

Piemontesi

Menu Description: roasted bell peppers, capers, green garlic basil vinaigrette

Serving Size: 6 Servings

Categories: Sabatini's



Cost Per Serving	
\$	0.67

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

Amount	Measure	Ingredient	Preparation Method	Product No.
0.720	kg	Red Bell Pepper (4)		20-100000841
0.100	lt	Extra Virgin Olive Oil		20-100001607
0.010	kg	Garlic Cloves		20-100000869
0.100	kg	Anchovies (4 per serving)		20-100001418
0.040	lt	Lemon juice		20-100001384
0.025	kg	Parsley		20-100023859
		salt & pepper to taste		
0.040	kg	Capers		20-100001224
0.008	kg	Lettuce Spring Mix		20-100000834
Garlic Basil Vinaigrette:				
0.100	lt	Extra Virgin Olive Oil		20-100001607
0.030	lt	Apple Cider Vinegar		20-100000653
0.010	lt	Lemon Juice		20-100001384
0.015	kg	Dijon Mustard		20-100001256
0.010	kg	Garlic Cloves		20-100000869
0.030	kg	Basil Leaves		20-100000876
0.010	kg	Onions, Green		20-100000836
		salt & pepper to taste		

Method of Preparation:

Roasted Peppers and Anchovies:

- 1- Oven roast the bell peppers in preheated 400 (F) oven for 15-20 minutes. Rest in a non reactive container after lightly salting and covering with plastic film to cool.
- 2- Peel roasted bell peppers; remove seeds and slice into long pieces (slivers). Layer pepper slivers after coating them with lemon garlic and extra virgin olive oil to marinate. Reserve in the refrigerator.
- 3- After cleaning salted anchovies under running water, place in container with finely chopped garlic and italian parsley, lemon juice, extra virgin olive oil to marinate.

Garlic Basil Vinaigrette:

- 1- In a vitamix blender, add fresh garlic, fresh herbs, dijon mustard, apple cider vinegar, lemon juice and the extra virgin olive oil. Adjust flavor with salt and pepper.

To Finish:

1- Lay the roasted pepper petals in the center of the plate (flower like) lay marinated anchovies on top and sprinkle a few capers, garnish with mixed greens and drizzle green basil vinaigrette.