

Stuzzichino Della Casa

Menu Description: Zonzelle with, roasted tomato & bell pepper passata and prosciutto crudo

Serving Size: 30 Servings

Categories: Sabatini's

Cost Per Serving	
\$	0.32



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	3.7.17	AJ
Revised:	3.9.17	AJ
	3/16/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Roasted Passata: 30 portions:				
0.500	Kg	Plum Tomato		20-100000861
0.100	Kg	White Onion		20-100000837
0.118	Kg	Red Bell Pepper (1 ea)		20-100000841
0.020	Kg	Garlic Cloves (4 ea)	Peeled	20-100000869
0.001	Kg	Red Pepper Flakes		20-100001275
0.100	Lt	Extra Virgin Olive Oil		20-100001607
		Salt & pepper to taste	To Taste	
Zonzelle Toscane (fried dough): 20 portions:				
1.000	kg	Flour		20-100000471
0.100	kg	Potato	peeled, boiled, fork crushed	20-100000843
0.010	kg	Sugar		20-100001065
0.015	kg	Yeast		20-100001612
0.400	lt	Water		
0.001	lt	Olive Oil		20-100001607
0.001	kg	salt		20-100001305
0.600	Kg	Prosciutto (20 g portion)		20-100001636

Method of Preparation:

Passata:

- 1- Toss tomatoes, bell pepper, onion, and garlic with extra virgin olive oil in a shallow baking pan and bake in a preheated 375F oven, turning occasionally, until lightly charred on all sides, about 10 minutes. Set aside to chill.
- 2- Purée in a vitamix blender the roasted vegetables add red pepper flakes, and salt until smooth. Keep

Zonzelle:

- 1- In a large bowl place the flour, sugar and half a potato that have boiled and crushed with a fork; separately melt the yeast in warm water and add to the flour.
- 2- Add salt, water and knead well, until the mixture is smooth and homogeneous rather elastic; cover with a cloth and let rise for a couple of hours away from drafts.
- 3- When the dough is ready, kneads again for a few minutes and formed into small balls.

4- Cut the dough into diamond shapes, and deep fry in a shallow pan. Drain on paper towels so that they lose the excess oil and serve.

Precautions:

Salt should be added to the mix as the last ingredient, otherwise blocking the leavening.

To Finish:

1- Plate all items as shown and serve.