



# Kebab with wok vegetables, garlic sauce and rice noodles



120 minutes



100 persons



## Ingrediënten

- 15 kg Lamelles kebab slices
- 15 kg wok vegetables (carrots, leeks, pak choi, paprika, celery, ...)
- 0.4 l Peanut oil
- Pepper & salt
- 0.05 kg garlic paste
- 5 l demi-glace sauce
- ½ bunch chives
- 5 kg rice noodles
- 0.25 kg cashew nuts

## Bereiding

Fry the kebab in some peanut oil and keep it warm.

Fry the wok greens in oil until crispy and season with pepper and salt.

Heat up the garlic paste and moisten with the demi-glace sauce. Let it cook for a while and add the chopped chives at the end. Boil the rice noodles in salted water. (The cooking time depends on the thickness of the noodles).

Arrange everything attractively on a plate.

Finish with roasted cashew nuts.

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