Premium turkey burger with mashed potatoes, apple puree and brown gravy

60 minutes

100 persons

Ingrediënten

- 100 pcs Premium turkey burger
- 15 kg potatoes
- 5 l milk
- 100 g butter
- 14 kg stewed apples cut up
- 1.4 kg sugar
- 7 lemons
- 1.4 l water
- 1 kg jonagold apples
- 4 pomegranates
- 5 l demi-glace sauce
- 200 g micro lettuce
- Pepper & salt
- Nutmeg

Bereiding

Cook the Premium turkey burgers in the combi-steamer at 160°C - 50% moisture, to a core temperature of 72°C.

Boil the water together with the sugar lemon juice into a syrup. Cut the peeled stewed apples into large pieces and add them to the syrup. Continue to cook and stir occasionally until you get an apple sauce.

Boil the potatoes for ± 20 min. Mash them through a stirring sieve/food processor and add milk butter. Season with pepper, salt and nutmeg.

Cut the Jonagold into julienne pieces and mix with the lemon juice.
Remove the seeds from the pomegranate.
Finish the apple sauce, using the pieces of apples and the pomegranate seeds.

Male a demi-glace sauce and arrange the food attractively on a plate.

Finish with some micro lettuce.

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