Tempura turkey meatballs in sweet and sour sauce

15 minutes

10 persons

Ingrediënten

- 1.5 kg (30pcs) Turkey meatballs
- 0.1 kg flour
- 0.05 kg corn starch
- 0.03 kg baking powder
- 0.2 l water
- 0.7 l demi-glace sauce
- 0.1 l caramel
- 0.2 l ketchup
- Juice from 2 lemons + 1 zest
- 1 soup spoon sambal
- 0.1 l vinegar
- Pepper & salt

Bereiding

Defrost the Turkey meatballs.

Mix the flour, cornstarch and baking powder and add water. (Once you add the water, you must immediately start cooking).

Cover the meatballs in the tempura dough and fry them at 180°C.

Mix the caramel, de ketchup, lemon juice, vinegar sambal and boil.

Add the demi-glace sauce and season with pepper and salt.

Tip: If you need to cook on the move, you can mix the dry products and then add water when you get on site. Shake off surplus coating before frying.

Meer lekkere recepten op Volys.be!

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