Chicken tournedos with a salad of white cabbage and new potatoes

100 persons



Ingrediënten

- 100 pcs Chicken tournedos
- 0.25 l olive oil
- 1 kg panko breadcrumbs (or dried breadcrumbs)
- 0.01 kg smoked paprika
- 5 l brown gravy
- 14 kg white cabbage
- 5 cloves garlic
- 1 kg raisins
- 0.04 kg ginger
- 0.25 l groundnut oil
- 0.5 kg salted peanuts
- Pepper & salt
- 15 kg new potatoes
- 0.1 l sesame oil
- 0.05 kg sesame seeds

Bereiding

Mix the panko breadcrumbs with the smoked paprika.

Rub the Chicken tournedos with olive oil and roll it well in the panko breadcrumbs (or dried breadcrumbs). Roast the Chicken tournedos at 180°C to a core temperature of minimum 65°C (± 12 min.).

Cut the white cabbage into fine strips and steam or poach until it is “al dente”.
Soak the raisins for ½ hour in water. Peel and grate the ginger.
Peel the garlic cloves, chop the garlic, sprinkle in a bit of salt and crush them to a paste.
Heat up the groundnut oil and add the garlic and ginger. Briefly fry them and add the white cabbage. Season with pepper and a pinch of salt. Drain the raisins and add them to the white cabbage. Now add the salted peanuts.

Steam the new potatoes. Season with pepper and salt and add the sesame oil. Mix well. Finish the potatoes with roasted sesame seeds.

Arrange it all on a plate and sprinkle with some salted peanuts.

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