



Chicken donut filled with cheese filling and puréed carrots



60 minutes



100 persons



Ingrediënten

- 100 pcs Chicken donut
- 3 l cheese filling
- 12.5 kg carrots
- 12.5 kg potatoes
- 2 l milk
- 0.25 kg butter
- Pepper & salt
- Nutmeg
- 1 kg grated cheese
- 5 l demi-glace sauce
- ½ bunch flat leaf parsley

Bereiding

For the cheese filling (2 l milk, 500 g roux, 650 g grated cheese, juice of ½ lemon, 2 dl cream, 4 egg yolks, pepper, salt, nutmeg): make the cheese filling as for a cheese croquette.

Place the Chicken donut on a tray with baking paper and pipe in the filling (30 g per person) into the opening of the chicken donut. Sprinkle some cheese on it and bake it in a preheated oven at 180°C for ± 12 min.

Put the potatoes and carrots into salted water and boil gently. ☑

Drain and mash, add warm milk and finish with the butter and herbs.

Arrange everything on the plate and serve with the demi-glace sauce.

Finish with flat leaf parsley.

Meer lekkere recepten op Volys.be!

