



Chicken champignons with potato balls and roasted cauliflower



90 minutes



100 persons



Ingrediënten

- 100 Chicken champignons
- 15 kg potato balls
- 250 g butter
- Arrabiatta spices
- Pepper & salt
- 15 kg cauliflower
- 200 g breadcrumbs
- 200 g grated Parmesan cheese
- 0.2 l olive oil
- 5 l brown gravy
- 1 kg micro lettuce

Bereiding

Cook the Chicken champignons according to instructions on the packet.

Peel the potatoes and cut out the potato balls with the parisienne spoon. Boil these for 5 minutes “in the English way” and drain. Finish off the potatoes frying them in butter and season with pepper, salt and arrabiatta spices.

Slice the cauliflower and place on a greased gastronorm tray. Pour a little oil onto the cauliflower and season with pepper and salt. Mix the breadcrumbs and the grated Parmesan cheese. Sprinkle onto the cauliflower and roast for ± 20 minutes at 160°C.

Prepare the brown gravy and arrange everything attractively on a plate.

Finish with some micro lettuce.

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