



Pavé mignon with red cabbage, mashed potato and star anise sauce



120 minutes



100 persons



Ingrediënten

- 100 pcs Pavé mignon
- 13 kg red cabbage, cut up
- 1 kg sliced onions
- 1 kg cooking apples
- 2 kg sugar
- 0.75 l vinegar
- A few sprigs thyme
- A few bay leaves
- 5 l demi-glace sauce
- 2 pcs star anise
- 300 g raisins
- 300 g hazel nuts
- 200 g butter
- 15 kg potatoes
- 5 l milk
- 200 g butter
- Pepper & salt
- Nutmeg

Bereiding

Prepare the Pavé mignon according to the instructions on the packet.

Steam the sliced red cabbage \pm 25 minutes at 100°C.

Lightly sauté the onion in a little butter, cut the cooking apple into pieces and add these to the onion. Then add the sugar, thyme and bay leaves. Now add the steamed red cabbage and pour in the vinegar. ☑

Mix everything together well and, if necessary, add a little water, and allow this to continue simmering for about an hour. ☑

Season the red cabbage with pepper and salt.

Make a demi-glace sauce, add the 2 pieces of star anise and leave these to simmer gently for an hour or so.

Boil the potatoes in the “English” way. Drain and mash them. ☑

Add the warm milk and butter. Season with pepper, salt and nutmeg.

Arrange everything attractively on a plate and finish with a few raisins and hazel nuts.

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