



Turkey meatballs met couscous and couscous vegetables



120 minutes



100 personnes



Ingrediënten

- 15 kg Turkey meatballs
- 5 kg couscous
- 10 l chicken stock
- 4 kg carrots, brunoise cut
- 4 kg courgettes brunoise cut
- 2 kg turnips brunoise cut
- 2 kg celery
- 2 kg pepper brunoise cut
- 0.5 kg chick peas (dry)
- 5 l chicken stock
- 0.25 kg roux
- 5 l demi-glace sauce
- 0.05 ras el hanout
- 0.25 l olive oil
- Pepper & salt
- 1/4 bunch flat leaf parsley

Bereiding

Soak the chickpeas for 24 hours in water and gently boil them with some stock.

Lightly sauté the vegetables in olive oil and add the chickpeas.

Moisten with slightly bound chicken stock and the demi-glace sauce.

Season with ras el hanout and add the meat balls. Continue to simmer.

Moisten the couscous with the warm chicken stock and allow to rest for 10 minutes.

Arrange everything on the plate and finish with flat leaf parsley.

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