



Swiss chicken escalope, spinach potatoes and tomato sauce



100 persons



Ingrediënten

- 100 pcs Swiss chicken escalope
- 15 kg potatoes
- 11 kg spinach
- 4 l milk
- 200 g butter
- Pepper & salt
- Nutmeg
- 550 g Turkey lardinettes®
- 250 g onion
- 250 g carrots
- 150 g margarine
- 500 g tomato puree
- ½ bulb garlic
- A few sprigs thyme & bay leaves
- Parsley stalks (from 1 bunch)
- 200 g flour
- 5 l chicken stock

Bereiding

Roast the Swiss escalope according to the instructions on the packet.

Boil the potatoes in salted water and drain. Mash the potatoes and steam the spinach. Add the spinach and mix. Now add the butter and the warm milk. Mix everything well and season with pepper and salt.

Cut the carrots and onion into large pieces and lightly fry these with the lardinettes® (250g). Add the garlic, thyme, bay leaves and the parsley stalks.

Slightly sauté the tomato puree in the pan and bind with the flour. Add liquid in the form of the chicken stock and let it simmer for 1 hour, stirring well from time to time. Stir the sauce until it is the correct consistency and season with pepper and salt.

Fry the turkey lardinettes® (300 g) for the garnish and add these to the sauce.

Arrange everything attractively on the plate.

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