

CRAB CAKE SANDWICH



PREZZO KITCHEN

Yield : 1 PLATE
12" PLATE

Number	Units	Ingredients	Volume	Weight
4	OZ	CRAB CAKE		4 OZ
1	EACH	BRIOCHE BUN		1 EACH
2	OZ	ASIAN SLAW		2 OZ
2	OZ	COLE SLAW DRESSING		2 OZ
4	OZ	FRENCH FRIES		4 OZ
1	EACH	SANDWICH SET UP		1 EACH
2	OZ	KETCHUP (RAMEKIN)		
		FLATTEN CRAB CAKE SLIGHTLY		

Procedure : FRY CRAB CAKE GOLDEN BROWN AND HEAT IN THE OVEN IF NECESSARY..TOAST THE BRIOCHE BUN IN UNDER THE CHEESE MELTER.., TOSS ASIAN SLAW MIXTURE WITH THE COLE SLAW DRESSING TO ORDER..
GARNISH THE PLATE WITH FRENCH FRIES AND A SANDWICH SETUP..

TARTAR SAUCE, MAYONNAISE, LEMON AIOLI OR COCKTAIL SAUCE AVAILABLE UPON REQUEST.....