Chicken roulade, onion sauce with Parisian mushrooms and sweet potato gratin

120 minutes

100 persons



Ingrediënten

- 15 kg Turkey fillet roast Royal
- 15 kg parisian mushrooms
- 0.25 kg butter
- Pepper & salt
- ¼ stem parsley
- 15 kg sweet potatoes
- 2 l chicken stock
- 2 l cream 40%
- Nutmeg
- 1.5 kg grated cheese
- 1 kg onions
- 5 l demi-glace sauce
- 0.005 kg thyme (dried)

Bereiding

Bake the roast in an oven at 160°C to a core temperature of 65°C, and cut into slices.

Peel the sweet potato and cut into slices in a food slicer.

Add the chicken stock and the cream and cook together and season with thyme, pepper and salt, nutmeg.

Place the sweet potato on a buttered gastronorm and add the cream mixture to the sweet potato and bake for 45 minutes at 180°C, and sprinkle with the grated cheese and continue cooking in the oven (+/- 15 minutes) at 180°C.

Clean the mushrooms and fry briefly in butter, season with pepper and salt, and finally add the chopped parsley.

Cut the onions into half rings and fry them in a little butter, add the thyme and quench with demi-glace sauce.

Let this reduce a little and serve.

Arrange everything attractively on a plate.

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