



Turkey meatballs with Swedish sauce, red currants and apple puree



60 minutes



100 persons



Ingrediënten

- 300 pcs Turkey meatballs
- 0.2 l groundnut oil
- 15 kg noisette potatoes
- 0.1 l olive oil
- 15 kg apple puree
- 5 l demi-glace sauce
- 0.1 kg cranberries jam
- 1 l cream
- Pepper & salt
- A few red currants for garnishing red currants
- ½ bunch flat leaf parsley

Bereiding

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

Mix the potatoes with the olive oil and season with pepper and salt.

Bake the noisette potatoes +/- 20 minutes in an oven at 180°C. Stir occasionally.

Heat the apple puree.

Boil the demi-glace sauce together with the cranberry jam and the cream for a few minutes. Season with pepper and salt.

Arrange everything attractively on a plate and finish with the red currants and some flat leaf parsley.

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