Chicken Roulade Philadelphia with ox heart cabbage and mashed potato au gratin

120 minutes

100 persons

Ingrediënten

- 15 kg Philadelphia Chicken Roulade
- 15 kg potatoes
- 5l milk
- 0.25 kg butter
- Pepper & salt
- Nutmeg
- 0.35 kg breadcrumbs
- 0.25 kg Parmesan cheese
- 14 kg ox heart cabbage
- 1 kg Turkey lardoons
- 0.2 kg butter
- 5 l demi-glace sauce

Bereiding

Prepare the Philadelphia Chicken Roulade according to the instructions on the packet.

Boil the potatoes in salted water and drain. Mash the potatoes and add the milk and butter. Season with pepper and salt and nutmeg. Scoop the mash into gastronorm portions and sprinkle the ground Parmesan cheese and the dried breadcrumbs onto the potatoes. Brown the potatoes for +/- 20 minutes in an oven at 180°C.

Fry the Turkey lardoons in butter and add the ox heart cabbage. Continue to fry the ox heart cabbage until soft and season.

Make the demi-glace sauce and arrange everything attractively on a plate.

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