Turkey meatballs with soy sauce and fried rice

120 minutes

100 personnes



Ingrediënten

- 15 kg Turkey meatballs
- 1 kg onions brunoise cut
- 0.03 kg garlic paste
- 0.05 l sesame oil
- 0.1 l groundnut oil
- 0.25 l soy sauce
- 5 l demi-glace sauce
- 5 kg rice
- 3 kg carrots brunoise cut
- 3 kg leeks (sliced)
- 3 kg celery (sliced)
- 1 kg scallions (sliced)
- 0.25 kg sesame seeds
- Pepper & salt
- 10 l stock

Bereiding

Place the meatballs on a skewer and lightly oil the baking tray and bake at 120°C in the combi-steamer at 80% moisture to a core temperature of 72°C.

Lightly sauté the onions and garlic in groundnut oil and a little sesame oil. Add in the soy sauce.
Add the demi-glace sauce and simmer for a while and the season.

Moisten the rice with stock and steam it for +/- 30 minutes.

Briefly fry the vegetables and add the rice and season.

Arrange everything attractively on a plate and finish with roasted sesame seeds.

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