

Pear Spaghettini Salad

Description:

Serving Size: 5 KG

Categories: Salad

Cost Per Kilo

\$ 2.74

Action **Date** **Initials**

Created 8/10/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
4.250	kg	Pears, whole & fresh		20-100000783
0.200	lt	Lemon juice		20-100001384
0.050	lt	Truffle oil		20-100009154
0.020	kg	Mint leaves	julienned	20-100000878
0.125	kg	Red Radicchio (2 heads)	julienned	20-100000831
0.500	kg	Belgium endive	julienned	20-100000824
0.200	kg	Red Radish	julienned	20-100000847
0.250	kg	Shallots	fine julienne	20-100000864
0.200	kg	Alfalfa sprouts		20-100000822
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Peel the pears and turn through the spaghetti machine on the medium blade setting.
- Toss with the lemon juice and truffle oil, marinate for about 30 seconds.
- Add in the Julienne of mint, radicchio, Belgium endive julienne red radish and the shallots.
- Lightly toss together with the alfalfa sprouts, season to taste.