



Ghent-style Chicken supreme



45 minutes



100 persons



Ingrediënten

- 15 kg Chicken supreme
- 5 kg carrots
- 5 kg celery
- 5 kg leeks
- 7 l chicken stock
- 200 g butter
- 500 g roux
- 1 l cream
- 15 kg potatoes
- ½ bunch flat leaf parsley
- Pepper & salt

Bereiding

Cook the Chicken supreme according to instructions on the packet.

Clean the vegetables. Cut the carrots, celery and leeks into oblique/angled slices.

Lightly sauté the carrots and celery and season them. Then add the leeks and continue to sauté lightly.

Boil the chicken stock and add the roux, mix them and finish with pepper, salt and cream.

Steam the potatoes for 20 min.

Arrange the food attractively on a deep plate and finish with flat leaf parsley.

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