



Turkey pavé with Scottish sauce and garnish



120 minutes



100 persons



Ingrediënten

- 100 pcs Turkey pavé
- 15 kg new potatoes
- 4 kg celery
- 3 kg red onions
- 4 kg carrots
- 4 kg green beans
- 0.4kg butter
- Pepper & salt
- 5 l demi-glace sauce
- 0.1 l whisky
- 1 l cream 40%

Bereiding

Prepare the Turkey pavé according to the instructions on the packet.

Steam the potatoes and herbs.

Clean and cut the greens and sauté briefly in butter and season with pepper and salt.

Prepare the demi-glace and add the whisky and the cream to it and boil until it all binds together properly. Season with pepper and salt.

Arrange everything attractively on the plate.

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