Rabbit with cherry beer sauce, pineapple brochette and potato slices

100 persons

Ingrediënten

- 100 pcs Rabbit medallion
- 0.25 kg shallots
- 0.1 kg butter
- Some sprigs thyme, bay leaves
- 0.5 l cherry beer
- 5 l demi-glace sauce
- 12 kg pineapple
- 1 kg red onions
- 100 brochette skewers
- 15 kg pre-boiled potato slices
- 1 l egg whites
- 1.5 kg panko
- Pepper & salt

Bereiding

Prepare the Rabbit medallions according to the instructions on the packet.

Lightly sauté the shallots in butter and add the thyme and bay leaves. Pour in the cherry beer and reduce to 1/3 and then add the demi-glace sauce. Season with pepper and salt.

Peel the pineapple and cut into slices, cut the red onions into large pieces. Make the pineapple brochettes and grill them.

Beat the egg whites and add some pepper and salt.

Dip the precooked potato slices in the egg white and coat them with panko. Fry the breaded potato slices at 180°C until they are golden brown.

Arrange everything attractively on the plate.

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