

Roman Seafood Papiotte/Cartoccio

Description: grouper, shrimp, black mussels, scallops, potato, artichoke

Serving Size: 50

Categories: Sabatini's

Cost Per Serving	
\$	3.97



<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	3.10.17	AJ
Revised	3/22/2017	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Artichoke:				
0.500	Lt	Olive Oil		20-100001607
0.200	Kg	Onion, white		20-100000837
0.250	Kg	Garlic (Sliced)		20-100000869
0.020	Kg	Thyme		20-100000886
0.005	Kg	Bay Leaf		20-100001270
0.500	Lt	White Wine		20-100001689
2.000	Kg	Artichoke bottoms frozen		20-100000914
1.000	lt	Chicken stock		50-100000046
Potatoes:				
3.000	Kg	Potatoes		20-100000843
0.005	Kg	Bay Leaf		20-100001270
Fish Papiotte:				
3.000	Kg	Grouper		20-100000705
5.000	Kg	Clam		20-100000719
6.000	Kg	Black Mussel		20-100000732
3.000	Kg	Shrimp		20-100000730
2.500	Kg	Scallops (2 x 25 g)		20-100011198
0.250	Lt	Extra Virgin Olive Oil		20-100001607
0.050	Kg	Garlic	Chopped	20-100000869
0.050	Kg	Lemon Zest		20-100000771
1.000	Kg	Black Olives		20-100001233
2.000	Kg	Cherry tomato		20-100000853
0.100	Kg	Celery leves		20-100000813
0.300	Kg	Italian parsley		20-100023859
0.100	Kg	Basil, fresh		20-100000876
1.000	Kg	Baguette Croutons		50-100000032
0.500	Kg	Butter for garlic bread		20-100001600

Method of Preparation:

Artichoke:

- 1- Heat olive oil. Add chopped onion and chopped garlic, let caramelize then add artichoke, thyme, bay leaf and white wine.
- 2- Reduce the wine and add chicken stock. Cover the artichoke with chicken stock. Let chicken stock reduce until almost dry. Season with salt and pepper to taste.

Potatoes:

- 1- Boil potatoes with skin, add salt and Bay Leaf. Once potatoes are cooked, drain, peel the skin and sliced thick. (Potatoes must not be overcooked).

Fish:

- 1- Marinate grouper, shrimps, and scallops with fine chopped garlic, lemon zest, extra virgin olive oil, and fine chopped parsley over night.
- 2- Heat a pan with oil and sear the fish. Season with salt and pepper.
- 3- Make the Papiotte - In wax paper, place 3 pieces of artichoke, 1 basil leaf, one celery leaf , 2 thick sliced potatoes, 2 pieces shrimp, one fish fillet, 2 pieces of clam, 2 scallops, 3 pieces black mussel , sliced garlic, 2 black olives, one cherry tomato and Italian parsley.
- 4- Add little bit fish stock and olive oil. Wrap with one more wax paper and bake in oven for 180* C for 15-20 minutes.

To Finish:

- 1- Serve the papiotte on a large plate to the guest. Open it for the guest upon arrival.
- 2- Serve with garlic bread.