



# Premium turkey burger with green beans, peas and mange-tout



120 minutes



100 persons



## Ingrediënten

- 100 pcs Premium turkey burger
- 6 kg green beans
- 6 kg peas
- 3 kg mange-tout
- 0.2 l groundnut oil
- 0.2 l soy sauce
- 30 g sesame seeds
- 12 kg cocotte potatoes
- Pepper & salt

## Bereiding

Cook the Premium turkey burgers in the combi-steamer at 160°C - 50% moisture, to a core temperature of 72°C.

Steam the green beans until they are “al dente”.

Steam the peas very briefly.

Sauté the mange-tout in groundnut oil and add the peas and the green beans after 2 minutes.

Moisten the vegetables with the soy sauce and season with a little pepper.

Roast the sesame seeds in a pan until they are nicely golden brown.

Steam the cocotte potatoes for ± 20 minutes at 100°C.

Arrange the dish attractively on the plate and finish with the roasted sesame seeds.

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