



Premium turkey burger with mashed potatoes, apple puree and brown gravy



60 minutes



100 persons



Ingrediënten

- 100 pcs Premium turkey burger
- 15 kg potatoes
- 5 l milk
- 100 g butter
- 14 kg stewed apples cut up
- 1.4 kg sugar
- 7 lemons
- 1.4 l water
- 1 kg jonagold apples
- 4 pomegranates
- 5 l demi-glace sauce
- 200 g micro lettuce
- Pepper & salt
- Nutmeg

Bereiding

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

Boil the water together with the sugar lemon juice into a syrup. Cut the peeled stewed apples into large pieces and add them to the syrup. Continue to cook and stir occasionally until you get an apple sauce.

Boil the potatoes for ± 20 min. Mash them through a stirring sieve/food processor and add milk butter. Season with pepper, salt and nutmeg.

Cut the Jonagold into julienne pieces and mix with the lemon juice. 🍴

Remove the seeds from the pomegranate.

Finish the apple sauce, using the pieces of apples and the pomegranate seeds.

Make a demi-glace sauce and arrange the food attractively on a plate.

Finish with some micro lettuce.

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