



Turkey supreme with baked apple and sweet onion sauce



60 minutes



100 persons



Ingrediënten

- 15 kg Turkey supreme
- 10 kg Jonagold apples
- 15 kg croquettes
- 500 g butter
- 1 kg cranberries
- 1 kg sugar
- 100 g cornflour
- 2.5 kg onions
- 200 g cane sugar
- 0.1 l vinegar
- 5 l demi-glace sauce
- Pepper & salt

Bereiding

Cook the Turkey supreme according to instructions on the packet.

Wipe over the gastronorm with butter, prick the apples on the side and lay them onto the gastronorm trays. Wipe the apples over with some melted butter. Bake the apples in an oven at 180°C for ± 10 min.

Cut the onion in half moon shapes and fry these in the rest of the butter. Add the cane sugar and allow them to slightly caramelize.

Add in the vinegar and add the demi-glace. Season with pepper and salt.

Add the cranberries to the sugar and let them come to the boil.

Dissolve the cornflour in cold water, add it to the cranberries and let it boil for a while.

Fry the croquettes in a frying pan until they are nicely golden brown.

Arrange everything attractively on the plate.

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