



# Turkey mince balls in the style of Ghent “waterzooi”



60 minutes



100 persons



## Ingrediënten

- 300 pcs Turkey mince balls
- 0.2 l groundnut oil
- 5 kg leeks, sliced
- 5 kg carrots, sliced
- 5 kg celery, sliced
- 0.2 kg butter
- Pepper & salt
- 12 kg peeled new potatoes
- 7 l chicken stock
- 0.4 kg roux
- 1 l cream
- ½ bunch parsley

## Bereiding

Wipe the baking trays with the oil and place the Turkey mince balls on them. Cook at 120°C in the combi-steamer with 80% moisture at a core temperature of minimum 65°C.

Sauté the carrots, celery and leeks in butter and season.

Steam the new potatoes for +/-20 min.

Boil the chicken stock and thicken it with roux and mix the sauce.

Add the cream and season with pepper and salt.

Chop the parsley.

Arrange everything attractively on a deep plate.

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