



Turkey meatballs with Liege sauce, mixed salad and French fries



60 minutes



100 persons



Ingrediënten

- 300 pcs Turkey meatballs
- 20 kg french fries
- 4 kg mixed salad
- 2 l french vinaigrette
- 1 kg onions brunoise cut
- 0.1 kg butter
- 0.1 kg wholegrain mustard
- 5 l demi-glace sauce
- 0.25 kg Liege syrup
- Pepper & salt

Bereiding

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

Lightly sauté the onions in butter and briefly sauté the wholegrain mustard with them.

Add the demi-glace sauce and the Liege syrup. Let it simmer for a while and season.

Fry the French fries.

Arrange everything attractively on a plate and finish the salad with the French vinaigrette.

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