Bake at 120°C in the combi-steamer with 80% moisture to a core temperature of 72°C.

Boil the potatoes gently in salted water and drain off the water. Mash the potatoes and add warm milk and butter. Season with pepper, salt and nutmeg.

Fry the mushrooms with some butter and oil, pepper and salt.

Boil the demi-glace and add some tomato puree. Add the Madeira wine and let it cook for a while.

Add the fried mushrooms and season.

Arrange everything attractively on a plate and finish with some cress.

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