



Crispy chicken fillet with sorrel potatoes



120 minutes



100 persons



Ingrediënten

- 100 pcs Crispy chicken
- 14 kg potatoes
- 3 kg sorrel (precooked)
- 1.5 l milk
- 0.25 kg butter
- Pepper & salt
- Nutmeg
- 25 eggs
- 2 l butter (molten)
- Dash of vinegar

Bereiding

Prepare the Crispy chicken fillet according to the instructions of the packet.

Boil the potatoes in salted water and drain.

Add the precooked sorrel and mash them together.

Add the milk and butter and mix. Season with pepper en salt.

Boil the eggs and peel and chop them mimosa style.

Fry the butter until nice and brown and finish with a dash of vinegar and season with pepper and salt.

Arrange everything attractively on the plate and finish with the egg mimosa.

Meer lekkere recepten op Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be