



Turkey meatballs with cherry sauce and mashed potato



120 minutes



100 persons



Ingrediënten

- 15 kg Turkey meatballs
- 15 kg potatoes
- 5 l milk
- 0.25 kg butter
- Pepper & salt
- Nutmeg
- 0.5 kg breadcrumbs
- 0.02 kg chicken spices with pieces
- 0.05 l oil
- 12 kg cherries
- 2 l cherry juice
- 4 l demi-glaze sauce
- 0.1 kg roux

Bereiding

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

Make the mashed potatoes.

Mix the breadcrumbs with the chicken spices and the oil, place this on a gastronorm tray and bake in an oven at 160°C for a period of +/-15 minutes, stirring occasionally. Bake until they are nice and brown.

Make the demi-glaze and add the cherry juice.
Add the roux, let it boil up and mix.
Season with pepper and salt.
Mix in the cherries with the sauce.

Arrange this on the plate. Finish the mash with the crispy breadcrumbs.

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