



Turkey meatballs with pickle sauce



60 minutes



100 persons



Ingrediënten

- 15 kg Turkey meatballs
- 15 kg new potatoes
- ½ bunch rosemary
- 0.05 kg coarse sea salt
- 0.25 kg duck fat
- 15 kg cherry tomatoes
- 0.1 kg garlic paste
- Pepper & salt
- 0.15 l olive oil
- 1.5 l pickles
- 1.5 l cream
- 3 l demi-glace sauce

Bereiding

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

Fry the pickles in a frying pan and quench with cream and demi-glace sauce and let them cook. Season with pepper and salt.

Steam the new potatoes for 20 minutes.

Mix the potatoes with the duck fat, sea salt and chopped rosemary.

Bake them further in the oven at 180°C. +/- 20 minutes.

Mix the olive oil with the garlic paste and some pepper and salt.

Coat the cherry tomatoes with the mixture and continue to roast in an oven at 180°C +/- 10 minutes.

Arrange everything attractively on a plate and serve.

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