

Alici

Menu Description: Toasted house made bread crostini, mozzarella, zucchini
 Serving Size: 10 Servings
 Categories: Sabatini lunch

Cost Per Serving	
\$	1.12



Action	Date	Initials
Created:	2.24.17	DR
Revised:	3.6.17	AJ
	3.9.17	AJ
	3/16/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Pomata:				
0.120	kg	Anchovies	marinated	20-100001418
0.200	kg	Butter		20-100001600
Fried Vegetables:				
0.150	Kg	Zucchini		20-100000851
0.150	Kg	Yellow Squash		20-100000858
0.050	kg	Basil		20-100000876
0.050	Kg	Parsley		20-100000839
0.100	lt	Olive Oil		20-100001607
0.010	kg	Dried Oregano	for frying	20-100001293
0.020	Lt	Milk	for frying	20-100000577
0.010	kg	Flour	for frying	20-100000471
0.050	kg	Semolina Flour	for frying	20-100026516
		Salt & pepper to taste		
10.000	Ea	Crusty Tuscan Bread (1 slice)	(From Bakery)	
0.350	kg	Smoked Scamorza		20-100023767
0.050	kg	Kalamata olives	pitted and sliced	20-100001232
0.010	kg	Chives		20-100000882
0.100	lt	Olive oil		20-100001607

Method of Preparation:

1- Toast bread slices in preheated oven at 375 (F) after brushing them with olive oil and sprinkling with sea salt.

Pomata:

1- Drain anchovies from oil and chop thinly add butter and place in a sauté pan to combine (Pomata).

Deep Fried Vegetables:

1- Combine both flours and season with dried oregano, salt & pepper. Deep fry zucchini, yellow squash, basil, and parsley with flour, milk, and semolina flour, flavored with dried oregano.

To Finish:

1- Spread the bread with pomata butter and sprinkle fresh chopped chives, top with sliced smoked scamorza.

2- Add chopped black olives as in picture. Broil until the cheese is melted. Place on serving plate and pair with fried vegetables.

3- Before serving, drizzle the crostino with olive oil.