Turkey Meat Roll, Italian style

120 minutes

100 persons



Ingredients

- 100 pcs Turkey Meat Roll
- 8 kg spaghetti
- 0.25 kg bruschetta herbs
- 8 l tomato sauce
- 6 kg courgette, brunoise cut
- 6 kg aubergines, brunoise cut
- 1 l olive oil
- Oregano
- Pepper & salt
- 1 kg Parmesan cheese
- 0.5 kg rocket leaves

Preparation

Roll the Turkey Meat Rolls in the bruschetta herbs and reconstitute as on package.

Cook the spaghetti “al dente” and mix with the tomato sauce.

Lightly sauté/sear the courgette and aubergine cubes in olive oil and season with oregano, pepper and salt.

Arrange on the plate and finish with Parmesan cheese and rocket leaves.

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