



Chicken roulade with sun dried tomatoes and Tuscan sauce



60 minutes



100 persons



Ingrediënten

- 15 kg Chicken roulade with sundried tomatoes
- 1 kg Drycured turkey strips
- 1 kg pickled onions
- 3 kg champignons
- 0.5 l red wine
- 1 kg mixed salad
- 15 kg new potatoes
- 5 l tomato pulp
- 0.5 l olive oil
- 1 kg mixed salad
- A few sprigs thyme & bay leaves
- Oregano
- A few sprigs rosemary
- Pepper & salt
- Coarse sea salt

Bereiding

Prepare the Chicken roulades with sun dried tomatoes according to the instructions on the packet. Cut them into slices.

Fry the Drycured turkey strips in a little olive oil and add the pickled onions and champignons. Fry these until they are nicely cooked. Add the red wine, thyme, bay leaves and oregano. Leave these to boil gently for a while and then add the tomato pulp. Allow all this to simmer a little and season with pepper and salt.

Cut up the new potatoes and season with coarse sea salt, pepper and rosemary. Add a dash of oil and roast them in an oven at 180°C for ± 25 min.

Arrange everything attractively on a plate and finish with a sprig of lettuce

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