

VEAL PARMESAN

LARGE OVAL PLATTER



| Number | Units | Ingredients | Volume | Weight |
|--------|--------|-----------------------------|---------|-----------|
| 3 | OZ | VEAL MILANESE | | 3 OZ |
| 8 | OZ | POMODORO SAUCE | | 8 OZ |
| 6 | OZ | LINGUINE (COOKED) | | 6 OZ |
| 1 | EACH | BROCCOLI FLORET | | 0.1 BUNCH |
| 3 | OZ | STIRFRY VEG MIX | | 3 OZ |
| 2 | SLICES | MOZZARELLA CHEESE | | 1 OZ |
| 1 | TABLSP | FRESH BASIL (CHFFONADE) | | 0.12 OZ |
| 1 | EACH | FRESH BASIL LEAF (GARNISH) | 1/60 TH | BUNCH |

Procedure :

DEEP FRY VEAL MILANESE THEN TOP WITH POMODORO SAUCE,
 THEN COVER SAUCE WITH SLICED MOZZARELLA CHEESE
 MAKE SURE MOZZARELLA IS SLIGHTLY BROWNE UNDER THE
 CHEESE MELTER.. OR IN THE OVEN...

SAUTE VEGETABLES WITH 1 OZ OF OLIVE OIL,HEAT BROCCOLI IN
 PASTA WATER THEN TOSS ALL VEGETABLES WITH 1 TABLESPOON
 OF GARLIC BUTTER SALT & PEPPER

MIX STEAMED PASTA ,POMODORO AND BASIL ,SALT & PEPPER..

PASTA ON ONE CORNER, VEAL PARMESAN ON THE OTHER
 BROCCOLI ON TOP VEGETABLES ON LEFT...