

# Breaded Veal Vallet

Description: roasted artichoke, provolone, marjoram and roast potato

Serving Size: 50

Categories: Sabatini's



Cost Per Serving	
\$	4.26

Action	Date	Initials
Created	6/24/2016	CP
Revised	3/1/2017	AJ
	3/22/2017	EA
	5/23/2017	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	Kg	Artichoke		20-100001191
0.100	Kg	White onion		20-100000837
0.030	kg	Garlic		20-100000869
0.020	Kg	Thyme		20-100000886
0.005	kg	Bay leaf		20-100001270
0.500	Lt	White wine		20-100001689
2.000	Lt	Chicken Stock		50-100000046
0.01	Lt	Olive oil		20-100001607
<b>Roasted Potatoes:</b>				
5.000	Kg	Potato	baton cut	20-100000845
0.025	Lt	Oil Olive		20-100001607
0.030	Kg	Rosemary, fresh		20-100000879
0.030	Kg	Thyme, fresh		20-100000886
		salt & black pepper to taste		
<b>Vallet:</b>				
10.000	Kg	Veal leg Top Round		20-100016560
2.000	Kg	Provolone		20-100000535
1.000	Kg	Tomato		20-100000855
2.000	Kg	Panko breadcrumbs		20-100016117
0.200	Kg	Flour, all purpose		20-100000471
0.300	Kg	Eggs		20-100000648
1.000	Kg	Butter		20-100001600
0.200	Kg	Parsley, Italian		20-100023859
0.010	kg	Marjoram		20-100000885
1.000	Lt	Veal Demi Glace		50-100000140
		salt & black pepper		
<b>Sun Blast Tomatoes:</b>				
0.360	Kg	Tomato	cut in half	20-100000861
0.100	Lt	Olive Oil		20-100001607
0.060	Kg	Sugar		20-100001065
0.030	Kg	Thyme, fresh	fine chopped	20-100000886

0.030	Kg	Rosemary, fresh	fine chopped	20-100000879
0.030	Kg	Garlic	fine chopped	20-100000869

**Method of Preparation:**

**Artichoke:**

- 1- In olive oil, add chopped onion and chopped garlic, caramelize then add artichoke, thyme, bay leaf and white wine.
- 2- Reduce the wine and add chicken stock.
- 3- Cover the artichoke with chicken stock and reduce until chicken stock is dry. Season with salt and pepper for taste.

**Roasted Potatoes:**

- 1- In a large bowl, toss the baton cut potatoes with oil, rosemary, thyme and season with salt and pepper.
- 2- Remove hot baking sheet from oven and arrange potatoes cut side down and in single layer on baking sheet, scraping all of oil mixture over potatoes.

**Vallet:**

- 1- Prepare the veal scaloppine 3 oz each, not too thin. Season with salt & pepper to taste.
- 2- Place one slice cheese and one piece artichoke with oregano, sun dried tomato, and parsley.
- 3- Then put on top one more veal scaloppine, nip close the ends.
- 4- Dust with flour, dip in eggs and then bread with panko bread crumbs, chopped sage, and chopped rosemary.
- 5- Cook the Veal Vallet in butter and vegetable oil.
- 6- When it's cooked put in paper napkin to drain the oil and sprinkle with salt.

**Sun Blast Tomatoes:**

- 1- Blanch the tomatoes in boiling water for ten to twelve seconds and immerse them in ice cold water. Remove from the ice and peel the tomatoes.
- 2- Cut the tomatoes in half length ways.
- 3- Marinate with the ingredients. Place on a baking tray and allow to dry under the heat lamps in the kitchen until dehydration starts.
- 4- Place into a container and sprinkle with a little olive oil.