Chicken oysters with fennel, tomatoes and baked potatoes

120 minutes

100 persons



Ingrediënten

- 200 pcs Chicken oysters
- 7 kg fennel
- 7 kg cherry tomatoes
- 0.4 l olive oil
- Pepper & salt
- 0.015 kg (dried) oregano
- 1.5 kg mascarpone cheese
- 15 kg potatoes, brunoise cut
- 5 l brown gravy

Bereiding

Prepare the Chicken oysters according to the instructions on the packet.

Clean and cut fennel into large pieces. Fry the fennel in olive oil and cook for a further 7 minutes under a lid. Add the cherry tomatoes and continue cooking on a low heat. Add the oregano and season with pepper and salt. When the fennel is cooked, add the mascarpone and let it continue cooking through and adjust to taste.

Fry the potato cubes.

Arrange everything attractively on the plate and add the brown gravy over the Chicken oysters.

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