Turkey meatballs Brussels style

120 minutes

100 persons

Ingrediënten

- 15 kg Turkey meatballs
- 100 pcs chicory
- 0.25 kg cane sugar
- Pepper & salt
- 0.8 butter
- 1.5 kg Drycured turkey strips
- 3 kg mushrooms chopped
- 0.5 l geuze
- 5 l demi-glace sauce
- 1 l cream
- 15 kg potatoes
- 0.5 l olive oil
- Paprika powder

Bereiding

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

Clean and steam the chicory, then sauté it in butter with pepper, salt and a little cane sugar.

Fry the turkey lardinettes® with a little butter and then add the mushrooms, and fry them until they are well browned.

Add in the geuze beer and then the demi-glace sauce and the cream. Allow it to heat through and season.

Steam the potatoes and then fry them in a little olive oil and season with a mixture of paprika powder, pepper and salt.

Arrange everything attractively on a plate.

Tip : You can cook the chicory with a mixture of demi-glace powder, pepper, salt and cane sugar. You can place the chicory raw on a gastronorm tray and sprinkle with the mixture. Cook in the combi oven for 45 minutes at 150°C 10% moisture.

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Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be