



Turkey meatballs with Liege sauce



120 minutes



100 persons



Ingrediënten

- 15 kg Turkey meatballs
- 25 kg french fries
- 4 kg mixed salad
- 2 l mayonnaise
- 0.75 l natural yoghurt
- 0.25 l mustard
- Pepper & salt
- 4 kg onions brunoise cut
- 0.1 kg butter
- 0.5 kg Liege syrup
- 0.2 l vinegar
- 5 l demi-glace sauce

Bereiding

Wipe the baking trays with the oil and place the Turkey meatballs on them and cook at 120°C in the combi-steamer with 80% moisture to a core temperature of 72°C.

Mix the mayonnaise, mustard, yoghurt, pepper and salt together.

Lightly sauté the onions in butter.

Mix in the Liege syrup and add the vinegar.

Pour in the demi-glace sauce and allow to simmer for a while and season to taste.

Cook the French fries.

Arrange everything on the plate and finish with the salad and the yoghurt dressing.

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